



VIP  
VERY ITALIAN PIZZA

## ANTIPASTI

<b>SELEZIONE DI AFFETTATI</b> ( <i>Ideal for Sharing</i> ) A large selection of finest Italian cured meats: bresaola, Parma ham, salami, mortadella, spianata, roast ham, wild boar salami, porchetta, pancetta & buffalo mozzarella	£28.65
<b>BRUSCHETTA CLASSICA</b> (v) Sourdough bread with tomatoes marinated in extra virgin olive oil, basil & oregano	£8.75
<b>BRUSCHETTA CANTABRICA</b> Golden, crispy bruschetta layered with creamy butter, hand-selected Cantabrian anchovies & parsley	£8.95
<b>OLIVE TRADIZIONALI</b> (v) Bright green olives, carefully harvested for their premium quality and fresh herbal taste	£6.75
<b>PROSCIUTTO E MOZZARELLA O BURRATA</b> 100g of the finest Parma ham, buffalo mozzarella or burrata	£16.95
<b>CARPACCIO DI BRESAOLA</b> Cured beef, rocket, semi-dried tomatoes, stracciatella (stretched buffalo cream), balsamic vinegar pearls & parmesan shavings	£16.95
<b>PANE ALL'AGLIO O CON MOZZARELLA</b> (v) Sourdough bread topped with homemade Italian garlic butter, fresh parsley or add fior di latte cheese	£6.50/£7.50

## FRIGGITORIA

<b>CROCCHETTE DI PATATE</b> Potato croquettes with savory salami, smoked provola and pecorino cheese finished with a crispy golden coating topped with pecorino cream	£8.95
<b>BOCCONCINI PICCANTI</b> (v) Deep fried pizza bites sprinkled with salt & pepper served in a spicy tomato sauce, fior di latte cheese & parmesan	£8.95
<b>FIORI DI ZUCCA</b> (v) Deep fried zucchini blossoms filled with ricotta cheese & mozzarella topped with pecorino cheese cream	£12.95
<b>FRITTATINA CACIO &amp; PEPE</b> (v) Deep fried bucatini pasta, fior di latte cheese, béchamel, parmesan, pecorino cheese & black pepper	£9.50
<b>FRITTATINA ALLA CARBONARA</b> Deep fried bucatini pasta, fior di latte cheese, béchamel, pancetta, egg, parmesan & pecorino cheese	£9.50
<b>CALAMARI</b> Crispy golden calamari served with zesty lime & basil mayo	£12.95
<b>POLLO &amp; PATATINE</b> Deep fried breaded chicken strips with fries	£11.95

## PASTA

*All our pasta is I.G.P. from Gagnano and bronze drawn*

<b>SPAGHETTONI CARBONARA</b> Spaghettoni pasta, guanciale, egg yolk & pecorino cheese	£17.25
<b>GNOCCHI O RISOTTO DEL PESCATORE</b> Soft potato gnocchi or risotto in a red and yellow cherry tomato sauce, prawns & clams	£22.95
<b>RISOTTO ARMONIA</b> Creamy risotto with melted Taleggio, parmesan, butter, crispy guanciale and fresh spring onion	£18.25
<b>MEZZI PACCHERI AL RAGÚ</b> Hearty meat ragú made with beef, pork and Italian sausage, slowly simmered with tomato sauce and parmesan cheese	£19.25
<b>CASARECCE AL POMODORO</b> (v) Fresh tomato sauce made from yellow and red cherry tomatoes, extra virgin olive oil, garlic & basil	£15.45
<b>LASAGNA TRADIZIONALE</b> Bolognese sauce, béchamel, parmesan & fior di latte cheese	£17.95

## SECONDI PIATTI

<b>PARMIGIANA (v)</b> Fried aubergine, tomato sauce, basil, fior di latte & parmesan cheese	£17.95
<b>SCALOPPINA AI FUNGHI</b> Tender chicken escalopes served in a delicate mushroom sauce	£17.95
<b>SPIGOLA ALL'ACQUA PAZZA</b> Sea bass fillet with red and yellow tomato sauce & black olives	£23.95
<b>POLLETTO ALLA GRIGLIA</b> Juicy grilled half chicken served with roast potatoes & topped with melted parmesan cheese & sriracha mayo	£18.95
<b>FILETTO DI SALMONE ALLA GRIGLIA</b> Delicately grilled salmon fillet served with fine green beans dressed in lemon infused olive oil and balsamic pearls accompanied by creamy lemon & basil mayo	£19.95

## INSALATE

<b>INSALATA VERDE (v)</b> Mixed green salad, rocket, extra virgin olive oil & lemon	£5.95
<b>CAPRESE (v)</b> Tomatoes, buffalo mozzarella, oregano, basil & olive oil	£16.95
<b>CONTADINA (v)</b> Mixed green salad, semi-dried tomatoes, grilled artichokes, roasted peppers, black olives & pecorino shavings	£15.25
<b>MEDITERRANEA</b> Chicken on a bed of green salad, grilled artichokes, black olives, semi-dried tomatoes, sweetcorn, pecorino cream & parmesan shavings	£17.95

## PANE & CONTORNI

All our sides are v

<b>PORZIONE DI PANE</b> Selection of sourdough bread	£4.25
<b>PATATINE - FRIES</b> Skin on fries	£5.45
<b>MOZZARELLA DI BUFALA</b> Fresh buffalo mozzarella from our own farm	£6.75
<b>BURRATA</b> Fresh mozzarella stuffed with buffalo cream cheese from our own farm	£6.75
<b>CARCIOFI GRIGLIATI</b> Grilled artichokes in olive oil & parsley	£7.50
<b>MELENZANE ARROSTITE</b> Grilled aubergines marinated in olive oil and parsley	£7.50
<b>ZUCCHINE GRIGLIATE</b> Grilled courgettes marinated in olive oil and parsley	£7.50

(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.

## LE NOSTRE PIZZE

<b>MARINARA (v)</b> Tomato, garlic, chilli & oregano	£10.45
<b>MARGHERITA (v)</b> Fior di latte cheese, tomato, fresh basil & olive oil	£11.95
<b>CINQUE FORMAGGI (no tomato) (v)</b> Fior di latte cheese, provolone cheese, gorgonzola, pecorino & parmesan cheese	£16.95
<b>ORTOLANA (no tomato) (v)</b> Fior di latte cheese & mixed vegetables	£16.50
<b>PROSCIUTTO E FUNGHI</b> Fior di latte cheese, tomato, mushrooms & ham	£16.25
<b>QUATTRO STAGIONI</b> Fior di latte cheese, tomato, ham, mushrooms, black olives & grilled artichokes	£16.95
<b>DOLCE CRUDO (no tomato)</b> Fior di latte cheese, finest Parma ham, cherry tomatoes, rocket & parmesan shavings	£17.75
<b>HAWAIIAN</b> Fior di latte cheese, tomato, ham & pineapple	£16.25
<b>CAPRICCIOSA</b> Fior di latte cheese, tomato, grilled artichokes, mushrooms, spicy salami & anchovies	£17.25
<b>NAPOLETANA</b> Fior di latte cheese, tomato, garlic, chilli, black olives & anchovies	£14.75
<b>TARTUFO (no tomato)</b> Fior di latte cheese, black truffle cream, mushrooms & sausage	£17.75
<b>NAPOLI VERACE (no tomato)</b> Fior di latte cheese, sausage, friarielli (Neapolitan broccoli), nduja & chilli	£16.75
<b>AFFETTATA</b> Fior di latte cheese, tomato and a mix of the finest Italian cured meats	£16.95
<b>DIAVOLA</b> Fior di latte cheese, tomato & spicy salami	£13.75
<b>PIADINA (folded pizza)</b> Fior di latte cheese, mortadella, creamy Stracciatella, pistachio pesto & basil	£16.50
<b>PERE &amp; GORGONZOLA (no tomato) (n)</b> Fior di latte cheese, gorgonzola, caramelised pears, crispy guanciale, walnuts & pecorino cheese	£17.50
<b>PARTHENOPE</b> Red & yellow cherry tomato sauce, buffalo mozzarella, black olives, anchovies, oregano & basil	£18.25
<b>CALZONE (folded pizza)</b> Fior di latte cheese, mascarpone, black pepper, wild boar salami topped with tomato & fior di latte cheese	£17.75
<b>TONNO &amp; ALICI</b> Fior di latte cheese, semi-dried tomato, tuna, anchovies & spring onions	£16.95
<b>DIAVOLA 2.0</b> Fior di latte cheese, tomato, a trio of premium Italian salami, nduja, stracciatella (stretched buffalo mozzarella) & spicy honey	£18.25
<b>CAMPAGNOLA (no tomato)</b> Fior di latte cheese, chicken, roasted peppers, sweetcorn, black olives & basil	£16.75
<b>PICCANTE NOBILE</b> Fior di latte cheese, tomato, crispy guanciale, nduja & melted provolone cheese	£16.95
<b>SUPREMA BBQ (no tomato)</b> Fior di latte cheese, provolone cheese, chicken, sausage, porchetta & bbq sauce	£18.50
<b>FIorentina</b> Fior di latte cheese, tomato, 2 eggs, spinach & garlic	£16.25
<b>PICCANTELLA VEGANA (no tomato) (vg)</b> Vegan cheese, vegan sausage, mixed peppers, chilli paste & basil	£16.25
<b>MARGHERITA VEGANA (vg)</b> Tomato, vegan cheese, fresh basil & olive oil	£11.95
<b>VENERE VEGANA (vg)</b> Tomato, garlic, chilli, aubergine, cherry tomatoes & basil	£13.45

## PANUOZZO SANDWICH

Originating in Gragnano, a sourdough "panuozzo" 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!)

### PORCHETTOSO

Porchetta (boneless pork roast seasoned with garlic and herbs), friarielli, nduja, mayo, fior di latte & provolone cheese

£18.95

### FARCITO

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

£16.95

### MANZO REALE

Tender pulled beef layered with crispy onions, black kale, zesty lime and basil mayo, whisky infused gorgonzola cream and fior di latte cheese

£18.95

### GOLOSO

Slow cooked pulled pork in smoky bbq sauce, layered with silky pecorino cream, crispy guanciale mayo and melted fior di latte cheese

£17.95

## BUILD YOUR OWN PIZZA OR PANUOZZO (VEGAN INCLUDED)

PIZZA BASE £6.00 PANUOZZO £4.00

Basil, chilli, garlic, oregano, rosemary	£0.50
BBQ sauce, crispy onion, egg, mayo, spring onion, panna cream, sriracha mayo, spinach sweetcorn, tomato sauce	£2.00
Black olives, chicken, mortadella, peppers, pineapple, rocket, tuna	£2.50
Anchovies, artichoke, aubergine, cherry tomato, caramelised pears, chips, courgette, mushroom, chilli paste (very hot), fior di latte cheese, friarielli, gorgonzola, guanciale, mascarpone, nduja, provolone cheese, roast ham, sausage, spicy salami, semi-dried tomato, sweet salami, wild boar salami	£3.00
Black truffle cream, bresaola, fresh stretched buffalo cream cheese, Parma ham, parmesan cheese, pecorino cheese, vegan sausage, vegan cheese	£3.50
Pulled pork, porchetta, pulled beef	£4.50
Buffalo mozzarella, burrata	£5.95

(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.

## BIBITE ANALCOLICHE

ACQUA NATURALE/ACQUA FRIZZANTE	S £3.25 L £3.95
COKE /COKE ZERO/DIET COKE	£3.75
ARANCIATA ROSSA	£3.75
LIMONATA	£3.75
CRODINO	£3.95
CHINOTTO	£3.95
TONIC WATER / SODA WATER	£3.50
ORANGE/APPLE/PINEAPPLE JUICE	£2.95
ESTATHE LIMONE / PESCA	£3.50
GINGER BEER	£3.50

## BIRRA ALLA SPINA & BOTTIGLIE

PERONI DRAUGHT	H £3.75 PT £7.50
SHANDY	H £3.50 PT £7.00
PERONI ALCOHOL FREE 33CL	£4.95
AMARCORD LAGER 50CL	£8.95
AMARCORD RED ALE 50CL	£9.50
MAGNERS APPLE/PEAR 50CL	£7.25

## APERITIVI

HUGO SPRITZ (prosecco, elderflower liqueur, soda)	£9.50
SARTI SPRITZ (prosecco, mango-passion fruit-blood orange liqueur)	£9.50
APEROL SPRITZ (aperol, prosecco & soda)	£9.50
LEMON SPRITZ (limoncello, prosecco & limonata)	£9.50
MELON SPRITZ (meloncello, prosecco & blood orange)	£9.50
CAMPARI SPRITZ (campari, prosecco & soda)	£9.50
ORANGE SPRITZ (prosecco & blood orange)	£9.50
CAMPARI ORANGE (campari & orange juice)	£7.50
CAMPARI SODA (campari & soda)	£7.50
NEGRONI (gin, martini rosso & campari)	£9.50

## ALCOLICI

25/50 ML

### GIN

GORDON'S £6.50/£8.50 ~ HENDRICK'S £7.00/£9.00 ~ ENGINE £7.50/£9.50  
ROKU £7.50/£9.50 ~ BRIGHTON £8.00/£10.00

### VODKA

ABSOLUT £6.50/£8.50 ~ ZUBROWKA £6.50/£8.50 ~ AU £7.50/£9.50  
GREY GOOSE £8.00/£10.00 ~ BELVEDERE £8.50/£10.50

### RUM

HAVANA CLUB ORIGINAL £6.50/£8.50 ~ KRAKEN BLACK SPICED £7.00/£9.00

### WHISKY

JACK DANIEL'S £6.00/£8.00 ~ CHIVAS REGAL £6.50/£8.50 ~ JOHNNIE WALKER BLACK LABEL £7.00/£9.00  
WOODFORD RESERVE £8.50/£10.50 ~ AKASHI BLENDED JAPANESE £8.00/10.50

### BRANDY / COGNAC

VECCHIA ROMAGNA £6.00/£8.50 ~ HENNESSY £7.00/£9.50

### TEQUILA

CAZADORES £4.50/£6.50

## VINO BIANCO

### LIGHT AND CRISP

5 <b>VILLA DELLA ROCCA BIANCO</b> Grape: Garganega/Chardonnay/Trebbiano, Veneto, Italy 11% vol	175ml £8.00 250ml £9.50	£25.95
6 <b>VERMENTINO DI SARDEGNA DOC 'MERI'</b> Grape: Vermentino, Sardinia, Italy 13% vol		£43.25
7 <b>FALANGHINA CAMPANIA IGT</b> Grape: Falanghina/Fiano/Greco di Tufo, Campania, Italy 12.5 % vol		£31.25
8 <b>SOAVE CLASSICO DOC 'VIGNETO COLOMBARA'</b> Grape: Chardonnay/Garganega, Italy 12.5 % vol		£33.25
9 <b>LUGANA VIGNETO MASSONI DOC</b> Grape: Trebbiano, Veneto, Italy 13% vol		£52.95
10 <b>NURAGUS DI CAGLIARI DOC</b> Grape: Nuragus, Sardinia, Italy 14 % vol		£37.25
11 <b>CATARRATTO TERRE SICILIANE IGP 'LUCIDO'</b> Grape: Catarratto, Sicily, Italy 12.5 % vol		£32.50
12 <b>PICPOUL DE PINET GUILLAME DE GUERS</b> Grape: Picpoul, Languedoc Roussillon, France 13% vol		£34.50

### MINERAL AND ZESTY

13 <b>CHARDONNAY SALENTO IGT 'IL MEDAGLIONE'</b> Grape: Chardonnay/Malvasia, Puglia, Italy 12.5% vol	175ml £9.50 250ml £10.50	£30.95
14 <b>FIANO DI AVELLINO DOCG</b> Grape: Fiano, Campania, Italy 14% vol		£45.95
15 <b>GAVI DEL COMUNE DI GAVI DOCG</b> Grape: Cortese, Piemonte, Italy 12.5% vol		£36.25
16 <b>VERDICCHIO DOC CASTELLI DI JESI</b> Grape: Verdicchio, Marche, Italy 13% vol		£34.50
17 <b>PECORINO CRU</b> Grape: Pecorino, Marche, Italy 13.5% vol		£43.95
18 <b>CHABLIS DOMAINE DE OLIVEIRA</b> Grape: Chardonnay, France 13% vol		£64.95

### OAKED AND FULL BODIED

19 <b>CHARDONNAY DI TORGIANO DOC</b> Grape: Chardonnay, Alto Adige, Italy 12.5% vol		£45.25
20 <b>VERMENTINO DI GALLURA DOCG</b> Grape: Vermentino, Sardinia, Italy 13.5% vol		£71.95

### AROMATIC AND FRAGRANT

21 <b>PINOT GRIGIO DOC</b> Grape: Pinot Grigio, Friuli Venezia Giulia, Italy 12% vol	175ml £10.25 250ml £11.95	£32.95
22 <b>SAUVIGNON BLANC DOC 'FRIULI GRAVE'</b> Grape: Sauvignon blanc, Friuli Venezia Giulia, Italy 12.5 vol	175ml £10.25 250ml £11.95	£32.95
23 <b>SHAMARIS SICILIA DOC</b> Grape: Grillo, Italy 13% vol		£39.25
24 <b>GEWURZTRAMINER ALTO ADIGE DOC</b> Grape: Gewurztraminer, Alto Adige, Italy 14 % vol		£46.50
25 <b>LANGHE RIESLING DOC</b> Grape: Riesling, Piemonte, Italy 12% vol		£48.25
26 <b>SAUVIGNON BLANC MARLBOROUGH</b> Grape: Sauvignon Blanc, Marlborough, New Zealand 12.5 % vol		£34.95

## VINO ROSE

27 <b>BARDOLINO CHIARETTO</b> Grape: Corvina/Molinara/Rondinella, Veneto, Italy 12.5% vol	175ml £9.95 250ml £11.50	£29.95
28 <b>ROSÉ IGT SALENTO "FIVE ROSES"</b> Grape: Malvasia Nera/Negroamaro, Puglia, Italy 12.5% vol		£38.95
29 <b>ROSÉ VIN DE PROVENCE AOP</b> Grape: Cabernet Sauvignon/Grenache/Syrah, Provence, France 12.5 % vol		£34.50

## VINO ROSSO

### LIGHT AND FRESH

30 <b>VILLA DELLA ROCCA ROSSO</b> Grape: Corvina/Merlot, Veneto, Italy 11% vol	175ml £8.00 250ml £9.50	£25.95
31 <b>VALPOLICELLA SUPERIORE DOC</b> Grape: Corvina/Rondinella/Sangiovese, Veneto, Italy 13.5%		£39.95
32 <b>BARBERA D' ALBA DOC PAOLINA</b> Grape: Barbera, Piemonte, Italy 13.5 % vol		£41.50
33 <b>PINOT NERO IGT 'LEVIGATO'</b> Grape: Pinot Nero, Veneto, Italy 13% vol		£29.95
34 <b>BARDOLINO DOC</b> Grape: Corvina/Molinara/Rondinella, Veneto, Italy 12.5% vol		£33.50
35 <b>CANNONAU DI SARDEGNA DOC COSTERA</b> Grape: Bovale/Cannonau/Carigliano, Sardinia, Italy 14.5% vol		£41.25

### FRUITY AND RIPE

36 <b>MONTEPULCIANO D'ABRUZZO 'RUBI'</b> Grape: Montepulciano, Abruzzo, Italy 13% vol	175ml £10.25 250ml £11.95	£32.95
37 <b>PRIMITIVO PUGLIA IGT 'IL MEDAGLIONE'</b> Grape: Primitivo, Puglia, Italy 14% vol		£37.25
38 <b>NERO D'AVOLA SICILIA DOC</b> Grape: Nero d'Avola, Sicily, Italy 14% vol		£33.95
39 <b>AMARONE DELLA VALPOLICELLA CLASSICO DOCG</b> Grape: Corvina/Corvinone/Rondinella, Veneto, Italy 15.5% vol		£63.95
40 <b>DOLCETTO D ALBA LODOLI</b> Grape: Dolcetto, Piemonte, Italy 13.5% vol		£39.25
41 <b>LANGHE NEBBIOLO DOC</b> Grape: Nebbiolo, Piemonte, Italy 13.5% vol		£40.50
42 <b>RIOJA CRIANZA DOC 'VINA ROMITA'</b> Grape: Grenache/Tempranillo, Spain 14% vol		£36.95
43 <b>SHIRAZ SPECIAL RELEASE</b> Grape: Shiraz, Australia 14.5% vol		£29.95
44 <b>ROSSO PASSITO APPASSIMENTO</b> Grape: Barbera/Dolcetto, Piemonte, Italy 14% vol		£35.50

### FULL BODIED AND LUSH

45 <b>CHIANTI CLASSICO DOCG</b> Grape: Canaiolo/Sangiovese, Tuscany, Italy 14% vol	175ml £12.95 250ml £17.50	£45.50
46 <b>BAROLO DOCG SAN CARLO</b> Grape: Nebbiolo, Piemonte, Italy, 14.5% vol		£58.95
47 <b>BARBARESCO DOCG 'AUTINBEJ'</b> Grape: Nebbiolo, Piemonte, Italy 14.5% vol		£60.95
48 <b>TAURASI DOCG</b> Grape: Aglianico, Calabria, Italy 14.5% vol		£69.95
49 <b>CABERNET SAUVIGNON GARDA DOC</b> Grape: Cabernet Sauvignon, Veneto, Italy 15% vol		£55.50
50 <b>BRUNELLO DI MONTALCINO DOCG</b> Grape: Sangiovese, Tuscany, Italy 14.5% vol		£69.25
51 <b>SALICE SALENTINO RISERVA DOC</b> Grape: Malvasia Nera/Negroamaro, Puglia, Italy 14% vol		£47.25
52 <b>PRIMITIVO DI MANDURIA DOC VILLA SANTERA</b> Grape: Primitivo, Puglia, Italy 15% vol		£48.50

## VINO ROSSO

### FINE AND RARE

53	<b>PINOT NERO RISERVA ALTO ADIGE DOC</b> Grape: Pinot Nero, Alto Adige, Italy 14% vol	£62.95
54	<b>VINO NOBILE DI MONTEPULCIANO DOCG RISERVA VALLOCAIA</b> Grape: Colorino/Sangiovese, Tuscany, Italy 15% vol	£72.25
55	<b>MONTEPULCIANO D ABRUZZO DOP MO RISERVA</b> Grape: Montepulcino, Abruzzo, Italy 13.5% vol	£46.50
56	<b>AMARONE CLASSICO DELLA VALPOLICELLA DOCG</b> Grape: Corvina/Croatina/Oselata/Rondinella, Veneto, Italy 16.5% vol	£78.95
57	<b>BAROLO DOCG MONFALLETTO</b> Grape: Nebbiolo, Piemonte, Italy 14.5% vol	£85.95
58	<b>BRUNELLO DI MONTALCINO DOCG RISERVA GUALTO</b> Grape: Sangiovese, Tuscany, Italy 14% vol	£92.50

## VINO SPARKLING

1	<b>PROSECCO TREVISO EXTRA DRY DOC 200 ml</b> Grape: Glera, Treviso, Italy 11% vol	£10.95
2	<b>PROSECCO ROSÉ TREVISO BRUT DOC</b> Grape: Glera, Veneto, Italy 11%	£30.95
3	<b>PROSECCO SUPERIORE VALDOBBIADENE DOCG COL DE MEZ EXTRA DRY</b> Grape: Glera, Veneto, Italy 11% vol	£29.95
4	<b>LAMBRUSCO AMABILE IGT " 27 OPERE"</b> Grape: Lambrusco, Emilia, Romagna, Italy 8.5% vol	£27.95

## SUSSEX SPARKLING

61	<b>RATHFINNY CLASSIC CUVÉE 2020 VINTAGE BRUT</b> Grape: Pinot Noir/Chardonnay/Pinot Meunier, Alfriston, Sussex, England 12.5% vol	£58
62	<b>RATHFINNY ROSÉ 2019 VINTAGE BRUT</b> Grape: Pinot Noir/Chardonnay/Pinot Meunier, Alfriston, Sussex, England 11.5% vol	£69

## VINO DOLCI

59	<b>VIN SANTO</b> Grape: Colombana/Malsavia/Trebbiano, Tuscany, Italy 15.5% vol	50ml £10.50	£62.25
60	<b>MOSCATO D'ASTI 101</b> Grape: Moscato, Piemonte, Italy 5.5% vol		£29.95





