

WINES OF THE MONTH

53. NOSIOLA, BOTTEGA VINAI, TRENINO, 2019	£26.50
Mountain wine! Nosiola is found in the northern parts of Trentino where it makes a delicately appealing crisp white with flavours of apples and pears. Great aperitif and ideal with the insalata di mare, fettucine with crab, dover sole or crab salad. Just 12% alcohol so a good choice when you don't want anything too heavy.	
54. VERDICCHIO DEI CASTELLO DI JESI CLASSICO, COSTE DEL MOLINO (ORGANIC)	£26.50
Perhaps the perfect shellfish wine. The flavours are all gentle citrus and stone fruit with a zingy fresh dry finish. Has enough weight to cope with the scallop risotto or prawn tail gremolata or even the lobster linguine. 13% alcohol.	
55. SAUVIGNON DE TOURAINE, DOMAINE DE BELLEVUE, 2019	£26.95
Patrick Vauvy, the winemaker at Domaine de Bellevue always picks late which means that his wines are always much richer than you would expect. The quality obtained would leave many Sancerre growers crying into their fermenting vats, particularly when they see the price. Rich, but balanced flavours of elderflower and gooseberry make this perfect with richer shellfish dishes like the lobster thermidor or spaghetti marinara. 13.5% alcohol.	
56. LAGREIN, BOTTEGA VINAI, TRENINO, 2017	£28.95
The red companion to the nosiola made from grapes warmed by the winds coming off Lake Garda. Lagrein makes a spicy, smoky red with ripe plum and blackberry fruit. Just perfect for cutting through the richness in the lasagne, beef barolo and spezzatino picante. 13% alcohol.	
57. SUSUMANIELLO, TENUTA SERRANOVA, 2017	£28.95
The Susumaniello grape hales from Brindisi in Puglia. It has the freshness of pinot noir but the spice of syrah with perfect balancing acidity. Ideal with lighter meat dishes like the veal marsala or saltimbocca. Good too with the penne, cannelloni or even seafood if you prefer red. 13.5% alcohol.	
58. PINOT NOIR, VOLCANS, 2019	£29.95
If you like the flavours of red burgundy but not the ever-increasing prices, try this wine from the Auvergne. Grown in volcanic soils, it is remarkably pure with fresh red berried fruit and a touch of minerality from the soil. Perfect with the rack of lamb, chicken breast or even the carpaccio of beef. 14% alcohol.	

BORDEAUX

	HALF	BOTTLE
22. CH. RAMAGE LA BATISSE HAUT-MEDOC, 2011		£67.50
23. CH. FONDEL, ST EMILION GRAND CRU, 2012		£75.00
24. CH. FOURCAS-DUPRE, LESTRAC-MEDOC, 2016		£55.60

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, 2017		£101.75
29. FLEURIE, DOMAINE DE GRY - SABLON, 2017/18	£16.95	£31.35
30. COTES DE BEAUNE, LOUIS LATOUR, 2016/17		£51.65

LOIRE

31. SANCERRE LAROCHE, 2017	£21.50	£41.25
32. POULLY-FUME, MADAMOISELLE DE TRACY		£41.25

RHONE VALLEY

33. CHATEAUNEUF-DU-PAPE, OGIER, 2017		£61.65
34. COTES DU RHONE, CAVES DES PAPES, 2018	£16.50	£30.25

OTHERS

35. ESPORAO RESERVA, PORTUGAL, 2017		£31.35
36. EXCELSIOR SAUVIGNON BLANC, SOUTH AFRICA, 2019		£28.50
37. SAUVIGNON BLANC RICKETY BRIDGE SOUTH AFRICA, 2018		£34.00
38. CHARDONAY STELLENBOSCH SOUTH AFRICA, 2018		£31.35
39. PAULINAS RESERVE CABERNET SAUVIGNON, 2016		£52.75
40. WAIRAU RIVER PINOT NOIR, MARLBOROUGH, NEW ZEALAND, 2018		£37.50
41. SHIRAZ TEMPUS TWO SILVER SERIES, 2017		£31.85
42. MONTES ALPHA COLCHAGUA, CABERNET SAVIGNON CHILLE, 2016		£31.50
43. TEMPUS TWO, SILVER SERIES MERLOT, 2017		£31.85
44. MONTE VELHO TINTO ESPORAO, 2017		£29.95
45. ESPORAO RESERVA, 2016		£39.00
46. MALBEC ARGENTINA, 2019		£29.25

CHAMPAGNE & SPARKLING WINES

47. GREMILLET BRUT		£43.90
48. TAITTINGER BRUT RESERVE		£58.90
49. LAURENT PERRIER ROSÉ		£95.00
50. VEUVE CLICQUOT		£65.50
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
CA`DI PONTI, SICILIA <i>Dry, fruity white wine</i>	£6.00	£8.95	£17.20	£23.95
PIESPORTER, GERMANY <i>Medium, fruity white wine</i>	£6.00	£8.95	£17.20	£23.95
SAUVIGNON BLANC, TRENTO <i>Fresh crisp unoaked sauvignon from the mountains of northern Italy</i>	£6.90	£9.85	£19.65	£26.50
PINOT GRIGIO ROSÉ <i>Medium dry rosé from Veneto</i>	£6.00	£8.95	£17.20	£23.95
SANGIOVESE DI PUGLIA <i>Medium bodied red wine</i>	£6.00	£8.95	£17.20	£23.95
PINOT NERO, BOTTEGA <i>From trentino in northern Italy this is perfumed with delicate red cherry fruit and just a hint of vanilla</i>	£6.95	£9.85	£19.65	£27.50
VOLANDAS MERLOT CHILE	£6.75	£9.40	£18.95	£26.00

HALF BOTTLE

ITALIANI BIANCHI

1. LANGHE CARDONNAY, MARCHESI DI GRESY 2015 <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
2. SOAVE CLASSICO, PRA 2019 <i>Un-oaked, with a floral, fruity aroma. Perfect with pasta, risotto, fish and white meat</i>				£34.75
3. PLANETA LA SEGRETA BIANCO IGT 2018 <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
4. LUGANA CA DEI FRATI 2019 <i>From the shores of Lake Garda made in a former monastery. Dry, delicate with hints of greenage. Why not make a habit of it?</i>				£43.95
5. REGALEALI BIANCO 2017 <i>A wine from Sicily, distinctive flavour, aromatic and lovable</i>				£41.50
6. FRASCATI SUPERIORE, SANTA TERESA 2018 <i>Golden coloured wine from a single vineyard in the southern hills of Rome. Dry, with a touch of arrogance</i>				£31.95
7. PINOT TRENTO 2017 <i>A straw coloured dry wine with a considerable body and a delicate bouquet</i>				£32.50
8. VERNACCIA DI SAN GIMIGNANO, FALCHINI 2018 <i>You can smell the sun-soaked hills of Tuscany in this crisp, dry and fruity white wine</i>				£32.50
9. GAVI "LA ZERBA", TERRAROSSA, 2018 <i>Gavi makes a refreshingly pure, spring-blossom scented dry white that is ideally suited to seafood dishes..</i>				£34.65
10. LANGHE SAUVIGNON BLANC, MARCHESI DI GRESY 2017 <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

11. VALPOLICELLA CLASSICO, ALLEGRINI, 2019 <i>Deliciously youthful quaff, full of exuberant juicy fruit</i>				£32.50
12. MONTEPULCIANO D'ABRUZZO FOLONARI, 2018 <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
13. ROSATO ALPHA ZETA, 2019 <i>Crisp, fruity, dry rosé from the land of Romeo and Juliet</i>				£26.50
14. CHIANTI CLASSICO, LA ALAILA, 2018 <i>A Real Classic Chianti from one of the best producer of the area</i>			£17.00	£33.95
15. BRUSCO DEI BARBI, MONTALCINO, 2016 <i>Made from Brunello grapes but in a soft early- drinking fruity style, great with veal or chicken dishes</i>				£34.95
16. PLANETA LA SEGRETA ROSSO, 2017 (Sicily) <i>Full bodied wine made from the Nero D'Avola grape blended with Syrah and Merlot</i>				£32.95
17. ALGODON BONARDA, 2011/13 <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
18. BAROLO PATRIZI, 2015 <i>The pride of Piedmont; young but drinking well right now!</i>				£55.15
19. AMARONE VILLA BORGHETTI, 2014 <i>Beautifully rounded, rich and prune, 'very alcoholic'</i>				£59.00
20. VINO NOBILE DI MONTEPULCIANO, 2016 <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
21. BRUNELLO DI MONTALCINO, 2014 <i>Made from the Sangiovese grape, this is a rich serious red</i>				£93.50