

Frizzanti & Champagne

Prosecco San Fermo Millesimato 2010 Bellenda	150ml	btl
	£5.50	£26.00
Jean-Paul Deville Carte Noire Champagne Brut NV	£8.50	£40.00
Champagne Henriot Brut NV Souverain		£55.00

Vini Bianchi

	125ml	175ml	250ml	btl
Cataratto Inzolia 2010 Borgo Selene	£3.00	£4.00	£5.50	£16.00
Crisp and lively on the palate with a dry, lightly perfumed finish				
La Segreta Bianco 2010 “Grecanico, Chardonnay, Viognier” Planeta	£4.00	£5.00	£7.00	£21.00
Full and dry, smooth and supple with balancing acidity and a long, minty finish				
Sauvignon Bianco Urra di Mare 2010 Mandrarossa	£4.50	£5.50	£8.00	£24.00
Brilliant, satisfyingly intense yellow with green highlights. Peach and passion Fruit blossom with spicy warmth and a full body				
Regaleali, Tasca d’Almerita 2010 “Inzolia, Catarratto, Grecanico”	£5.00	£6.00	£9.00	£26.00
Delicately fruity nose with apple, peach and pink grapefruit notes. The palate is quite intense and crisp, with plenty of fresh fruit flavours				
Grillo 2009 Fazio	£5.00	£6.00	£9.00	£26.00
Floral nuances with richer aromas of almond and hazelnut and minerals tones usher in a palate that is full with apple, peach and cinnamon				

Vini Rossi

Nerello Mascalese 2010 Borgo Selene	£3.00	£4.00	£5.50	£16.00
Round and smooth on the palate, with sufficient body and soft tannins to support the juicy, blackberry and ripe, dark plum fruit character				
Merlot 2010 Mandrarossa	£3.50	£4.50	£6.00	£18.00
It is a soft but structured wine, with lively raspberry and stone fruit flavors balanced by clean acidity and supple tannins				
La Segreta Rosso 2009 “Nero d’Avola, Merlot, Syrah” Planeta	£4.00	£5.00	£7.00	£21.00
Aromas of crushed strawberries and spice on the nose with a soft, silky palate. Rich and concentrated showing a hint of chocolate and a long, elegant finish				
Shiraz 2009 Fazio	£4.50	£5.50	£8.00	£24.00
Bouquet of red berries and vanilla with a full velvety flavor that has hints of fruit and spices				
Cerasuolo di Vittoria DOCG 2010 “Nero d’Avola, Frappato” Planeta	£5.00	£6.00	£9.00	£26.00
Intense fruity bouquet with notes of strawberries, cherries, dry fig and raisins				

Rosé

Costadune 2010 “Nero D’Avola Cabernet Sauvignon Rosé” Mandrarossa	£3.50	£4.50	£6.00	£18.00
Lively medium-body, balanced acidity and a fresh elegant finish				
Syrah 2010 Planeta	£4.00	£5.00	£7.00	£21.00
The wine is silky smooth, light and fresh with notes of rose petals, pomegranate and strawberries				
Domaine d’Alzipratu, 2009 Sciacarellu, Nielluciu				£29.00
Vibrant and fresh in the glass. In the mouth there is the trademark minerality and acidity of the granite terroir and refreshing finish				

Vini Bianchi

3- Inzolia 2010 Villa Tonino Citrusy with a tingling acidity and fresh, zesty finish.	£18.00
7- Grecanico Terre di Giumara 2010 Caruso & Minini Aromatic and stunningly structured. The nose is reminiscent of orange blossom, but the palate is more rounded like the flesh of a pear.	£23.00
17- Alastro 2010 "Grecanico" Planeta Peachy nose, with hints of vanilla, jasmine and green tea. Measured oak use	£25.00
31- Pecorino Organico 2010 Ciu Ciu Pleasant floral nose with clean, pleasing and refined aromas of banana, broom, apple, hazelnut and plum followed by a hint of vanilla	£25.00
33- Verdicchio Classico Superiore 2010 Umani Ronchi Intense, round and fresh aromas leading to a dry, soft palate with notes of ripe peaches, apples, exotic fruits, hazelnuts, butter and minerality.	£25.00
41- Pinot Grigio 2010 Puiattino Pale in colour, with fresh grassy notes and hints of green apples. Fresh and 'steely' with a touch of honeyed richness.	£25.00
21- Ramì Biodinamico 2009 "Insolia, Grecanico" COS A wine with properly concentrated fruit quality that has a real tell-tale Italian bitter almond, or even Campari-like edge, to cool pear and lemon fruit.	£28.00
35- Vernaccia di San Gimignano 2009 Panizzi A well balanced, dry and fragrant wine that stresses its fruity flavour. Pleasantly persisting, slightly bitter aftertaste.	£28.00
23- SP 68 Bianco Biodinamico 2009 "Albanello, Zibibbo" Arianna Occhipinti Notes of white flowers, pink grapefruit, lychee, fresh oregano, and spice. It's a deeply aromatic wine that is surprisingly light on the palate (11% alcohol)	£31.00
37- Fiano di Avellino 2010 Colli di Lapio Dry and full-bodied, the palate is beautifully poised with a fine balance between succulent texture, ripe fruit flavours of peaches and pears and a cleansing, crisp acidity	£32.00
39- Greco di Tufo 2009 Vigna Cicogna Terrific length afforded by a rich smokiness. It is mineral and flavoursome – a wine which will evolve slowly and surely in the bottle.	£34.00
15- Carricante 2010 Special preview production Planeta Almost pale yellow with green reflections, typical of the vines grown at an altitude, Hints of mineral and very evident mint. Long and persistent with obvious fragrance.	£39.00
29- Pietra Nera 2009 "Zibibbo" Marco De Bartoli Aromatic dry wine made from the local Musac, delicate, attractive and alluring with rich mineral notes	£40.00
25- Cometa 2009 "Fiano" Planeta Intense and full of character, with integrated aromatic notes of citrus and tropical fruit on the palate. It has plenty of character with elegantly mineral elements.	£42.00

Vintages may vary without notice

Vini Rossi

58- Salice Salentino La Casada “Malvasia Nera-Negroamaro”	£22.00
Dark ruby in colour with a nose of blackberries, prunes, leather and barnyard notes. Full-bodied with concentrated fruit and smooth texture.	
42- Pinot Nero 2010 Colterenzio	£24.00
Medium-bodied, round with soft tannins and ripe berry flavours supported by refreshing palate-lifting acidity. A stylish and elegant wine rather than full-bodied and muscular.	
38- Bacchus Rosso Piceno 2010 Ciu Ciu	£24.00
Delightful nose of strawberry, morello cherry and liquorice root. The wine has an uncomplicated juiciness that begs for a second glass.	
12 -Plumbago 2009 “Nero d’Avola” Planeta	£25.00
Abundance of red fruits like plum aromas, ripe blackberry typical of western Sicily Nero d’Avola blended with scents of cocoa, and almost Sacher cake. Soft tannins and roundness characterize the wine.	
52- Blauburgunder 2009 Weingut Niklas	£25.00
Vivid ruby red with intense aromas of red berries, grass and sweet violets. A light wine worth serving on the fresh side.	
16- Sachia di Perricone 2008 Caruso & Minini	£26.00
Exuberant red, with cherry and black cherry on the basis of fresh and inviting spice. The palate has intensity: fresh fruit, licorice, and rounded tannins.	
60- Primitivo Biodinamico 2006 Fatalone	£26.00
Sweet tobacco scents, flavours of sour black cherry, mussel plum and toffee. A smooth, warm, balanced red with a typical almondy finish.	
46- Morellino di Scansano 2009 “Sangiovese” Fattoria dei Barbi	£27.00
Has a brilliant and intense ruby red appearance and an ample, persistent bouquet with plum and red berry tones. The palate is full and generous, with velvety tannins and a long finish.	
14- Frappato Biodinamico 2010 COS	£28.00
Ebullient with posies of violets, freesia and cherry blossom. Sweet and round palate (raspberries and succulent cherries) – soft tannins.	
20- Etna Rosso ‘Jeudi 15’ Biodinamico 2009 Vino di Anna	£29.00
Pale Burgundy-red and wafts gentle aromas of bruised strawberries, morello cherries and balsam, enriched by rustic notes of pepper, roast bay and mushroom.	
34-Cannonau di Sardegna "Sa Mola" 2007 Alberto Loi	£30.00
Intense, slightly ethereal, rich, fragrant, floral bouquet of mature plums, blackberries, wild berries and aromatic wood and spices.	
68 -SP 68 Biodinamico 2010 Arianna Occhipinti “Cerasuolo di Vittoria”	£31.00
A very pretty wine on the palate with violet-like floral flicks across the leather and spice backdrop with hints of roasted meats, citrus rind and scattered herbs.	
22- Nero di Lupo Biodinamico 2009 “Nero d’Avola” COS	£32.00
A remarkably fine and delicate Nero d’Avola with rich earthy-leathery fruit flavours balanced by flinty notes.	

Vintages may vary without notice

Vini Rossi

- 24- Zisola 2009 “Nero d’Avola” Mazzei** £32.00
This wine has brooding mulberry fruit on the nose and a palate showing black fruit along with plenty of extract and body. Underlying this depth, there is the trademark Mazzei smoothness and elegance, with a very successful use of oak, giving a rounded, complex whole.
- 26- Cerasuolo di Vittoria DOCG Biodinamico 2009 “Nero d’Avola, Frappato” COS** £34.00
Beautifully balanced: Nero d'Avola gives Cerasuolo its rich fruit, while the Frappato gives the wine its floral components and freshness.
- 36- Rocca Rubia Riserva 2008 “Carignano del Sulcis” Santadi** £34.00
Almost perfumed wine with a delicious creamy character on the palate and bags of soft ripe blackcurrant fruit. Succulent, round and complex.
- 38- Syrah 2006 Planeta** £35.00
This wine is full bodied, velvety and warm. Ending with soft and sweet tannins and with a long sumptuous finish.
- 40- Rosso Conero ‘Cumaro’ 2007 Montepulciano Ronchi** £38.00
Ruby-red core, with garnet hues and an intense, full, ethereal and very persistent bouquet. The palate is harmonious, with hints of wild cherry and fruits of the forest.
- Vini Rossi**
- 28- Burdese 2006 “Cabernet Sauvignon, Cabernet Franc” Planeta** £40.00
Intense red berry aromas, leathery and mineral notes. Warm and very intense; long finish, rich aromatic flavors. Perfectly balanced giving a harmonious result.
- 48- Vino Nobile di Montepulciano 2007 Poliziano** £42.00
A well-structured wine with an intense perfume of juicy, ripe fruit and a rich palate, with just the right amount of tannin.
- 72 - Chateau Musar Organic 2003 “Cinsault and Cabernet Sauvignon”** £42.00
Aromatic, fragrant, warm and mellow and it prepares the palate for fruits of cherries, strawberries and redcurrants.
- 54- Taurasi 2001 Aglianico Tenuta Ponte Avellino** £49.00
Spicy aromas of black fruit, plums, burnt black cherries, coffee and vanilla are prevalent. Smooth, full-bodied and complex on the palate, leather, game and tobacco.
- 64- Amarone 2006 Valpantena** £50.00
Deep ruby in colour with a dark core. Characteristic perfumes of good Amarone with aromas of plum pudding and spice, dried fruit compote and cinnamon. Long and spicy to the finish, with a bitter cherry-chocolate twist.
- 66- Barolo 2006 Vigna dei Pola Ascheri** £58.00
The wine displays the characteristic, ethereal and intense bouquet with notes reminiscent of violets and ripe fruit. Full-bodied, soft, velvety and persistent palate.
- 32- Mille e Una Notte 2007 “Nero d’Avola” Donnafugata** £84.00
Dense ruby-red colour. The bouquet has mature, sweet scents with balsamic and floral notes of violet and a hint of tobacco on the finish. A wine with a big structure and a remarkable personality.
- 70- Barbaresco Biodinamico 2004 “Nebbiolo” Asili Roagna** £105.00
A uniquely elegant wine. Garnet-red colour leads into a rich nose with clear aromas of sweet tobacco, wild rose, spices and “goudron” (tar).

Vintages may vary without notice