

Champagne

<i>Bin</i>		<i>Bottle</i>
26	J.P. Robert Brut <i>Mature Champagne, fresh and dry made at a family run vineyard.</i>	38.00
27	Veuve Clicquot Brut <i>The yellow label from Clicquot. Elegant and dry with toasty ripeness and generous finish.</i>	57.00

Sparkling Wine

28	Prosecco, Frassinelli, Italy <i>Lively, youthful and clean, delightfully fruity and dry with a creamy character.</i>	29.50
----	--	-------

Trade Descriptions Act

*It is not always possible to guarantee the shippers in this list
and in some cases a suitable alternative may be offered.*

Still wines by the glass are served in a 175ml measure

Sparkling Wine is served in 125ml glass.

ABV for wines served by the glass.

*Trebbiano Garganega 12%
Borgo Selene Bianco 11.5%
Pinot Grigio Chardonnay 12.5%*

*Merlot Corvina 12%
Borgo Selene Rosso 12.5%
Pinot Grigio Rosé 12%*

©TW@SW

Welcome to our Wine List.

*The depth and breadth of choice
available from this amazingly diverse
country has never been better and we
are convinced that we need look no
further for the quality wines we need to
complement our authentic Italian food.*

*Lots of different regions and grape
varieties are featured; some less well
known than others, so we have made
some suggestions which may help you
choose a perfect partner to
match your food.*

Carta dei Vini

Vino Bianco

Bin		Bottle	Glass
1	Trebbiano Garganega, Ponte Pietra <i>Quality, modern winemaking ensure this lively dry white is an attractive crowd pleaser.</i>	13.95	3.65
2	Borgo Selene Bianco, Sicilia <i>Fresh and crisp dry white, citrusy and clean.</i>	14.35	3.85
3	Malvasia, Primo, Ortona <i>Aromatic and clean with an attractive herbal, aniseed twist on the finish which marries well with our king prawns.</i>	15.90	
4	Grillo, Villa Tonino, Sicilia <i>Fantastico! Pungent ripe aromas and a full, weighty ripeness. Try with our Pollo!</i>	16.90	
5	Pinot Grigio Chardonnay, Monteforte, Veneto <i>Rounded and fruity dry white, creamy and fresh.</i>	18.00	4.75
6	Trebbiano d'Abruzzo, Gran Sasso, Marches <i>Smooth and supple, rich and dry. A personal favourite. Especially with the sea bass, mmmm!</i>	19.00	
7	Frascati Superiore, Pantheum, Lazio <i>Fresh and vibrant, we love this wine, especially with our antipasti.</i>	17.00	
8	Pinot Grigio, Giovanni Blason, Friuli-Isonzo <i>Subtle on the nose but rich on the palate, the very best example of this popular grape.</i>	23.60	
9	Falanghina, Vesevo, Sannio <i>Lush rich white, creamy and full with peachy fruit and a delicious almondy character. More than a match for N.Z. Sauvignon Blanc.</i>	25.00	
10	Gavi di Gavi, Vigneti Lugarara, Piemonte <i>Supple, rich and round, the Cortese grape yields this excellent white, ebullient and fullsome. A real complement to Saltimbocca if you prefer white.</i>	31.00	

Vino Rosato

11	Pinot Grigio Rosé, Fabiano, Italy <i>Pale and interesting, fruit driven rosé with plenty of flavour, succulent and charming.</i>	17.40	4.50
----	--	-------	------

Vino Rosso

Bin		Bottle	Glass
12	Merlot Corvina, Ponte Pietra <i>Exceptional house wine, medium and smooth.</i>	13.95	3.65
13	Borgo Selene Rosso, Sicilia <i>Ripe, warm and youthful spicy red.</i>	14.35	3.85
14	Merlot, Corte Giara, Veneto <i>Juicy red berry fruit undertones with a succulent, enticing finish.</i>	17.40	
15	Nero d'Avola, Tonino, Sicilia <i>Blackberry hints with a full vibrant taste. Particularly good with our famous meatballs.</i>	18.00	
16	Valpolicella, Alpha Zeta, Veneto <i>Ripe and fruity with soft red berry hints and a fresh, vibrant aftertaste. A real friend to fresh pasta!</i>	19.00	
17	Montepulciano d'Abruzzo, Gran Sasso, Marches <i>Bright, bouncy, modern and made for our steak!</i>	20.00	
18	Negroamaro, Salento Rosso, Passamante, Li Veli, Puglia <i>Dark, dense and distinctive. This deeply coloured red has a firm and fragrant character.</i>	23.60	
19	Aglianico, Vesevo, Campania <i>Quite excellent warm, rich red, deep colour, supple tannins and a generous, spicy aftertaste.</i>	24.00	
20	Ripasso, Valpolicella Classico, Fabiano, Veneto <i>Richly flavoured, fullsome red. Luscious and fruit filled, a real mouthfilling treat.</i>	32.00	
21	Primitivo, Lamadoro, Puglia <i>Open and generous wine with hints of wild fauna that surround the vines. Great with beef.</i>	21.00	
22	Chianti, Falchini, Toscana <i>Exceptional small grower Chianti. Leafy and fresh with liquorice hints and a warming taste.</i>	26.00	
23	Buio, Carignano del Sulcis, Cantine Mesa, Sardegna <i>An elegant and opulent red with super body and smooth richness.</i>	32.00	
24	Barolo, Reverdito, Piemonte <i>Tremendous red. Absolute perfection with our steaks. Mid-weight character with a uniquely robust aftertaste.</i>	42.00	
25	Amarone della Valpolicella, Corte Giara, Veneto <i>Supremely concentrated red. Ripe plum and rich dark chocolate flavours combine to give a memorable glass of wine.</i>	49.00	