

**Sparkling & Champagne**

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|----|---|-----------|------|--|--------------|
| 1. | <b>Pinot Rosato Spumante NV Rosato</b> , Le Contesse<br>A Summer fruited blend of Pinots Nero, Bianco and Grigio                          | Treviso   |      |  | <b>28.00</b> |
| 2. | <b>Prosecco NV Extra Dry Spumante</b> , Porte Leone<br>Made by the Ceotto family, one of the leading family makers of Prosecco in Treviso | Treviso   | 6.00 |  | <b>28.00</b> |
| 3. | <b>Taittinger NV Brut Reserve</b><br>One of the last great family owned Champagne Houses, notable brioche style                           | Champagne |      |  | <b>65.00</b> |
| 4. | <b>Veuve Clicquot NV Brut</b><br>More full bodied style of the leading Grande Marques   | Champagne |      |  | <b>75.00</b> |

**Pink ,**

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| 10. | <b>Pinot Grigio Blush</b> , Sospiro<br>Delightfully pale, 'blush' style with an easy, soft berry fruit character | Abruzzo | 6.00 | 17.00 | <b>22.00</b> |
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**White**

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|-----|---|--------------------------------------|------|-------|--------------|
| 20. | <b>Casa De Luca Bianco</b> – Bottled in house<br>Vermentino based, Mediterranean blend, fresh and uplifting                   | <i>Mediterranean Southern France</i> | 5.00 | 12.00 | <b>18.00</b> |
| 21. | <b>Sauvignon Blancsabella da Silva</b><br>Green bell pepper notes, more Loire than NZ   | Valle de Rapel, Chile                | 6.00 | 14.00 | <b>22.00</b> |
| 22. | <b>Grillo di Sicilia</b> , Vitivinicola Tola<br>Fresh, lemony native Sicilian variety, great fish accompaniment               | Sicily                               | 6.00 | 16.00 | <b>24.00</b> |
| 23. | <b>Pinot Grigio del Friuli</b> , Az Agricole Anselmi<br>Lean, delicate, mountain air style of PG from brothers Bepe and Luigi | Friuli                               | 6.00 | 17.00 | <b>24.00</b> |
| 24. | <b>Chardonnay</b> . Comtesse de Marion<br>Unoaked, lovely mineral balance reminiscent of Southern Burgundy                    | <i>Mediterranean Southern France</i> |      |       | <b>24.50</b> |
| 25. | <b>Gavi</b> , Viste de Lemme, Tenuta Rocchin<br>Crisp, flinty & fresh acidity, green apples and lemons on the palate          | Piemonte                             | 7.00 | 19.00 | <b>28.00</b> |
| 26. | <b>Pecorino Golden Fleece</b> , Umani Ronchi<br>Unique variety, cool, high altitude yet develops, broadening in the glass     | Les Marches                          |      |       | <b>30.00</b> |
| 27. | <b>Vernaccia di San Gimignano</b> , Famiglia Strozzi<br>Harmonious, fresh with almond flower notes                            | Toscana                              |      |       | <b>32.00</b> |
| 28. | <b>Vermentino di Sardegna</b> , Villa Solais, Santadi<br>Herbal and aromatic with slight coastal notes                        | Sardinia                             |      |       | <b>32.00</b> |
| 29. | <b>Land Made Sauvignon Blanc</b> , Yealands Winery<br>Herbacious notes over a good, crystalline core                          | Marlborough, NZ                      |      |       | <b>34.00</b> |
| 30. | <b>Greco di Tufo</b> , Devon<br>More tropical fruit but with still good balancing acidity – ancient Roman grape               | Campania                             |      |       | <b>40.00</b> |

**Red**

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|-----|---|-----------------------|------|-------|--------------|
| 40. | <b>Casa De Luca Rosso</b> – Bottled in House<br>Lots of cherry and spice from Sangiovese and Merlot   | Italy                 | 5.00 | 12.00 | <b>18.00</b> |
| 41. | <b>Merlot</b> , Santa Rosato<br>Rounded, mulberry fruit but still with a proper, structured, vinous core  | Valle de Rapel, Chile | 6.00 | 14.00 | <b>22.00</b> |
| 42. | <b>Biferno Riserva</b> , Camillo de Lellis<br>Old style Italian red, velvety with cherry notes  | Molise                |      |       | <b>25.00</b> |
| 43. | <b>Montepulciano d'Abruzzo Bajo</b> , Az Agricole Ilauri<br>A smoky character, latent, soft power with oaked, vanillin notes                                      | Abruzzo               | 6.00 | 17.00 | <b>26.00</b> |
| 44. | <b>Nero d'Avola di Sicilia</b> , Mandarossa<br>Ruby red, soft and warm with silky soft tannins  | Sicily                | 6.00 | 16.00 | <b>26.00</b> |
| 45. | <b>Salice Salentino Riserva</b> , Francesco Candido<br>Smoked oak notes, robust & rustic with dried & candied fruit notes   | Puglia                |      |       | <b>28.00</b> |
| 46. | <b>Bardolino</b> , Bertani la Nogare<br>Light, fresh cherry fruit notes   | Veneto                |      |       | <b>28.00</b> |
| 47. | <b>Barbera d'Alba</b> , Briccotondo, Fontafredda<br>Medium bodied with Blackberry and damson notes  | Piemonte              | 7.00 | 19.00 | <b>30.00</b> |
| 48. | <b>Chianti</b> , Da Vinci<br>Plum, blueberry, well structured and balanced  | Toscana               |      |       | <b>30.00</b> |
| 49. | <b>Grotta Rossa</b> , Carignano del Sulcis, Santadi<br>Blackcurrant fruit with an undertow of dried figs and spice (known as Mouvedre in France)                  | Sardinia              |      |       | <b>32.00</b> |
| 50. | <b>Barolo</b> , Fontafredda<br>Nebbiolo grapes aged in oak for two years, black fruits, rounded tannins and oak spice   | Piemonte              |      |       | <b>45.00</b> |
| 51. | <b>Brunello di Montacino</b> , Fattoria Barbi<br>Mature and elegant with a long, well structured finish   | Toscana               |      |       | <b>55.00</b> |
| 52. | <b>Amarone delle Valpolicella</b> , Ca de Rocchi la Bastia, Tinazzi<br>Mature example of this hedonistic classic made from half dried grapes by this noble family | Veneto                |      |       | <b>70.00</b> |