

## WINES OF THE MONTH

### 53. PINOT GRIGIO, FRANZ HAAS, ALTO ADIGE, 2017

£37.30

This is proof that pinot grigio can make serious white wine. The Alto Adige is near the Swiss border and high altitude vines produce a fragrant intense wine with a delicate flavour of nuts and honey. The perfect wine with Tim's fable lobster linguine or the scallop risotto. 13% alcohol

### 54. GRECO/FIANO, "PIPOLI", BASILICATA, 2018

£26.50

This blend of Greco ti tufo and fiano grape varieties proves that southern Italy is now making white wines capable of competing anywhere. This has layers of tropical fruit flavours with lemon/lime zestiness making it perfect with richer fish dishes like scallops, prawn gremolata or crab fettucine. just 12% alcohol

### 55. RIOJA BLANCO, LEALTANZA 2017

£26.50

Usually, this white rioja is made from 100% sauvignon blanc. Unoaked, it is full of floral tropical fruit with grapefruit and citrus flavours. Crisp and fresh and perfect with goujons of sole, grilled salmon or lobster mayonnaise. 13% alcohol

### 56. MONTEPULCIANO D'ABRUZZO, GRANSASSO, 2017

£29.50

Montepulciano is its friendliest. Full of juicy fruity cherry and blackberry flavours with a supple balsamic finish. Great with the lighter meat dishes like veal but particularly good with lamb, liver and bacon or the spezzatino spicy beef. 13% alcohol

### 57. PASSIMENTO, RUSSO, ROMEO E JULIET, 2016

£26.50

Like Amarone, this is made from dried grapes which gives a rich velvety texture to the wine - they lose 30% of their water content thereby concentrating the flavours. The wine will cope with richly sauced meat dishes - the beef Barolo or Italiana are perfect partners and is great with cheese at the end of meal. 14% alcohol

### 58. MALBEC, ALPATACO, PATAGONIA, ARGENTINA, 2017

£29.95

The important word on the label here is patagonia - Argentina's most exciting wine growing region. The wines from here show a cool-climate elegance which is far more appealing than some of the robust extracted reds from further north. The perfect red with a simply grilled steak, lamb or even rich chicken dishes. 13.5% alcohol

## BORDEAUX

HALF BOTTLE

### 22. CH. RAMAGE LA BATISSE HAUT-MEDOC, 2011

£67.50

### 23. CH. BATAILLEY, PAUILLAC, 2008

£105.60

### 24. CH. LILIAN-LADOUYS, SAINT ESTEPHE 2011

£78.60

## BOURGOGNE BLANC ET ROUGE

### 25. PETIT CHABLIS, DOMAINE LAROCHE, 2018

£47.95

### 26. MACON-LUGNY, LOUIS LATOUR, 2018

£20.85 £38.95

### 27. CHABLIS PREMIER CRU, FOURCHAUME 2017

£69.95

### 28. MEURSAULT, LOUIS LATOUR, 2016/17

£101.75

### 29. FLEURIE, DOMAINE DE GRY - SABLON, 2017/18

£16.95 £31.35

### 30. COTES DE BEAUNE, LOUIS LATOUR, 2016

£51.65

## LOIRE

### 31. SANCERRE DOMAINE THOMAS 2017/18

£19.00 £41.25

### 32. POUILLY-FUMÉ, HARMONIC CHATALAIR, 2016

£46.05

## RHONE VALLEY

### 33. CHATEAUNEUF-DU-PAPE, OGIER, 2016/17

£61.65

### 34. COTES DU RHONE, CAVES DES PAPES, 2017/18

£16.50 £30.25

## OTHERS

### 35. ESPORAO RESERVA, PORTUGAL, 2017

£31.35

### 36. NEIL ELLIS SAUVIGNON BLANC SOUTH AFRICA 2017

£34.00

### 37. SAUVIGNON BLANC RICKETY BRIDGE SOUTH AFRICA 2018

£34.00

### 38. ALGODON CHARDONNAY 2015

£31.35

### 39. PAULINAS RESERVE CABERNET SAUVIGNON, 2016

£52.75

### 40. FIRESTEED PINOT NOIR, 2011/15

£43.55

### 41. SHIRAZ TEMPUS TWO SILVER SERIES, 2017

£31.85

### 42. COUSINO MACUL, ANTIQUAS RESERVA, CABERNET SAUVIGNON 2015

£32.95

### 43. TEMPUS TWO, SILVER SERIES MERLOT, 2017

£31.85

### 44. MONTE VELHO TINTO ESPORAO, 2015

£29.95

### 45. ESPORAO RESERVA 2016

£39.00

### 46. MALBEC ARGENTINA, 2018

£29.25

## CHAMPAGNE & SPARKLING WINES

### 47. GREMILLET BRUT

£42.90

### 48. TAITTINGER BRUT RESERVE

£56.90

### 49. LAURENT PERRIER ROSÉ

£85.00

### 50. VEUVE CLICQUOT

£59.50

### 51. BOLLINGER, GRANDE ANNEE 2005

£115.00

### 52. PROSECCO

£26.95

## VINO DELLA CASA

## BY THE BOTTLE OR GLASS

	Glass 175ml	Large glass 250ml	500ml	Bottle
<b>CA'DI PONTI, SICILIA</b> <i>Dry, fruity white wine</i>	£5.75	£8.95	£17.20	£23.95
<b>PIESPORTER, GERMANY</b> <i>Medium, fruity white wine</i>	£5.75	£8.95	£17.20	£23.95
<b>SAUVIGNON BLANC, TRENINO</b> <i>Fresh crisp unoaked sauvignon from the mountains of northern Italy</i>	£6.90	£9.85	£19.65	£26.50
<b>PINOT GRIGIO ROSÉ</b> <i>Medium dry rosé from Veneto</i>	£5.75	£8.95	£17.20	£23.95
<b>SANGIOVESE DI PUGLIA</b> <i>Medium bodied red wine</i>	£5.75	£8.95	£17.20	£23.95
<b>PINOT NERO, BOTTEGA</b> <i>From trentino in northern Italy this is perfumed with delicate red cherry fruit and just a hint of vanilla</i>	£6.90	£9.85	£19.65	£27.50
<b>VOLANDAS MERLOT CHILE</b>	£6.50	£9.40	£18.95	£26.00

HALF BOTTLE

## ITALIANI BIANCHI

<b>1. LANGHE CARDONNAY, MARCHESI DI GRESY 2015</b> <i>A wine for Meursault fans beautifully balanced oak aged chardonnay from a top Barbaresco producer. Lovely hazelnut, caramel and butter flavours with a mineral</i>				£60.50
<b>2. SOAVE CLASSICO, PRA 2018</b> <i>Un-oaked, with a floral, fruity aroma. Perfect with pasta, risotto, fish and white meat</i>				£34.75
<b>3. PLANETA LA SEGRETA BIANCO IGT 2018</b> <i>Slight greenish reflections in a clear yellow large, exuberant olfactory Impact. Citrus, pineapple and white peach aromas. Great balance between acidity, flavour and volume, never excessive. Fresh and balanced. Full and aromatic finish.</i>				£30.65
<b>4. LUGANA CA DEI FRATI 2018</b> <i>From the shores of Lake Garda made in a former monastery. Dry, delicate with hints of greengage. Why not make a habit of it?</i>				£39.95
<b>5. REGALEALI BIANCO 2017</b> <i>A wine from Sicily, distinctive flavour, aromatic and lovable</i>				£41.50
<b>6. FRASCATI SUPERIORE, SANTA TERESA 2018</b> <i>Golden coloured wine from a single vineyard in the southern hills of Rome. Dry, with a touch of arrogance</i>				£31.95
<b>7. PINOT GRIGIO PIGHIN FRUILI, 2018</b> <i>A straw coloured dry wine with a considerable body and a delicate bouquet</i>				£35.50
<b>8. VERNACCIA DI SAN GIMIGNANO, FALCHINI 2017/18</b> <i>You can smell the sun-soaked hills of Tuscany in this crisp, dry and fruity white wine</i>				£32.50
<b>9. GAVI "LA ZERBA", TERRAROSSA, 2017</b> <i>Gavi makes a refreshingly pure, spring-blossom scented dry white that is ideally suited to seafood dishes..</i>				£34.65
<b>10. LANGHE SAUVIGNON BLANK, MARCHESI DI GRESY 2017</b> <i>From piedmonte, this is a brilliant wine with seafood particularly the pasta dishes. It is unoaked with wonderful pure passion fruit and citrus flavours with a crisp mineral</i>				£60.50

## ITALIANI ROSSI & ROSATI

<b>11. VALPOLICELLA CLASSICO, ALLEGRINI 2018</b> <i>Deliciously youthful quaff, full of exuberant juicy fruit</i>				£32.50
<b>12. MONTEPULCIANO D'ABRUZZO FOLONARI 2017/18</b> <i>Deep ruby red, full bodied and mouth filling with a long finish. Single vineyard, one of Italy's best known wines</i>				£32.95
<b>13. ROSATO ALPHA ZETA 2018</b> <i>Crisp, fruity, dry rosé from the land of Romeo and Juliet</i>				£26.50
<b>14. CHIANTI CLASSICO, LA ALAILA 2017</b> <i>A Real Classic Chianti from one of the best producer of the area</i>			£17.00	£33.95
<b>15. BRUSCO DEI BARBI, MONTALCINO, 2016</b> <i>Made from Brunello grapes but in a soft early- drinking fruity style, great with veal or chicken dishes</i>				£34.95
<b>16. PLANETA LA SEGRETA ROSSO 2017 (Sicily)</b> <i>Full bodied wine made from the Nero D'Avola grape blended with Syrah and Merlot</i>				£32.95
<b>17. ALGODON BONARDA 2011/13</b> <i>San Rafael is synonymous with bonarda, Italian grape that has finally found its home. This is a wine intense fruit which is brought out through aging in America oak.</i>				£34.65
<b>18. BAROLO PATRIZI 2015</b> <i>The pride of Piedmont; young but drinking well right now!</i>				£55.15
<b>19. AMARONE VILLA BORGHETTI 2014</b> <i>Beautifully rounded, rich and pruned, 'very alcoholic'</i>				£59.00
<b>20. VINO NOBILE DI MONTEPULCIANO 2016</b> <i>One of Tuscany's top wines, made from the same grape as Chianti but in the Noble hills of Montepulciano. Rich but elegant</i>				£52.25
<b>21. BRUNELLO DI MONTALCINO, 2014</b> <i>Made from the Sangiovese grape, this is a rich serious red</i>				£93.50