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LIVE WINE MORE ITALIAN

Sip the soul of Italy,
One glass at a time.

- SPARKLING WINE
- WHITE WINE
- ROSÉ WINES
- RED WINES
- DESSERT WINES

Please note that the availability of specific vintages, label designs, and alcohol content may vary due to natural changes in each year's harvest and decisions made by the producers. While we strive to provide the listed wines, occasional variations may occur. Thank you for your understanding.

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



Origin:
Veneto

Alcohol:
11%

£37.50

PROSECCO SPUMANTE DOC

by Vespucci

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

Charmat Method.

Food Recommendation: Drink chilled as an aperitif or with light seafood, great with fried food like Arancini or Fried Seafood Mix.



● Brut



Vegan



Grape:
Glera,
Pinot Noir

LE DOLCI COLLINE, PROSECCO ROSÉ DOC

by *Adria Vini*



Origin:
Veneto

A fresh and delicately fruity Prosecco Rosé with red berry and floral aromas. Lively on the palate with ripe strawberry and raspberry notes and a clean, refreshing finish.

Charmat Method.

Alcohol:
10.5%

£38.60

Food Recommendation: Deliciously crisp, balanced flavours make it a delight from the first sip! It pairs effortlessly with light pasta dishes but for the perfect match, try it with our Pasta Lollipop!



● Vivace



Vegan



Grape:
Croatina

BONARDA VIVACE (FIZZY RED) DOC

By *Tenuta Il Bosco*



Origin:
Oltrepo' Pavese,
Lombardy

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

Vivace.

Alcohol:
12%

£42.50

Food Recommendation: Its slight sparkle functions as palate cleaner for saucy, savoury dishes with moderate acidity, making it a good accomplishment for our Braised Lamb Agnolotti or our LIVIN'Italy Lamb in Crosta.



● Brut



● Brut



Grape:
Pinot Noir,
Chardonnay
(10%)



Origin:
Oltrepó Pavese,
Lombardy

Alcohol:
12.5%

£49.50

CÉPAGE - OLTREPO PAVESE CHAMPAGNE METHOD PINOT NOIR DOCG

by *Conte Vistarino*

Elegant and finely effervescent, this wine offers delicate white flowers and bright citrus on the nose. Its fresh, well-balanced palate is enhanced by vibrant acidity and a smooth, creamy mousse.

Crafted in the Champenoise method, it rests over 30 months on the lees, followed by 6 months in the bottle.

Food Recommendation: A standout for celebrations or aperitifs, this wine perfectly complements our Smoked Alaskan Wild Salmon Pizza, enhancing its delicate flavours with elegance and finesse.



Grape:
Chardonnay,
Pinot Bianco



Origin:
Franciacorta,
Lombardy

Alcohol:
12.5%

£57.90

BLANC DE BLANCS FRANCIACORTA DOCG

by *Marchese ANTINORI*

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

Classic Method - Champenoise resting over 24 months on the yeasts

Food Recommendation: Ideal for seafood street food, a pre-dinner sip, or pairing with fresh fish dishes. Its vibrant crispness makes it a standout after-dinner choice, the perfect wine to impress.



● Brut



Grape:
Pinot Noir

FRANCIACORTA ROSÉ BRUT, DOCG

by Ferghettina



Origin:
Franciacorta,
Lombardy

Rich and mouth-filling sparkling rosé, it spends 12-24 hours on the skins to extract the natural pink colour (red wine is not added). Tirage takes place in spring time of the following year.

Alcohol:
12.5%

£60.50

Food Recommendation: An exceptional aperitif that also pairs wonderfully with cold cuts of meat, aged cheeses, and fish. Elevate seafood pasta, like our Lemon & Tuna Pici, with its impressive structure.



● Brut



Grape:
Chardonnay

FRANCIACORTA DOCG, SATÈN

by Ferghettina



Origin:
Franciacorta,
Lombardy

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.

Alcohol:
12.5%

£65.60

Food Recommendation: Bold & Balanced a wine that's ready for any occasion! It shines alongside crispy fried seafood and takes our Fresh swordfish steak to the next level.

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**



Grape:
Garganega,
Chardonnay



Origin:
Veneto

Alcohol:
11.5%

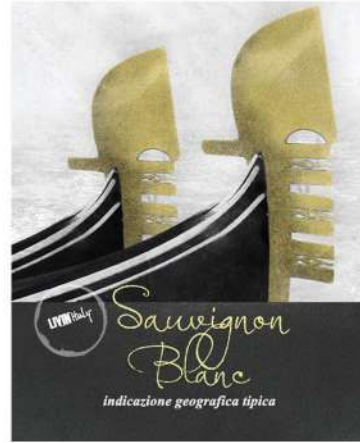
£26.90

BIANCO BUON GUSTO

by *Beppe Morchetta*

Unmistakably Italian in presentation and character. Harvested from young vines planted on the hillsides along the southern shore of Lake Garda. Bright, fresh and fruity, a refreshing wine that can be enjoyed on almost any occasion.

Food Recommendation: A wine that pairs well with light dishes, salads, chicken. A perfect match with our LIVIN' A long time salad.



● Light Body



SAUVIGNON BLANC IGT

Grape:
Sauvignon
Blanc

by *LIVIN'Italy*



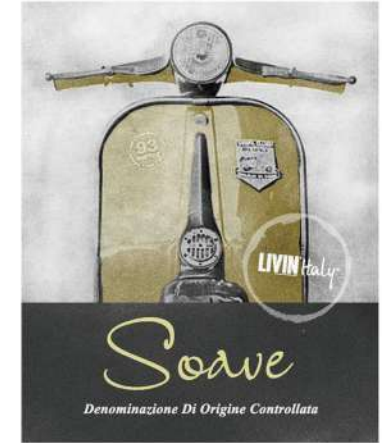
Origin:
Veneto

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.

Alcohol:
12%

£30.90

Food Recommendation: Its herbaceous notes make it a perfect accompaniment to our Burrata mozzarella and seafood dishes.



● Medium Body



SOAVE DOC

Grape:
Garganega

by *LIVIN'Italy*



Origin:
Veneto

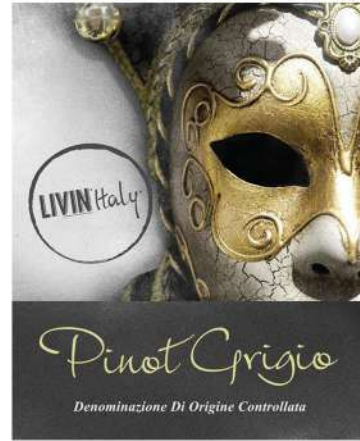
A LIVIN'italy selection, produced in small batches, produces an elegant and intense nose, white flowers and green apples lead to a palate with delicate fruit and exceptional balance, poise and persistency.

Alcohol:
12%

£32.50

Food Recommendation: A flavoursome wine that stands well with most pasta dishes and seafood as well as white meats. A good partner for our Paccheri 3 tomatoes.





● Light Body



PINOT GRIGIO DOC

Grape: Pinot Grigio
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.

Origin: Veneto

Alcohol: 11%

£33.10

Food Recommendation: This wine will match very well light pasta dishes, seafood and fish. A mixed seafood platter would be a treat.



● Medium Body



GRILLO DOC, CA DI PONTE

Grape: Grillo
by *Terre Siciliane*

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: 12.5%

£29.60

Food Recommendation: Ideal as an aperitif with tasty Italian nibbles or perfect with our Lemon & Tuna Pici.



● Medium Body



- Sustainable
- Organic
- Vegan



● Light Body



- Vegan



Grape:
Verdicchio

VERDICCHIO CLASSICO DOC (ORGANIC), RUVIANO

by Monte Schiavo



Origin:
Marche

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

Alcohol:
11.5%

£35.70

Food Recommendation: Great with seafood and vegetable or chicken. Try with our Seafood Platter or our wild salmon carpaccio.



Grape:
Vermentino

VERMENTINO DI SARDEGNA DOC, PASSO SARDO

by Terre Sarde



Origin:
Sardinia

A fresh white wine, with a lively citrusy finish, light and bright, this wine is bursting with fruit and floral aromas that gives it good character, persistency and lovely balance.

Alcohol:
12.5%

£36.50

Food Recommendation: Very versatile, this Vermentino suits everything from fish. Wonderful with our Fresh Swordfish Steak Salmoriglio.



Light Body



GAVI DOCG

Grape: Cortese 100%
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.



Origin: Piedmont

Alcohol: 12%

£39.60

Food Recommendation: This versatile wine is perfect as an aperitif, or with fish and white meats but our recommendation goes with our Seared Tuna Focaccia.



Medium Body



CHARDONNAY DOC, CAMPO FIORITO

Grape: Chardonnay

by *Azienda Agricola Il Cascinone*



Origin: Piedmont

Alcohol: 13.5%

£42.50

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**



- Sustainable
- Organic
- Vegan



● **Full Body**



- Sustainable
- Vegan



Grape:
Carricante



Origin:
Sicily

Alcohol:
13%

£44.50

NOSTRU, CARRICANTE TERRE SICILIANE IGP

by Cortese

This family Organic farm, matured its conviction that the wine must be the most authentic expression of the origin's territory. Peach, apple and citrus fruits aromas, with excellent acidity, minerality and structure. A mouth filler but also fresh and moreish. kept on fine lees for at least 5 months.

Food Recommendation: A wine full of character that stands well with seafood street food, specially with our Fresh Crab Meat Pici.



Grape:
Falanghina



Origin:
Campania

Alcohol:
13.5%

£47.50

FALANGHINA, CALVESE SANNIO DOP

by La Guardiense

This is a vibrant wine with plenty of richness and elegant citrusy fruit. There are notes of a orange citrus and peel on the palate, with a fresh, fruity, pleasant and a lean mineral streak.

Food Recommendation: Excellent with light appetizers and pasta dishes or try with our Tuscan Pan di Mare.



● Full Body



VERDECA 'ALICE' IGT

Grape:
Verdeca

by *Produttori Di Manduria*



Origin:
Puglia

The Alice (locally pronounced AL-EACH-AY) is beautifully perfumed on the nose with zesty lemon, apricot and white flower aromas. The palate is smooth and rounded with that lovely citrus character lingering on the finish.

Alcohol:
13%

£48.20

Food Recommendation: Its pleasant freshness makes it an ideal accompaniment for crustaceans, shrimps and seafood. Also great with our Lemon & Tuna Pici.

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



AMORE ROSÈ IGT,

Grape:
Pinot Grigio

by Cantina Levarato



Origin:
Veneto

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 rosé for those looking for a drier style.

Alcohol:
12%

£27.80

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



● Medium Body



Grape:
Zinfandel

WHITE ZINFANDEL IGT, CASA DEL MAIA

by Cantina Levarato



Origin:
Puglia

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.

Alcohol:
11%

£29.90

Food Recommendation: Its slight sweetness makes it perfect with savoury white meats or matured cheeses. Try it with our Cacio & Pepe Chicken Supreme. Also great on its own, nicely chilled!



Light Body



 Sustainable

 Organic

 Vegan



Grape:
Corvina,
Rondinella,
Molinara



Origin:
Veneto,
Bardolino

Alcohol:
11%

£39.65

BARDOLINO CHIARETTO ROSATO 'PROVENCE STYLE' PALE ROSE

by Gorgo

A pale delicate rosé with a delicious aromas of summer fruits which follow onto the palate with notes of red cherries, strawberries and raspberries combined with a fresh, floral note and a crisp acidity finishing with a distinctive chalky mineral character, typical of Provence-style wine. Simply beautiful.

Food Recommendation: A perfect match for both seafood and cold meats appetizers, as well as shellfish and fresh cheeses—ideal for enjoying rosé wine as an aperitif. It also pairs beautifully with delicate vegetarian risottos and pasta dishes with light, refined sauces.

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**



CABERNET SAUVIGNON IGT

Grape:
Cabernet
Sauvignon

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.



Origin:
Veneto

Alcohol:
12%

£26.90

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



● **Medium Body**



SHIRAZ IGT

Grape:
Shiraz

by *LIVIN'Italy*

Carefully produced by a small Sicilian grower. Extraordinary ruby red colour, intense & elegant bouquet, characterized by very fine hints of red fruits, vanilla & cocoa. Warm, velvety & very well balanced.

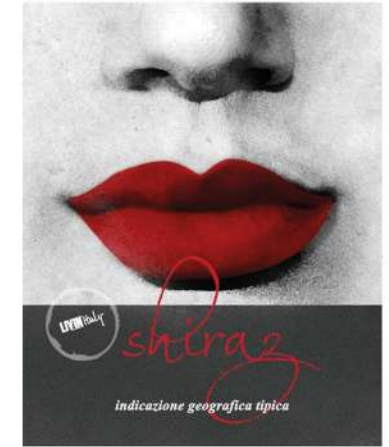


Origin:
Sicily

Alcohol:
13%

£31.70

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*



Origin:
Abruzzo

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

Alcohol:
12.5%

£33.50

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:
Corvina, Merlot

ROSSO, BUON GUSTO

by *Beppe Morchetta*



Origin:
Veneto

The perfect Italian red for all occasions. Juicy, succulent, cherry and plum flavours abound, with a twist of spice from the blend of Merlot and Corvina grapes. Salute!

Alcohol:
12%

£29.50

Food Recommendation: This beautifully fruit wine will pair very well with our Paccheri 3 Tomatoes.



● **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.

£35.00

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 Cacio & Pepe Chicken Supreme.



● **Full Body**



Grape:
Sangiovese,
Canaiolo

CHIANTI DOCG

by Il Volpetto



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%

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

£37.50



● Full Body



● Medium Body



Grape:
Nero d`Avola



Origin:
Sicily

Alcohol:
14%

£38.60

NERO D`AVOLA DOP, APPASSIMENTO BIOLOGICO

By Corte Camari

A richly colored, spicy red with enticing aromas of ripe plum and black cherry. On the palate, it offers a warm, juicy medley of red fruit flavors, complemented by savory, lightly smoky notes.

Food Recommendation: A great all-rounder to pair with pasta, meat dishes and cheese, try with our LIVIN'Italy Lamb in Crosta.



Grape:
Corvina,
Corvinone,
Rondinella



Origin:
Valpolicella,
Veneto

Alcohol:
12.5%

£39.50

VALPOLICELLA CLASSICO DOC

by Cantina di Negrar

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.

Food Recommendation: A perfect match for Pasta ai 3 Pomodori, Porchetta Crostone or Mozzarella Burrata.



● Full Body



SALICE SALENTINO RISERVA

Grape:
Negroamaro,
Malvasia Nera

by Marchese Di Borgosole

Deep red with hints of purple. The bouquet is intensely fruity, reminiscent of raspberries and strawberries. Full-bodied and well-balanced with a good finish.



Origin:
Puglia

The wine obtained is aged at least 24 months, of which 6 in wooden barrels.

Alcohol:
14%

£41.50

Food Recommendation: Perfect with Pasta dishes with tomato-based sauce, red meat and game. Works very well with our Tuscan Sausage Burger!



● Full Body



Sustainable



Organic



Vegan



PRIMITIVO PASSITIVO IGT

Grape:
Primitivo

by Paolo Leo



Origin:
Puglia

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.

Alcohol:
14%

£43.90

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.



● Light Body



Sustainable

Organic

Vegan



Grape:
Pinot Noir

PINOT NERO DOP, DELLA QUERCIA

by Castel Del Lupo



Origin:
Oltrepo' Pavese,
Lombardy

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.

Alcohol:
13.5%

£46.50

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 Stuffed Onion.



● Full Body



Vegan



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:
14%

£47.50

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



● Medium Body



● Full Body



Grape:
Nerello
Mascalese

NERELLO MASCALESE, ORGANIC BIODYNAMIC, LUNA GAIA,

'Logistilla' by Cantina Orsogna



Origin:
Sicily

Native to the volcanic slopes of Etna, fermenting naturally to reveal its true character. Bursting with ripe red fruits and violets, the palate is rich yet elegant, layered with rustic earthiness, dried spices, and deep, savoury complexity. A long, lingering finish seals its bold identity.

Alcohol:
13%

£48.50

Food Recommendation: Great structure with its savoury and long finish make it a good match for rich dishes like our Caramelized Aubergine or perhaps creamy cheese, like our Truffle Pici Pasta Cacio & Pepe.



Grape:
Cabernet
Sauvignon,
Cabernet Franc

BOTROSECCO, 'SUPER TUSCAN'

by Antinori



Origin:
Tuscany,
Maremma

Elegant and bold, this wine bursts with fresh black fruits, dark chocolate, vanilla, and Mediterranean herbs. Full-bodied with firm tannins, it delivers a well-balanced palate, rich with fruit and chocolate, leading to a long, persistent finish.

Nine months ageing in oak barriques.

Alcohol:
14%

£55.00

Food Recommendation: Full-bodied and rich structure make it a good match for rich dishes and red meat, try it with our succulent On the Bone Rib-Eye.



● **Medium Body**



DESSERT WHITE WINE
DESSERT WHITE WINE



● **Medium Body**



VIN SANTO DEL NONNO

Grape:
Catarratto,
Grillo,
Inzolia

by *Fratelli Nistri*

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



Origin:
Tuscany

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

Alcohol:
16%

£32.90

Food Recommendation: Traditionally dunk a Cantuccio biscuit in it & discover a wonderful combination of flavours. A must try with our Hazelnut & Orange Marmelade Tart



MOSCATO PASSITO DOC, 37.5CL

Grape:
Moscato
Bianco

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.

£22.50

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.

£49.50

Food Recommendation: Perfect for every moment — enjoy with our Chocolate & Almonds Brownie or alongside a selection of mature cheeses.