



## WINE LIST

### Index

Selection by the glass	Page 1
Champagne, Prosecco	Page 2
Half bottles	Page 3
White Wines	Page 4-5
Rose Wines	Page 5
Red Wines	Page 6-7
<b>Red Wines Special Selection:</b>	
Barolo Barbaresco	Page 8
Brunello di Montalcino	Page 8
Super Tuscany	Page 9
Amarone Valpolicella	Page 9
France	Page 10
France rare Bordeaux	Page 10
Magnums	Page 11



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## SELECTION BY THE GLASS

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### Prosecco/Champagne *Flute*

Prosecco Vallate (organic)	(11%)	Veneto	NV	£10.00
Billecart Salmon Brut ( <i>Chardonnay .Pinot Noir Meunier</i> )	(12%)	Reims	NV	£17.00

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### White wines *175ml*

Pecorino – Tombacco (Pecorino) <i>with good acidity and mineral notes, perfect to accompany fish dishes and white meats.</i>	(13.5%)	Abruzzo	2022	£8.50
Gavi di Gavi La Smilla Stelvin – ( <i>Cortese</i> ) <i>Dry, Nutty finish</i>	(13.5%)	Piemonte	2023	£11.00

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### Rose wines *175ml*

Bardolino Chiaretto - Cavalchina ( <i>Corvina Rondinella Mol</i> ) <i>Fresh and delicate</i>	(12.5%)	Veneto	2022	£11.00
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### Red wines *175ml*

Valpolicella Ripasso – Torre D'orti ( <i>Corvina</i> ) <i>Full bodied and generous</i>	(14.5%)	Veneto	2022	£11.00
Tai Rosso – Tessari ( <i>Grenache</i> ) <i>Light Bodied, slight spice</i>	(12.5%)	Veneto	2021	£11.50
Vino Nobile di Montepulciano – Boscarelli ( <i>Sangiovese</i> ) <i>It is elegant and yielded, persisting and slightly tannic</i>	(13.5%)	Toscana	2020	£23.00

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### Sweet wines *50ml*

Vino Santo – Castello della Pneretta	(13%)	Toscana	2012	£10.00
Le 2 de Romer du Hayot (375ml) Chateau Romer du Hayot	(13%)	Sauternes	2018	£8.50

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## CHAMPAGNE

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Billecart Salmon Brut ( <i>Chardonnay .Pinot Noir Meunier</i> )	Reims	NV	£95.00
Billecart Salmon Rose ( <i>Chardonnay .Pinot Noir Meunier</i> )	Reims	NV	£100.00
Ruinart Blanc de Blancs	Cote des Blancs Reims	NV	£155.00
Dom Perignon	Reims	2013	£400.00
Cristal	Reims	2015	£650.00
<b>MAGNUM</b> Billecart Salmon Brut ( <i>Chardonnay .Pinot Noir Meunier</i> )	Reims	NV	£180.00

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## PROSECCO-SPARKLING

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Prosecco Vallate (organic)	(11%) Veneto	NV	£39.00
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## HALF BOTTLES

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### White wine 375ml

Gavi di Gavi – La Smilla Stelvin ( <i>Cortese</i> ) <i>Dry, Nutty finish</i>	(13%) Piemonte	2022	£33.00
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### Red wines 375ml

Vino Nobile Montepulciano - Boscarelli ( <i>Sangiovese</i> )	(13.5%) Toscana	2020	£51.00
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Barolo Chabot – Marco Oberto ( <i>Nebbiolo</i> )	(14.5%) Piemonte	2018	£56.00
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### Sweet wines

Le 2 de Romer du Hayot (375ml) Chateau Romer du Hayot	(13%) Sauternes	2018	£39.00
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Vino Santo (375ml) Castello della Panaretta	(13%) Toscana	2012	£60.00
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Castello di Rampolla (375ml) Chard, Traminer, Sauv Blanc	(13%) Toscana	2012	£98.00
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## WHITE WINES

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Verdicchio Castelli di Jesi Raphael – Piersanti ( <i>Verdicchio</i> ) <i>Ripe fat flavour, good balancing acidity round on the finish</i>	(13%) Marche	2022	£32.00
Tai Bianco – Tombacco ( <i>Tocai Friulano</i> ) <i>Excellent mouth entry, elegant and warm, sapid and full-bodied.</i>	(12.5%) Veneto	2021	£33.00
Pecorino – Tombacco ( <i>Pecorino</i> ) <i>On the palate the Pecorino is a complex and flavourful wine, with good acidity and mineral notes, perfect to accompany fish dishes and white meats.</i>	(13.5%) Abruzzo	2022	£34.00
Etna Bianco – Terra Costantino ( <i>Carricante Catarratto</i> ) <i>Delicate and smooth fruity dry white</i>	(13.5%) Sicily	2021	£43.00
Vermentino di Sardegna - Sabbia ( <i>Vermentino</i> ) <i>Lovely freshness alongside fruit flavors.</i>	(13.5%) Sardegna	2022	£45.00
Gavi di Gavi – La Smilla Stelvin ( <i>Cortese</i> ) <i>Dry, Nutty finish</i>	(13%) Piemonte	2023	£46.00
Lugana – Franco Luciano Piona ( <i>Turbiana</i> ) <i>Citrus notes, fine and elegant mineral</i>	(13.5%) Veneto	2023	£46.00
Greco di Tufo - I favati ( <i>Greco</i> ) <i>Long finish, flavours of almonds</i>	(13%) Campania	2022	£47.00
Soave Perinato – Tessari – ( <i>Garganega e Trebbiano di Soave</i> ) <i>Medium full bodied, dry, hints of almonds</i>	(12.5%) Veneto	2021	£49.00
Pinot Bianco Giralan ( <i>Pinot Bianco</i> ) <i>A delicate aroma, slight apple blossom bouquet and a lively palate</i>	(14%) Alto Adige	2022	£50.00
Sauvignon - Butussi ( <i>Sauvignon</i> ) <i>Passion fruit, peach and freshly cut herbs</i>	(14%) Friuli	2022	£56.00

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Verdicchio Class Superiore – Stefano Antonucci ( <i>Verdicchio</i> ) <i>Sapid and voluminous taste, aromatic marqve of barrique</i>	(13.5%) Marche	2019	£72.00
Chablis 1er cru – Luis Moreau ( <i>Chardonnay</i> ) <i>Mature and rich, creamy with great balance</i>	(12.5%) France	2022	£74.00
Chardonnay – Girlam ( <i>Chardonnay</i> ) <i>Creamy smooth and long finish</i>	(13.5%) Alto Adige	2022	£79.00
Bramito Della Sala – Antinori ( <i>Chardonnay</i> ) <i>The palate is fresh, extremely pleasant, and fully expresses Chardonnay’s varietal character.</i>	(12.5%) Umbria	2022	£80.00
Chassagne Montrachet 1er cru – Domaine Piguet Girardin <i>Seducing palate, rich and elegant wine</i>	(14%) Bourgogne	2020	£195.00
Mersault Vieilles Vignes Domaine Buisson Charles ( <i>Chardonnay</i> ) <i>Buttery taste, nice long finish, medium body, medium oak and fruity</i>	(13.5%) Cote d’Or	2006	£195.00
Cervaro della Sala – Antinori ( <i>Chardonnay touch of Grechetto</i> ) <i>Buttery taste, nice long finish, medium body, medium oak and fruity</i>	(13%) Umbria	2022	£250.00

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## ROSE WINES

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Bardolino – Cavalchina ( <i>Corvina Rondinella Mol</i> ) <i>Fresh and delicate</i>	(12.5%) Veneto	2022	£46.00
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## RED WINES

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Primitivo Salento – Podere Don Cataldo ( <i>Primitivo</i> ) <i>Full Body with authentic and seductive taste</i>	(14%)	Puglia	2021	£36.00
Nero D'avola - Centuno ( <i>Nero d'Avola</i> ) <i>Medium Body, aromatic with notes of sweet smoke</i>	(14%)	Sicilia	2019	£38.00
Montepulciano D'Abruzzo – Piandimare ( <i>Mpulciano Ab</i> ) <i>Full bodied nice silky finish</i>	(13.5%)	Abruzzo	2021	£40.00
Barbera D'Asti Vespa – Cascina Castlet ( <i>Barbera</i> ) <i>Easy drinking fruity and fresh light body</i>	(14%)	Piemonte	2022	£41.00
Tai Rosso – Tessari ( <i>Grenache</i> ) <i>Light Bodied easy drinking spice</i>	(12.5%)	Veneto	2021	£44.00
Valpolicella Ripasso - Terre D'orti – ( <i>Corvina</i> ) <i>This wine is made by the traditional Ripasso system when a young Valpolicella wine, made earlier in October, is then enriched with the skins of dry grapes used to Amarone</i>	(14.5%)	Veneto	2022	£46.00
Montepulciano Riserva – Piandimare ( <i>Mpulciano Abruzzo</i> ) <i>Structured wine</i>	(14%)	Abruzzo	2020	£50.00
Cabernet – Butussi ( <i>Cabernet</i> ) <i>Full body intense aroma</i>	(13%)	Friuli	2019	£50.00
Rosso di Montefalco – Antonelli ( <i>70%Sangiovese loc grapes</i> ) <i>Deep ruby nose full of fruits</i>	(14%)	Friuli	2020	£51.00
Etna Rosso <i>Diciassettesalme</i> – Cottanera ( <i>Nerello</i> ) <i>The lava-clay soil gives to this wine strength, dense tannins and an intense colour.</i>	(13.5%)	Sicilia	2021	£52.00

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Barbera d'Alba Vigna San Sebastiano– Chionetti ( <i>Barbera</i> ) <i>The taste is ample with an acid, sparkling finish and lingering sapidty</i>	(14.5%) Piemonte	2021	£59.00
Vino Nobile di Montepulciano – Cantina Nottola ( <i>Sangiovese</i> ) <i>Leather smoke with a light cherry taste long finish</i>	(14.5%) Toscana	2020	£59.00
Vernatsch – Giram ( <i>Schiava</i> ) <i>Light Fruity elegant smoky background</i>	(12.5%) Alto Adige	2020	£60.00
Dolcetto d'Alba Azelia – Luigi Scavino ( <i>Dolcetto</i> ) <i>Fresh and delicate</i>	(13.5%) Piemonte	2021	£61.00
Chianti Classico Casaloste – D'orsi ( <i>Sangiovese 10% Merlot</i> ) <i>Pleasant, fruity wine, supported by the typical acidity of Sangiovese</i>	(14%) Toscana	2020	£63.00
Nebbiolo Azelia – Luigi Scavino ( <i>Nebbiolo</i> ) <i>With refreshing touchese of cherry, strawberry and currant</i>	(13.5%) Piemonte	2021	£70.00
Barbaresco La Bioca - Ronchi ( <i>Nebbiolo</i> ) <i>Intense on the palate, with savoury fruit, earth notes and fine tannins</i>	(14%) Piemonte	2020	£72.00
Rosso di Montalcino - Val Di Suga ( <i>Nebbiolo</i> ) <i>The mouth is full and plush, with silky tannins and a succulent finish.</i>	(13.5%) Toscana	2020	£70.00
Pinot Nero Glen – Castelfeder ( <i>Pinot Nero</i> ) <i>Smooth gentle and elegant with red fruit notes</i>	(13.5%) Alto Adige	2021	£ 75.00
Chianti Classico – Rampolla ( <i>Sangiovese Merlot, Cab/sauv</i> )	(13.5%) Toscana	2021	£100.00
Sammarco – Rampolla ( <i>Sangiovese</i> ) <i>Sophisticated earthy, super intense deep structured</i>	(14.5%) Toscana	2019	£120.00
Liu – Rampolla ( <i>Merlot</i> ) <i>High expression of purity and slimness, with a deep complexity.</i>	(13%) Toscana	2021	£150.00

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## RED WINES SPECIAL SELECTION

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### BAROLO/BARBARESCO

Barbaresco La Bioca - Ronchi ( <i>Nebbiolo</i> )	(14%) Piemonte	2020	£72.00
Barolo Bisu – Bonfante e Chiarle ( <i>Nebbiolo</i> )	(14%) Piemonte	2019	£92.00
Barolo Aculei – La Bioca ( <i>Nebbiolo</i> )	(14.5%) Piemonte	2018	£95.00
Barbaresco – Cascina Morassino ( <i>Nebbiolo</i> )	(14.5%) Piemonte	2016	£98.00
Barolo Parussi - Chionetti ( <i>Nebbiolo</i> )	(14%) Piemonte	2019	£98.00
Barolo Brunate – Voerzio ( <i>Nebbiolo</i> )	(14.5%) Piemonte	2013	£490.00
Barbaresco Sori Tildin – Angelo Gaja ( <i>Nebbiolo</i> )	(14.5%) Piemonte	2015	£750.00
Barbaresco Sori San Lorenzo – Angelo Gaja ( <i>Nebbiolo</i> )	(14.5%) Piemonte	2015	£750.00

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### BRUNELLO DI MONTALCINO

Brunello di Montalcino – Marco Gavio ( <i>Sangiovese</i> )	(14.5%) Montalcino	2016	£115.00
Brunello Gaja Pieve Santa Restituta ( <i>Sangiovese</i> )	(14.5%) Montalcino	2017	£140.00
Brunello di Montalcino – Lisini	(14.5%) Toscana	2010	£290.00

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## SUPER TUSCANY

Sammarco – Castello dei Rampolla ( <i>Sangiovese</i> )	(14.5%) Toscana	2019	£120.00
Tignanello Antinori ( <i>Sangiovese Cab Sauvignon Cab Franc</i> )	(13.5%) Toscana	2016	£430.00
Tignanello Antinori ( <i>Sangiovese Cab Sauvignon Cab Franc</i> )	(13.5%) Toscana	2006	£720.00
Ornellaia ( <i>Cab Sauvignon Merlot Cab Franc</i> )	(14.5%) Bolgheri	2009	£500.00
Sassicaia ( <i>Cab Sauvignon Cab Franc</i> )	(13.5%) Bolgheri	2011	£520.00
Sassicaia ( <i>Cab Sauvignon Cab Franc</i> )	(13.5%) Bolgheri	2015	£750.00
Solaia Antinori ( <i>Cab Sauvignon Cab Franc Sangiovese</i> )	(14%) Toscana	2001	£800.00
Masseto ( <i>Merlot</i> ) <i>Tenuete dell'Ornellaia</i>	(14.5%) Bolgheri	2003	£1,400.00

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## VENETO - AMARONE VALPOLICELLA

Amarone della Valpolicella Case Vecie - Brigaldara ( <i>Corvina Corvinone Rondinella</i> ) <i>Deep ruby finishes long with young, chewy but polished tannins.</i>	(16.5%) Veneto	2017	£115.00
Amarone della Valpolicella Cavolo - Brigaldara ( <i>Corvina Corvinone Rondinella</i> ) <i>It is a wine of great structure. Complex, elegant and velvety</i>	(16%) Veneto	2012	£140.00
Amarone della Valpolicella Classico - Brigaldara ( <i>Corvina Corvinone Rondinella</i> ) <i>Classically dry finishes with a hint of heat derived from the significant alcoholic content</i>	(16.5%) Veneto	2011	£150.00
Amarone della Valpolicella Classico - Brigaldara ( <i>Corvina Corvinone Rondinella</i> ) <i>Classically dry finishes with a hint of heat derived from the significant alcoholic content</i>	(16.5%) Veneto	2012	£150.00
Rosso Ca' Del Merlo Quintarelli ( <i>Corvina Rondin Cab Sauv Cab Franc Nebb, Croatina, Sangio</i> ) <i>Intense, rich, complex and intense, of ripe red fruit and sweet spices Powerful, smooth and velvety</i>	(15%) Veneto	2011	£230.00
Amarone della Valpolicella Quintarelli ( <i>Corvina Rondinella</i> ) <i>Deep smooth silky rich textured with long savoury finish</i>	(16.5%) Veneto	2009	£590.00

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## FRANCE

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### White wines

Chablis 1er cru – Luis Moreau (*Chardonnay*) (12.5%) France 2022 £74.00  
*Mature and rich, creamy with great balance*

Savigny Les Beaune 1er cru – Domaine Tawse (12.5%) Bourgogne 2018 £150.00  
*Buttery and Complex*

Chassagne Montrachet 1er cru – Domaine Piguat Girardin (13.5%) Bourgogne 2020 £195.00  
*Seducing palate, rich and elegant wine*

Meursault – Domaine Buisson Charles (*Chardonnay*) (13.5%) Cote d'Or 2006 £195.00  
*Buttery taste, nice long finish, medium body, medium oak and fruity*

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### Red wine Burgundy

Nuits Saint Georges Premier Cru – Henri Gouges (*Pinot Noir*) (13%) Bourgogne 2020 £190.00

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### Red Wine Bordeaux

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Chateau Corbin (*Grand Cru Classe*) (12.5%) St Emilion 1995 £100.00

Chateau Laniote (*Grand Cru Classe*) (12.5%) St Emilion 1996 £170.00  
*Savory and Classic*

Clos Du Marquis (12.5%) St Julien 1995 £200.00  
*A well-endowed palate bursting with red fruits.*

Chateau Beau Sejour (14.5%) St Emilion 2009 £300.00  
*Rich, voluptuous, ripe, red-cherry & cocoa notes*

Clos Fourtet (*1er grand cru classe B*) (14.5%) St Emilion 2009 £450.00  
*Focused fruity nose driven by jammy red fruit. Full, warm palate with a refined texture*

Chateau Latour Premier Grand Cru classe (12.5%) Pauillac 1986 £800.00  
*A nutty black nose. Quite fragrant/feminine. Sturdy tannins with an unwanted green edge.*

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## MAGNUMS

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### CHAMPAGNE

Billecart Salmon Brut (*Chardonnay .Pinot Noir Meunier*) Reims NV £180.00

### WHITE

Pinot Bianco – Giralan (14%) Alto Adige 2021 £97.00  
*Fresh and Zesty Soft and round palate good length*

### RED

Nebbiolo – La Bioca (15%) Piemonte 2019 £110.00  
*Dry Fruity Smooth*

Merlot Liu Castello dei Rampolla – Santa Lucia in Faulle (14.5%) Toscana 2018 £200.00

Amarone della Valpolicella – Torre D’Orti (17%) Veneto 2018 £220.00  
*Dense Silky Full body with a long finish*

Sammarco – Castello dei Rampolla (*Sangiovese*) (14.5%) Toscana 2019 £220.00  
*Sophisticated earthy, super intense deep structured*

Barolo Dagromis Gaja (*Nebbiolo*) (14%) Piemonte 2016 £360.00  
*Medium-Full body cherry and dark fruit notes long dry finish*

Brunello Gaja Pieve Santa Restituta (*Sangiovese*) (14.5%) Montalcino 2016 £480.00  
*Smokey intense smooth full of red fruits*

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### **JEROBOAMS (Double Magnum)**

Amarone della Valpolicella – Torre D’Orti (17%) Veneto 2018 £400.00

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