



## SPARKLING WINES

### VENTURINI BALDINI, LAMBRUSCO MONTELOCCO

Grapes: 100% Lambrusco Salamino  
In Montelocco you can feel the perceptible fragrance of herbs and juicy black cherries. Fresh, semi dry flavor with light tannic sensations, it's a wine for the entire meal, particularly recommended with rich first courses, as meat-filled ravioli.

£26.00

### FOSS MARAI STRADA DI GUIA HALVES 37.5cl

Grapes: 100% Glera  
The sparkling wine par excellence. Foss Marai Extra Dry is presented with a variety of aromas and a distinctive harmonious mingle of acacia and apple.

The taste continues with a sensation of bitter fruit, leaving a velvety sensation to the palate.

£12.00

### FOSS MARAI ROOS HALVES 37.5cl

Grapes: 100% Glera  
The Foss Marai Roos has a rosée color reminding one of rose petals with ruby pomegranate reflections. Its bouquet is lively and complex, full of berries with a predominance of blueberries and cherries. In the mouth it is round and warm at first then it becomes fragrant and refreshing.

£12.00



## DESSERT WINES

### BATASIOLO MOSCATO BOSC D'LA REI

Grapes: 100% Moscato Bianco  
Moscato is a straw-yellow wine with golden highlights, an intense nose reminiscent of the grape, and a full, lingering, sweetly soft flavour with an aromatic aftertaste.

Batasiolo's Moscato d'Asti has gained much praise and recognition throughout the world and is considered one of the very best among its peers.

£23.00



# WINE LIST

## Rocco&Bruno's Selection

## WHITE WINES



### TAMELLINI, SOAVE

Grapes: 100% Garganega  
Intense, fragrant, flowery and fruity, Fine, intense, fresh, slightly tasty, almond note in the finish  
Serve as an aperitif, delicate pasta dishes, pizza margherita with mozzarella di bufala and basil.

£22.00

### ARNALDO CAPRAI, COLLI MARTANI GRECANTE

Grapes: 100% Grechetto Spoletino  
Intense perfumes of exotic fruit and yellow peach, floral notes of freesia and hawthorn, pleasing chalkiness on the finish. Great aperitif wine or consumed with seafood, veal or poultry dishes.

£26.00



### SANTA SOFIA, PINOT GRIGIO HALVES 37.5cl

Grapes: 100% Pinot Grigio  
A delicate, pale yellow with silvery hues, it has a fine and harmonious nose offering citrus notes of bergamot and grapefruit, tropical fruit, pineapple in particular, with hints of dry herbs and thyme.  
The palate has a good texture, very fresh and pleasantly acidic with its touch of lime, that leaves a very sapid impression in the mouth.

£10.00



## ROSE' WINES

### BATASIOLO, PIEMONTE ROSATO

Grapes: Barbera, Dolcetto, Nebbiolo  
Wine with a delicate, clear and bright pink colour. Elegant floral and fruity hints to the nose of good intensity and persistence.  
Good acidity on the palate, pleasantly supple with clear hints of fresh fruit, cherries and strawberries and raspberries.

£19.00



## RED WINES



### MANCINI CANNONAU DI SARDEGNA FALCALE

Grapes: 100% Cannonau  
Cannonau is the most popular red wine in Sardinia. "Falcale" is produced by a meticulous selection of grapes from the Mancini vineyards. After two weeks of vinification and processing the wine is stored in oak casks for almost a year.

Ruby red in colour with an intense bouquet with hints of gilly flowers. The taste is dry, full bodied with elegant aftertaste of almonds.

£25.00

### LA MADELEINE, UMBRIA ROSSO SFIDE

Grapes: 100% Cabernet Franc  
The wine has a deep red colour with purple reflections; the smell has great hints of ripe red fruit, amplitude and a great olfactory persistence. The taste has a great structure and softness. There are ripe and silky tannins.

£27.00



### MELINI, CHIANTI CLASS. GRANAIO HALVES 37.5cl

Grapes: 95% Sangiovese Grosso, 5%  
Others 'Granaio' owes its name to a farm on the Melini property in the heart of Chianti Classico. It was one of the first Italian wines to be vinified from selected grapes from a single vineyard. It ages 3 years in vats of Limousin oak. Ruby red in colour, complex bouquet with hints of jam, fruits of the forest and hints of cloves, dry, full, pleasantly tannic with an elegant aftertaste of toasted almonds and oak.

£15.00

