

BY THE GLASS

BIANCHI	125ml	175ml
San Marco Bianco Salento, Puglia	£3.25	£4.90
Mannara Sauvignon Blanc, Sicily	£3.95	£5.95
Chardonnay Dolomiti, Trentino	£3.95	£5.95
Pinot Grigio Terre del Noce, Trentino	£4.15	£6.25
Vermentino Tenuta l'Ariosa, Sardinia	£4.10	£6.15
ROSSI	125ml	175ml
San Marco Rosso Salento, Puglia	£3.25	£4.90
Merlot Dolomiti, Trentino	£4.15	£5.95
Montepulciano d'Abruzzo DOC, Abruzzo	£3.95	£5.85
Cannonau Tenuta l'Ariosa DOC, Sardinia	£4.95	£7.45
Chianti Giulo Straccoli DOCG, Tuscany	£4.50	£6.75
ROSATO	125ml	175ml
Nina Zinfandel Rosé, Puglia	£3.75	£5.75
Pinot Grigio Rosé Poesie delle Venezie, Veneto	£3.75	£5.65
PROSECCO	125ml	Bottle
House Prosecco Extra Dry DOC, Veneto	£5.00	£24.50
Perla Brut Rosé, Veneto	£5.00	£24.50

APERITIVI

Negroni £8.50 / Bellini £7.50 / Aperol Spritz £8.50

PROSECCO & CHAMPAGNE

PROSECCO

House Prosecco Extra Dry DOC	🍷	£24.50
Perla Brut Rosé	🍷	£24.50
Maior Valdobbiadene Dry DOCG		£34.00
Suavis Valdobbiadene Demi Sec DOCG		£36.00
Prior Valdobbiadene Brut DOCG		£39.50
Audax Zero 3 Valdobbiadene Extra Brut DOCG		£39.50

CHAMPAGNE

Perrier-Jouet Grand Brut		£60.00
Bollinger		£74.50
Laurent-Perrier Rosé		£85.00
Dom Perignon		£195.00
Cristal		£250.00

ROSATO

Aragosta Rosato, Sardinia		£28.50
Pinot Grigio Rosé Posie delle Venezie, Veneto	🍷	£19.95
Pinot Nero (Pinot Noir) Rosato, Veneto		£24.95
Nina Zinfandel Rosé, Puglia	🍷	£21.50

🍷 are available by the glass.

—•— BIANCHI —•—

Tenuta San Marco Bianco Salento, Puglia Chardonnay/Falanghina	🍷	£16.95
Trebbiano d’Abruzzo DOC		£18.50
Montalto Catarratto, Sicily		£19.95
Vermentino l’Ariosa DOC, Sardinia	🍷	£23.00
Chardonnay Dolomiti, Trentino	🍷	£22.50
Mannara Sauvignon Blanc, Sicily	🍷	£22.50
Pinot Grigio Terre del Noce, Trentino	🍷	£23.95
Feudo Arancio Grillo, Sicily		£23.95



PALA

Silenzi Bianco Isola del Nuraghi, Pala, Sardinia £24.50
Vermentino/Nuragus

Pala’s roots go deep into the land of Sardinia. This small estate offers modern purity with genuine Sardinian style.

Pecorino IGT Terre del Chieti, Abruzzo £25.50



Regalali Bianco Tasca d’Almerita, Sicily £27.50
Inzolia/Gecanico/Catarratto

Friulano Friuli Grave DOC Borgo Magredo, Friuli £27.50

Gavi di Gavi DOCG (Cortese), Piedmont £32.50

San Giovanni Della Sala Orvieto Classico Superiore, Umbria £37.50
Grechetto/Procanico/Pinot Bianco/Viognier

🍷 are available by the glass.

ROSSO

San Marco Rosso Salentino, Puglia Negroamaro/Primitivo	🍷	£16.95
Primitivo Visconti della Rocca Salento, Puglia		£18.25
Montepulciano d'Abruzzo DOC, Abruzzo	🍷	£19.75
Nero d'Avola, Piantaferro, Sicily		£19.95
Villa Cerrina IGT Terre Siciliane Merlot/Nero d'Avola		£21.00
Merlot Dolomiti, Trentino	🍷	£22.50
Mannara Syrah (Shiraz), Sicily		£23.00
Chianti Giulo Straccoli DOCG, Tuscany	🍷	£24.95
Tombacco Aglianico IGT, Beneventano, Campania		£25.50



PALA

Silenzi Rosso Isola del Nuraghi, Pala, Sardinia
Carignano/Monica £25.95

Refosco Friuli Grave DOC Borgo Magredo, Friuli		£27.50
Le Maestrelle Santa Cristina, Tuscany Sangiovese/Merlot/Shiraz		£27.95
Don Efisio Monica di Sardegna DOC Superiore, Sardinia		£26.50
Pausania Malvasia Nera Salento IGP, Puglia		£29.00
Cannonau Tenuta l'Ariosa DOC, Sardinia	🍷	£28.50
Castel Firmian Pinot Nero (Pinot Noir), Trentino		£30.00
OSO Toscana IGT, Tuscany Sangiovese/Merlot/Syrah		£35.50
Barolo DOCG, Piedmont		£44.00
Vie Cave Malbec, Fattoria Aldobrandesca, Tuscany		£38.00
Barolo Bussia Prunotto, Piedmont		£95.00

🍷 are available by the glass.

ROSSO

MASI[®]
AGRICOLA

Masi earns the 'Winery of the Year' in the Three Glass Italian Wines Guide 2018 from Gambero Rosso. It has been a technical and qualitative point of reference for Valpolicella for more than 50 years. Contributing more than anyone else to the success of wine-making region and it's aristocratic Amarone wine, an ambassador for Italian quality in the world.

Possessioni Rosso Serego Alighieri, Veneto Convina/Sangiovese	£29.95
Costasera Amarone della Valpolicella Classico, Veneto	£65.00


Marchesi
ANTINORI
26 GENERAZIONI

Since 1385, through twenty six generations, the Antinori family has always directly managed their work with courageous and, at times, innovative decisions. Always maintaining, a fundamental respect for tradition and also the territory in which they have operated.

Sabazio Rosso di Montepulciano La Braccessa, Tuscany	£32.50
Peppoli Chianti Classico, Antinori, Tuscany	£37.50
Vino Nobile di Montepulciano La Braccessa, Tuscany	£46.70
Il Bruciato Guado Al Tasso, Bolgheri, Tuscany Bordeaux Varieties (Cabernet Sauvignon/Merlot/Syrah)	£49.50
Cont'Ugo Guado Al Tasso, Bolgheri, Tuscany	£65.00
Badia a Passignano Chianti Classico DOCG, Tuscany	£65.00

FRATELLI SELECTED

Listed from North to South Italy

BIANCHI

Possessioni Bianco Serego Alighieri, Veneto Garganega/Sauvignon Blanc	£29.95
Poggio alle Fate Chardonnay, Tuscany	£34.00
Cervaro Castello della Sala, Umbria It's the iconic white of Umbria!	£73.90
Nozze d'Oro Conte Slafani, Tasca, Sicily Inzolia/Sauvignon Blanc	£48.40

ROSSO

Teroldego Castel Firmian, Trentino	£27.80
Cabernet Franc Friuli Grave DOC, Friuli	£32.50
Brunello di Montalcino Poggio Antico, Tuscany	£68.50
Rocca di Montemassi Maremma, Tuscany Cabernet Sauvignon/Syrah/Merlot/Petit Verdot	£65.00
Focara Pinot Noir Rive Fattoria Mancini, Marche Family-owned winery est. in 1861 producing exquisite Pinot Noir.	£58.80
Sagrantino di Montefalco, Perticaia, Umbria Fuller than Amarone!	£57.50
Torcicoda Primitivo Tormaresca, Puglia	£35.00
Regaleali Rosso Nero d'Avola, Tasca, Sicily Our favourite red during our visit to Sicily.	£26.80
Perricone Terre Siciliane IGP, Sicily	£27.50
Cagnulari DOC Cantina Santa Maria La Palma, Alghero, Sardinia Cagnulari is a rare grape mostly grown in the north-west of the island.	£42.50

DOLCE

Taif Zibibbo Fina Terre Siciliane IGP, Sicily	£27.90
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NEW WORLD

WHITES

Coopers Creek Sauvignon Blanc, Marlborough, New Zealand £35.00

**UNICO
ZELO**

Jade & Jasper Fiano, Unico Zelo, South Australia £45.00

REDS

Passo Doble Masi Tupungato, Argentina £32.00
Malbec/Corvina

**UNICO
ZELO**

Truffle Hound Nebbiolo/Barbera,
Unico Zelo, South Australia £45.00

This wine pays homage to the locals in Barolo who drink freshly fermented Nebbiolo before they take their expertly trained dogs (and pigs!) in the cold, foggy mountains of Barolo to hunt for the most savoury, earth-drenched truffles they can find.

GICCHETTI BAR
SIGNOR
PROSECCO

SABATINI
RISTORANTE • BAR • PIZZERIA