

ITALY, TOP TO TOE

Every wine on the list, is pinned to where it grows. The colour tells you the style, the number tells you the page.

A rough guide — Head north for crisp, sparkling and elegant. Head south for sun, spice and bigger reds. Try the islands for something you have not met before.
Still lost? Ask us. This is our favourite bit.

Reading the list —



Vegan

No animal products at any stage.



Organic

Certified grapes, no synthetic sprays.



Biodynamic

Organic, and then some.



Sustainable

Producers treading lightly on the land.

Our Very Own —

Made for us in Italy, under our label.

Body — Light, Medium, Full.

How weighty the wine feels.

Brut / Extra Dry —

Brut is dry. Extra Dry is, confusingly, a touch softer and fruitier.



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LIVE LIFE MORE ITALIAN

SPARKLING WINES WHITE WINES ROSÉ WINES ORANGE 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 Piedmont, 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 Reims, 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!



Veneto

Extra Dry



Grape:
Glera



Origin:
Veneto

Alcohol:
11%

£39

PROSECCO SPUMANTE DOC

by Montesanto

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



Grape:
Glera,
Pinot Noir

LE DOLCI TERRE, 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%

£39.5

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 **Arancini Amatriciana**.



Sparkling Red



Grape:
Grasperossa di
Castelvetro

LAMBRUSCO SECCO (SPARKLING DRY RED) GRASPAROSSA DOC

by *Cantina di Soliera*



Origin:
Emilia
Romagna

A fresh and characterful dry Lambrusco from Emilia-Romagna, made from estate-grown, hand-harvested Grasperossa grapes. A vibrant sparkling red with juicy black cherry, blackberry and plum, lifted by violet, spice and a savoury touch. Fresh acidity, gentle tannins and lively bubbles create a structured, food-friendly finish.

Alcohol:
11%

£42

Food Recommendation: Its sparkle functions as palate cleanser for saucy, savoury dishes with moderate acidity, making it a good accompaniment for our **Pizza** or **Antipasti** section.



● Brut



Grape:
Pinot Noir,
Chardonnay
(15%)



Origin:
Oltrepó Pavese,
Lombardy

Alcohol:
12.5%

£53

CÉPAGE - OLTREPÓ 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 **Fried Seafood Mix**, enhancing its delicate flavours with elegance and finesse.



● Brut



Grape:
Chardonnay,
Pinot Bianco



Origin:
Franciacorta,
Lombardy

Alcohol:
12%

£72

BLANC DE BLANCS FRANCIACORTA DOCG

by Marchese ANTINORI

One of Italy's best expressions of Champagne alternatives, this fine sparkling wine shows freshness and great finesse, making it 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:
Chardonnay

Origin:
Franciacorta,
Lombardy

Alcohol:
12.5%

£79

FRANCIACORTA DOCG, SATÈN

by Ferghettina

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: Bold & Balanced, a wine that's ready for any occasion! It shines alongside crispy fried seafood and pairs beautifully with our **Fresh Swordfish Steak Salmoriglio**.



Brut



Grape:
Pinot Noir

Origin:
Franciacorta,
Lombardy

Alcohol:
12.5%

£69

FRANCIACORTA ROSÉ BRUT, DOCG

by Ferghettina

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.

Classic Method - Champenoise resting over 36 months on the yeasts. Dosage is 4 grams/litre of sugar.

Food Recommendation: An exceptional aperitif that also pairs wonderfully with cold cuts of meat, aged cheeses, and fish. Elevate seafood pasta, like our **Fresh Crab Meat Tonnarelli**, with its impressive structure.

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 of improvementssomebody has to do it.

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



Emilia Romagna

● Light Body



Organic



Vegan



Grape:
Trebbiano



Origin:
Emilia Romagna

Alcohol:
12%

£29.5

TREBBIANO ORGANIC RUBICONE IGT

by Poderi Dal Nespoli

Made from organically grown Trebbiano grapes in the Bidente Valley, Emilia Romagna. Cultivated with minimal intervention to protect the soil and encourage biodiversity. Fresh and vibrant, with bright lemon and citrus notes, crisp acidity and a clean, refreshing finish.

Food Recommendation: A versatile, refreshing wine that pairs wonderfully with salads, soups and delicate first courses. A perfect match with our **Fried Seafood Mix**.



● 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, harmonious, elegant finish.



Origin:
Veneto

Alcohol:
12%

£35

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



● Medium Body



SOAVE DELLE VENEZIE DOC

Grape:
Garganega,
Trebbiano
di Soave

by *Cantine Minini*

Selected producer since 1920. Elegant and expressive, with aromas of white flowers and green apple, followed by delicate fruit, beautiful balance and a long, persistent finish.



Origin:
Veneto

Alcohol:
12%

£36

Food Recommendation: Full of flavour yet beautifully balanced, this wine pairs effortlessly with pasta, seafood and white meats, especially our **Fresh Crab Meat Tonnarelli**.





● Light Body



Grape:
Pinot
Grigio



Origin:
Veneto

Alcohol:
11%
£34

PINOT GRIGIO DOC

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: Fresh and easy to pair, this wine works beautifully with light pasta dishes, seafood and fish, especially alongside a **Fried Seafood Mix**.



● Medium Body



Grape:
Grillo



Origin:
Sicily

Alcohol:
12.5%
£32

GRILLO DOC, CA' DI PONTI

by *Adria Vini*

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

Food Recommendation: Ideal as an aperitif with tasty Italian nibbles or perfect with our **Savoury Cannolo**.





● Medium Body



Grape:
Pecorino

PECORINO TERRE DI CHIETI IGP, PEMO

by TWP



Origin:
Abruzzo

A fresh and vibrant Pecorino from Abruzzo, bursting with zesty citrus and tropical fruit. Lively acidity and 120 days on fine lees bring freshness, texture and balance, creating a clean, expressive and refreshing white.

Alcohol:
12.5%

£37

Food Recommendation: Perfect with fish, seafood and light Italian dishes. Try with our **Sea Trout Carpaccio**.



● Light Body



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%

£39

Food Recommendation: Very versatile, this Vermentino is a natural match for seafood. Wonderful with our **Fresh Swordfish Steak Salmoriglio**.



Piedmont

● Light Body



Grape:
Cortese
100%



Origin:
Piedmont

Alcohol:
12%

£42

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 **Focaccia di Mare**.



Piedmont

● Medium Body



Grape:
Chardonnay



Origin:
Piedmont

Alcohol:
13.5%

£45

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



Sustainable



Organic



Vegan



Grape:
Carricante



Origin:
Sicily

Alcohol:
13%

£47

NOSTRU, CARRICANTE TERRE SICILIANE IGP

by Azienda Agricola Cortese

This family-run organic farm believes that wine should be the most authentic expression of its place of origin. Aromas of peach, apple and citrus lead to a wine with excellent acidity, minerality and structure. Full in the mouth yet fresh and moreish, it is kept on fine lees for at least 5 months.

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



● Full Body



Sustainable



Vegan



Grape:
Falanghina



Origin:
Campania

Alcohol:
13.5%

£48

FALANGHINA DEL SANNIO DOP, CALVESE

by La Guardiense

This is a vibrant wine with plenty of richness and elegant citrus fruit. Notes of orange and citrus peel come through on the palate, balanced by a fresh, fruity character and a clean mineral streak.

Food Recommendation: Excellent with light appetizers and pasta dishes or try with our **Fresh Swordfish Steak Salmoriglio**.



● **Medium 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%
£49

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



● **Medium Body**



RIESLING LANGHE DOC, RANERA

Grape:
Riesling
100%

by Poderi Colla



Origin:
Piedmont

A rare and distinctive expression of Riesling from the hills of Alba, crafted by the family-owned Poderi Colla, whose winemaking heritage spans over three centuries. From their Cascine Drago estate, the Colla family follows a low-intervention, sustainable philosophy, allowing the vineyard and vintage to speak for themselves. Elegant and beautifully balanced, with lime and crisp apple, delicate floral and honeyed notes, vibrant acidity and a refined mineral finish. Complex and characterful.

Alcohol:
12%
£59

Food Recommendation: Its character makes it a perfect match for seafood and delicate white meats. Try with our **Cacio & Pepe Chicken Fillet Supreme**.

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:
11%
£29.5

PINOT GRIGIO ROSÉ IGT, AMORE VINO

by Cantina Minini

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.

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



Medium Body



Grape:
Zinfandel



Origin:
Puglia

Alcohol:
11%
£32

WHITE ZINFANDEL IGT

by Vinaia

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 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



Grape:
Corvina,
Rondinella,
Molinara



Origin:
Veneto,
Bardolino

Alcohol:
11%
£42

BARDOLINO CHIARETTO ROSATO 'PROVENCE STYLE' PALE ROSÉ

by Gorgo

A pale delicate rosé with a delicious aroma 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: Fresh, delicate and savoury, this Chiaretto pairs beautifully with lighter dishes and fresh cheeses; especially our **Arancini Amatriciana, Stracciatella Mozzarella.**



● Medium Body




Sustainable


Organic


Vegan



Grape:
Inzolia,
Zibibbo



Origin:
Sicily

Alcohol:
13%

£49

CORTESE NOSTRU, ORANGE WINE

by Azienda Agricola Cortese

A distinctive organic Sicilian blend of Inzolia and aromatic Zibibbo, naturally crafted to express the true character of its terroir. Fermentation on the skins adds texture and complexity while preserving its vibrant freshness. Fragrant, fruity and beautifully aromatic, with floral notes, ripe citrus and Mediterranean fruit, balanced by a fresh, textured finish.

Food Recommendation: Its aromatic, fruity character and fresh acidity pair beautifully with seafood, grilled fish, shellfish and fresh Mediterranean salads. Try with our **Paccheri Tuna Puttanesca**.

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 while 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%

£29.5

CABERNET SAUVIGNON IGT

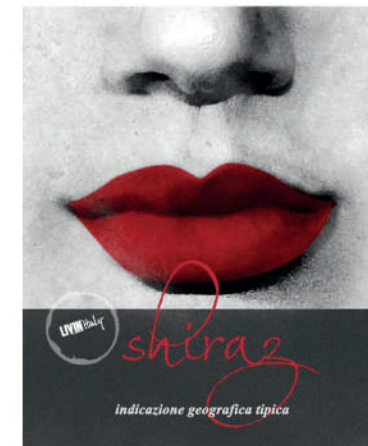
by *Cantina Minini*

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



Origin:
Sicily

Alcohol:
13%

£34

SHIRAZ IGT

by *LIVIN'ITALY*

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

Food Recommendation: A versatile wine with spicy notes that pair beautifully with juicy meats, sausages and rich meat-based pasta dishes and especially well with BBQ flavours. Try with our **Classic Sirloin**.



● Medium Body



Grape:
Montepulciano



Origin:
Abruzzo

Alcohol:
12.5%

£35

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.

Food Recommendation: A wonderful juicy wine to complement a range of dry cured & cooked meats, good with most pasta dishes, try with our **Short Rib of Beef Ragù Pappardelle**.



● Medium Body



Grape:
Merlot



Origin:
Trentino

Alcohol:
12.5%

£38

MERLOT DOC, MASTRI VERNACOLI

by Cavit

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.

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

Food Recommendation: Its 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 Fillet Supreme**.



● Medium Body



Grape:
Sangiovese



Origin:
Abruzzo

Alcohol:
12%
£33

SANGIOVESE IGT, TERRE SABELLI

by Casal Bordino

A gentle expression of Sangiovese, bright ruby red with violet reflections. It has an intense and ample bouquet with hints of red fruits and floral notes of violets. Full and soft with a good body and lingering flavours of ripe fruit.

Food Recommendation: Perfect with first courses of pasta and dishes based on red meats and medium aged cheeses, try with our very own **L'Amatriciana** pasta.



● Full Body



Grape:
Sangiovese,
Canaiolo



Origin:
Tuscany

Alcohol:
12.5%
£39

CHIANTI DOCG

by Il Volpetto

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.

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



● Full Body



Grape:
Nero d'Avola



Origin:
Sicily

Alcohol:
14%

£42

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.**



● Light Body



Grape:
Corvina,
Corvinone,
Rondinella



Origin:
Valpolicella,
Veneto

Alcohol:
12.5%

£41

VALPOLICELLA CLASSICO DOC

by Cantina di Negrar

A striking ruby-red wine with violet hues, showing aromas of red fruit, subtle vinous notes and spice. Warm and velvety on the palate, with smooth, well-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 **Porchetta Crostone.**



● Full Body



Grape:
Negroamaro,
Malvasia Nera



Origin:
Puglia

Alcohol:
14%
£44

SALICE SALENTINO RISERVA DOC

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.

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

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



● Medium Body



Grape:
Nebbiolo



Origin:
Monferrato,
Piedmont

Alcohol:
14%
£48

NEBBIOLO SUPERIORE MONFERRATO DOC 'BAROLO NOBLE GRAPE'

by Tenute Neirano

Ruby red in colour with garnet hints. Red berries and dried fruits together with spicy notes on the nose. On the palate it is complex with a vanilla and toasted aftertaste. The balanced tannins give the wine an elegant and velvety structure.

Food Recommendation: It perfectly matches with roasted or grilled meats, a match made in heaven with our **Slowly Roasted Belly Pork Porchetta**.



● Full Body



Sustainable



Organic



Vegan



Grape:
Primitivo

PRIMITIVO PASSITIVO IGT

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.

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

Alcohol:
14%

£47

Food Recommendation: Perfect with rich roasted meats like our Porchetta or mature cheeses, the perfect partner for a classic **Wild Fusilloni**.



● Full Body



Vegan



Grape:
Barbera

BARBERA D'ALBA SUPERIORE DOC, PAJENA

by Enrico Serafino



Origin:
Piedmont

A rich yet elegant 100% Barbera from Piedmont, with vibrant notes of cherry, plum, redcurrant, violet and gentle spice. Fresh and velvety on the palate, with silky acidity and eight months in large oak casks adding softness and texture.

Alcohol:
13.5%

£49

Food Recommendation: A beautifully balanced, fruit-driven red, deserves rich dishes as accompaniment. Tannins and pleasant acidity make it perfect with flavourful meats like our **Truffle Porcini & Wild Garlic Mushrooms**.



● Light Body



Biodynamic



Organic



Vegan



Grape:
Nerello
Mascalese

NERELLO MASCALESE, LUNA GAIA, ORGANIC & BIODYNAMIC

by Cantina Orsogna and BioGaia



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%

£49.5

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 Tonnarelli 'Cacio & Pepe'**.



● Full Body



Vegan



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%

£58

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



VIN SANTO DEL NONNO

Grape:
Catarratto,
Grillo,
Inzolia



Origin:
Tuscany

Alcohol:
16%

£35

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.

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 biscuit in it & discover a wonderful combination of flavours. A must try with our **Hazelnut & Orange Marmelade Tart.**



● Medium Body



MOSCATO PASSITO DOC, 37.5CL

Grape:
Moscato
Bianco



Origin:
Piedmont

Alcohol:
13.5%

£27

by Azienda Agricola Il Cascinone

Beautifully balanced, with honeyed floral aromas. Ripe apricot and warm acacia honey unfold on the palate, lifted by a streak of lemon curd that carries through to a long, fresh and lingering finish.

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

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



● **Medium Body**



Grape:
Corvina,
Corvinone,
Rondinella



Origin:
Veneto

Alcohol:
12.5%

£44

RECIOTO DELLA VALPOLICELLA DOCG, 50CL

by Cantina di Negrar

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.

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

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