

A BETTER CHOICE OF WINE

**As a member of The Italian Wine
Sommelier Association and working in
partnership with the Yorkshire Wine
School (certified WSET educator), our
wine experts personally choose the
wines that feature in our vast selection.**

We import some directly, knowing the
producers personally and we relentlessly
taste new wines in search for
improvementssomebody has to do it.

**We are happy to share our wine
PASSION with you. Salute!**





● Light Body



BIANCO IGP

Origin: Veneto
by LIVIN'Italy

Alcohol: 12%
Our very own crisp and enticing white blend. Delicate with flavours of citrus and apple this is a refreshing wine that can be enjoyed on almost any occasion

£22.95

Food Recommendation: A wine that pairs well with light dishes, salads, chicken. A perfect match with our super salad.



● Light Body



SAUVIGNON BLANC IGT

Grape: Sauvignon Blanc
by LIVIN'Italy

Carefully produced by a small grower, a LIVIN'Italy family friend. Straw yellow in color, with a fine fruity & flowery bouquet and a fresh, harmonic, elegant finish.

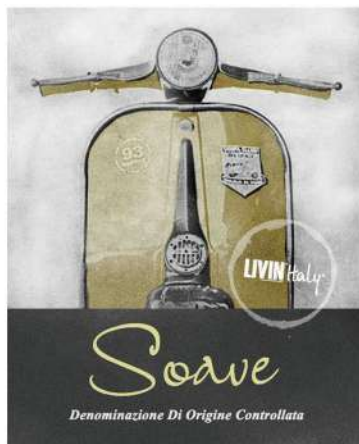


Origin: Veneto

Alcohol: 12%

£26.95

Food Recommendation: Its herbaceous notes make it a perfect accompaniment to our Homemade Pesto Pasta, also great with Burrata mozzarella and seafood dishes.



● Medium Body



SOAVE DOC

Grape:
Garganega



Origin:
Veneto

Alcohol:
12%

£28.95

by LIVIN'Italy

A LIVIN'Italy selection, produced in small batches, produces an elegant and intense nose, white flowers and green apples lead to a palate with delicate fruit and exceptional balance, poise and persistency.

Food Recommendation: A flavorsum wine that stands well with most pasta dishes and seafood as well as white meats. A good partner for our Crab & Seabass Ravioli.



● Light Body



PINOT GRIGIO DOC

Grape:
Pinot Grigio



Origin:
Veneto

Alcohol:
12%

£29.95

by LIVIN'Italy

Stylish not only in presentation this Pinot Grigio is wonderfully elegant and characterized by flavors of peaches, greengages and almonds. A family friend produces this wonderful representation of today's most popular grape.

Food Recommendation: This wine will match very well light pasta dishes, seafood and fish. A good combination with trofie al pesto pasta.



● Medium Body



Grape:
Grillo

GRILLO DOC, CA DI PONTE

by Terre Siciliane



Origin:
Sicily

A ripe and spicy nose with floral and stone fruit characters. The palate has more honeyed stone fruit and savory notes backed by fresh citrus acidity.

Alcohol:
13%

£24.95

Food Recommendation: Ideal as an aperitif with tasty Italian nibbles or perfect with our char-grilled Mediterranean octopus.



● Medium Body



Grape:
Verdicchio

VERDICCHIO CLASSICO DOC, RUVIANO

by Monte Schiavo



Origin:
Marche

Fresh zesty nose with apricot and orchard fruit aromas. The palate has minerality & texture with ripe stone fruit and grapefruit characters, refreshing lemon citrus acidity

Alcohol:
12.5%

£32.50

Food Recommendation: Great with seafood and vegetables or chicken. Try it with our spicy courgettes carpaccio or salmon tartar.



● Medium Body



Organic



Vegan



Grape:
Catarratto

CATARRATTO IGP, CIELO BIANCO

by Cantine Rallo



Origin:
Sicily

Alcohol:
13%

£34.30

Organically produced, it is then refined for 6 months without being filtered to achieve a slightly cloudy, full of character Catarratto with a wonderful nose of white grape juice, mouth-filling notes of pink grapefruit & apple, and a delicately spicy finish.

Food Recommendation: A good match with meaty fish and vegetable pasta dishes, try with our Salmon Tartare.



● Medium Body



Vegan



Grape:
Pecorino

PECORINO IGP, PEMO

by Stefano Chioccioli



Origin:
Terre Di
Chieti,
Abruzzo

Alcohol:
13%

£35.95

A fresh white wine, with a lively citrusy finish, notes of tropical fruits and minerality that gives it good character, persistency and lovely balance.

Food Recommendation: Very versatile, this Pecorino suits everything from fish, shellfish and soft, sharp cheeses. Can even be matched with our on the bone cote De Veau.



Piedmont

● Light Body



Grape:
Cortese
100%



Origin:
Piedmont

Alcohol:
12.5%

£36.25

GAVI DOCG

by Araldica Castelfero

A gently aromatic, dry white with green apple, lime and lightly herbal characters, typical of the local Cortese grape. Ripe citrus fruit flavours combine with savoury notes to give a textured palate.

Food Recommendation: This versatile wine is perfect as an aperitif, or with fish and white meats but our recommendation goes with our homemade Pesto Pasta.



Piedmont

● Medium Body



Grape:
Chardonnay



Origin:
Piedmont

Alcohol:
13%

£39.95

CHARDONNAY DOC, CAMPO FIORITO

by Azienda Agricola Il Cascinone

A delicate nose of ripe stone fruit and a hint of creamy oak. The complex palate is well balanced with ripe peach characters, a broad mouthfeel and some toasty oak in the background.

Around 15% of the wine was fermented and aged in French oak barriques.

Food Recommendation: A match with white meats and creamy sauces as well as tasty seafood dishes that carry some taste. One to try even with our Carbonara.



● **Medium Body**



Organic



Vegan



CIÙ CIÙ DOP, ORIS

Grape:
Trebbiano,
Passerina,
Pecorino



Origin:
Colli
Ascolani,
Marche

Alcohol:
13%

£42.50

by Falerio Dei Colli Ascolani

This family Organic farm, matured its conviction that the wine must be the most authentic expression of the origin's territory. A blend of three native grapes, characterized by an apple-pulp and white pear palate that follow the nose of white flowers. A mouthfiller but also fresh and moreish.

Food Recommendation: A wine full of character that stands well with grilled white meats or pork dishes, Prosciutto or even our Porchetta crostone.



● **Full Body**



Vegan



FALANGHINA IGT

Grape:
Falanghina



Origin:
Campania

Alcohol:
12%

£45.95

by Viticoltori de Conciliis

An intensely mineral wine with ripe pear and peach flavours, a little tropical on the palate. Smokey and intense. A long finish with a hint of fennel, sage and almond skin.

Food Recommendation: Excellent with light appetizers and pasta dishes with shellfish like our crab and seabass ravioli or swordfish steak.

ITALIANS DO IT BETTER

All our wines are Italian, we believe we have enough grape varieties (more than any other country in the world), to satisfy any palate!

We spent years creating our list and we constantly try to improve it, striving for perfection also retaining local exclusivity on 90% of our product range.

Here you will find some well-known varieties and some indigenous Italian ones which we believe are a must-try
...Salute!



Medium Body



Grape:
Cabernet
Sauvignon



Origin:
Veneto

Alcohol:
12%

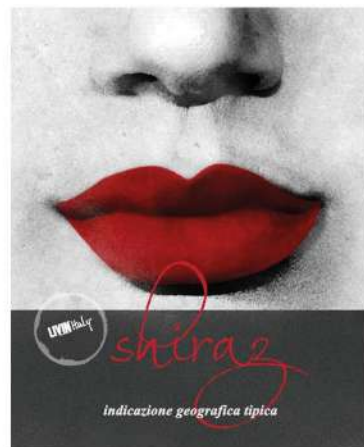
£22.95

CABERNET SAUVIGNON IGT

by Cantina Levorato

Ripe fruit aromas, with plum and blackcurrant characters, hints of liquorice and structured tannins make this versatile, classic red a great food companion.

Food Recommendation: A versatile wine, Ideal with dry cured meats, Pizza and rich pasta dishes along with our "Arancini Carbonara".



● Medium Body



Grape:
Shiraz

SHIRAZ IGT

by LIVIN'Italy

Carefully produced by a small Sicilian grower.



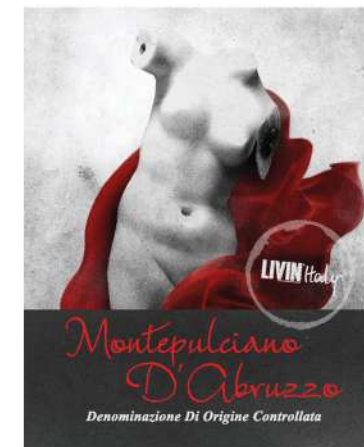
Origin:
Sicily

Extraordinary ruby red colour, intense & elegant bouquet, characterized by very fine hints of red fruits, vanilla & cocoa. Warm, velvety & very well balanced.

Alcohol:
13%

£27.95

Food Recommendation: A versatile wine with spicy notes that carry it well with Juicy meats, as well as sausages, pasta with rich meats and particularly good with BBQ flavours.



● Medium Body



Grape:
Montepulciano

MONTEPULCIANO D'ABRUZZO DOC

by LIVIN'Italy

Carefully produced and manually harvested by a small grower in the hilly Abruzzo region. Rich and broad Montepulciano with classic notes of cherries, warm spices and red berries



Origin:
Abruzzo

Alcohol:
12.5%

£29.50

Food Recommendation: A wonderful juicy wine to compliment a range of dry cured & cooked meats, good with most pasta dishes, try with our Pappardelle in short rib of beef ragu.





Medium Body



Grape:
Nero d'Avola



Origin:
Sicily

Alcohol:
14%

£24.95

NERO D'AVOLA IGT, CA DI PONTI

by Adria Vini

A deeply coloured, spicy red with aromas of ripe plum and black cherry. The palate combines warm, juicy red fruit flavours with savoury, lightly smoky characters.

Food Recommendation: It's sapidità makes it a good accompaniment to tasty ham & cheese antipasti, or try it with our handmade and flavorsum Arancini.



Medium Body



Grape:
Sangiovese,
Syrah



Origin:
Tuscany

Alcohol:
13%

£31.50

SANGIOVESE IGT, IL SANZIO

by Azienda Uggiano

This juicy Sangiovese has a ruby-red color with purple tints, a fruity, fragrant bouquet with hints of wild berries and a fresh, delicate taste. Soft tannins and good acidity provide structure and a full finish.

The Syrah is aged in French oak barrels for 9 months while the Sangiovese is stored in stainless steel before blending.

Food Recommendation: This beautifully fruity wine will pair well with our spicy pappardelle with 'Nduja or with short rib of beef ragu.



● Full Body



Organic



Vegan



NEGROAMARO IGP

Grape:
Negroamaro



Origin:
Puglia

Deep red with hints of purple. The bouquet is intensely fruity, reminiscent of raspberries & strawberries. Organically grown, full-bodied & well balanced with a good finish.

The wine is matured for 6 months in oak.

Alcohol:
13.5%

£33.95

Food Recommendation: Perfect with pasta dishes with tomato based sauces, red meat & game. Works very well with our spicy pappardelle & Tuscan sausage burger.



● Full Body



Vegan



CHIANTI DOCG

Grape:
Sangiovese,
Canaiolo



Origin:
Tuscany

From the beautiful province of Florence this is a classic representation of Chianti, well structured and full bodied, with pleasant tannins making it lively and intense.

Alcohol:
12.5%

£35.70

Food Recommendation: A match with red meats, pork, meat balls and ragu sauces along with our Slowly Roasted Belly Pork Porchetta.



● Medium Body



Grape:
Merlot

MERLOT DOC, MASTRI VERNACOLI

by Cavit



Origin:
Trentino

Fresh and fruity aromas of bramble and red fruits, with spicy notes and a hint of nettle. The palate is juicy, includes flavours of cranberries, plums and blueberries, with fresh acidity and crisp tannins on the finish.

Alcohol:
12.5%

After a short period in stainless steel the wine is matured for 6 months in oak.

£36.75

Food Recommendation: It's medium body makes it a versatile choice and a perfect accompaniment to most pasta dishes but has enough structure to be matched with white meats like our chicken escalope Cacio & Pepe.



● Medium Body



Grape:
Corvina,
Corvinone,
Rondinella

VALPOLICELLA CLASSICO DOC

by Cantina di Negrar



Origin:
Veneto

Stunning ruby red and violet hints with a combination of red fruits, vinous & spices. Warming and velvety with balanced tannins.

The wine is aged for 12 months in French and American oak casks along with some small barriques.

Alcohol:
12.5%

£37.95

Food Recommendation: A great all-rounder to pair with pasta, meat dishes & preferably matured cheeses.



● Full Body



● Light Body



Grape:
Primitivo



Origin:
Puglia

Alcohol:
14.5%

£39.50

PRIMITIVO PASSITIVO IGT

by Paolo Leo

A pleasant roasted & spicy aroma with a complex bouquet, reminiscent of cherries, raspberries and redcurrants. A wine with great fruit concentration due to the twisting of the vines so the grapes naturally dry before harvest.

The wine is aged for 6 months in 2 passage American oak barrels and 6 months in stainless steel tanks.

Food Recommendation: Perfect with rich roasted meats like our Porchetta or mature cheeses, the perfect partner for a classic Cacio & Pepe pasta.



Grape:
Pinot Noir



Origin:
Oltrepo' Pavese,
Lombardy

Alcohol:
14%

£43.95

PINOT NERO DOP, DELLA QUERCIA

by Castel Del Lupo

Ruby-red with bright purplish tones, this organic Pinot Nero is pleasantly vinous with black fruit and spicy aromas, lively freshness and youthful tannins.

Aged for 12 months in stainless steel.

Food Recommendation: The ultimate food-wine, goes well with meaty fish and lighter meat dishes but stands well with cheeses too. Try it with our Porchetta crostone.



● Light Body



● Full Body



Grape:
Croatina

BONARDA VIVACE (FIZZY) DOC

by Tenuta Il Bosco



Origin:
Oltrepo' Pavese,
Lombardy

Vibrant semi-sparkling red with pleasing juicy characters. Drink slightly cold or room temperature. This is a smooth and elegant wine, with ripe, intensely juicy cherries and woodland fruit hints on the palate.

Alcohol:
12%

£44.95

Food Recommendation: Its slight sparkle functions as palate cleanser for saucy, savoury dishes with moderate acidity, making it a good accompaniment to our "Trofie Al Pesto" or "Cacio & Pepe" pasta.



Grape:
Malbec

MALBECH IGT, TRE VENEZIE

by Reguta



Origin:
Friuli Venezia Giulia

Soft, well balanced palate supported by ripe, supple tannins through to a pleasingly fresh finale. A more "old world" version of its Argentinean cousin, with elegant and subtle spicy notes.

The wine is matured in French Barriques for 6 months.

Alcohol:
12%

£45.50

Food Recommendation: This full bodied wine deserves rich dishes as accompaniment. Tannins and pleasant acidity make it perfect with rich red meats like our Arrostitini, Sirloin steak or Porchetta.



● Full Body



Grape:
Aglianico



Origin:
Basilicata

Alcohol:
14%

£48.50

AGLIANICO DEL VULTURE DOC

by Cantina Di Venosa

A warm and rich flavored Aglianico with aromas of ripe black fruit, cassis and smoky notes. The generous palate is packed full of red and blackberry fruits, with layers of spicy oak, mocha & liquorice. Concentrated, with a depth of flavor.

The wine is aged for 15 months in a mixture of small French and Slavonian oak casks.

Food Recommendation: A wine that is at its best with rich pasta dishes, red meats and mature cheeses. The tannins work well with our braised Tuscan sausages & Borlotti beans or a simple grilled Sirloin.



● Medium Body



Grape:
Barbera



Origin:
Asti, Piedmont

Alcohol:
14%

£49.95

BARBERA DOCG, D'ASTI

by Castello Del Poggio

Elegance and great character with velvety notes of cherries, plum and spices. Fresh and fruity, full-flavored and appealing with a persistent finish. Barbera at its best.

8 months in small 700 Ltr French oak barrels followed by 3 months bottle ageing.

Food Recommendation: Low tannins and good acidic structure make it a good match for rich dishes and creamy cheese, try it with our Creamy Gorgonzola & Mascarpone in antipasti or our homemade Pesto Pasta.

TASTING IS BELIEVING

All our wines are also available
for purchase at **WHOLESALE** prices.

Try them with your meal in the
restaurant, and if they tick all the boxes,
you can **TAKE HOME** your preferred
bottle of wine...

Salute!



 **Light Body**



Grape:
Pinot Grigio



Origin:
Veneto

Alcohol:
12%

£26.50

AMORE ROSÈ IGT,

by Cantina Levarato

A pinkish cherry colour, with delightfully delicate fresh summer fruit flavours, this is a fine example of an Italian blush wine. Refreshing and crisp, this is the ideal rosè for those looking for a drier style.

Food Recommendation: Best with light salads, light pasta and cheeses. Try it with our super salad or pleasant to drink on its own on a hot summer day.



Medium Body



Grape:
Zinfandel



Origin:
Puglia

Alcohol:
11%

£27.95

ZINFANDEL WHITE IGT, CASA DEL MAIA

by Cantina Levarato

Ripe juicy grapes produce this delightful wine with aromas of fresh strawberries and soft red fruits. Mouth-watering summer berry flavours with a hint of candy create this perfectly balanced easy drinking and refreshing Zinfandel.

Food Recommendation: Its slight sweetness make it perfect with savory white meats or matured cheeses. Try it with our Chicken salad or Pecorino Cheese. Also great on its own, nicely chilled!

FRANCIACORTA BETTER THAN CHAMPAGNE

Sparkling wines & Italy... many will think of Asti, which is sweet, made from Moscato grapes in Piemonte, or Prosecco, which is dry, made primarily from Glera grapes in Veneto.

Not many will think of Franciacorta & we hope this will change: Franciacorta is Italy's best sparkling wine!

Capable of scaling to considerable heights, it's the only Italian sparkling wine that can match Champagne in terms of elegance & complexity.

Match, not imitate, this is an important distinction! The production methods are similar but because the Franciacorta production area is several hundred miles south of Rheims, there is no problem with grape ripening; so Franciacorta tends to be a bit richer than Champagne of equivalent dryness & therefore more versatile at the table & can be pressed into service with richer dishes that would most likely overwhelm most Champagnes.

This is just one of the many qualities of Italy's best sparkling wine!





Extra Dry



Grape:
Glera

PROSECCO SPUMANTE DOC

by Vespucci



Origin:
Veneto

Delicate fruit and a persistent fizz, with light, airy acidity to balance the refreshing palate.

Charmat Method.

Alcohol:
11%

£34.50

Food Recommendation: Drink chilled as an aperitif or with light seafood, great with a salmon tartar or fried food like Arancini or our Neapolitan Montanara.



Brut



Grape:
Glera

PROSECCO SUP. DOCG, VALDOBBIADENE

by Bertolin Angelo Spumanti



Origin:
Valdobbiadene,
Veneto

The perfect acidity and balanced softness make it a poignant Brut. It has a fruity citrus after taste. The bubbles are subtle, creamy, and almost velvety on the palate.

Charmat Method.

Alcohol:
11.5%

£49.50

Food Recommendation: The perfect aperitif or celebration wine. Also goes very well with Panettone or try it with our Tuna Steak.



Brut



Grape:
Glera,
Pinot Noir

PROSECCO DOC ROSÈ, LA DOLCI COLLINE

by Adria Vini



Origin:
Veneto

Fresh and delicately fruity, with ripe strawberry and raspberry notes and a clean, refreshing finish.

Charmat Method.

Alcohol:
11.5%

£37.95

Food Recommendation: Excellent as an aperitif thanks to its balanced flavours and ideal with light pasta dishes, raw seafood and soups. Recommended with our Mix Seafood Platter and Salmon Tartare.



Brut



Grape:
Chardonnay

FERRARI BLANC DE BLANC, TRENTODOC

by Ferrari



Origin:
Trentino

One of Italy's best expressions of Champagne alternatives, this fine sparkling wine shows freshness & great finesse, making it satisfying to drink alone as well as accompanied with food.

Alcohol:
12.5%

Classic Method, resting over 30 months on the yeasts

£53.95

Food Recommendation: We love it with light pasta dishes, or seafood appetizers, also great with a deep fried choices like Neapolitan Montanara.



Brut



Grape:
Chardonnay



Origin:
Franciacorta,
Lombardy

Alcohol:
12.5%

£74.95

FRANCIACORTA DOCG, SATÈN

by Ferghezzina

100% Chardonnay, Rich and toasty, light on the palate because of an ethereal effervescence, typical characteristic of Satèn wines, a style that's an official trademark owned by Franciacorta.

SATÈN - Classic Method, 30-36 months on the lees, then 3-4 months in bottle.

Food Recommendation: Perfect match for Aperitif, cold meats & medium aged cheeses, mix fried fish, crustaceans or our chargrilled swordfish steak.



Brut



Grape:
70% Pinot Noire
30% Chardonnay



Origin:
Trentino

Alcohol:
12.5%

£65.95

FERRARI MAXIMUM ROSÈ TRENTODOC

by Ferrari

One of the best Italian alternatives to Champagne, the household name FERRARI produces this rich and mouth-filling sparkling rosè, with a remarkably long finish characterized by delicate yeasty hints.

Classic Method, resting over 30 months on the yeasts

Food Recommendation: Perfect as aperitif, pair it with cold meats, matured cheeses and fish courses. Pasta with shellfish like our Paccheri Siciliani in pistachio pesto & prawns enhances its impressive structure.

SWEET NOTES



● **Medium Body**



Grape:
Catarratto,
Grillo,
Inzolia



Origin:
Tuscany

Alcohol:
16%

£36.95

VINO LIQUOROSO, IL SANTO

by Fratelli Nistri

This delicious dessert wine, unusually made by Fratelli Nistri with southern grapes, has a syrupy body & flavors of sultana & walnut, with a sweet & spicy finish. A wonderfully complex & aromatic dessert wine produced like a Vin Santo.

After the harvest, the grapes are dried on straw mats to reach the desired concentration of sugars & flavors. Brief ageing in small oak barrels

Food Recommendation: Traditionally dunk a Cantuccio bisquit in it & discover a wonderful combination of flavors. Also good with Italian pastries.



Medium Body



Grape:
Moscato
Bianco

MOSCATO PASSITO DOC, 37.5CL

by Azienda Agricola Il Cascinone



Origin:
Piedmont

A deliciously well balanced with honeyed, floral aromas. Ripe apricot and warm acacia honey characters mingle on the palate with a core of homemade lemon curd running through to the long, fresh and lingering finish.

Alcohol:
13.5%

Following the partial drying of the grapes "Appassimento", a slow fermentation is undertaken in oak barrels (2 months) followed by 12 months ageing.

£25.50

Food Recommendation: Delicious with mature cheese or desserts. A must with our Artisan Cannolo Siciliano.



Medium Body



Grape:
Corvina,
Corvinone,
Rondinella

RECIOTO DELL VALPOLICELLA DOCG, 50CL

by Cantina Di Negrar



Origin:
Veneto

The sweet wine of Valpolicella, with a beautifully fragrant nose of smashed berries, prunes and violet notes. A sweet palate of macerated red fruits and subtle spices, long finish and enough acidity to freshen the palate.

Alcohol:
12.5%

Handpicked grapes are dried for 120 days to concentrate the flavours and sugars, fermentation is stopped early to leave residual sugars.

£47.75

Food Recommendation: A fine companion for all types of crunchy biscuits like cantuccini, perfect with dark chocolate desserts, also a good match with mature cheese.