

BRILLE & LARGE PRINT
MENUS AVAILABLE



PROUDLY CELEBRATING OVER 30 YEARS AS MANCHESTER'S MOST TRUSTED & INDEPENDENTLY OWNED & OPERATED AUTHENTIC ITALIAN RESTAURANT
1984 - 2021



AWARDED BY LES ROUTIERS UK ESTABLISHMENT
FOR CONTINUOUSLY PROVIDING WARM
HOSPITALITY, EXCEPTIONAL CUSTOMER
SERVICE, EXCELLENT QUALITY OF FOOD AND
RECEIVING OUTSTANDING CUSTOMER FEEDBACK.



MULTI AWARD WINNING
ITALIAN RESTAURANT



我们提供中文菜单，请向店员索取二维码。

OUR MENU IS AVAILABLE IN CHINESE.
PLEASE ASK YOUR WAITER OR SCAN THE QR CODE

ANTIPASTI E INSALATA

		LARGE
OLIVE V NOCERELLA OLIVES		4.25
PALLINE DI PANÉ V HOMEMADE DOUGH BALLS SERVED WITH A PESTO DIP		6.95
PANÉ ALL'AGLIO GARLIC BREAD PLAIN V		8.45
GARLIC BREAD WITH TOMATO & GARLIC V		8.95
GARLIC BREAD WITH MOZZARELLA		8.95
GARLIC BREAD ½ CHEESE ½ TOMATO (WITH PIZZA BASE - GLUTEN FREE OPTION IS AVAILABLE)		8.95
FOCACCIA SPECIALÉ V FRESH ROSEMARY, ROCK SALT, ROCKET, PARMESAN SHAVINGS, CHERRY TOMATOES & EXTRA VIRGIN OLIVE OIL (WITH PIZZA BASE - GLUTEN FREE OPTION IS AVAILABLE)		10.45
MINISTRONE V GF TRADITIONAL, FRESH VEGETABLE SOUP WITH CELERY, CARROTS, PEAS & POTATOES		6.95
ZUPPA DI PORCINI GF CBVG WILD MUSHROOM SOUP WITH TRUFFLE OIL		7.95
CROCCHETTA DI PESCE HOMEMADE FISHCAKES WITH A MIXTURE OF FISH AND SERVED WITH A MANGO DIP		9.95
INSALATA DI CAESAR BABY GEM LETTUCE, SLICED GRILLED CHICKEN BREAST, PARMESAN SHAVINGS, CROUTONS WITH HOMEMADE CAESAR DRESSING & FRESH ANCHOVIES		7.45 11.95
INSALATA DI PROSCIUTTO, FICHI E MOZZARELLA FIGS, PARMA HAM, BUFFALO MOZZARELLA WITH A HONEY & LEMON SAUCE		8.50
PATÉ DUCK & CHICKEN LIVER PATE WITH HOMEMADE SOURDOUGH SERVED WITH CRANBERRY COMPOTE		7.95
ANTIPASTO ITALIANO SELECTION OF ITALIAN CURED MEATS, AUBERGINE, COURGETTES, OLIVES, MOZZARELLA, PEPPERS & ARTICHOKES SERVED WITH GRISSINI STICKS		8.45 15.95
CALAMARI HAND CUT SQUID RINGS LIGHTLY BATTERED, SERVED WITH A TARTARE DIP		9.95
BRUSCHETTA AL POMODORO V N ½ CHERRY VINE TOMATOES, PESTO, ONIONS, GARLIC, BASIL & EXTRA VIRGIN OLIVE OIL		6.95
BRUSCHETTA FUNGHI V PAN FRIED BABY BUTTON MUSHROOMS GORGONZOLA CHEESE ON HOMEMADE SOURDOUGH		8.95
BRUSCHETTA ALLE ZUCCHINE ½ ROASTED COURGETTE BRUSCHETTA TOPPED WITH BASIL PESTO & VEGAN CHEESE		7.95
MOZZARELLA FRITTA V DEEP FRIED, BREADED BUFFALO MOZZARELLA WITH A BREAD CRUMB CRUST MADE OF SUN-DRIED TOMATO & PARSLEY		7.45
INSALATA CAPRESE BUFFALO MOZZARELLA SERVED WITH BEEF TOMATO AND FRESH BASIL		9.50
FUNGHI AL FORNO V PORTOBELLO MUSHROOMS TOPPED WITH SPINACH & MOZZARELLA IN A SUN DRIED TOMATO SAUCE		7.95
POLPETTÉ HOMEMADE MEATBALLS, IN TOMATO SAUCE WITH FRESH BASIL ON TOASTED SOURDOUGH		8.95
COCKTAIL DI GAMBERETTI PRAWN COCKTAIL WITH ROSEMARY SAUCE AND BABY GEM LETTUCE		10.95
CARPACCIO DI MANZO GF THINLY SLICED BRITISH FILLET STEAK, WITH HOMEMADE DRESSING, ROCKET & AGED PARMESAN		9.95
COZZÉ PICCANTI GF STEAMED SCOTTISH MUSSELS WITH ONIONS, CHILLI IN A WHITE WINE & TOMATO SAUCE ON TOASTED SOURDOUGH		8.95 14.95
FRITTURA MISTA DEEP FRIED CALAMARI, KING PRAWNS & WHITE BAIT SERVED WITH AN AIOLI DIP		8.95 15.95
GAMBERONI GRIGLIATI PAN FRIED KING PRAWNS WITH LEMON, EXTRA VIRGIN OLIVE OIL & CHILLI ON TOASTED SOURDOUGH BREAD		9.95
POLPO (AVAILABLE AFTER 5PM) GF JOSPER GRILLED OCTOPUS WITH POTATO, CELERY AND CHILLI		10.45

PESCE FRESCO DEL GIORNO

OUR FISH ARRIVES FRESH DAILY & IS SOURCED IN THE UK WHERE POSSIBLE

LOBSTER THERMIDORE GF WHOLE NATIVE SCOTTISH LOBSTER, LOBSTER MEAT PAN FRIED IN ONION, PARSLEY, EGG YOLK, CREAM, TOUCH OF TOMATO & ENGLISH MUSTARD. TOPPED WITH PARMESAN & FINISHED IN OVEN	
FILETTI DI BRANZINO GF PAN FRIED ANGLESEY FARMED SEA BASS FILLET, PARSLEY AND LEMON	
SALMONÉ ADRIATICO GF GRILLED ATLANTIC SALMON SERVED WITH ASPARAGUS AND BABY PRAWNS IN CREAM & CHIVE SAUCE	
BRANZINO AL FORNO GF BAKED WHOLE ANGLESEY FARMED SALTED SEA BASS ON THE BONE, WITH A SALT CRUST. SERVED AT THE TABLE (ALLOW 20 MINUTES)	
CODA DI ROSPO GF WILD SCOTTISH MONKFISH PAN FRIED WITH CHERRY TOMATOES & CLAMS	
GRIGLIATA MISTA DI PESCE GF VARIETY OF FRESH SEAFOOD. PLEASE ASK YOUR SERVER FOR THE FISH OF THE DAY INCLUDED ADD HALF LOBSTER	
CAPESANTÉ ALL'ORIENTALÉ GF FRESH SCOTTISH SCALLOPS, SEARED & SERVED WITH A CHERRY VINE TOMATO JUS WITH TOASTED BREADCRUMBS	

PASTA E RISOTTO

GLUTEN FREE PASTAS AVAILABLE ON REQUEST

SPAGHETTI ARAGOSTA OUR FAMOUS SPAGHETTI LOBSTER WITH ONIONS, PEAS, CHERRY TOMATOES, BASIL & CREAM	
PENNÉ ARRABBIATA V PENNÉ PASTA WITH GARLIC, CHILLI, PARSLEY & TOMATO SAUCE ADD CHICKEN	
SPAGHETTI CARBONARA GUANCIALE & CRUSHED BLACK PEPPERCORNS MIXED WITH EGG YOLK & CREAM ADD CHICKEN	
TAGLIATELLÉ BOLOGNESE FRESH HOMEMADE BOLOGNESE IN TOMATO SAUCE WITH BASIL	
LASAGNE HOMEMADE CLASSIC WITH BOLOGNESE & BÉCHAMEL SAUCE TOPPED WITH MOZZARELLA, BASIL & TOMATO	
RAVIOLI DI SPINACI V EGG RAVIOLI FILLED WITH RICOTTA & SPINACH IN A BUTTER & SAGE SAUCE	
RAVIOLI ARAGOSTA HOMEMADE RAVIOLI LOBSTER IN A LOBSTER BISQUE WITH A TOUCH OF CHILLI	
RISOTTO ALLA ZUCCA ½ A PERFECT BLEND OF FLAVOUR AND TEXTURE, ROASTED BUTTERNUT SQUASH RISOTTO TOPPED WITH VEGAN PARMESAN CHEESE	
TAGLIATELLÉ AL FUNGHI V CBVG TAGLIATELLE PASTA, WILD MUSHROOMS IN A CREAM SAUCE ADD CHICKEN	
GNOCCHI AL GORGONZOLLA V MINIATURE POTATO DUMPLINGS SERVED IN A CREAMY BLUE CHEESE SAUCE	
FARFALLE AL SALMONÉ BOWTIE PASTA WITH SMOKED SALMON, DILL & PINK PEPPERCORNS IN A CREAM SAUCE WITH A TOUCH OF TOMATO ADD KING PRAWN	
TAGLIONI GAMBERONI E ZUCCHINE TAGLIOLINI PASTA WITH KING PRAWNS, BABY PRAWNS, COURGETTES, GARLIC, CHILLI IN TOMATO SAUCE	
LINGUINE E VONGOLÉ LINGUINE PASTA WITH FRESH CLAMS, CHERRY TOMATOES & CHILLI	
RISOTTO AI FUNGHI V GF CBVG WILD MUSHROOM RISOTTO TOPPED WITH PARMESAN SHAVINGS ADD CHICKEN	
RISOTTO DI MARÉ GF RISOTTO WITH SQUID RINGS, MUSSELS, BABY PRAWNS & FRESH CLAMS	
PENNE NORMA GF V ½ N FRESH AUBERGINE WITH FRIED ONIONS, TOMATO SAUCE AND PARSLEY	
PAPPARDELLÉ POLPETTÉ PAPPARDELLE PASTA WITH HAND MADE MEATBALLS	
CANNELLONI V PANCAKES FILLED WITH RICOTTA CHEESE & GRILLED MEDITERRANEAN VEGETABLES, TOPPED WITH TOMATO, BÉCHAMEL & BAKED IN THE OVEN	
SPAGHETTINI AL BASILICO GF V ½ N SPAGHETTI WITH HOMEMADE PESTO FINISHED WITH PINE NUTS	
FARFALLE TRICOLORE ½ FARFALLE PASTA WITH FRESH PEAS, CHERRY TOMATO IN A CREAMY PESTO	
VEGAN SPAGHETTI BOLOGNESE ½ FRESH HOMEMADE BEYOND MEAT BOLOGNESE IN TOMATO SAUCE WITH BASIL	

SMALL LARGE

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AL FERRI

OUR STEAKS ARE COOKED IN A JOSPER OVEN AT 400C. IT SMOKES AND COOKS
THE MEAT RESULTING IN A SUPERIOR TASTING STEAK. OUR CATTLE ARE LOCALLY
REARED ON GRASS FARMS IN & AROUND THE MACCLESFIELD AREA.

COSTATA (285G) / RIBEYE GF	24.50
BISTECCA DI MANZO (255G) / SIRLOIN GF	26.50
FILETTO (200G) / FILLET GF	28.50
ADD PORCINI, ROSSINI, DIANA, PEPPERCORN SAUCE	2.50
ADD TWO FRIED EGGS	3.00
ADD HALF LOBSTER	MARKET PRICE
CHATEAUBRIAND (510GR) GF A SPECIALITY CUT OF TWO FILLETS, CARVED AT YOUR TABLE & SERVED WITH PARMESAN BABY ROAST POTATOES & A CHERRY TOMATO & PARMESAN SALAD	60.00

CARNE

SUPREMA DI POLLO GF SKIN ON CHICKEN SUPREME BREAST BAKED IN THE OVEN SERVED WITH HONEY ROAST VEGETABLES AND ROSEMARY GRAVY	19.95
POLLO ALLA MILANESÉ CHICKEN LIGHTLY BREAD CRUMBED, SERVED WITH SPAGHETTI NAPOLI	17.95
POLLO PORCINI GF CHICKEN FILLET WITH SKIN ON BAKED & SERVED IN A CREAMY MUSHROOM SAUCE	16.95
SALTIMBOCCA ALLA ROMANA GF SUCCULENT FRESH VEAL ESCALLOPS WITH PARMA HAM & FRESH SAGE, SERVED IN A SOFT BUTTER SAUCE	19.45
POLLO TRICOLORÉ GF GRILLED CHICKEN BREAST TOPPED WITH GOATS CHEESE IN A VINE CHERRY TOMATO SAUCE	17.95
SCALOPPINE AL FUNGHI GF VEAL ESCALLOPS PAN FRIED SERVED WITH MUSHROOMS, WHITE WINE CREAM & PARSLEY	16.95
STINCO DI AGNELLO GF LAMB SHANK SERVED ON A BED OF MASH POTATO & LAMB JUS	19.95

PIZZA

GLUTEN FREE BASE AVAILABLE ON REQUEST

MARGHERITA V MOZZARELLA, TOMATO & OREGANO	9.95
PROSCIUTTO E FUNGHI MOZZARELLA, TOMATO, HAM & MUSHROOM	11.45
POLLO MOZZARELLA, TOMATO, CHICKEN, RED ONION & PEPPERS	11.95
DIAVOLA MOZZARELLA, TOMATO, SPICY SALAMI, RED ONION & FRESH CHILLI	10.95
PRIMAVERA V ½ WHITE PIZZA WITH MOZZARELLA, COURGETTES, TOMATOES, PEPPERS & SPINACH	10.45
CALZONÉ FOLDED PIZZA FILLED WITH HAM, MOZZARELLA, SPICY SALAMI & MUSHROOMS	12.95
ITALIA PARMA HAM, ROCKET & PARMESAN SHAVINGS	11.95
ADD EXTRA TOPPINGS HAM, CHICKEN, SALAMI SALMON, PARMA HAM, TUNA, ANCHOVIES RED ONIONS, OLIVES, CHERRY TOMATOES, SPINACH, PEPPERS	3.50 3.00 2.00

CONTORNI

TRUFFLE AND PARMESAN FRITTÉ FRIES WITH TRUFFLE OIL & PARMESAN	5.95
FRITTÉ V ½ FRIES	3.45
PURÉ DI PATATE V CREAMY MASH	3.45
SPINACI V ½ FRESH SPINACH WITH RED CHILLI	3.95
ZUCCHINE FRITTÉ V ½ COURGETTE FRIES	3.95
MIELE VERDURE V ½ HONEY ROASTED ROOT VEGETABLES	3.95
VERDURE V ½ GREEN BEANS, BROCCOLI & PEAS	3.95
VERDURE DI STAGIONE V ½ MIXED SEASONAL VEGETABLES	3.95
PISELLI CON PANCETTA PEAS, ONION & PANCETTA	3.95
PATATE ARROSTO ROAST BABY POTATOES WITH PARMESAN	3.95
INSALATA DI POMODORO V ½ TOMATO, RED ONION & BASIL	4.25
INSALATA DI RUCOLA V ½ ROCKET & CHERRY TOMATO SALAD	4.25
INSALATA DELLA CASA V ½ HOUSE SALAD WITH OLIVES, MIXED PEPPERS, BABY GEM LETTUCE, RED ONION & A BALSAMIC VINAIGRETTE	4.25

ALLERGENS: PLEASE ASK ABOUT ALLERGIES AND DIETARY REQUIREMENTS. N CONTAINS NUTS OR TRACES OF NUTS | V VEGETARIAN DISHES | GF GLUTEN FREE | CBVG CAN BE VEGAN | حلال

ALL PRICES INCLUDE VAT AT THE CURRENT RATE. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. ALL GRATUITIES & SERVICE CHARGE GO TO THE TEAM THAT PREPARE & SERVE YOUR MEAL & DRINKS. OUR CHEESE MAY NOT BE MADE WITH VEGETABLE RENNET. OUR DISHES MAY CONTAIN NUTS OR NUT TRACES. ALL WEIGHTS
STATED ARE PRIOR TO COOKING. ALLERGEN INFORMATION IS AVAILABLE ON REQUEST PLEASE ASK YOUR SERVER FOR MORE DETAILS. A SMALL SUPPLEMENT CHARGE OF £1 PER PERSON WILL BE CHARGED AS A CHARITABLE DONATION. PLEASE ASK YOUR SERVER ABOUT WHICH CHARITY WE ARE CURRENTLY DONATING TO. THIS CHARGE IS OPTIONAL
AND CAN BE REMOVED FROM YOUR BILL ON REQUEST.

ITALIAN GRAPES



By The Glass			
BIANCO	SMALL	LARGE	CARAFE (500ml)
CHARDONNAY TERRE DEL NOCE	5.25	6.35	16.95
(DOLOMITI, ITALY / 12%)			
PINOT GRIGIO TERRE DEL NOCE	5.35	6.65	17.95
(DOLOMITI, ITALY / 12%)			
GRILLO FEUDO ARANCIO	5.55	6.75	18.95
(SICILY, ITALY / 13%)			
VILLA BIANCHI VERDICCHIO CASTELLI DI JESI CLASSICO	5.55	6.75	18.95
(MARCHE, ITALY/12%)			
CASTEL FIRMIAN SAUVIGNON BLANC	5.75	6.95	19.95
(TRENTINO-ALTO ADIGE, ITALY / 12%)			
PECORINO VELLODORO	5.95	8.20	23.00
(ABRUZZI, ITALY/13.5%)			
MAHI SAUVIGNON BLANC	5.95	8.20	23.00
(MARLBOROUGH, NEW ZEALAND / 13%)			
GAVI DI GAVI LA MEIRANA	6.75	8.95	23.95
(PIEDMONT, ITALY / 12.5%)			
ROSSO	SMALL	LARGE	CARAFE (500ml)
MERLOT TERRE DEL NOCE	5.35	6.65	17.95
(DOLOMITI, ITALY / 12.5%)			
SYRAH FEUDO ARANCIO	5.55	6.75	18.95
(SICILY, ITALY / 13.5%)			
NÉPRICA (PRIMITIVO)	5.75	6.95	19.95
(PUGLIA IGT, ITALY / 13.5%)			
MONTIPAGANO ORGANIC MONTEPULCIANO D'ABRUZZO	5.75	6.95	19.95
(ABRUZZI, ITALY/13%)			
COLECCION MALBEC	5.95	8.25	23.00
(MENDOZA, ARGENTINA 14%)			
AGLIANICO ROCCA LEONI	6.65	8.95	23.95
(CAMPANIA, ITALY/ 13.5%)			
PÉPPOLI CHIANTI CLASSICO	6.65	8.95	23.95
(TUSCANY, ITALY / 13%)			
NIZZA BANSELLA BARBERA	6.65	8.95	23.95
(PIEDMONT, ITALY/14.5%)			
ROSÉ	SMALL	LARGE	CARAFE (500ml)
PINOT GRIGIO ROSÉ TERRE DEL NOCE	5.35	6.65	17.95
(DOLOMITI, ITALY/12.5%)			
ZINFANDEL BLUSH	5.55	6.75	18.95
(PUGLIA, ITALY / 11.5%)			
SPARKLING			
CA' DEL CONSOLE PROSECCO EXTRA DRY			7.50
(VENETO, ITALY)			
ROSÉ DE'SALICI BRUT			7.95
(COL DE'SALICI, ITALY)			
DRAPPIER CARTE D'OR BRUT			9.95
(FRANCE / 12%)			

SPARKLING

	BOTTLE
CA' DEL CONSOLE PROSECCO EXTRA DRY	29.00
(VENETO, ITALY / 11%)	
A CLASSIC PROSECCO WITH AROMAS OF WHITE PEACH, PEAR AND FLOWERS. THE PALATE IS FRESH, NOT TOO DRY, AND CLEAN AS A WHISTLE ALL THE WAY THROUGH TO THE SPARKLING FINISH.	
ROSÉ DE'SALICI BRUT	34.00
(COL DE'SALICI, VENETO, ITALY / 11.5%)	
A CHARMING PASTEL PINK COLOUR, AROMAS OF RED FRUIT & PEARS, & A REFRESHING RED CHERRY PALATE ARE LIFTED BY A FINE, DELICATE SPARKLE.	
PROSECCO DI VALDOBBIADENE DOCG EXTRA DRY	34.00
(COL DE'SALICI, VENETO, ITALY / 11.5%)	
A DELIGHTFUL PROSECCO: SOFT TEXTURED, CLEAN AS A WHISTLE, WITH GREEN APPLE FRUIT, FLORAL NOTES & A DELICATE FINISH.	
FRANCIACORTA CUVÉE PRESTIGE	44.00
(CA' DEL BOSCO, LOMBARDY, ITALY/12.5%)	
AN EXTREMELY CLASSY EXAMPLE OF FRANCIACORTA, COMBINING RICH FLAVOURS OF TOASTED Brioche, BUTTERSCOTCH, BAKED APRICOTS AND ALMONDS WITH SUBTLE HERBACEOUS NOTES AND A CLEAN, REFRESHING ACIDITY.	
ROSÉ	BOTTLE
PINOT GRIGIO ROSÉ TERRE DEL NOCE	23.95
(MEZZACORONA, DOLOMITI, ITALY/12.5%)	
JAM- PACKED WITH THE RIPE STRAWBERRY AND RASPBERRY FRUIT YOU WOULD EXPECT FROM THIS VARIETY, BUT WITH FAR MORE INTENSITY AND STRUCTURE THAN THE NORM. THE FINISH IS LONG, LINGERING AND CLEAN, WITH A FINE ACIDITY.	
ZINFANDEL BLUSH	24.95
(NINA, PUGLIA, ITALY / 11.5%)	
INVITING AROMAS OF REDCURRANTS & ORANGE ZEST, FOLLOWED BY A CREAMY MEDIUM-DRY PALATE SHOWING A NICE BALANCE OF SWEETNESS & FRUIT FLAVOURS.	
M DE MINUTY CÔTES DE PROVENCE ROSÉ	39.95
(MINUTY, PROVENCE, FRANCE/12.5%)	
A BEAUTIFUL PALE PINK COLOUR, WITH AROMAS OF REDCURRANTS GIVING WAY TO A FRESH, YET WELL-ROUNDED PALATE OFFERING DELICATE FLAVOURS OF PEACHES AND CANDIED ORANGE PEEL.	

CHAMPAGNE

	GLASS	BOTTLE
CHAMPAGNE DRAPPIER CARTE D'OR BRUT	9.95	49.00
CHAMPAGNE DRAPPIER ROSÉ BRUT		52.00
MOET & CHANDON BRUT IMPERIAL		58.00
BOLLINGER SPECIAL CUVÉE		60.00

BIANCO

	BOTTLE
CHARDONNAY TERRE DEL NOCE	22.95
(MEZZACORONA, DOLOMITI, ITALY / 12%)	
CRISP, FRUITY CHARDONNAY WITH FLAVOURS OF MELON & WHITE PEACH. HARMONIOUS & EASY DRINKING.	
SILENZI BIANCO (VERMENTINO/NURAGUS)	23.50
(PALA, SARINIA, ITALY / 12%)	
A FRESH YOUNG WINE WITH GOOD INTENSITY, SHOWING CRISP, CLEAN NOTES OF APPLE, PEAR, CITRUS & HERBS.	
REGALEALI BIANCO (CATARRATTO/INZOLIA/GRECANICO)	24.95
(TASCA, SICILY, ITALY / 12%)	
DELICATELY FRUITY NOSE WITH APPLE, PEACH & PINK GRAPEFRUIT NOTES. THE PALATE IS QUITE INTENSE & CRISP, WITH PLENTY OF FRESH FRUIT FLAVOURS.	
GRILLO FEUDO ARANCIO	24.95
(SICILY, ITALY / 13%)	
DEEP STRAW YELLOW WITH AN AROMA DISTINCTLY TROPICAL WITH NOTES OF MANGO & PAPAYA, THAT BLENDS WITH INKLINGS OF JASMINE & WHITE FLOWERS. BALANCED & HARMONIOUS WITH A DELICATE ACIDITY.	
CASTEL FIRMIAN SAUVIGNON BLANC	25.95
(MEZZACORONA, TRENTINO-ALTO ADIGE, ITALY / 12%)	
A FRESH, INVIGORATING NOSE OF CUT GRASS, ELDERFLOWER & CURRANT LEAF LEADS TO A DRY, CITRUSY, BUT STILL QUITE ROUNDED PALATE. THIS ROUNDNESS ALONGSIDE A DELICATELY MINERAL FINISH IS TYPICAL TRENTINO - THIS IS AN EXCELLENT MARRIAGE OF GRAPE VARIETY & LOCATION.	
GAVI DI GAVI LA MEIRANA	33.95
(PIEDMONT, ITALY / 12.5%)	
GREAT TEXTURE AND PRECISION, WITH DISTINCTIVE GREENGAGE AND ALMOND NOTES ON THE PALATE. FRESH & DRY, THIS IS PARTICULARLY CHARACTERFUL GAVI.	
CHARDONNAY TORMARESCA	25.95
(PUGLIA, ITALY / 12.5%)	
BRIGHT, FRUITY, MEDIUM-BODIED CHARDONNAY SHOWING THE PURITY & RICHNESS OF PUGLIAN FRUIT.	
CAMPOGRANDE ORVIETO CLASSICO	24.95
(SANTA CRISTINA UMBRIA, ITALY / 12.5%)	
THE NOSE SHOWS BOTH FLORAL & FRUITY NOTES, PARTICULARLY PINEAPPLE & BANANA, WHILE THE PALATE IS MEDIUM-BODIED, WITH MORE FRUIT & A ROUND, DELICATE FINISH.	
VERNACCIA DI SAN GIMIGNANO	28.50
(TUSCANY, ITALY / 12.5%)	
ELEGANT NOSE OF APPLE & MINERAL, FOLLOWED BY AN ENGAGINGLY INTENSE PALATE, FULL OF GREEN APPLE & ALMOND, LEADING TO AN APPETIZING CHABLIS-LIKE FINISH.	
PECORINO VELLODORO	29.50
(UMANI RONCHI, ABRUZZI, ITALY/13.5%)	
A REFRESHING, LIGHT-TO-MEDIUM-BODIED PECORINO, COMBINING TANGY GREEN APPLE FRUIT FLAVOURS WITH HINTS OF HERBS, STONES AND ALMONDS. THE LIVELY ACIDITY LIFTS THE PALATE, GIVING A FINISH THAT'S AS CLEAN AS A WHISTLE	
TREBBIANO DEL RUBICONE, VILLA ROSSI	21.95
(ITALY / 11.5%)	
CRISP, DRY & FRUITY, WITH A DELICATE NUTTY AROMA. YOUNG & FRESH.	
VILLA BIANCHI VERDICCHIO CASTELLI DI JESI CLASSICO	24.95
(UMANI RONCHI,MARCHE, ITALY/12%)	
FRESH AND FRUITY, WITH A TYPICAL COMBINATION OF GREEN APPLE FRUIT AND A HINT OF BITTER ALMONDS. BRIGHT AND AROMATIC, LIFTED BY A CLEAN STREAK OF ACIDITY ON THE FINISH.	
PINOT GRIGIO TERRE DEL NOCE	23.95
(VIGNETI DELLE DOLOMITI IGT, ITALY / 12%)	
ELEGANT, DRY PINOT GRIGIO WITH APPLE & BANANA FRUIT AROMAS, FLORAL LIFT IN THE MOUTH, & A CLEAN, CRISP FINISH.	
PINOT GRIGIO RISERVA	28.50
(MEZZACORONA TRENTINO, ITALY / 13%)	
A COMPLEX & QUITE WEIGHTY STYLE OF PINOT GRIGIO, WITH NOTES OF SPICE & PEAR, A RIPE, ROUND TEXTURE, & A WHISPER OF SMOKE.	
MARLBOROUGH SAUVIGNON BLANC	29.95
(MAHI, MARLBOROUGH, NEW ZEALAND 13%)	
MUSKY AROMAS AND FLAVOURS OF LEMON-LIME, PEPPER AND HERBS, PLUS A SUBTLE SUGGESTION OF RIPE PEACH. PLUSH AND BROAD BUT WITH HARMONIOUS SPICY GRAPEFRUIT NOTES GIVING THE WINE LIFT. FRESH BUT FULLY RIPE AND NICELY TACTILE, EVEN PLUSH, AND LONG ON THE AFTERTASTE.	
CASAL DI SERRA VERDICCHIO CASTELLI DI JESI SUPERIORE	30.95
(UMANI RONCHI, MARCHE, ITALY/13%)	
RESPLENDENT WITH FLAVOURS OF PEACHES, APRICOTS AND APPLES AGAINST DELICATE HINTS OF WILD FLOWERS. THE PALATE IS RICH AND TEXTURED, WITH A FRESH UNDERLYING ACIDITY AND A SAPID, SALINE NOTE AS A COUNTERPOINT TO THE RIPE FRUIT.	
SANCERRE LES BOFFANTS	40.00
(CHARLES DUPUY, LOIRE VALLEY, FRANCE / 12.5%)	1/2 BOTTLE 21.00
CLASSIC SANCERRE, WITH AROMAS OF CURRANTS & GRAPEFRUIT, A DRY, ELEGANT PALATE WITH A LAYER OF MINERALITY, & A NEAT, FOCUSED FINISH.	
CHABLIS	33.50
(HAMELIN, BURGUNDY, FRANCE / 12.5%)	
FRESH, CLASSIC NOSE WITH NOTES OF GREEN APPLE, HAWTHORN & MINERALS. CRISP ON THE PALATE WHILE DISPLAYING GOOD DEPTH OF FLAVOUR, & A LONG, DYNAMIC FINISH.	
ROSSO	BOTTLE
SILENZI ROSSO (CARIGNANO/MONICA/SANGIOVESE)	23.50
(PALA, ISOLA DEI NURAGHI, ITALY / 12.5%)	
INTENSE, PERSISTENT AROMAS DOMINATED BY RED FRUIT NOTES. WELL-STRUCTURED WITH A SOFT, PLUMMY PALATE.	
REGALEALI NERO D'AVOLA	24.95
(TASCA, SICILY, ITALY / 13.5%)	
NOTES OF CHERRY, MULBERRY, BLACK CHERRY, BLUEBERRY, VANILLA & SAGE ON THE NOSE. VELVETY & BALANCED IN THE MOUTH.	
MONTIPAGANO ORGANIC MONTEPULCIANO D'ABRUZZO	25.95
(UMANI RONCHI, ABRUZZI, ITALY/13%)	
PLENTIFUL FRESH RED BERRIES LEAD ONTO PLEASING HERBAL FLAVOURS AND SUBTLE NOTES OF SPICE FROM THE OAK. THE PALATE IS MEDIUM-BODIED, WITH ELEGANT, WELL-ROUNDED TANNINS AND A LONG, FRESH FINISH.	
SANTA CRISTINA ROSSO (SANGIOVESE/MERLOT)	24.95
(TUSCANY, ITALY / 13%)	
INTENSE FRESH FRUIT AROMAS WITH PLEASANT FLORAL HINTS. WELL-STRUCTURED, GENEROUS & SOFT ON THE PALATE, WITH LINGERING FRUIT NOTES ON THE FINISH.	
VILLA ANTINORI ROSSO (SANGIOVESE/CAB SAUVIGNON/MERLOT)	35.50
(ANTINORI, TUSCANY, ITALY / 13.5%)	1/2 BOTTLE 18.00
VILLA ANTINORI BEGAN LIFE AS A CHIANTI CLASSICO RISERVA, & IS STILL GROWN ON ANTINORI'S CHIANTI ESTATES. INTENSE RUBY RED COLOUR WITH AROMAS OF RED BERRIES & VANILLA NOTES FROM THE OAK. COMPLEX PALATE, SOFT ON THE MOUTH.	
JORIO MONTEPULCIANO D'ABRUZZO (12 MONTHS IN OAK)	29.50
(UMANI RONCHI, ABRUZZI, ITALY/13.5%)	
FLAVOURS OF RIPE PLUMS AND RED CHERRIES GIVE WAY TO BALSAMIC AND SAVOURY NOTES. THE PALATE IS FULL-BODIED, WITH PLUSH, VELVETY TANNINS AND THE FINISH IS LONG AND INTENSE, WITH SUBTLE NOTES OF LIQUORICE AND SPICE	
PÉPPOLI CHIANTI CLASSICO	34.50
(ANTINORI, TUSCANY, ITALY / 13.5%)	1/2 BOTTLE 18.00
INTENSE RED FRUIT AROMAS ARE OFFSET BY DELICATE NOTES OF VANILLA & CHOCOLATE. PLEASANTLY LINGERING WITH A FRESH, VIBRANT FEEL IN THE MOUTH.	
CASTEL FIRMIAN CABERNET SAUVIGNON	25.95
(MEZZACORONA, TRENTINO, ITALY / 13%)	
INTENSE, COMPLEX FLAVOUR WITH SPICY NOTES, HINTS OF EUCALYPTUS & SWEET FRUIT, & A FRAGRANT SCENT OF OAK. WELL BALANCED & FULL BODIED.	
SYRAH FEUDO ARANCIO	24.95
(SICILY, ITALY / 13.5%)	
BRIGHT RUBY RED WHICH IS WARM & PERSUASIVE, WITH SPICY NOTES OF BLACK PEPPER & THYME BASED ON NOTES OF WILD FRUIT & THE TANNIC SENSATION IS VELVETY & PLEASANT.	
VILLA ROSSI SANGIOVESE, RUBICONE	21.95
(EMILIA-ROMAGNA / 12.5%)	
A SMOOTH & EASY-DRINKING RED WINE WITH A DELICATE AROMA & FLAVOURS OF RED FRUITS.	

	BOTTLE
VEUVE CLICQUOT YELLOW LABEL	65.00
LAURENT-PERRIER ROSE	95.00
CUVÉE DOM PERIGNON 2008/09	195.00
CRISTAL 2008/09	250.00

ROSSO

	BOTTLE
NÉPRICA (PRIMITIVO)	25.95
(TORMARESCA, PUGLIA, ITALY / 13.5%)	
RED FRUITS, BLACK CHERRY & BLACKCURRANT ON THE NOSE. ON THE PALATE, THE SPICE OF THE NEGROAMARO IS COMPLEMENTED BY THE JUICY PLUM JAM FLAVOURS OF PRIMITIVO, RESULTING IN A SOFT & WELL-BALANCED WINE.	
MERLOT TERRE DEL NOCE	23.95
(MEZZACORONA, DOLOMITI, ITALY / 12.5%)	
SMOOTH, EASY-DRINKING MERLOT WITH PLUM & RED CHERRY FRUIT, & A HINT OF DARK CHOCOLATE ON THE FINISH.	
BONACOSTA VALPOLICELLA CLASSICO	28.95
(MASI, VENETO, ITALY / 12%)	1/2 BOTTLE 17.00
ON THE NOSE, THERE ARE AROMAS OF VIOLETS, ROSES & MINT COMBINED WITH CHERRIES & SPICES SUCH AS CINNAMON & CLOVES.	
NIZZA BANSELLA BARBERA	31.95
(PRUNOTTO, PIEDMONT, ITALY/14.5%)	
RICH FLAVOURS OF PLUMS SIT ALONGSIDE NOTES OF VIOLETS, CHOCOLATE, AND LIQUORICE. THE PALATE IS FULL, YET BALANCED, WITH SUPPLE TANNINS AND A FRESH, SAVOURY FINISH FROM THE SLEEK VEIN OF ACIDITY.	
CAMPOFIORIN ROSSO DEL VERONESE	29.95
(MASI, VENETO, ITALY / 13%)	
ATTRACTIVE, AROMATIC NOSE DOMINATED BY CHERRIES & SPICE. WELL-BALANCED, FULL-BODIED PALATE WITH NOTES OF RIPE RED FRUIT, CHERRY LIQUEUR & BLACKCURRANTS.	
LAGREIN RISERVA	28.50
(MEZZACORONA, TRENTINO-ALTO ADIGE, ITALY / 13%)	
BRIGHT, JUICY FOREST FRUIT AROMAS COMBINE WITH PEPPERY SPICE & A SILKY-SMOOTH TEXTURE IN THIS VIBRANT EXPRESSION OF THE LOCAL LAGREIN GRAPE.	
MALBEC COLECCION FINCA LA COLONIA	29.50
(NORTON, MENDOZA, ARGENTINA / 14%)	
DEEP RED COLOUR WITH VIOLET HUES. AROMAS OF RIPE RED FRUIT, CASSIS & BLACK PEPPER, WITH MORE FRUIT & A TOUCH OF SPICE ON THE PALATE.	
PROMESA RIOJA CRIANZA	26.95
(MARTINEZ BUJANDA, SPAIN / 13.5%)	
A CLASSIC STYLE OF RIOJA, WITH STRAWBERRY, BLACKBERRY & RHUBARB FRUIT FLAVOURS TAKING ON A VANILLA & COCOA SMOOTHNESS DURING TWELVE MONTHS IN OAK BARRELS.	
CASTEL FIRMIAN TEROLDEGO	24.95
(MEZZACORONA, TRENTINO-ALTO ADIGE, ITALY / 13%)	
WILD BERRIES & SAVOURY SPICE CHARACTERISE THIS ROUND, SEDUCTIVE EXAMPLE OF THE LOCAL GRAPE TEROLDEGO. VELVETY IN THE MOUTH, WITH A JUICY FRESHNESS, THIS IS BOTH DELICIOUS & DISTINCTIVE.	
TRENTANGELI (AGLIANICO,CABERNET SAUVIGNON, SYRAH)	31.95
(TORMARESCA PUGLIA, ITALY / 14.5%)	
A RICH EXPRESSIVE NOSE, WITH RED FRUIT, PARTICULARLY MARASCA CHERRY, & A TOASTY, SPICY COMPONENT. STRUCTURED BUT GENEROUS ON THE PALATE, WITH POWERFUL BLACKBERRY FRUIT & EXCELLENT CONCENTRATION.	
AGLIANICO	31.95
(VILLA MATILDE, CAMPANIA, ITALY/13%)	
FULL BODIED YET WELL ROUNDED WITH VELVETY TANNINS AND RICH FLAVOURS OF WILD BLACKBERRIES AND RED BERRIES. THE FINISH IS LONG AND SPICY, LIFTED BY AN EXTREMELY APPETISING FRESHNESS	

By the bottle		
BOUTIQUE WINES		BOTTLE
SAGRANTINO DI MONTEFALCO 2011/13		58.00
(PERTICAIA, UMBRIA, ITALY / 14.5%)		
A GREAT EXAMPLE OF UMBRIA'S SIGNATURE GRAPE VARIETY, THIS INTENSE, DRAMATIC WINE OFFERS AROMAS OF CINNAMON & BLACK CHERRY, FOLLOWED BY A POWERFUL, STRUCTURED PALATE OF WORLD-CLASS COMPLEXITY & BALANCE.		
BAROLO 2015		60.00
(PRUNOTTO, PIEDMONT, ITALY / 14%)		
COMPLEX NOSE WITH NOTES OF ROSE, STRAWBERRY & FOREST FRUITS. DELICATELY FLORAL, PERFUMED YET PERSISTENT ON THE PALATE, THIS IS BAROLO AT ITS BEST.		
COSTASERA AMARONE DELLA 2013		62.00
(MASI, VENETO, ITALY / 15%)		
BRIGHT & INTENSE ON THE NOSE WITH AROMAS OF PRESERVED CHERRIES & DRIED PLUMS TOGETHER WITH HINTS OF FRUITS OF THE FOREST & CINNAMON. GOOD WEIGHT FROM THE ALCOHOL & STRUCTURED ON THE PALATE, OPENING OUT TO ATTRACTIVE AROMAS OF CHERRIES & VANILLA.		
BARBARESCO BRIC TUROT 2014/15		65.00
(PRUNOTTO, PIEDMONT, ITALY / 13.5%)		
HIS EXCEPTIONAL SINGLE-VINEYARD BARBARESCO IS DEEP & COMPLEX ON THE NOSE, WITH HINTS OF LIQUORICE, FOREST FRUITS, VIOLETS, CINNAMON & CLOVES. ON THE PALATE, IT IS FULL & WELL BALANCED WITH A PERSISTENT FINISH OF RIPE FRUIT.		
BRUNELLO DI MONTALCINO 2009		76.50
(POGGIO ANTICO, TUSCANY, ITALY / 13.5%)		
RICH, COMPLEX, CONCENTRATED NOSE FULL OF RIPE RED FRUIT FLAVOURS, HINTS OF LIQUORICE, SPICES & COFFEE BEANS. ELEGANT & HARMONIOUS PALATE.		
TIGNANELLO 2016		145.00
(MARCHESI ANTINORI, TUSCANY, ITALY / 13.5%)		
THE 2016 TIGNANELLO IS AN INTENSE YET ELEGANT WINE WITH RIPE RED FRUIT, VANILLA, CHOCOLATE & LEATHER AROMAS. THE PALATE IS MOUTH-FILLING & DETAILED, WITH A VERY FINE VELVETY TEXTURE & A LONG, REVERBERANT FINISH.		
CAMPOLONGO DI TORBE AMARONE 2011		160.00
(MASI, VENETO, ITALY / 16%)		
AN INTENSE, PERSISTENT BOUQUET OFFERS GREAT COMPLEXITY, WITH AROMAS OF BAKED FRUIT & CINNAMON. A RICH, WELL-BALANCED PALATE FOLLOWS, WITH FLAVOURS OF SPIRIT-SOAKED CHERRIES, FRUITS OF THE FOREST & A CINNAMON & VANILLA AFTERTASTE.		
SASSICAIA 2011/14/16		250.00
(TENUTA SAN GUIDO, BOLGHERI, ITALY / 13.5%)		
INTENSELY CONCENTRATED WITH NOTES OF BLACKCURRANT & BRAMBLE FRUITS. FINELY STRUCTURED & SUPPORTED BY RIPE CEDAR TANNINS.		
SOLAIA 2011/12/13		295.00
(MARCHESI ANTINORI, TUSCANY IGT ITALY / 14%)		
COMPLEX FRUIT AROMAS WITH SPICES, BLACK PEPPER, CHOCOLATE, COFFEE & VANILLA. GENEROUS, VIBRANT PALATE WITH MORE FRUIT NOTES & SOME MINERALITY. A COMPLEX & ELEGANT WINE WITH A LONG, LINGERING FINISH.		
MATAROCCHIO (CABERNET FRANC) 2011		300.00
(QUADO AL TASSO, MAREMA TUSCANY, ITALY / 14.5%)		
VERY PURE & COMPOSED, YET ACHINGLY BEAUTIFUL IN A DEMURE, CABERNET FRANC KIND OF WAY. UNDERSTATED YET DRAMATIC PRESENCE ON THE PALATE, WITH GREAT VIVIDNESS & DIMENSION, YET NO TRICKS OR UNDUE FIREWORKS. SERIOUSLY IMPRESSIVE ONLY THREE VINTAGES, WITH A MERE 120 BOTTLES REACHING THE UK. BEST KEPT SECRET FROM THE ANTINORI FAMILY.		

ARTISAN COCKTAILS	
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OUR SMALL SERVE IS 125ML	VEGAN