

## Champagne

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*Glass*                      *Bottle*  
*Cc 125*

1. House Champagne. Moutard Brut.....	7.50	49.00
2. Half Bottle (375 ml) Moutard Brut.....		28.00
3. Lanson.....		58.00
4. Moet et Chandon.....		68.00
5. Lurent Perrier.....		65.00
6. Laurent Perrier Rose'.....		105.00
6aTattinger Rose'.....4.....		95,00
7. Veuve Clicquot Pansardin Brunt.....		75.50
8. Bollinger Special Cuvee.....		90.50
9. Piper Heidsieck Vintage 2000.....		100.00
12. Krug Cuvee.....18.....		210.00
13. Krug Vintage 1985.....3.....		650.00
14. Krug Vintage 1979 .....2.....		1250.00
10d. Dom Perignon 2002.....2.....		280.00
10d. Dom Perignon 2000.....11.....		305.00
10e. Dom Perignon 1973.....1.....		750.00
10f. Dom Perignon Rose'1996.....2.....		320.00
15. Cristal Louise Roederer 2000.....7.....		350.00

### Italian sparkling wines

21. Prosecco Special cuvee Zonin.....	6.00	35.00
21a. Prosecco Carpena Malvolti.....	6.50	38.50

#### Metodo Classico **MAGNUM** (Top Italian Sparkling Wines)


24 .Mario Soldati Metodo Tradizionale 1 Magnum .....	145,00
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### Dessert wines

30.Passito di Pantelleria Pellegrino..... 2005-500ml.....	6.00	30.00
32.Vin Santo Castello di pomino..... 2003-500ml.....	7.50	36.00
33.Moscato d'Asti Nivole M. Chiarlo..... 2009-500ml.....	7.50	36.00

## White Wine

	<i>Vintage</i>	<i>Region</i>	<i>glass 125cc</i>	<i>glass 175cc</i>	<i>Bottle</i>
<b>101. Pinot Bianco Venezie Zonin</b>	<b>2010</b>	<b>Veneto</b>	<b>5.00</b>	<b>6.00</b>	<b>19.50</b>
Grape Variety: 100 % PINOT BIANCO . The bouquet is intensely fruity with a balanced freshness, light, with flowers and notes, dry on the palate, is a great aperitif and goes well with light antipasti and fish dishes.					
<b>102. Trebbiano D'Abruzzo Bove</b>	<b>2010</b>	<b>Abruzzo</b>	<b>5.50</b>	<b>6.50</b>	<b>19.50</b>
Grape Variety: 100 % TREBBIANO . Straw yellow. The bouquet is light, with flowers and fruits notes, dry on the palate.					
<b>103. Frascati Superiore</b>	<b>2009</b>	<b>Lazio</b>	<b>5.50</b>	<b>6.50</b>	<b>26.50</b>
Grape Variety: MALVASIA DEL LAZIO and MALVASIA DI CANDIA . Candied fruit aromas with a hint of honey characterize this wine as a benchmark example; the palate is round and soft with lightly buttery tones					
<b>104. Orvieto Classico</b>	<b>2009</b>	<b>Umbria</b>	<b>5.50</b>	<b>6.50</b>	<b>28.50</b>
Grape Variety: 100 % GRECHETTO . Straw yellow with gold shades in colour. The bouquet is full: fruit and flowers are easily recognizable . The palate is sapid and fresh.					
<b>105. Soave classico Tedeschi</b>	<b>2009</b>	<b>Veneto</b>			<b>28.50</b>
Grape Variety: GARGANEGA. Pale straw colour, delicate flowers perfume, dry at the palate with good fresh acidity					
<b>106. Verdicchio C. di Jesi</b>	<b>2010</b>	<b>Marche</b>			<b>32.50</b>
Grape Variety: 100% VERDICCHIO. Light green colour. Delicate and typical on the nose, sapid and fresh at the taste. For his delicacy is one of the best Italian wines with grilled fish and white meats					
<b>107. Chardonnay Aquilea Zonin</b>	<b>2009</b>	<b>Friuli</b>			<b>28.50</b>
Grape Variety: 100% CHARDONNAY,. Is lively, delicious and very easy to drink. Fresh and clean, the hearty, nutty and green apple flavour comes through. It has excellent balance and a long crisp finish.					
<b>109. Inzolia Normanno Rallo</b>	<b>2008/9</b>	<b>Sicilia</b>			<b>27.50</b>
Grape Variety: INZOLIA. Bright golden yellow in colour. Intense and elegant with a bouquet of ripe exotic fruit. Harmonious with a pleasant acidity and good persistence. Well suited with starters and fish dishes.					
<b>110. Moma Rubicone IGT Bianco</b>	<b>2009</b>	<b>Emilia Romagna</b>			<b>35.50</b>
Grape Variety:40% TREBBIANO, 30% SAUVIGNON, 30% CHARDONNAY. Straw, a refreshing blend of trebbiano, Sauvignon and Chardonnay, this wine has good depth of ripe and rich grapefruit and lemon flavours combined with the freshness of Sauvignon and the creamy weight of the Chardonnay					
<b>111. Pinot Grigio Branko</b>	<b>2009</b>	<b>Friuli V. G.</b>			<b>38.50</b>
Grape Variety: 100% PINOT GRIGIO. Once again, this year Branko Pinot Grigio garnered the prestigious 'tre bicchieri' award, from Gambero Rosso, I. From aromas of roasted hazelnuts, spiced fruits and resin, this wine has an inviting and warm palate of full-bodied citrus inspired fruits and a Chardonnay-like viscosity. .goes best fish starters, risotto with sea food, lobster and Dover sole.					
<b>112. Greco di Tufo de Falco</b>	<b>2010</b>	<b>Campania</b>			<b>36.50</b>
Grape Variety: 100% GRECO DI TUFO . Campania's secret treasures lie high up in the hills behind the towering volcano of Vesuvius. Cool climate growing conditions allow the Greco grape to develop an amazing array of aromas in which mint, vanilla and honey are often noted. The palate is luscious with rich, ripe fruit flavours balanced by citrus acidity					
<b>113. Gavi Rovereto M. Chiarlo</b>	<b>2008/9</b>	<b>Piemonte</b>			<b>44.50</b>
Grape Variety: 100% CORTESE DI GAVI. Light straw yellow with greenish hue. Delicate but rich bouquet, almond flowers perfume, harmonious body, depth of aroma and length of flavor.					
<b>114. Sauvignon Collio Collavini</b>	<b>2009</b>	<b>Friuli V.G.</b>			<b>39.50</b>
Grape Variety: 100%SAUVIGNON. With his wide spectrum of perfumes, this Sauvignon is powerful and elegant at the palate . Ideal to accompany our spaghetti with clams and mix grill fish.					
<b>115. Vermentino di Gallura "Sella e Mosca"</b>	<b>2009</b>	<b>Sardegna</b>			<b>40.00</b>
Grape Variety: 100%VERMENTINO DI GALLURA Light straw yellow with green tinges. Elegant bouquet and dry mellow at the palate . Ideal as an aperitif and to accompany our shell fish and sea food dishes.					
<b>116. Chardonnay Costa di Bussia</b>	<b>2009</b>	<b>Piemonte</b>			<b>36.50</b>
Grape Variety: 100% CHARDONNAY. The unique characteristic of this wine are due to the fact that the grapes are dried before pressing. This reduces the water content by 20/25% leaving an intensity of flavour. Rich with balanced oak and a distinctive nose of honey and lemons. Delicate, harmonious balance on the palate with fresh fruit favours.					
<b>117. Fiano di Avellino De Falco</b>	<b>2010</b>	<b>Campania</b>			<b>42.50</b>
The Fiano di Avellino takes its name from the variety that the Latins called Vitis Apiana. That was because the vine's grapes were so sweet that they proved irresistible to bees (api). Perfect as an aperitif, the wine also makes a fine accompaniment for refined dishes based on seafood.					


 *Decanter wine awards*  
30-06 - 2011

## White Wine

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	<i>Vintage</i>	<i>Region</i>	<i>Bottle</i>
<b>118. Conte della Vipera Sauvignon</b>	<b>2007</b>	<b>Umbria</b>	<b>55.00</b>

Grape Variety: Mostly SAUVIGNON BLANC with little % of CHARDONNAY. Barrique fermented, this great expression of Marchesi Antinori tenements in Umbria, is intense and delicate, and accompany well all fish dishes, also sauced one.

<b>119. Pinot Grigio Livio Felluga</b>		<b>2009 Friuli Venezia Giulia</b>	<b>68.50</b>
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Grape Variety: 100% PINOT GRIGIO. Dry, full-bodied but crisp and firm in structure, with an intense and complex aroma. Extremely harmonic (yellow fruit and flowers), offers great structure and long persistence, This is "the" Pinot Grigio

<b>120. Gavi di Gavi La Scolca B.L.</b>		<b>2009 Piemonte</b>	<b>66.50</b>
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Grape Variety: 100% CORTESE DI GAVI. Light straw yellow with greenish hue. Elegant perfumes of fruit and flowers, dry, fresh and harmonic in taste. Definitely one of the great Italian white wines.

<b>121. Cervaro della Sala Antinori</b>		<b>2008 Umbria</b>	<b>85.50</b>
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Grape Variety: CHARDONNAY & GRECHETTO. Elegant, ample bouquet, dry and persistent. Refined for 5 months in small cask and a further 10 months in bottle.

## White Wine from France

<b>501. Chablis 1er Cru Jean Gouley</b>	<b>2009</b>	<b>Chablis</b>	<b>55.00</b>
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Grape Variety: CHARDONNAY. The **Domaine Jean Gouley** produces this exceptional Chablis on the Fourchaume area, an extension of the northern slopes of the Grand Crus. This great white is distinguished by its power, elegance, bouquet and length.

<b>502. Puligny Montrachet 1er Cru</b>	<b>2006</b>	<b>Burgundy</b>	<b>85,00</b>
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Grape Variety: CHARDONNAY. Domaine "les Folatieres". Lees character from batonnage (stirring of the sediment in barrel) with typical mineral notes on the nose and palate. A refined and delicate wine with finesse and lovely balance.

## Half Bottles (375 cl)

<b>151. Soave Domini Veneti</b>	<b>2008 Toscana</b>	<b>17.00</b>
<b>152. Frascati Sup. Monteporzio</b>	<b>2008 Lazio</b>	<b>17.00</b>
<b>153. Pinot Grigio Collio Friuli</b>	<b>2010 Veneto</b>	<b>19.00</b>
<b>155. Chardonnay Albizzia Frescobaldi</b>	<b>2009 Toscana</b>	<b>17.00</b>
<b>156, Chablis 1er Cru Jean Gouley</b>	<b>2009 France</b>	<b>29.50</b>

## Rose' Wine

	<i>Vintage</i>	<i>Region</i>	<i>glass 125cc</i>	<i>glass 175cc</i>	<i>Bottle</i>
<b>181. C.Nugola Frescobaldi</b>	<b>2009</b>	<b>Toscana</b>	<b>5.00</b>	<b>6.50</b>	<b>27.50</b>

Grape Variety: RED GRAPES FROM FRESCOBALDI TENEMENTS. Light pink colour with a delicate bouquet; harmonious in taste, accompanies well our soups, starters and cheeses.

<b>183. Rosato del Salento</b>	<b>2009</b>	<b>Puglia</b>	<b>29.50</b>
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Grape Variety: 100% NEGROAMARO. Pink tending to cherry red of medium intensity, Delicately fruity, fragrant, full and intense with notes of cherries and red fruit. A good and appealing structure is followed by a fruity and persistent aftertaste

<b>183. Pinot Grigio Blush Sacchetto</b>	<b>2009</b>	<b>Veneto</b>	<b>28.50</b>
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Grape Variety: 85% PINOT GRIGIO 15% CHARDONNAY. The appealing pale blush colour of this wine is obtained from the skins of the Pinot Grigio grapes which are pink in colour. A fresh and fruity wine with a delicate flavor and an off dry finish.



Decanter wine awards

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## Red Wines

	<i>Vintage</i>	<i>Region</i>	<i>£</i> <i>Bottle</i>
<b>219. Galana Monti</b>	<b>2004</b>	<b>Sardegna</b>	<b>65.50</b>
<i>Grape Variety: Cabernet Sauvignon, Sangiovese, Carignano e Cagnulari in equal parts.: smooth with great complexity and elegance. balanced and full bodied ,A remarkable depth and length.</i>			
<b>217. Marchese di Villamarina S &amp; M</b> 	<b>2005</b>	<b>Sardegna</b>	<b>78.00</b>
<i>Grape Variety: 100% CABERNET SAUVIGNON. This Cabernet Sauvignon from the Tenuta Piani, is a contemporary legend despite limited production and the recent launch. Aged for 18 months in barrique, this full ruby wine has a deep, herby bouquet and rich, velvety, warm flavour. Outstanding</i>			
<b>218. Barolo Bersano (1/2 litre fac-simil y. 600)</b>	<b>2006</b>	<b>Piemonte</b>	<b>45.00</b>
<i>Grape Variety: 100% NEBBIOLO DA BAROLO. Intense ruby red in colour with a rich, ample, and persistent bouquet. On the palate it is rich, firm, full bodies, and harmonious Ideal for all our red meats.</i>			
<b>218. Barolo Costa di Bussia Riserva</b> 	<b>2003</b>	<b>Piemonte</b>	<b>80.00</b>
<i>Grape Variety: 100% NEBBIOLO DA BAROLO. Intense ruby red in colour with a rich, ample, and persistent bouquet. On the palate it is rich, firm, full bodies, and harmonious Ideal for all our red meats.</i>			
<b>220. Tignanello Antinori</b> 	<b>2007</b>	<b>Toscana</b>	<b>145.00</b>
<i>Grape Variety: 80% SANGIOVESE, 20% CABERNET SAUVIGNON. One of the most revered "Supertuscans". Ruby red colour. The bouquet is warm. The taste is intense, persistent and harmonic. Aged in small casks.</i>			
<b>301. Ca' Marcanda Magari Gaja</b>	<b>2006</b>	<b>Toscana</b>	<b>175.00</b>
<i>Grape Variety: 50% MERLOT, 25% CABERNET SAUVIGNON, 25% CABERNET FRANC, When in 1996 Angelo Gaja, the great Piedmont Wine maker, decided to acquire 60 acres of Montalcino land, in Tuscany, no one had doubts about the results.... This superlative wine is the result of his efforts</i>			

## Red Wine from France

<b>511. Chateau Beau Site St. Estephe</b>	<b>2005</b>	<b>Bordeaux</b>	<b>75.00</b>
<i>Grape Variety: CABERNET SAUVIGNON &amp;.... Every care is taken in the vineyard and cellar to make Chateau Beau Site one of the best wines in Saint Stephen. The majority of Cabernet Sauvignon in the blend yields wines with ripe blackcurrant fruit, balanced oak with a long and lingering finish.</i>			
<b>512. Gevrey Chambertin</b>	<b>2007</b>	<b>Bourgogne</b>	<b>75.00</b>
<b>DOMAINE Marchand Grillo</b> t.Nuits-St-Georges. Notes of oak on the nose combined with cherries and kirsch through to a richly textured palate, hint of liquorice. A very elegant wine.			
<b>513. Nuit St George</b>	<b>1997</b>	<b>Bourgogne</b>	<b>122.00</b>
<b>DOMAINE REMOISSENET</b> . Impressive cherry nose. Mineral with a clean and fresh plate – lovely.			

## Half Bottles (375 cl) Red

<b>251. Valpolicella Domini Veneti</b>	<b>2008....Veneto.....</b>	<b>17.50</b>
<b>253. Cabernet Franc Ca' Bolani</b>	<b>2009... Friuli.....</b>	<b>17.50</b>
<b>254. Chianti Nipozzano Frescobaldi</b>	<b>2007....Toscana.....</b>	<b>22.00</b>
<b>255. Brunello di Montalcino Pinino</b>	<b>2005 ...Toscana.....</b>	<b>39.00</b>
<b>256. Barolo Terre di vino</b>	<b>2004...Piemonte.....</b>	<b>37.50</b>
<b>257. Amarone</b>	<b>2006....Tedeschi.....</b>	<b>38.50</b>

## Special Selection from Montpeliano Inner Cave

*The following "cru" are masterpieces. It is the expression of Italian Art applied to wine making.....*

	Vintage	Region	£ Bottle
<b>304. Barbaresco Gaja</b>	<b>2004</b>	<b>4 Piemonte</b>	<b>395.00</b>
Grape Variety: 100% NEBBIOLO. Barbaresco belongs to the elite of Italian reds. Great tannins, palate-cleansing, deep, subtle, fine. Angelo Gaja is believed to be the greatest Italian wine maker. His credo is: no compromise on quality. The Gaja Barbaresco brings Italy a Wine-Olympic gold Medal			
<b>305. Amarone Bertani</b>	<b>1967</b>	<b>1 Veneto</b>	<b>555.00</b>
Grape Variety: 70% CORVINA VERONESE, 25% RONDINELLA, 5% MOLINARA, Considered by many one of the most important red of Italy, is made with late harvest grapes, left to dry on cane mats in airy lofts, where the grapes are affected by the "Noble Rot" (Botritis Cinerea). By February the grapes will have lost 60% of their water content. The Amarone is an imposing, dry, full bodied wine. The Bertani are winemakers since 1857. The wine is left to mature for 8 years in large oak casks.			
<b>306. Luce Marchesi de' Frescobaldi</b>	<b>2006</b>	<b>2 Toscana</b>	<b>195.00</b>
Grape Variety: 50% SANGIOVESE, 50% MERLOT. Intense, rounded, harmonic. This wine is the first offspring of the joint venture with Mondavi of California. It is a superlative accomplishment.			
<b>309. Brunello di Montalcino Castello Banfi P.Oro</b>	<b>1985</b>	<b>1 Toscana</b>	<b>1120.00</b>
Made from 100% Sangiovese grapes, Poggio all'Oro Brunello di Montalcino Riserva is perfect for meditative sipping as an ideal accompaniment to red meats and robust cheeses			
<b>310. Solaia Antinori</b>	<b>1997</b>	<b>5 Toscana</b>	<b>750.00</b>
The unfiltered 1997 Solaia (75% Cabernet Sauvignon, 20% Sangiovese, and 5% Cabernet Franc, from a single 25-acre vineyard) is aged in 100% new French oak. There are 8,000 cases of the 1997			
<b>312. Massetto ten. Ornellaia</b>	<b>1997</b>	<b>3 Toscana</b>	<b>1100.00</b>
The 100% Merlot Massetto, has proven to be a wine of greater singularity. Its unique, unmistakable personality always comes through, especially in a set of widely diverse vintages.. It offers a heady combination of super-ripe fruit intermingled with notes of spices, herbs and tobacco. Full-bodied and vibrant.			
<b>315a Sassicaia</b>	<b>2003</b>	<b>2 Toscana</b>	<b>365.00</b>
Grape Variety: 85% CABERNET SAUVIGNON, 15% CABERNET FRANC. Grassy hint with ample wild berries perfume. At the taste: long complex finish with fine, silk like tannins and good acidity. One of Italy's first Cabernet Sauvignon, Sassicaia has been extremely influential to modernize and bring quality to Italy's wine making. Produced at the Tenuta San Guido, Bolgheri, by the Marchesi Incisa della Rocchetta Family, recently Promoted from SuperTuscan VTD to special sub-zone status in Bolgheri DOC			
<b>315a Sassicaia</b>	<b>2001</b>	<b>1 Toscana</b>	<b>375.00</b>
<b>315b Sassicaia</b>	<b>1999</b>	<b>2 Toscana</b>	<b>385.00</b>
<b>318d Sassicaia</b>	<b>1985</b>	<b>3 Toscana</b>	<b>4000.00</b>

### Large size Bottles Selection

<b>Primitivo Salento Sasseo</b>	<b>2007</b>	<b>2 Puglia</b>	<b>125.00</b>
Grape Variety: 100% Primitivo (genetically is the same grape variety as zinfandel),			
<b>Amarone Brigaldara</b>	<b>2005</b>	<b>5 Veneto</b>	<b>185.00</b>
Grape Variety: 70% CORVINA VERONESE, 25% RONDINELLA, 5% MOLINARA,			
<b>Chianti Riserva Nipozzano Frescobaldi</b>	<b>2007</b>	<b>2 Toscana</b>	<b>105.00</b>
Grape Variety: 95% SANGIOVESE, 5% CANAILOLO..			
<b>Merlot Calat P.di Butera Zonin</b>	<b>2002</b>	<b>2 Sicilia</b>	<b>145.00</b>
Grape Variety: 100% Merlot			
<b>Sanrocco Cabernet Sauvignon Zonin</b>	<b>2002</b>	<b>2 Sicilia</b>	<b>145.00</b>
Grape Variety: 100% Cabernet Sauvignon			
<b>Chianti Classico Castello D'Albola</b>	<b>2006</b>	<b>2 Toscana</b>	<b>195.00</b>
Grape Variety: 95% SANGIOVESE, 5% CANAILOLO..			
<b>Chateau Beau Site St. Estephe</b>	<b>2006</b>	<b>2 Bordeaux France</b>	<b>125.00</b>
Grape Variety: CABERNET SAUVIGNON &....			
<b>Ondarre Rioja Reserve</b>	<b>2005</b>	<b>2 Viana Spain</b>	<b>140.00</b>
Grape Variety: Tempanillo &....			