

Da Dividere (sharers)

Frittura Di Pesce

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

£32.95

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

£27.95

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

£16.75

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, balsamic vinegar pearls
& sourdough bread

£15.25



suitable for vegetarians



contains nuts

If you have any allergies please ask your server

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Friggitoria

Bocconcini Piccanti

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

£6.95

Frittatina Napoletana

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

£8.95

Frittatina Alla Carbonara

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

£8.95

Frittatina Cacio & Pepe

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

£8.95

Fiori Di Zucca

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

£10.75

Misto Di Mare

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

£15.75

Calamari

Fried squid rings served
with a chilli mayonnaise dip

£12.95

Pollo & Patatine

Deep fried breaded chicken strips
served with fries

£10.75

Mozzarella In Carrozza

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

£12.95

Pasta

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

Trofie Al Pomodoro

*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*

£16.75

Lasagna

*Bolognese sauce, béchamel with
parmesan & fior di latte cheese*

£16.95

Spaghettoni Carbonara

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

£16.50

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 tomatoes and parmesan cheese*

£16.95

Ravioli Ai Formaggi

*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

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

£16.95

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 thats 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

£23.95

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

Fried aubergine, tomato sauce,
mozzarella, parmesan & basil

£16.95

Impepata Di Cozze E Pecorino

1kg of steamed mussels with black pepper,
pecorino cream, pane carasau
& topped with pecorino shavings

£23.95

Insalate

Insalata Verde

Mixed green salad with olive oil & lemon

£5.95

Burrata E Pomodorini

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

£15.50

Contadina

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

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

£16.95



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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

£15.50

Squisito

Mortadella, crushed pistachio, basil, fior di latte & stracciatella 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

£15.95

Tricolore

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

£15.95

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

Melenzane 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

Melenzane Arrostate

Grilled aubergine marinated in olive oil and parsley

£6.95

Zucchine Arrostate

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

Tomato, garlic, chilli & oregano
£9.95

Napoletana

Fior di latte cheese, tomato, garlic, chilli, capers,
black olives & anchovies
£13.75

Margherita

Fior di latte cheese, tomato, fresh basil & olive oil
£11.45

Diavola

Fior di latte cheese, tomato & spicy salami
£12.95

Prosciutto E Funghi

Fior di latte cheese, tomato,
mixed mushrooms & ham
£15.75

Quattro Stagioni

Fior di latte cheese, tomato, ham, mushrooms,
black olives & artichokes
£16.25

Affettata

Fior di latte cheese, tomato and a mix of the
finest Italian cured meats
£16.25

Fiocco Di Neve

Fior di latte cheese, tomato, sausage, onion
& gorgonzola (blue cheese)
£16.75

Vegetariana

Fior di latte cheese, tomato & mixed vegetables
£16.25

Pollo

Fior di latte cheese, tomato, onions,
roast potatoes, chicken, rosemary & potato cream
£16.75

Fiorentina

Fior di latte cheese, tomato, 2 eggs,
spinach & garlic
£15.95

Parma

Fior di latte cheese, tomato, finest Parma ham,
parmesan shavings & rocket
£16.95

Diavola 2.0

Fior di latte, tomato sauce, a trio of premium
Italian salami, nduja, stracciatella cheese
& a drizzle of spicy honey
£16.95

Polpetta

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

Hawaiian

Fior di latte cheese, tomato, roast ham & pineapple
£15.45

Capricciosa

Fior di latte cheese, tomato, artichokes,
mushrooms, spicy salami & anchovies
£16.25

Rio Mare

Fior di latte cheese, tomato, tuna,
onion & anchovies
£15.75

Regina

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

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
£16.75

Pizze Bianche

(no tomato base)

Pere & Gorgonzola

Fior di latte cheese, gorgonzola,
caramelised pears, crispy pancetta,
walnuts & pecorino cheese
£16.95

Pizza Della Costiera

Fior di latte, yellow cherry tomato sauce,
cherry tomatoes, black olives, capers,
anchovies, lemon zest
& stacciatella cheese
£16.25

Pesto

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

Cinque Formaggi

Fior di latte cheese,
provola (smoked cheese),
gorgonzola, pecorino cheese (aged cheese)
& parmesan
£16.25

Verace

Fior di latte cheese, fresh sausage,
friarielli (Neapolitan broccoli),
nduja (spicy pork & pepper paste),
black olives & chilli
£16.25

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
£17.25

Rustica

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

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,
pacchettelle 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,
caramelised pears, 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

Tiramisu

*Mascarpone, coffee &
savoirdi biscuits*
£8.75

***Scialatielli Alla Nutella
or Pistachio***

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

Cannolo Siciliano

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

Tortino Al Pistacchio

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

Semifreddo Costiera

*A refreshing lemon sorbet and creamy semifreddo,
served with a zesty limoncello sauce*
£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 & Mango</i>		£3.25
<i>J2O Orange & 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

VIP Spritz £9.50

Sunset Spritz

(Prosecco, vodka and Crodino)

Bitter Spritz

(Prosecco, vodka and Chinotto)

Spritz £9.50

Aperol Spritz

(Aperol, Prosecco and soda)

Lemon Spritz

(Limocello, Prosecco and Limonata)

Melon Spritz

(Meloncello, Prosecco and blood orange)

Campari Spritz

(Campari, Prosecco and soda)

Orange Spritz

(Prosecco and blood orange)

Campari Orange

£7.50

Campari Soda

£7.50

Crodino (NON-ALCOHOLIC)

£3.75

Chinotto (NON-ALCOHOLIC)

£3.75

Spirit & Mixer

Single

£7.95

Gordons, Smirnoff, JD, etc

Dbl

£9.95

Premium Spirit & Mixer:

Hendrix, Brighton Gin

Single

£9.25

Belvedere Vodka

Dbl

£11.95

Pimms & Lemonade

£8.45

Negroni

£9.50

Beer

Peroni Draft H £3.50 Pt £7.00

Moretti 33CL £5.75

Shandy H £3.35 Pt £6.70

Moretti Sale Di Mare 33CL £5.75

(Unfiltered)

Peroni Alcohol Free 33CL £4.50

Mangers Apple/Pear 50CL £7.25

Peroni Gran Riserva 50CL £9.25

Ichnusa (Unfiltered) 33CL £5.95

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 8.25 250ml 9.25 bottle 23.95

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 10.25 250 ml 11.25 bottle 30.95

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 Altamora

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 10.25 250ml 11.25 bottle 30.95

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 8.25 250 ml 9.25 bottle 23.95

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 10.25 250 ml 11.25 bottle 30.95

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