

# Da Dividere

## (sharers)

### **Frittura Di Pesce**

Mixed deep fried peeled prawns, baby octopus, cuttlefish, mussels, white bait, king prawns, squid rings, squid tentacles and baby squid served with a dip & a lemon wedge

**£32.50**

### **Tavola Di Affettati** N

A large selections of finest Italian cured meat from our own farm, bresaola, Parma ham, speck, pancetta, capocollo, salami, mortadella, spianata, roast ham, twisted buffalo mozzarella & sourdough bread

**£27.25**

## Antipasti

### **Olive** V

Italian large green olives

**£5.95**

### **Pane All'aglio** V

Sourdough bread with butter, garlic, olive oil & parsley

**£5.75**

### **Spizzico** V

Mini smoked provola cheese from our own farm dipped in chilli & extra virgin olive oil

**£7.25**

### **Pane All'aglio E Mozzarella** V

Sourdough bread with butter, garlic, parsley & mozzarella

**£7.25**

### **Bruschetta** V

Sourdough bread with cherry tomatoes marinated in olive oil, basil & oregano

**£7.95**

### **Prosciutto E Mozzarella/Burrata**

100g of the finest parma ham, twisted buffalo mozzarella or burrata & sourdough bread

**£16.25**

### **VIP Bruschetta** V N

Sourdough bread with fresh stretched buffalo cream cheese, cherry tomatoes & green pesto

**£11.95**

### **Carpaccio Di Bresaola**

Cured beef, rocket & parmesan shavings with cherry tomatoes & sourdough bread

**£14.75**

V suitable for vegetarians

N contains nuts

If you have any allergies please ask your server

We can't guarantee our dishes are allergy free. Our fryers are used for non vegetarian dishes as well. Our olives may contain some stones.

# Friggitoria

## **Bocconcini Piccanti**

Deepfried pizza dough balls  
sprinkled with salt & pepper  
served with a spicy tomato sauce

**£6.50**

## **Frittatina Napoletana**

Deep fried bucatini pasta,  
fior di latte cheese  
béchamel, minced beef, pancetta,  
provola smoked cheese,  
parmesan & pecorino aged cheese

**£8.50**

## **Frittatina Alla Carbonara**

Deep fried bucatini pasta, fior di latte cheese,  
béchamel, pancetta, egg, parmesan  
& pecorino aged cheese

**£8.50**

## **Frittatina Cacio & Pepe**

Deep fried bucatini pasta, fior di latte cheese,  
béchamel, parmesan, pecorino aged cheese  
& black pepper

**£8.50**

## **Fiori Di Zucca**

Deep fried zucchini blossoms filled  
with mozzarella and  
ricotta cheese, served with our cheese sauce

**£10.25**

## **Misto Di Mare**

Mixed deep fried peeled prawns,  
baby octopus, cuttlefish, mussels, white bait,  
squid rings, squid tentacles  
and baby squid served with  
a chilli mayonnaise dip

**£14.75**

## **Calamari**

Fried squid rings served  
with a chilli mayonnaise dip

**£12.50**

## **Pollo & Patatine**

Deep fried breaded chicken strips  
served with fries

**£10.25**

## **Mozzarella In Carrozza**

Deep fried fior di latte cheese coated in  
breadcrumbs served with rocket  
and tomato sauce

**£12.50**

# Pasta

All our pasta are I.G.P. from Gragnano  
and they are bronze drawn.\*

## Trofie Al Pomodoro V

Extra virgin olive oil, garlic,  
basil & fresh tomatoes

£13.95

## Caserecce Al Sugo Di Carne

Minced beef in tomato sauce (bolognese)  
and fresh stretched buffalo cream

£16.25

## Lasagna

Bolognese sauce, béchamel with  
parmesan & fior di latte cheese

£16.75

## Spaghettoni Carbonara

Italian pancetta,  
egg yolk & pecorino cheese  
(panna cream on request)

£15.95

## Mezzi Paccheri C'a Purpetta

Homemade meatballs with  
tomato sauce, parmesan & basil

£16.95

## Scialatielli Montana

Rich creamy black truffle sauce,  
porcini wild mushroom, sausage & parsley

£17.95

## Mezzi Paccheri Al Ragú

Hearty meat ragú made with beef,  
pork and Italian sausage, slowly simmered  
with tomato's and parmesan cheese

£16.45

## Ravioli Ai Formaggi V

Fresh pasta stuffed with mushrooms  
and parmesan in a  
flavoursome 4 cheese sauce  
and a hint of sage

£16.95

## Spaghettoni Di Mare

Mixed seafood with cherry tomato sauce,  
garlic, mussels, clams, king prawns,  
black olives & capers

£17.95

## Cannelloni V

Cylindrical type of pasta filled with  
spinach and ricotta cheese  
topped with tomato &  
béchamel sauce

£16.75

### Pasta di Gragnano

\*Gragnano is located on a hilltop between Monti lattari and the Amalfi coast and is celebrated for its air-dried pasta world wide. Taking advantage of the microclimate of the town and the presence of the Lattari Mountain springs gives this pasta it's unmistakable flavour. The making of Pasta di Gragnano is a craftsmanship that's been handed down from generation to generation. Pasta di gragnano is produced with durum wheat, semolina and slowly dried at low temperatures. The bronze colour of the pasta is another feature that makes it unique.

# Secondi Piatti

## Cotoletta Di Vitello

*Crispy breaded veal cutlets  
served with fries & green salad*

**£22.95**

## Polpette Al Sugo

*Homemade meatballs in a rich tomato sauce  
with smoked provola, basil  
& sourdough bread*

**£17.95**

## Scaloppina Al Limone

*Lemon chicken escalopes with rocket salad,  
cherry tomatoes, parmesan shavings  
& lemon zest*

**£16.95**

## Spigola All' Acqua Pazza

*Sea bass fillet with red and  
yellow cherry tomatoes,  
black olives and green salad*

**£21.45**

## Parmigiana V

*Fried aubergine, tomato sauce,  
mozzarella, parmesan & basil*

**£16.95**

# Insalate

## Insalata Verde V

*Mixed green salad with olive oil & lemon*

**£5.95**

## Burrata E Pomodorini V

*Cherry tomatoes, burrata,  
black olives, basil & sourdough bread*

**£14.95**

## Contadina V

*Mixed green salad, sun blushed tomatoes,  
roast artichokes, yellow cherry tomatoes,  
roasted peppers, black olives &  
pecorino shavings (aged cheese)*

**£14.75**

## Insalata Saporita

*Chicken on a bed of mixed green salad  
with croutons, mushrooms, artichokes,  
peppers, olives, sunblushed tomatoes,  
sweetcorn & fresh dressing  
topped with parmesan shavings*

**£17.95**

## Caprese V N

*Tomatoes, twisted buffalo mozzarella,  
olive oil, oregano & basil with sourdough bread*

**£16.95**

V suitable for vegetarians

N contains nuts

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# Panuzzo Sandwich

Originating in Gragnano, a sourdough “panuzzo” is a giant woodfired sandwich, stuffed and baked with all the finest ingredients from our farm, grab it with both hands and enjoy (No cutlery needed!!)

## Puork

Porchetta (roast suckling boneless pig seasoned with garlic and herbs), potato, cream, mayo, fior di latte & provola smoked cheese

£17.95

## Farcito

Chicken strips in breadcrumbs, salad, mayo, sweet chilli, fries & fior di latte cheese

£14.95

## Gustoso

Mortadella, mustard mayonnaise, fior di latte, pecorino and burrata cheese

£14.95

## Goloso

Pulled pork in bbq and mayo, cheese cream, crispy pancetta and fior di latte cheese

£16.45

## Boss

Finest Italian ham, luxurious black truffle cream, rocket & burrata

£14.95

## Tricolore

Finest Parma ham, pesto, sun dried tomatoes, rocket, fior di latte & pecorino cheese

£14.95

## Sides

All our sides are 

### Porzione Di Pane

Selection of home made bread

£4.25

### Pizza Bread

With garlic & rosemary  
(add cheese £2.00)

£5.95

### Patatine - Fries

Skinny fries

£4.45

### Mozzarella Di Bufala

Twisted fresh buffalo mozzarella from our own farm

£6.50

### Misto Di Funghi

Stir fried mixed champignon, chiodini brown beech mushrooms, garlic & butter

£6.95

### Peperoni Al Forno

Roasted mixed peppers

£6.95

### Melanzane A Funghetto

Fried aubergine in tomato sauce, cherry tomatoes and garlic

£6.95

### Burrata

Fresh mozzarella cheese, stuffed with fresh buffalo cream cheese from our farm

£6.50

### Friarelli

Stir fried friarelli (Neapolitan broccoli) & garlic

£6.95

### Melanzane Arrostitite

Grilled aubergine marinated in olive oil and parsley

£6.95

### Zucchine Arrostitite

Grilled courgette marinated in olive oil and parsley

£6.95

### Carciofi Grigliati

Grilled artichokes in olive oil & garlic

£6.95

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# Pizze Rosse

## **Marinara** V

Tomato, garlic, chilli & oregano  
£10.95

## **Napoletana**

Fior di latte cheese, tomato, garlic, chilli, capers,  
black olives & anchovies  
£13.25

## **Margherita** V

Fior di latte cheese, tomato, fresh basil & olive oil  
£10.45

## **Diavola**

Fior di latte cheese, tomato & spicy salami  
£12.45

## **Prosciutto E Funghi**

Fior di latte cheese, tomato,  
mixed mushrooms & ham  
£15.25

## **Quattro Stagioni**

Fior di latte cheese, tomato, ham, mushrooms,  
black olives & artichokes  
£15.75

## **Affettata**

Fior di latte cheese, tomato and a mix of the  
finest Italian cured meats  
£15.75

## **Fiocco Di Neve**

Fior di latte cheese, tomato, sausage, onion  
& gorgonzola (blue cheese)  
£16.25

## **Vegetariana** V

Fior di latte cheese, tomato & mixed vegetables  
£15.95

## **Pollo**

Fior di latte cheese, tomato, onions,  
roast potatoes, chicken, rosemary & potato cream  
£16.25

## **Fiorentina** V

Fior di latte cheese, tomato, 2 eggs,  
spinach & garlic  
£15.25

## **Parma**

Fior di latte cheese, tomato, finest Parma ham,  
parmesan shavings & rocket  
£16.45

## **Diavola 2.0**

Fior di latte, tomato sauce, a trio of premium  
Italian salami, nduja, stracciatella cheese  
& a drizzle of spicy honeys  
£15.45

## **Polpetta**

Fior di latte cheese, bolognese sauce, meatballs &  
fresh stretched buffalo cream cheese  
£17.95

## **Hawaiian**

Fior di latte cheese, tomato, roast ham & pineapple  
£14.95

## **Capricciosa**

Fior di latte cheese, tomato, artichokes,  
mushrooms, spicy salami & anchovies  
£15.95

## **Rio Mare**

Fior di latte cheese, tomato, tuna,  
onion & anchovies  
£15.25

## **Regina** V

Fresh buffalo mozzarella, tomato, basil & olive oil  
£15.95

## **Scoglio**

Tomato base (no cheese) with mixed seafood,  
king prawns, capers, black olives, chilli & garlic  
£17.50

## **Affumicata BBQ**

Fior di latte cheese, tomato, provola,  
chicken, fresh sausage, roast ham & bbq sauce  
£17.95

## **Calabria**

Fior di latte cheese, tomato, gorgonzola cheese,  
nduja (spicy paste of pork & peppers)  
& spianata (spicy salami)  
£16.95

## **Pizza Melanzana** V

Parmigiana, tomato, fior di latte cheese,  
parmesan & basil  
£17.45

## **CalzoneNapoli** (folded pizza)

Fior di latte cheese,  
mascarpone, black pepper, salame Napoli  
topped with tomato sauce  
£16.25



# Pizze Bianche

## (no tomato base)

### **Pizza Della Costiera**

*Fior di latte, yellow cherry tomato sauce,  
cherry tomatoes, black olives, capers,  
anchovies, lemon zest  
& stacciatella cheese*  
**£15.25**

### **Pesto**

*Fior di latte cheese,  
provola (smoked cheese),  
pesto & pacchiette red cherry tomatoes*  
**£15.25**

### **Cinque Formaggi**

*Fior di latte cheese,  
provola (smoked cheese),  
gorgonzola, pecorino cheese (aged cheese)  
& parmesan*  
**£15.25**

### **Rustica**

*Fior di latte cheese,  
porcini wild mushrooms  
speck (black forest ham),  
burrata (fresh buffalo cheese)  
provolone dei monti (aged cheese)*  
**£17.95**

### **Verace**

*Fior di latte cheese, fresh sausage,  
friarielli (Neapolitan broccoli),  
nduja (spicy pork & pepper paste),  
black olives & chilli*  
**£15.25**

### **Fiorucci**

*Fior di latte cheese,  
mortadella (traditional cured pork),  
crushed pistachio and  
fresh stretched buffalo cheese*  
**£16.30**

### **Tartufo**

*Fior di latte cheese,  
black truffle cream,  
porcini wild mushrooms & sausage*  
**£16.45**

# Pizze Vegane

## (feel free to build your own)

### **Piccantella**

*Vegan cheese, vegan sausage, roast potatoes,  
mixed peppers & chilli paste*  
**£16.25**

### **Arugola**

*Vegan cheese, mixed mushrooms,  
sun dried tomato, rocket &  
a drizzle of balsamic glaze*  
**£15.95**

### **Venere**

*Tomato, garlic, chilli, aubergine,  
pacchiette cherry tomatoes & basil*  
**£12.95**

### **Patatosa**

*Vegan cheese, vegan sausage, grilled aubergine,  
roast potatoes, mayo & basil*  
**£15.95**

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# *Build Your Own Pizza Or Panuozzo (vegan included)*

***Pizza Base £6***

***Panuozzo Base £4***

***Toppings @ £0.50***

*basil, chilli, garlic,  
oregano, rosemary*

***Toppings @ £1.50***

*capers, mayo, onion,  
panna cream, sweetcorn  
tomato sauce,  
yellow tomato sauce,  
BBQ sauce*

***Toppings @ £2.00***

*black olives, chicken,  
egg, mortadella, peppers,  
pineapple, rocket,  
roast potato,  
spinach, tuna*

***Toppings @ £2.50***

*anchovies, artichoke,  
aubergine, capocollo,  
cherry tomato, chips,  
courgette, mushroom,  
chilli paste (very hot),  
fior di latte cheese,  
friarelli, gorgonzola,  
mascarpone, nduja, pesto,  
pancetta, roast ham,  
sausage, speck,  
smoked provola,  
spicy salami,  
sun blushed tomato,  
sweet salami*

***Toppings @ £3.00***

*black truffle cream, bresaola,  
fresh stretched buffalo cream cheese,  
parma ham, parmesan cheese,  
vegan sausage,  
porcini wild mushroom,  
vegan cheese,  
vegan smoked ham*

***Toppings @ £3.50***

*meatballs, pulled pork*

***Toppings @ £4.95***

*buffalo mozzarella,  
burrata, porchetta*

## *Desserts*

*All our desserts are homemade*

***Nutella Pizza***

*VIP's pizza base topped with nutella  
£9.25*

***Cannolo Siciliano***

*Famous Sicilian cannolo filled with our  
own sweet ricotta, chocolate and crushed pistachio  
£8.25*

***Tiramisu***

*Mascarpone, coffee &  
savoiardi biscuits  
£8.25*

***Tortino Al Pistacchio***

*A delicious warm italian sponge  
cake filled with melted pistachio cream  
and vanilla gelato  
£9.95*

***Scialatielli Alla Nutella or Pistachio***

*fried strips of pizza dough with nutella or pistachio cream  
£8.95*



## Digestive

<i>Limoncello / Meloncello</i>	£4.00
<i>Amaro Del Capo / Amaro Averna</i>	£4.50
<i>Amaro Lucano / Amaro Fernet</i>	£4.50
<i>Amaro Fernet Branca</i>	£4.50
<i>Amaro Montenegro</i>	£4.50
<i>Grappa Barricata Gold</i>	£5.00
<i>Grappa Bianca</i>	£4.50
<i>Mirto Di Sardegna</i>	£4.50

## Soft Drinks

<i>Acqua Naturale</i>	S £2.45	L £3.95
<i>Acqua Frizzante</i>	S £2.45	L £3.95
<i>Coke Bottle</i>		£3.50
<i>Coke Zero Bottle</i>		£3.50
<i>Diet Coke Bottle</i>		£3.50
<i>Aranciata Rossa</i>		£3.50
<i>Aranciata</i>		£3.50
<i>Limonata</i>		£3.50
<i>Tonic Water / Soda Water</i>		£3.50
<i>Orange Juice / Apple Juice</i>		£2.95
<i>Pineapple / Cranberry</i>		£2.95
<i>J2O Apple &amp; Mango</i>		£3.25
<i>J2O Orange &amp; Passion Fruit</i>		£3.25

## Hot Drinks

<i>Espresso</i>	£2.25
<i>Caffé Macchiato</i>	£2.95
<i>Double Espresso</i>	£3.25
<i>Double Caffé Macchiato</i>	£3.75
<i>Cappuccino</i>	£3.95
<i>White Coffee</i>	£3.95
<i>Black Coffee</i>	£3.25
<i>Caffé Corretto (espresso with liquor)</i>	£4.50
<i>Hot Chocolate</i>	£4.25
<i>(we only use ciobar, Italian chocolate)</i>	
<i>Tea / Camomile / Peppermint</i>	£2.95
<i>Green / Eael Grey</i>	

# Aperitivo & Spirits

<b>VIP Spritz</b>	<b>£9.50</b>	<b>Campari Orange</b>	<b>£7.50</b>
<b>Sunset Spritz</b> <i>(Prosecco, vodka and Crodino)</i>		<b>Campari Soda</b>	<b>£7.50</b>
<b>Bitter Spritz</b> <i>(Prosecco, vodka and Chinotto)</i>		<b>Crodino (NON-ALCOHOLIC)</b>	<b>£3.75</b>
<b>Spritz</b>	<b>£8.95</b>	<b>Chinotto (NON-ALCOHOLIC)</b>	<b>£3.75</b>
<b>Aperol Spritz</b> <i>(Aperol, Prosecco and soda)</i>		<b>Spirit &amp; Mixer</b>	<b>Single £7.95</b>
<b>Lemon Spritz</b> <i>(Limocello, Prosecco and Limonata)</i>		<i>Gordons, Smirnoff, JD, etc</i>	<b>DbL £9.95</b>
<b>Melon Spritz</b> <i>(Meloncello, Prosecco and blood orange)</i>		<b>Premium Spirit &amp; Mixer:</b>	
<b>Campari Spritz</b> <i>(Campari, Prosecco and soda)</i>		<i>Hendrix, Brighton Gin</i>	<b>Single £9.25</b>
<b>Orange Spritz</b> <i>(Prosecco and blood orange)</i>		<i>Belvedere Vodka</i>	<b>DbL £11.95</b>
		<b>Pimms &amp; Lemonade</b>	<b>£8.45</b>
		<b>Negroni</b>	<b>£8.95</b>

## Beer

<b>Peroni Draft</b>	<b>H £3.40 Pt £6.80</b>	<b>Moretti</b>	<b>33CL £5.75</b>
<b>Shandy</b>	<b>H £3.25 Pt £6.50</b>	<b>Moretti Sale Di Mare</b>	<b>33CL £5.75</b>
<b>Peroni Alcohol Free</b>	<b>33CL £4.50</b>	<i>(Unfiltered)</i>	
<b>Peroni Gran Riserva</b>	<b>50CL £9.25</b>	<b>Mangers Apple/Pear</b>	<b>50CL £7.25</b>
		<b>Ichnusa (Unfiltered)</b>	<b>33CL £5.95</b>

## Sparkling

### **Prosecco Treviso extra dry Soligo (200ml)**

*Area of Production:*

**Prosecco Treviso DOC Veneto, 11% vol**

*Grape Variety: Glera*

**Price: 10.25**

### **Prosecco DOC Treviso Frizzante**

**Spago/Ligã**

*Area of Production:*

**Prosecco Veneto DOC Italy 11%vol**

*Grape Variety: Glera*

**Price: 30.95**

### **Franciacorta Brut 'Cuvee alla Moda Monzio Compagnoni**

*Area of Production:*

**Franciacorta DOCG Lombardia 12.5%**

*Grape Variety: Pinot Nero 20% Chardonnay 80%*

**Price: 55.25**

# Vino Bianco

## **Villa Della Rocca Bianco**

Area of Production:

**Veneto, Italy 11% vol**

Grape Variety: **Gargagena, Chardonnay & Trebbiano**

Elegant dry white wine, for every day. Slightly lively

**Price: 175 ml 7.95 250ml 8.95 bottle 22.95**

## **Pinot Grigio Friuli Grave Villa Chiopris**

Area of Production:

**Grave DOC Friuli, Italy 12 %**

Grape Variety: **Pinot Grigio**

Fresh, medium-bodied with a long, pleasant finish

**Price: 175 ml 9.95 250 ml 10.95 bottle 29.50**

## **Terre Siciliane Angimbe' Tenuta Ficuzza Cusumano**

Area of Production:

**Terre Siciliane DOC Sicilia, Italy 14% vol**

Grape Variety: **70% Inzolia, 30% Chardonnay**

Medium bodied with good intensity and  
a flamboyant fruit cocktail finish

**Price: 32.25**

## **Sauvignon Blanc Friuli Grave San Simone**

Area of Production:

**Grave DOC Friuli, Italy 12.5% vl**

Grape Variety: **Sauvignon Blanc**

Rich, fragrant and aromatic with natural  
acidity and a persistent aftertaste

**Price: 32.75**

## **Friulano Collio Livon**

Area of Production:

**Collio DOC Friuli, Italy 12.5% vol**

Grape Variety: **Friulano**

Flowery with a generously full taste.

Medium-bodied, harmonic and dry

**Price: 35.70**

## **Vermentino di Sardegna Meri Argiolas**

Area of Production:

**Sardegna DOC, Italy 13% vol**

Grape Variety: **Vermentino**

Aromas of citrus and fresh fruit,  
balanced and delicate on the palate

**Price: 38.25**

## **Gavi del Comune di Gavi White Label Bobo La Scolca**

Area of Production:

**Gavi del comune di Gavi DOCG Piemonte, Italy 12% vol**

Grape Variety: **Cortese**

Zesty lemon aromas with mineral  
character and a refreshing, lasting finish

**Price: 39.25**

## **Etna Bianco Altamura**

Area of Production:

**Etna DOC Sicilia, Italy 12.5 % vol**

Grape Variety: **Carricante**

Full body, layered with citrus  
and dried apple aromas

**Price: 40.95**

## **Fiano di Avellino Salvatore Molettieri**

Area of Production:

**Avellino DOCG Campania, Italy 13.5 % vol**

Grape Variety: **Fiano**

Intense, and lively, with nutty aromas,  
intense and delicate flavours

**Price: 44.25**

## **Greco di Tufo Salvatore Molettieri**

Area of Production:

**Tufo DOCG Campania, Italy 13.5% vol**

Grape Variety: **Greco**

Fresh and elegant aromas  
with fruity notes

**Price: 44.95**

# Rosé Wine

## **Bardolino Chiaretto Cantina Custoza**

Area of Production:

**Bardolino DOC Veneto, Italy 12.5% vol**

Grape Variety: **Corvina, Molinara, Rondinella**

Smooth, well-balanced and easy to drink,  
with a good length

**Price: 175 ml 9.95 250ml 10.95 bottle 29.95**

# Vino Rosso

## **Villa Della Rocca Rosso**

Area of Production:

**Veneto, Italy 11% vol**

Grape Variety: **Corvinia, Merlot and other grapes from Veneto**

Elegant dry red wine, for every day

**Price: 175 ml 7.95 250 ml 8.95 bottle 22.95**

## **Montepulciano d'Abruzzo**

### **Rubi Cantina Tollo**

Area of Production:

**Abruzzo DOP, Italy 13% vol**

Grape Variety: **Montepulciano d'Abruzzo**

Ripe red fruit, liquorice, cloves and cocoa, spicy notes on the palate

**Price: 175ml 9.95 250 ml 10.95 bottle 29.95**

## **Nero d'Avola Sicilia Cusumano**

Area of Production:

**Doc Sicilia, Italy 13.5% vol**

Grape Variety: **Nero d'Avola**

Harmonious & rounded with intense aromas of jammy fruits & juniper berries

**Price: 32.25**

## **Valpolicella Superiore Zenato**

Area of Production:

**Valpolicella DOC Veneto, Italy 13.5% vol**

Grape Variety: **Corvina, Rondinella, Sangiovese**

Delicate bouquet, medium to full-bodied and dry with a velvety finish

**Price: 34.25**

## **Salice Salentino Riserva 50**

### **Vendemmie Leone de Castris**

Area of Production:

**Salice Salentino DOC Puglia, Italy 14% vol**

Grape Variety: **Negroamaro, Malvasia Nera di Lecce**

Smooth and balanced on the palate, with strong but never intrusive tannins

**Price: 39.25**

## **Primitivo di Manduria**

### **Villa Santera Leone de Castris**

Area of Production:

**Manduria DOC Puglia, Italy 14.5% vol**

Grape Variety: **Primitivo**

Medium to full body, velvety cocoa, tobacco and dried plums

**Price: 40.95**

## **Rosso di Montalcino Camigliano**

Area of Production:

**Montalcino DOC Toscana, Italy 14.5% vol**

Grape Variety: **Sangiovese**

Pleasantly easy, elegant and fine with violets and a balsamic note of pine tree

**Price: 43.25**

## **Chianti Classico Rocca**

### **di Castagnoli**

Area of Production:

**Chianti Classico DOCG Toscana, Italy 14% vol**

Grape Variety: **Sangiovese, Canaiolo, Colorino**

Intense bouquet, rich in fruity and winy hints and a captivating balsamic note

**Price: 44.25**

## **Barbaresco Starde' Dezzani**

Area of Production:

**Barbaresco DOCG Piemonte, Italy 14% vol**

Grape Variety: **Nebbiolo**

Bouquet intense, warm and harmonious with soft and elegant tannins

**Price: 50.25**

## **Barbera d'Alba Cordero**

### **di Montezemolo**

Area of Production:

**Alba DOC Piemonte, Italy 14.5% vol**

Grape Variety: **Barbera**

Bouquet of ripe fruit and spices, full-bodied and fresh with very soft tannins

**Price: 50.95**

## **Bolgheri Villa Donoratico**

### **Tenuta Argentiera**

Area of Production:

**Bolgheri DOC Toscana, Italy 14.5% vol**

Grape Variety: **Cabernet Sauvignon, Cabernet franc, Merlot**

Full body, really refined, structured tannins and a long finish

**Price: 72.50**