



DON GIOVANNI

CUCINA ITALIANA

PROUDLY CELEBRATING OVER 39 YEARS AS MANCHESTER'S MOST TRUSTED & INDEPENDENTLY OWNED & OPERATED AUTHENTIC ITALIAN RESTAURANT
EST. 1984

**BRAILLE & LARGE PRINT
MENUS AVAILABLE**



**AWARDED BY LES ROUTIERS UK ESTABLISHMENT
FOR CONTINUOUSLY PROVIDING WARM
HOSPITALITY, EXCEPTIONAL CUSTOMER SERVICE,
EXCELLENT QUALITY OF FOOD & RECEIVING
OUTSTANDING CUSTOMER FEEDBACK.**



**WINNER OF
OVER 15 AWARDS**



我们提供中文菜单，请向店员索取二维码。

**OUR MENU IS AVAILABLE IN CHINESE
PLEASE ASK YOUR SERVER OR SCAN THE QR CODE**

PESCE FRESCO DEL GIORNO

OUR FISH ARRIVES FRESH DAILY & IS SOURCED IN THE UK WHERE POSSIBLE

LOBSTER THERMIDORE GF WHOLE NATIVE SCOTTISH LOBSTER, LOBSTER MEAT PAN FRIED IN ONION, PARSLEY, EGG YOLK, CREAM, TOUCH OF TOMATO & ENGLISH MUSTARD. TOPPED WITH PARMESAN & FINISHED IN OVEN	MARKET PRICE
FILETTI DI BRANZINO GF PAN FRIED ANGLESEY FARMED SEA BASS FILLET, PARSLEY & LEMON	18.50
SALMONÉ ADRIATICO GF GRILLED ATLANTIC SALMON SERVED WITH ASPARAGUS & BABY PRAWNS IN CREAM & CHIVE SAUCE	19.95
CODA DI ROSPO GF WILD SCOTTISH MONKFISH, FRESH CLAMS, PANFRIED WITH CHERRY TOMATOES	26.50
COZZE E VONGOLE FRESH MUSSELS AND CLAMS, CREAM, SHALLOTS, PARSLEY. SERVED WITH TOASTED BREAD	21.95
SOGLEOLA ALLA MUGNAIA GRILIATA DOVER SOLE SERVED WITH MUGNAIA JUS.	MARKET PRICE
SOGLIOLA GRIGLIATA FRESHLY GRILLED DOVER SOLE, DE-BONED AT YOUR TABLE.	MARKET PRICE
FRUTTI DI MARE OFFERING A VARIETY OF MARKET FRESH SEAFOOD. SELECTION CHANGES BASED ON WHAT'S AVAILABLE ON THE DAY, PLEASE ASK YOUR SERVER FOR TODAY'S SELECTION	35PP MIN 2 PEOPLE

PASTA E RISOTTO

GLUTEN FREE PASTAS AVAILABLE ON REQUEST

SPAGHETTI ARAGOSTA - MANAGER'S SPECIAL NATIVE SCOTTISH LOBSTER WITH ONIONS, PEAS, CHERRY TOMATOES, BASIL & CREAM	32.95
PENNE ARRABIATTA V CHERRY TOMATOES, WITH GARLIC, CHILLI, PARSLEY & POMODORO SAUCE ADD CHICKEN	16.95 3.95
SPAGHETTI CARBONARA GUANCIALE, CRUSHED BLACK PEPPER, EGG YOLK & A TOUCH OF CREAM ADD CHICKEN	17.50 3.95
SPAGHETTI BOLOGNESE CBVG FRESH HOMEMADE BOLOGNESE IN TOMATO SAUCE WITH FRESH BASIL	16.95
LASAGNE HOMEMADE CLASSIC WITH BOLOGNESE, BÉCHAMEL, BASIL & TOMATO TOPPED WITH MOZZARELLA	15.50
VEGETARIAN LASAGNE V MOZZARELLA CHEESE, MIXED VEGETABLES, BÉCHAMEL SAUCE, BAKED IN THE OVEN	15.50
RAVIOLI DI SPINACI V EGG TORTOLLONI FILLED WITH RICOTTA & SPINACH IN A BUTTER & SAGE SAUCE	15.95
TAGLIATELLÉ AL FUNGHI V CBVG WILD MUSHROOMS & PARSLEY IN A CREAM SAUCE ADD CHICKEN	16.95 3.95
GNOCCHI AL GORGONZOLLA V MINIATURE POTATO DUMPLINGS SERVED IN A CREAMY BLUE CHEESE SAUCE SERVED IN A PARMESAN BASKET	17.50
TAGLIATELLÉ SALMONÉ SMOKED SALMON, DILL IN A CREAM SAUCE WITH A TOUCH OF TOMATO ADD KING PRAWN	17.45 5.25
TAGLIATELLÉ GAMBERONI E ZUCCHINE KING PRAWNS, BABY PRAWNS, COURGETTES, GARLIC, FRESH CHILLI IN A POMODORO SAUCE	19.95
SPAGHETTI E VONGOLÉ FRESH CLAMS, CHERRY TOMATOES & CHILLI	19.95
RISOTTO AI FUNGHI V GF CBVG WILD MUSHROOM RISOTTO TOPPED WITH PARMESAN SHAVINGS ADD CHICKEN	16.95 3.95
RISOTTO DI MARÉ GF SQUID RINGS, MUSSELS, BABY PRAWNS & FRESH CLAMS	19.95
TAGLIATELLE POLPETTÉ HOMEMADE MEATBALLS, FRESH BASIL & POMODORO SAUCE	17.95
SPAGHETTI AL BASILICO V GF N HOMEMADE PESTO FINISHED WITH PINE NUTS	15.95

PIZZA

GLUTEN FREE BASES AVAILABLE ON REQUEST

MARGHERITA V MOZZARELLA, TOMATO & BASIL	11.00
PROSCIUTTO E FUNGHI MOZZARELLA, TOMATO, HAM & MUSHROOM	12.50
POLLO MOZZARELLA, TOMATO, CHICKEN, RED ONION & PEPPERS	13.50
DIAVOLA MOZZARELLA, TOMATO, SPICY SALAMI, RED ONION & FRESH CHILLI	13.50
PRIMAVERA V WHITE PIZZA WITH MOZZARELLA, COURGETTES, TOMATOES, PEPPERS & SPINACH	12.50
CALZONÉ FOLDED PIZZA FILLED WITH HAM, MOZZARELLA, SPICY SALAMI & MUSHROOMS	15.50
PIZZA SALMONE WHITE PIZZA BASE WITH CREAM CHEESE, CHIVES, SMOKED SALOMON & RED ONIONS	15.00
ADD EXTRA TOPPINGS HAM, CHICKEN, SALAMI SALMON, PARMA HAM, TUNA, ANCHOVIES RED ONIONS, OLIVES, CHERRY TOMATOES, SPINACH, PEPPERS	3.50 3.00 2.00

CARNE E GRIGLIATE

OUR STEAKS ARE COOKED IN A JOSPER OVEN AT 400C. IT SMOKES & COOKS THE MEAT RESULTING IN A SUPERIOR TASTING STEAK.

FILETTO (200G) / FILLET GF ADD PORCINI, ROSSINI, DIANA, PEPPERCORN SAUCE ADD HALF LOBSTER	29.50 3.00 MARKET PRICE
BISTECCA FIORENTINA / TOMAHAWK (800G)	75.00
CHATEAUBRIAND (510GR) GF A SPECIALITY CUT OF TWO FILLETS, CARVED AT YOUR TABLE & SERVED WITH PARMESAN BABY ROAST POTATOES & A CHERRY TOMATO & PARMESAN SALAD ADD PORCINI, ROSSINI, DIANA, PEPPERCORN SAUCE	85.00 3.00
VITELLO ALLA MILANESE VEAL CUTLET, BREAD CRUMBED, SERVED WITH LEMON	27.95
POLLO ALLA MILANESE CHICKEN LIGHTLY BREAD CRUMBED, SERVED WITH SPAGHETTI NAPOLI	19.85
POLLO PORCINI GF CHICKEN FILLET WITH SKIN ON BAKED & SERVED IN A CREAMY MUSHROOM SAUCE	18.95
SALTIMBOCCA ALLA ROMANA GF SUCCULENT FRESH VEAL ESCALLOPS WITH PARMA HAM & FRESH SAGE, SERVED IN A SOFT BUTTER SAUCE	21.95
STINCO DI AGNELLO GF LAMB SHANK SERVED ON A BED OF MASH POTATO & LAMB JUS	23.50

CONTORNI

TRUFFLE & PARMESAN FRITTÉ FRIES WITH TRUFFLE OIL & PARMESAN	5.50
FRITTÉ V FRIES	4.50
PATATE GRATINATE V DAUPHINOISE POTATOES	5.50
PURÉ DI PATATE V CREAMY MASH	5.50
SPINACI V FRESH SPINACH WITH RED CHILLI	5.50
SPINACI ALLA CREMA V FRESH SPINACH IN CREAM SAUCE	5.50
ZUCCHINE FRITTÉ V CBVG COURGETTE FRIES	5.50
VERDURE DI STAGIONE V MIXED SEASONAL VEGETABLES	5.50
PISELLI CON PANCETTA PEAS, ONION & PANCETTA	5.50
ROAST POTATOES ROAST BABY POTATOES WITH PARMESAN	5.50
INSALATA DI POMODORO V TOMATO, RED ONION & BASIL	5.50
INSALATA DELLA CASA V HOUSE SALAD WITH OLIVES, MIXED PEPPERS, BABY GEM LETTUCE, RED ONION & A BALSAMIC VINAIGRETTE	5.50

**IN THE LAST YEAR, WE HAVE
PROUDLY GIVEN OVER £12,000
WORTH OF STOCK, £8000 IN
DONATIONS & OVER 5000
MEALS TO MISSIONS AND
CHARITIES IN MANCHESTER**

**EXCLUSIVE
SPECIALS
AVAILABLE**

ASK YOUR SERVER
TO HEAR TODAY'S SELECTION



OUR FISH ARRIVES FRESH DAILY & IS SOURCED IN THE UK WHERE POSSIBLE. OUR CATTLE ARE LOCALLY REARED ON GRASS FARMS IN & AROUND THE MACCLESFIELD AREA

ALLERGENS: PLEASE ASK ABOUT ALLERGIES & DIETARY REQUIREMENTS. **N** CONTAINS NUTS OR TRACES OF NUTS | **V** VEGETARIAN DISHES | **GF** GLUTEN FREE | **CBVG** CAN BE VEGAN | DISHES CONTAINING CHICKEN OR BEEF

ALL PRICES INCLUDE VAT AT THE CURRENT RATE. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. ALL GRATUITIES & SERVICE CHARGE GO TO THE TEAM THAT PREPARE & SERVE YOUR MEAL & DRINKS. OUR CHEESE MAY NOT BE MADE WITH VEGETABLE RENNET. OUR DISHES MAY CONTAIN NUTS OR NUT TRACES. ALL WEIGHTS STATED ARE PRIOR TO COOKING. ALLERGEN INFORMATION IS AVAILABLE ON REQUEST PLEASE ASK YOUR SERVER FOR MORE DETAILS.



ITALIAN GRAPES



By the glass

BIANCO

Table with 3 columns: Wine Name, Small Price, Large Price. Includes Terre Del Noce Pinot Grigio, Feudo Arancio Grillo, Castel Firmian Sauvignon Blanc, Pecorino Vellodoro, Mahi Marlborough Sauvignon Blanc, Gavi di Gavi La Meirana.

ROSSO

Table with 3 columns: Wine Name, Small Price, Large Price. Includes Terre Del Noce Merlot, Feudo Arancio Syrah, Tormaresca Nèprica Primitivo, Montipagano Montepulciano, Finca La Colonia Colección Malbec, Pèppoli Chianti Classico.

ROSÉ

Table with 3 columns: Wine Name, Small Price, Large Price. Includes Pinot Grigio Rosé Terre Del Noce, Zinfandel Blush.

SPARKLING

Table with 3 columns: Wine Name, Small Price, Large Price. Includes Ca' Del Console Prosecco Extra Dry, Drappier Carte D'Or Brut, Prosecco Rosé, Serena 1881.

SPARKLING

Table with 3 columns: Wine Name, Small Price, Large Price. Includes Ca' Del Console Prosecco Extra Dry, Prosecco Rosé, Serena 1881, Prosecco Di Valdobbiadene Extra Dry, Col De'Salici 2021.

ROSÉ

Table with 3 columns: Wine Name, Small Price, Large Price. Includes Pinot Grigio Rosé Terre Del Noce, Zinfandel Blush.

ROSÉ

CALAFURIA NEGROAMARO ROSATO, TORMARESCA 2022 (PUGLIA, ITALY) A CLASSIC PROSECCO WITH AROMAS OF WHITE PEACH, PEAR AND FLOWERS...

BIANCO

TERRE DEL NOCE CHARDONNAY DELLE DOLOMITI 2022 (TRENTINO-ALTO ADIGE, ITALY / 12%) CRISP, FRUITY CHARDONNAY WITH FLAVOURS OF MELON & WHITE PEACH...

SILENZI BIANCO (VERMENTINO/NURAGUS) (PALA, SARDINIA, ITALY / 12%) A FRESH YOUNG WINE WITH GOOD INTENSITY, SHOWING CRISP, CLEAN NOTES OF APPLE, PEAR, CITRUS & HERBS.

FEUDO ARANCIO GRILLO, SICILIA 2022 (SICILY, ITALY / 13%) TROPICAL NOTES OF MANGO AND PAPAYA COMBINE BEAUTIFULLY WITH HINTS OF JASMINE AND ACACIA FLOWERS...

CASTEL FIRMIAN SAUVIGNON BLANC (TRENTINO-ALTO ADIGE, ITALY / 12%) A FRESH, INVIGORATING NOSE OF CUT GRASS, ELDERFLOWER & CURRANT LEAF LEADS TO A DRY, CITRUSY, BUT STILL QUITE ROUNDED PALATE...

GAVI DI GAVI LA MEIRANA, BROGLIA 2022 (PIEDMONT, ITALY / 12.5%) GREAT TEXTURE & PRECISION, WITH DISTINCTIVE GREENGAGE & ALMOND NOTES ON THE PALATE...

CHARDONNAY TORMARESCA (PUGLIA, ITALY / 12.5%) BRIGHT, FRUITY, MEDIUM-BODIED CHARDONNAY SHOWING THE PURITY & RICHNESS OF PUGLIAN FRUIT.

PECORINO VELLODORO, UMANI RONCHI 2021 (ABRUZZO, ITALY / 13.5%) A REFRESHING, LIGHT-TO-MEDIUM-BODIED PECORINO, COMBINING TANGY GREEN APPLE FRUIT FLAVOURS WITH HINTS OF HERBS, STONES & ALMONDS...

VILLA ROSSI TREBBIANO, RUBICONE 2021 (ITALY / 11.5%) CRISP, DRY & FRUITY, WITH A DELICATE NUTTY AROMA. YOUNG & FRESH.

TERRE DEL NOCE PINOT GRIGIO DELLE DOLOMITI 2022 (TRENTINO-ALTO ADIGE, ITALY / 12%) ELEGANT, DRY PINOT GRIGIO WITH APPLE AND BANANA FRUIT AROMAS, FLORAL LIFT IN THE MOUTH, AND A CLEAN, CRISP FINISH.

PINOT GRIGIO RISERVA, MEZZACORONA 2021 (MEZZACORONA, TRENTINO, ITALY / 13%) A COMPLEX & QUITE WEIGHTY STYLE OF PINOT GRIGIO, WITH NOTES OF SPICE & PEAR, A RIPE, ROUND TEXTURE, & A WHISPER OF SMOKE.

MAHI MARLBOROUGH SAUVIGNON BLANC 2022 (SOUTH ISLAND, NEW ZEALAND / 13%) MUSKY AROMAS AND FLAVORS OF LEMON-LIME, PEPPER AND HERBS, PLUS A SUBTLE SUGGESTION OF RIPE PEACH...

SANCERRE DOMAINE CHERRIER (LOIRE VALLEY, FRANCE / 13.5%) FRESH CITRUS ON THE NOSE, WITH A PALATE OF MELON AND STONE FRUIT BALANCED WITH SUBTLE GRASSY NOTES AND SOME BRIGHT MINERALITY.

CHABLIS, HAMELIN 2020 (BURGUNDY, FRANCE / 12.5%) FRESH, CLASSIC NOSE WITH NOTES OF GREEN APPLE, HAWTHORN & MINERALS. CRISP ON THE PALATE WHILE DISPLAYING GOOD DEPTH OF FLAVOUR...

CIRÒ BIANCO SEGNO, LIBRANDI 2021 (CALABRIA, ITALY) THE GRAPES COME FROM VINEYARDS PLANTED ON THE LIMESTONE & CLAYLOAM SOILS OF CIRÒ & CIRÒ MARINA. THE GRAPES WERE PICKED BY HAND.

ROSSO (BOTTLE) SILENZI ROSSO, PALA 2019 (SARDINIA, ITALY / 12.5%) INTENSE, PERSISTENT AROMAS DOMINATED BY RED FRUIT NOTES. WELL-STRUCTURED WITH A SOFT, PLUMMY PALATE.

REGALEALI ROSSO NERO D'AVOLA, TASCA 2021 (SICILY, ITALY / 13.5%) NOTES OF CHERRY, MULBERRY, BLACK CHERRY, BLUEBERRY, VANILLA & SAGE ON THE NOSE. VELVETY & BALANCED IN THE MOUTH.

MONTIPAGANO MONTEPULCIANO D'ABRUZZO, UMANI RONCHI (ABRUZZO, ITALY / 13%) PLENTIFUL FRESH RED BERRIES LEAD ONTO PLEASING HERBAL FLAVOURS & SUBTLE NOTES OF SPICE FROM THE OAK. THE PALATE IS MEDIUM-BODIED, WITH ELEGANT, WELL-ROUNDED TANNINS & A LONG, FRESH FINISH.

SANTA CRISTINA ROSSO, IGT TOSCANA, ANTINORI 2021 (TUSCANY, ITALY / 13%) INTENSE FRESH FRUIT AROMAS WITH PLEASANT FLORAL HINTS. WELL-STRUCTURED, GENEROUS & SOFT ON THE PALATE, WITH LINGERING FRUIT NOTES ON THE FINISH.

VILLA ANTINORI ROSSO, IGT TOSCANA, ANTINORI 2020 (ABRUZZO, ITALY / 13.5%) INTENSE RUBY RED COLOUR WITH AROMAS OF RIPE FRUITS, PLUM, MINT, CHOCOLATE, AND TOBACCO. COMPLEX, STYLISH PALATE WITH A SOFT MOUTHFEEL.

JORIO MONTEPULCIANO D'ABRUZZO, UMANI RONCHI 2019 (ABRUZZO, ITALY / 13.5%) FLAVOURS OF RIPE PLUMS & RED CHERRIES GIVE WAY TO BALSAMIC & SAVOURY NOTES. THE PALATE IS FULL-BODIED, WITH PLUSH, VELVETY TANNINS & THE FINISH IS LONG & INTENSE, WITH SUBTLE NOTES OF LIQUORICE & SPICE.

PÈPPOLI CHIANTI CLASSICO (ANTINORI, TUSCANY, ITALY / 13.5%) INTENSE RED FRUIT AROMAS ARE OFFSET BY DELICATE NOTES OF VANILLA & CHOCOLATE. PLEASANTLY LINGERING WITH A FRESH, VIBRANT FEEL IN THE MOUTH.

ROSSO (BOTTLE) VILLA ANTINORI ROSSO, IGT TOSCANA, ANTINORI 2020 (ABRUZZO, ITALY / 13.5%) INTENSE RUBY RED COLOUR WITH AROMAS OF RIPE FRUITS, PLUM, MINT, CHOCOLATE, AND TOBACCO. COMPLEX, STYLISH PALATE WITH A SOFT MOUTHFEEL.

JORIO MONTEPULCIANO D'ABRUZZO, UMANI RONCHI 2019 (ABRUZZO, ITALY / 13.5%) FLAVOURS OF RIPE PLUMS & RED CHERRIES GIVE WAY TO BALSAMIC & SAVOURY NOTES. THE PALATE IS FULL-BODIED, WITH PLUSH, VELVETY TANNINS & THE FINISH IS LONG & INTENSE, WITH SUBTLE NOTES OF LIQUORICE & SPICE.

PÈPPOLI CHIANTI CLASSICO (ANTINORI, TUSCANY, ITALY / 13.5%) INTENSE RED FRUIT AROMAS ARE OFFSET BY DELICATE NOTES OF VANILLA & CHOCOLATE. PLEASANTLY LINGERING WITH A FRESH, VIBRANT FEEL IN THE MOUTH.

ROSSO (BOTTLE) SILENZI ROSSO, PALA 2019 (SARDINIA, ITALY / 12.5%) INTENSE, PERSISTENT AROMAS DOMINATED BY RED FRUIT NOTES. WELL-STRUCTURED WITH A SOFT, PLUMMY PALATE.

REGALEALI ROSSO NERO D'AVOLA, TASCA 2021 (SICILY, ITALY / 13.5%) NOTES OF CHERRY, MULBERRY, BLACK CHERRY, BLUEBERRY, VANILLA & SAGE ON THE NOSE. VELVETY & BALANCED IN THE MOUTH.

MONTIPAGANO MONTEPULCIANO D'ABRUZZO, UMANI RONCHI (ABRUZZO, ITALY / 13%) PLENTIFUL FRESH RED BERRIES LEAD ONTO PLEASING HERBAL FLAVOURS & SUBTLE NOTES OF SPICE FROM THE OAK. THE PALATE IS MEDIUM-BODIED, WITH ELEGANT, WELL-ROUNDED TANNINS & A LONG, FRESH FINISH.

SANTA CRISTINA ROSSO, IGT TOSCANA, ANTINORI 2021 (TUSCANY, ITALY / 13%) INTENSE FRESH FRUIT AROMAS WITH PLEASANT FLORAL HINTS. WELL-STRUCTURED, GENEROUS & SOFT ON THE PALATE, WITH LINGERING FRUIT NOTES ON THE FINISH.

VILLA ANTINORI ROSSO, IGT TOSCANA, ANTINORI 2020 (ABRUZZO, ITALY / 13.5%) INTENSE RUBY RED COLOUR WITH AROMAS OF RIPE FRUITS, PLUM, MINT, CHOCOLATE, AND TOBACCO. COMPLEX, STYLISH PALATE WITH A SOFT MOUTHFEEL.

ROSSO

CASTEL FIRMIAN CABERNET SAUVIGNON, MEZZACORONA 2021 (TRENTINO-ALTO ADIGE, ITALY / 13%) INTENSE, COMPLEX FLAVOUR WITH SPICY NOTES, HINTS OF EUCALYPTUS & SWEET FRUIT, & A FRAGRANT SCENT OF OAK. WELL BALANCED & FULL BODIED.

FEUDO ARANCIO SYRAH, SICILIA 2021 (SICILY, ITALY / 13.5%) THIS BOLD AND SPICY SYRAH SHOWS LUSH NOTES OF WILD BERRIES, BLACK PEPPER AND THYME. THE FRESH ACIDITY IS PERFECTLY FRAMED BY THE LUSH, VELVETY TANNINS.

VILLA ROSSI SANGIOVESE, RUBICONE 2021 (EMILIA-ROMAGNA, ITALY / 12.5%) A SMOOTH & EASY-DRINKING RED WINE WITH A DELICATE AROMA & FLAVOURS OF RED FRUITS.

TORMARESCA NÈPRICA PRIMITIVO, PUGLIA 2022 (PUGLIA, ITALY / 13.5%) RED FRUITS, BLACK CHERRY AND NOTES OF LIQUORICE. THE PALATE IS WELL-ROUNDED, WITH SOFT, SUPPLE TANNINS AND A PLEASINGLY FRESH FINISH.

TERRE DEL NOCE MERLOT DELLE DOLOMITI 2021 (TRENTINO-ALTO ADIGE, ITALY / 12.5%) SMOOTH, EASY-DRINKING MERLOT WITH PLUM & RED CHERRY FRUIT, & A HINT OF DARK CHOCOLATE ON THE FINISH.

BONACOSTA VALPOLICELLA CLASSICO, MASI 2021 (MASI, VENETO, ITALY / 12%) INTENSE AROMAS OF FRESH CHERRIES AND RASPBERRIES ACCOMPANIED BY HINTS OF SPICES SUCH AS CLOVES. REFRESHING ON THE PALATE WITH A LONG FINISH OF VANILLA AND CHERRY NOTES.

NIZZA BANSELLA, PRUNOTTO 2021 (PIEDMONT, ITALY / 14.5%) RICH FLAVOURS OF PLUMS SIT ALONGSIDE NOTES OF VIOLETS, CHOCOLATE, & LIQUORICE. THE PALATE IS FULL, YET BALANCED, WITH SUPPLE TANNINS & A FRESH, SAVOURY FINISH FROM THE SLEEK VEIN OF ACIDITY.

LAGREIN RISERVA, MEZZACORONA 2019 (MEZZACORONA, TRENTINO-ALTO ADIGE, ITALY / 13%) BRIGHT, JUICY FOREST FRUIT AROMAS COMBINE WITH PEPPERY SPICE & A SILKY-SMOOTH TEXTURE IN THIS VIBRANT EXPRESSION OF THE LOCAL LAGREIN GRAPE.

FINCA LA COLONIA COLECCIÓN MALBEC, NORTON 2022 (MENDOZA, ARGENTINA / 14%) DEEP RED COLOUR WITH VIOLET HUES. AROMAS OF RIPE RED FRUIT, CASSIS & BLACK PEPPER, WITH MORE FRUIT & A TOUCH OF SPICE ON THE PALATE.

PROMESA RIOJA CRIANZA 2019 (RIOJA, SPAIN / 13.5%) A CLASSIC STYLE OF RIOJA, WITH STRAWBERRY, BLACKBERRY & RHUBARB FRUIT FLAVOURS TAKING ON A VANILLA & COCOA SMOOTHNESS DURING TWELVE MONTHS IN OAK BARRELS.

CIRÒ ROSSO SEGNO, LIBRANDI 2021 (CALABRIA, ITALY) THE GRAPES COME FROM VINEYARDS PLANTED ON THE LIMESTONE & CLAYLOAM SOILS OF CIRÒ & CIRÒ MARINA. THE GRAPES WERE PICKED BY HAND.

CASTEL FIRMIAN PINOT NERO (MEZZACORONA, TRENTINO, ITALY / 13%) AN EXPRESSIVE AND DELICIOUS PINOT NOIR, SHOWING TYPICAL CHARACTERS OF STRAWBERRY AND RED CHERRY, WITH SOME FLORAL COMPLEXITY.

By the bottle

BOUTIQUE WINES

Table with 3 columns: Wine Name, Price, Bottle. Includes Barolo, Prunotto 2019, Costasera Amarone Classico, Masi 2017, Barbaresco Bric Turot, Prunotto 2019, Brunello di Montalcino, Poggio Antico 2009, Tignanello, Antinori 2019, Campolongo di Torbe Amarone, Masi 2013, Sassicaia 2018, Solaia, Antinori 2018.

ARTISAN COCKTAILS

ASK YOUR SERVER FOR THE COCKTAIL MENU

OUR SMALL SERVE IS 125ML VEGAN

CHAMPAGNE

Table with 3 columns: Champagne Name, Price, Bottle. Includes Champagne Drappier Carte D'Or Brut, Champagne Drappier Rosé Brut, Moët & Chandon Brut Imperial, Bollinger Special Cuvée, Veuve Clicquot Yellow Label, Laurent-Perrier Rose, Cuvée Dom Perignon.