

## HOUSE WINE BY GLASS

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### SPARKLING WINES

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Prosecco (11%) DRY	glass1/ £	1/4litre	1/2 litre	Btl
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### WHITE WINES

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Trebbiano (12%) DRY	glass1/ £	1/4litre	1/2 litre	Btl
Pinot Grigio (12%) DRY	glass1/ £	1/4litre	1/2 litre	Btl

### ROSE WINES

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Rose della Casa (11.5%)	glass1/ £	1/4litre	1/2 litre	Btl
Pinot Grigio Blush (12%)	glass1/ £	1/4litre	1/2 litre	Btl

### RED WINES

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Montepulciano, Merlot	glass1/ £	1/4litre	1/2 litre	Btl
Chianti D.O.C.	glass1/ £	1/4litre	1/2 litre	Btl

## ROSE WINES

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### ROSÉ DELLA CASA (11.5%)

Delicate, light, light, fresh and fruity character on this young house rosé. Good consistency and well balanced.

### CIRO' ROSATO D.O.C. (13%)

Very bright pale pink colour and a nose with very clean, flowery aromas. The palate is fresh, dry fruity and well rounded.

### TURA' FRIZZANTE (11%)

Lively effervescence; Pink coral; fine and delicate with hints of purple; the taste is dry and crisp, light, fruity. Excellent as an Aperitif

### NERELLO MESCALESE I.G.T. (11.5%)

From the popular Sicilian grapes of Nerello Mescalese, comes this great rose` with a darkish pink colour, intensely fruity perfume and a fresh and lively taste. This wine's versatility makes it an ideal with soups, white meats, seafood and fish dishes

### AGLIANICO ROSE' ROS'AURA (13%)

Intense and bright rose colour. Fresh and lively on the palate with notes of freshly picked berries on the finish.

### PINOT GRIGIO BLUSH (12%)

Light pale pink typical of this grape; fruity scent, long and persistent, delicate and velvety body. Very good as an aperitif, ideal with fish, light white meats and mixed salads or grilled vegetables.

# Wine from Campania

...Campania is the "shin" of Italy's boot, anchored by its capital, Naples. Its name comes from *Campania Felix*, a Latin phrase roughly meaning "happy land". The region has strong historical links to wine and vine, dating back to the 12th Century BC, and is one of Italy's very oldest wine regions. The considerable influence of ancient empires, including the Greeks, Romans and Byzantines, means some of this area's varieties have historical legends attached.

Here some wines that Il Vesuvio family carefully picked for our beloved OSPITI.....

## WHITES

### LACRYMA CHRISTI VESUVIO Bianco D.O.C

Refined light straw yellow wine, with good structure, with floral and fruity tones on the palate

### GRECO DI TUFO D.O.C.G. (12.5%)

Straw yellow in colour, fruity bouquet lime leaf, apricot, vanilla and apple.

The palate is sapid, a good structure persistent finish

### FALANGHINA di BENEVENTO I.G.T. (12%)

Pale yellow colour, a rich and intense aroma of fruit quince and pear. It is fresh and clean in the mouth with excellent acidity, good structure

### CODA DI VOLPE (12.5%)

Bright yellow in colour with a dry, typical and full body. Intensely mineral, with hint of menthol, fresh herbs and white stone fruit. Ages amazingly well.

### FIANO D'AVELLINO D.O.C.G. (12.5%)

A stunning nose of minerals, citrus, tropical fruit and honey aromas, full bodied, superb ripeness. Elegance, rich, pure, crisp & dry zesty finish.

## REDS

### LACRYMA CHRISTI VESUVIO D.O.C. (13%)

Created from the naturally fertile soil surrounding the Vesuvius. Intense red colour with warm sensation. Complex and full bodied.

### AGLIANICO IRPINO I.G.T. (13%)

Another beautiful red from Campania. Intense red ruby in colour. Persistent and intense Nose with a hint of wild berry and spicy notes.

### PIEDIROSSO D.O.C. (13%)

Another greatly structured and well-balanced red wine from the fertile soils around Napoli. Warm and complex on the palate. Generally great!

### TAURASI D.O.C.G. (14%)

This full body wine has a longevity that makes this one of the most prestigious Italian Reds. Aged 24 months in Oak, brilliant ruby red colour, with nose of prune, cherry black pepper & spice.

### CAMPANIA ROSSO MASTROBERNARDINO (12%) I.G.T.

From Aglianico, Piedirosso e Sciascinoso Grapes, typical of the Vesuvian Region. It's Medium Body and well balanced, with ruby red colour.

## FRANCO'S PRIVATE SELECTION

I am not a Master of wine as such but I Do recognize high quality on the product and definitely enjoying a nice glass of a very fine VINO.

From north to south of my wonderful country some of my favourite TOP wines.

### **Amarone Classico Riserva Costanera, Masí 2009 (15%) Veneto**

Majestic, complex and exuberant, this special cru of Costasera is a benchmark for Amarone, which complements Barolo and Brunello as the aristocracy of the Italian wine world. Expert use of Valpolicella Classica's indigenous Corvina, Rondinella and Molinara grapes is enhanced by the unique Oseleta variety, rediscovered by Masí. Opaque ruby-red wine has aromas of plums and baked cherries, with toasted coffee notes. In the mouth are majestic and elegant flavors of preserved cherries in spirits and bitter cocoa, before a long finish.

### **Brunello di Montalcino (13.5%) Tuscany**

World wide famous Brunello Di Montalcino is a wine of class. Made with Sangiovese Grosso grapes from the medieval hilltop of Montalcino in Tuscany's Siena province. It has an intense and spicy aroma given by its long ageing in oak barrels. It's soft and dense with lingering cherry, chocolate and smoothness. Superb and beautiful with gorgeous thick richness and intensity.

### **Nebbiolo delle Colline Novaresi (13.5%) D.O.C.G. Piedmont**

Nebbiolo is the grapes behind Barolo & Barbaresco from Piedmont Region. It takes its name from "Nebbia" which is Italian for Fog, a frequent phenomenon in the Region. Perfume as they age, the wines take on a characteristic brick-orange hue at the rim of the glass and mature to reveal other aromas and flavours such as Violets, Tar, Cherries, Wild Herbs, Raspberries, Truffles, tobacco and prunes.

### **Tignanello 2011 (14.5%) Tuscany**

The 2011 Tignanello is an intense ruby red in color with purple highlights. The wine is ripe on the nose with notes of dark fruit and with much underlying freshness on the aromatic finish; plum fruit dominates the aromatic gamut along with cherries, and the aromas evolve with vigour and balance towards sensations of mint and liquorice.

### **Primitivo di Manduria - Ué Passula (14%) Apulia**

An exceptional Primitivo 100%. Very dark ruby-red colour (almost black) and a stunning nose of blackberry, plum, clove, cinnamon and a subtle oak touch. The palate reveals a full-bodied but absolutely harmonious and elegant wine.

### **Sassaia di Albereto - Terre di S.Francesco (13,5%) (2006) I.G.T. Tuscany**

Produced from the typical Tuscan grape of Sangiovese, this red wine can give all the characteristic emotions of the noble Tuscan wines. Its power, balance and softness make this wine an ideal accompaniment to roasts, game and mature cheeses.

### **Barbaresco, Pelissero, "vanotu" 2000 (14%) Piedmont**

Aged for 18 months in oak barrels (80% new) and nine months in the bottle trying to get tannin concentration fruit complexity soft and cozy. Intense color and a beautiful large red ruby is expressed on the nose with fruity notes of raspberry and cherry accompanied and well balanced with mellow woody notes like vanilla. In the mouth it is smooth, wide and inviting, with soft tannins and persistent.

### Villa dei Misteri, Pompeiano Rosso IGT (13%) (2004) Campania

GRAPE VARIETY 90% Piediroso, 10% Sciascinoso

VINEYARD Inside the archaeological site of Pompeii

SOIL Volcanic, loose, rich in minerals and lapilli.

The project Villa dei Misteri was founded in 1996 when the Archaeological Superintendence of Pompeii chose Mastroberardino to reintroduce the viticulture in the ancient town of Pompeii. The archaeological excavations, the botanical studies and the research on casts of vine roots and their supporting stakes ("captured" for ever by the great eruption of AD 79) confirmed that vines were grown within ancient Pompeii's city walls in the gardens around the beautiful Roman villas.

Deep ruby red, 12 months in new French oak barriques. About 5 years in the bottle before release, complex, ample, persistent, with hints of spice and red fruits. Enveloping, balanced, structured, of great texture. Perfectly structured with fine and elegant tannins.

WE DO RECOMMEND TO OPEN THIS WINES IN ADVANCE TO LET THEM BREATHE

## CHAMPAGNE AND SPARKLING BY THE BOTTLE

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### WHITE SPARKLING

#### Prosecco

Prosecco Dei Colli Trevigiani (10.5%)

Prosecco Extra Dry D.O.C. (11%)

Asti Spumante D.O.C.G. Sweet (7.5%)

#### Champagne

Veuve Cliquot Champagne Brut

Costaripa Spumante Sparkling Dry

### ROSE SPARKLING

Prosecco Rose Frizzante (11%)

# WHITE WINES

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## SOAVE BIANCO (12%)

Elegant, harmonious, supple, floral and fruity are the characteristics of this northern Italian white.

## PINOT GRIGIO DEL VENETO I.G.T. (12%)

Pale straw yellow in colour, dry, smooth, harmonious and fresh with characteristic and delicate fruity scent.

## SAUVIGNON BIANCO (12%)

Fresh & vivacious, with a strong aromatic presence.

## BIANCO di SICILIA I.G.T. (11%)

This stylish and full-flavoured dry white offers excellent value for money. A blend of Sicilian grape varieties, predominantly Inzolia and Cataratto.

## CIRO' BIANCO di CALABRIA D.O.C. (12.5%)

Old vines have produced here an outstanding result. Splendid delicate yellow colour, a bouquet of honey, a fresh, full bodied palate and an elegant finish.

## VERMENTINO DI GALLURA (13%) Sardegna

With a very elegant personality & a delicately harmoniously aroma and a well-balanced taste. Ideal with seafood, shellfish and prestigious fish dishes.

## CORTESE DEL PIEMONTE D.O.C. (12%)

A full, delicate, elegant white straight from the hills of Piemonte. You will taste fresh citrus fruits and a floral character. Excellent with fish & white meats.

## VERDICCHIO DEI CASTELLI DI JESI (12.5%)

Very special and thoroughly recognized white Italian variety of grape. Ideal with all seafood, risotto, pastas and white meats.

## GRILLO DI SICILIA I.G.T. (13.5%)

The white flowers and the fruits that send back to the citrus, grapefruit & lime, compose the rich bouquet of this perfectly balanced and harmonic white wine. Ideal with pasta and fish.

## CHARDONNAY (12.5%)

Medium body, intense straw yellow colour and persistent scent of wild yellow flowers, bananas. The taste is full and rich but yet, fresh and dry.

## ORVIETO CLASSICO D.O.C. (12%)

Light bodied, round & appealing wine obtained from grapes grown within the shadow of the ancient walled fortress and famed cathedral town of Orvieto. Excellent with starters.

## GAVI DI GAVI D.O.C.G. (12.5%)

Considered to be the white that sets the standards for all Italian whites; straw yellow colour and a mild aroma and acidic taste. Usually fruity, persistent and dry.

## GRECHETTO UMBRIA (13%)

light in colour, medium-bodied, fine and elegant bouquet with a marked fragrance of exotic fruits and apricots with distinct acidity.

## RED WINES

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### BARDOLINO (D.O.C.) (12%) Veneto

Light, bright red wine with crunchy raspberry fruit and a touch of cherry. Perfect with stuffed pasta and salami.

### SANGIOVESE I.G.T. (11.5%) Umbria

Well recognized luminous ruby red wine from Emilia Romagna. Subtle & Balanced.

### CABERNET SAUVIGNON I.G.T. (12%) Veneto

With an intense ruby red colour, this red is very enticing, offering the perfume of woodland fruits and a hint of spices and vanilla.

### NEMORINO ROSSO I.G.T. (14%) Toscana

Superbly rich ruby red colour. Complex nose with hints of ripe fruit over an elegant aroma. Impressive ripe black currant flavor, exquisite balance.

### PINOT NERO D.O.C. (12.5%) Friuli

With a streaky ruby red colour, it opens with fruity notes of raspberries and yet, has a sweet spicy finish. The fruity and the spicy notes are harmoniously balanced to give this red a wonderful persistent taste.

### MALBECH (14.5%) Veneto

Deep ruby red with faint purplish highlights; broad, lingering aromatics of red berry fruits over a subtle background note of spiciness; soft, balanced palate supported by ripe, supple tannins through to a pleasingly fresh final.

### BARBERA D.O.C. (12%) Piemonte

Native grape of Piemonte. With medium body, a juicy cherry character, with a long, rounded finish

### MERLOT 'IL PURO' D.O.C. (13%) Veneto

This "pure" Merlot has a wonderfully rich texture, obtained from grapes grown in the vineyard with high density of vines per hectare.

### SHIRAZ DI SICILIA D.O.C. (12%) Sicilia

Intense purple red colour and purple glints. It has scents of mature fruits and a well-balanced, harmonic flavor. Ideal with hard cheeses, cold cuts and meats.

### ROSSO di SICILIA I.G.T. Sicilia

Grape variety: 100% NERO D'AVOLA

### DOLCETTO D'ALBA (13%) Piemonte

Full body, great structure and delicate tannins. It offers a pleasantly bitter complexity and persistence. Ruby Red with violet highlights. It has a fruity bouquet.

### CANNONAU di SARDEGNA D.O.C. (13%) Sardegna

Most famous red wine from Sardinia. Live and brilliant ruby red colour, intense aroma, with violet scent. The taste is dry, hot, velvety but vigorous, harmonious and with a good dose of tannins.

### PRIMITIVO D.O.C. (13.5%) Puglia

Has a ruby red colour, with a very characteristic, intense & fruity nose. Great in combination with elaborate sauces, stews & red meat.

## MORE RED WINES

**BARBERA D'ALBA 2006 (14.5%) Piemonte**

This is an extremely well-balanced and elegant red from Piedmont. The aromas of ripe blackberry flowers, liquorice and spices turn slightly chocolaty on the silky, medium-bodied palate, finishing clean and fruity.

**FALERNO DEL MASSICO D.O.C. 2013 (14%) NEW Campania**

It is inextricably linked to the greatest wine of Roman times, the seductive and ancient Falerno (also known as Falernum) Full, elegant, harmonious. Its bouquet is intense and complex; purple and black fruits: cherry, blackberries and raspberries.

**CHIANTI D.O.C.G. (12%) Toscana**

Ruby red, clean plummy fruit, medium bodied.

**CHIANTI CLASSICO D.O.C.G. (13%) Toscana**

Full red colour, intense and persistent taste Certified & approved 'Gallo Nero' Consortium quality.

**CHIANTI RISERVA D.O.C.G. (13%) Toscana**

Shaped by its ruby red colour, dry flavour and its harmonic, full bodied, spicy bouquet is especially good with cheeses, roasts, dark meat and game.

**U...PASSAMIENTO, NERO D'AVOLA FRAPPATO 2014 (13%) NEW Sicilia**

A blend of 30% Frappato and 70% Nero d'Avola, the latter left on the vine to dry in order to concentrate its flavours. What results is a Ripasso-like wine with layers of flavour such as sweet red cherries, complemented by a brisk, fresh feel.

**PRINCIPE - NERO D'AVOLA I.G.P. (13%) Sicilia**

**(ORGANIC PRODUCTION)** This organically produced Sicilian wine has a southern character, offers aromas of mature fruit and a fresh flavour, intense red colour.

**SAN LEOLINO "LE BOCCE" (13%) Toscana**

From one of the most popular wine makers since 1930 comes a delightful Sangiovese. A wine with a great personality because of the ripest grapes being used for its production. It has a strong character and full body. Ideal for meat, game & cheese.

**VALPOLICELLA (11.5%) Veneto**

Produced with grapes coming from the hilly Valpolicella area, northwest of Verona. Ideal with grilled red meat, game & hard cheeses.

**VALPOLICELLA SUPERIORE (12.5%) Veneto**

A superior blend of the commonly known red wine. Ruby Red in colour, with an intense & complex Bouquet which recalls bitter almonds, violets & spices. Dry & full to the palate. Ideal with any meat.

**CIRÓ ROSSO di CALABRIA (13.5%) Calabria**

Intense ruby colour, complex aromas of wild berries, violets, spices & oak. Very fine tannins, and a rich, velvety body with a delicate structured finish.

LACRIMA ROSSO - COLONNARA 2013 (13%) Marche

Intense purple red with ruby reflections. The nose is rich and stylish. Deliciously full on the palate with a very marked but exceptionally elegant flavour.

PASSO DEL BRICCO- PIEMONTE ROSSO 2013 (13%) NEW Piemonte

40% Nebbiolo, 40% Dolcetto, 20% Barbera. Aged in Barrique for 8 months. This wine shines in the glass with a warm ruby red colour. Intense and persistent bouquet, with scents of violets and primrose on the nose, reminiscent of spring. Good body, very harmonious and inviting.

RE ROSSO - (14%) CANTINA CORBERA Sicilia

Unique Red Wine obtained by the mixture of local and international grapes, carefully selected because of their quality and tolerance to climatic conditions.

SALICE SALENTINO (13%) Puglia

Produced with Negroamaro grapes. The bouquet is very light, the taste is soft and spicy, ideal for any Mediterranean dish.

NEGROMARO DEL SALENTO (13%) Puglia

This wine offers a concentrate of gorgeous tastes and smells. An intense red colour, with orange streaks, a full harmonic taste and a very characteristic smell. Great with red meats, cured meats and hard cheese.

VALPOLICELLA RIPASSO D.O.C. (13.5%) Veneto

Intense purple A ripe and concentrate yet wonderfully smooth red wine, bursting with juicy flavors and aromas of redcurrant, strawberry and prunes, with more body which is traditionally expected of Valpolicella

BAROLO D.O.C. Cascina Nuova 2008 (14%) Piemonte

The 2008 Barolo Cascina Nuova is subtle elegant and refined. Sweet red cherries flowers herbs and mint are some of the nuances that emerge from this juicy forward Barolo. The wine is bright garnet red in colour with orange tints.

"LE BOCCE" ROSSO TOSCANO (13%) STEFANO FARINA 2005 I.G.T.

A nice slightly drier version of the Tuscan Sangiovese. From another collaboration between Stefano Farina and Le Bocce Vineyards. It is aged 20 months in Oak Barrels first and then in Bottle. Savoury flavours of Dark Cherries and Black Stone Fruits are characteristic, and may be backed by secondary notes of Tomatoes Leaf and Dried Herbs.

AMARONE CLASSICO della Valpolicella ZARDINI (15%) Veneto

A rich, opulent, smooth red wine produced from "long hang" late harvested grapes from the vineyards of Veneto. Late maturation gives the characteristic notes of ripe fruits, such as plums and raisins. Oak ageing gives an added note of spice and vanilla.

RUBESCO 2010 (13.5%) Marche

A red with balanced body and a fine ruby colour. Its aromas are typically spicy and consist of pepper and sweet tobacco; the background notes hint at jam and violet. A pleasant drinkability with good concentration, mature and harmonious tannins with a long-lasting fruity finish.

GRATIUS 2006 (13.50%) Toscana

Gratius is produced from a single 3.5 hectare vineyard. Higher in altitude with exceptional drainage, it is able to produce full-flavoured Sangiovese wines with considerable strength and complexity. Full-bodied with flavours of game, Indian spice and dark bramble berries, it is mouth filling with a long finish.

ROSSO VENETO PASSORI 2013 (14.00%) Toscana

Amarone in style without the huge prices but with plenty of acclaim. "Mineral and earthy, this is elegant and balanced" (2013 vintage - Sommelier wine awards 2014).



## AMARI

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Amaro Averna (Sicilia)  
Amaro Montenegro (Emilia Romagna)  
Amaro Ramazzotti (Lombardia)  
Amaro Lucano (Basilicata)  
Amaro Cynar (Artichoke) (Lombardia)  
Amaro del Capo (Calabria)  
Borsci S.Marzano (Puglia) (Fantastic on vanilla Ice Cream)  
Amaro Rucolino (Rocket) (Campania)  
Amaro Nocillo (Walnuts) (Campania)  
Fernet Branca (Lombardia)  
Punt & Mes (Piemonte)  
Amaro Benedictine (France)

## DIGESTIVI, DESSERT LIQUERS

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Limoncello (Sorrento)  
Galliano  
Liquore alla Liquerizia (Liquorice)  
Strega (Campania)  
Sambuca  
Mirto (Myrtle) (Sardinia)  
Frangelico (Hazelnut Liqueur) Delicious on Hazelnuts Ice Cream

## VINI DOLCI

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Port  
Vin Santo served with Cantuccini  
Marsala, Marsala all'uovo  
Moscato D'Asti  
Zibibbo

## GRAPPA

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Grappa al Bergamotto  
Grappa Paganini  
Grappa di Chardonnay Frattina  
Grappa Dorata Via San Martino  
Grappa Le Diciotto Lune  
Grappa Nardini  
Grappa Stravecchia  
Grappa Sensea

## WHISKEY

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Jack Daniels

Grant's

Bushmills Irish

## WHISKEY AGED

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Glenfiddich 12 years old

Chivas Regal 12 years

Highland Park 12 years

## BRANDY

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Vecchia Romagna

Napoleon

Metaxa

## COGNAC

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Martell

Remy Martin

Courvoisier

## LIQUERS & SPIRITS

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Amaretto

Sambuca

Strega

Galiano

Gran Marnier

Drambuie

Coïntreau

Frangelico

Bayleis

Amarula

Tia Maria

Kahlua

Vodka

Bacardi Rhum

English Harbour Rhum

Sailor Jerry Rhum

Tequila