

CUCINA ITALIANA

PROUDLY CELEBRATING OVER 39 YEARS AS MANCHETER'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

ANTIPASTI E INSALATA

OLIVE V MIXED OLIVES	4.25	
PANÉ ALL'AGLIO	40.00	
GARLIC BREAD PLAIN V	10.00	
GARLIC BREAD WITH TOMATO & GARLIC V	10.50	
GARLIC BREAD WITH MOZZARELLA	10.50	
GARLIC BREAD % CHEESE % TOMATO (WITH PIZZA BASE - GLUTEN FREE OPTION IS AVAILABLE)	10.50	
MINESTRONE V GF TRADITIONAL, FRESH VEGETABLE SOUP WITH CELERY, CARROTS, PEAS & POTATOES	8.95	
CROCCHETTA DI PESCE HOMEMADE FISHCAKES WITH A MIXTURE OF FISH SERVED WITH A MANGO DIP	9.95	
CAPESANTÉ ALL 'ORIENTALÉ FRESH KING SCOTTISH SCALLOPS, SEARED & SERVED WITH PESTO AND CARROT PUREÉ	14.45	
ARANCINI ملا SAFFRON RICE, RAGU AND CHEESE WITH GRATED PARMESAN	8.45	
INSALATA DI CAESAR خلال BABY GEM LETTUCE, SLICED GRILLED CHICKEN BREAST, PARMESAN SHAVINGS, CROUTONS WITH HOMEMADE CAESAR DRESSING & FRESH ANCHOVIES	12.95	
PATÉ عدل حال DUCK & CHICKEN LIVER PATE WITH HOMEMADE SOURDOUGH, SERVED WITH CRANBERRY COMPOTE	11.45	
ANTIPASTO ITALIANO SELECTION OF ITALIAN CURED MEATS, AUBERGINE, COURGETTES, OLIVES, MOZZARELLA, PEPPERS & ARTICHOKES SERVED WITH GRISSINI STICKS	12.50	
CALAMARI HAND CUT SQUID RINGS LIGHTLY BATTERED, SERVED WITH A TARTARE DIP	10.50	
BRUSCHETTA AL POMODORO V N 🍪 CHERRY VINE TOMATOES, PESTO, ONIONS, GARLIC, BASIL & EXTRA VIRGIN OLIVE OIL	8.95	
MOZZARELLA FRITTA ∨ DEEP FRIED, BREADED BUFFALO MOZZARELLA WITH A BREAD CRUMB CRUST MADE OF SUN-DRIED TOMATO & PARSLEY	9.95	
POLPETTÉ كلاح HOMEMADE MEATBALLS, IN TOMATO SAUCE WITH FRESH BASIL ON TOASTED SOURDOUGH	8.95	
COCKTAIL DI GAMBERETTI PRAWN COCKTAIL WITH ROSEMARY SAUCE & BABY GEM LETTUCE	10.45	
CARPACCIO DI MANZO GF JUS THINLY SLICED BRITISH FILLET STEAK, WITH HOMEMADE DRESSING, ROCKET & AGED PARMESAN	12.95	
FRITTURA MISTA DEEP FRIED CALAMARI, KING PRAWNS & WHITE BAIT SERVED WITH AN AIOLI DIP	12.00	
GAMBERONI E GAMBERETTI PAN FRIED KING PRAWNS AND BABY PRAWNS WITH LEMON, EXTRA VIRGIN OLIVE OIL & CHILLI ON TOASTED SOURDOUGH BREAD	11.45	
BURRATA BURRATA WITH MIXED TOMATOES AND FRESH BASIL	13.95	
TARTARE DI TONNO SASHMI GRADE TUNA, CAPERS, SHALLOTS, AVOCADO	18.50	
TARTARE DI MANZO SANTI CAPEDO	15.95	

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 FILETTI DI BRANZINO GF 18.50 PAN FRIED ANGLESEY FARMED SEA BASS FILLET, PARSLEY & LEMON 19.95

SALMONÉ ADRIATICO GI GRILLED ATLANTIC SALMON SERVED WITH ASPARAGUS & BABY PRAWNS IN CREAM & CHIVE SAUCE **CODA DI ROSPO GF**WILD SCOTTISH MONKFISH, FRESH CLAMS, PANFRIED WITH CHERRY TOMATOES

COZZE E VONGOLE

FRESH MUSSELS AND CLAMS, CREAM, SHALLOTS, PARSLEY. SERVED WITH TOASTED BREAD SOGLEOLA ALLA MUGNAIA GRILIATA

SOGLIOLA GRIGLIATAFRESHLY GRILLED DOVER SOLE, DE-BONED AT YOUR TABLE. 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

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 16.95 CHERRY TOMATOES, WITH GARLIC, CHILLI, PARSLEY & POMODORO SAUCE ADD CHICKEN 3.95 SPAGHETTI CARBONARA 17.50 CRUSHED BLACK PEPPER, EGG YOLK & A TOUCH OF CREAM 3.95

SPAGHETTI BOLOGNESE Jb. CBVG
FRESH HOMEMADE BOLOGNESE IN TOMATO SAUCE WITH FRESH BASIL 16.95 15.50 HOMEMADE CLASSIC WITH BOLOGNESE, BÉCHAMEL, BASIL & TOMATO TOPPED WITH MOZZARELLA **VEGETARIAN LASAGNE V** 15.50 MOZZARELLA CHEESE, MIXED VEGETABLES, BÉCHAMEL SAUCE, BAKED IN THE OVEN

RAVILOLI DI SPINACI V 15.95 EGG TORTOLLONI FILLED WITH RICOTTA & SPINACH IN A BUTTER & SAGE SAUCE TAGLIATELLÉ AL FUNGHI V CBVG 16.95 WILD MUSHROOMS & PARSLEY IN A CREAM SAUCE ADD CHICKEN 3.95 GNOCCHI AL GORGONZOLLA V 17.50 TURE POTATO DUMPLINGS SERVED IN A CREAMY BLUE CHEESE SAUCE SERVED IN A PARMESAN BASKET SMOKED SALMON, DILL IN A CREAM SAUCE WITH A TOUCH OF TOMATO ADD KING PRAWN 17.45 5.25 TAGLIATELLÉ GAMBERONI E ZUCCHINE 19.95

FRESH CHILLI IN A POMODORO SAUCE SPAGHETTI E VONGOLÉ 19.95 MATOES & CHILLI RISOTTO AI FUNGHI V GF CBVG
WILD MUSHROOM RISOTTO TOPPED WITH PARMESAN SHAVINGS
ADD CHICKEN 16.95 3.95 RISOTTO DI MARÉ GF 19.95 RINGS, MUSSELS, BABY PRAWNS & FRESH CLAMS TAGLIATELLE POLPETTÉ 17.95 HOMEMADE MEATBALLS, FRESH BASIL & POMODORO SAUCE

PIZZA GLUTEN FREE BASES AVAILABLE ON REQUEST

SPAGHETTI AL BASILICO V GF N 1/20 HOMEMADE PESTO FINISHED WITH PINE NUTS

ADD EXTRA TOPPINGS

ADJ EXTRA TOPPINGS
HAM, CHICKEN, SALAMI
SALMON, PARMA HAM, TUNA, ANCHOVIES
RED ONIONS, OLIVES, CHERRY TOMATOES, SPINACH, PEPPERS

MARGHERITA V 11.00 MOZZARELLA, TOMATO & BASIL PROSCIUTTO E FUNGHI 12.50 MOZZARELLA, TOMATO, HAM & MUSHROOM **POLLO**MOZZARELLA, TOMATO, CHICKEN, RED ONION & PEPPERS 13.50

DIAVOLAMOZZARELLA, TOMATO, SPICY SALAMI, RED ONION & FRESH CHILLI 13.50 PRIMAVERA V 🧐 12.50 WHITE PIZZA WITH MOZZARELLA, COURGETTES, TOMATOES, PEPPERS & SPINACH CALZONÉ 15.50 FOLDED PIZZA FILLED WITH HAM, MOZZARELLA, SPICY SALAMI & MUSHROOMS 15.00 WHITE PIZZA BASE WITH CREAM CHEESE, CHIVES, SMOKED SALOMON & RED ONIONS

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 الله 29.50 ADD PORCINI, ROSSINI, DIANA, PEPPERCORN SAUCE 3.00 BISTECCA FIORENTINA / TOMAHAWK (800G) 75.00 CHATEAUBRIAND (510GR) GF Jb.
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 27.95 VEAL CUTLET, BREAD CRUMBED, SERVED WITH LEMON حلال POLLO ALLA MILANESÉ 19.85 HICKEN LIGHTLY BREAD CRUMBED, SERVED WITH SPAGHETTI NAPOLI **POLLO PORCINI GF** 18.95 CKEN FILLET WITH SKIN ON BAKED & SERVED IN A CREAMY MUSHROOM SAUCE **SALTIMBOCCA ALLA ROMANA GF**SUCCULENT FRESH VEAL ESCALLOPS WITH PARMA HAM & FRESH SAGE, 21.95 SERVED IN A SOFT BUTTER SAUCE STINCO DI AGNELLO GF >>> 23.50 HANK SERVED ON A BED OF MASH POTATO & LAMB JUS

CONTORNI

INSALATA DELLA CASA V 🧐

HOUSE SALAD WITH OLIVES, MIXED PEPPERS, BABY GEM LETTUCE, RED ONION & A BALSAMIC VINAIGRETTE

26.50

21.95

MARKET

MARKET

35PP

MIN 2 PEOPLE

15.95

3.50 3.00 2.00

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 BOMODOBO V 🧖	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

5.50

EXCLUSIVE SPECIALS AVAILABLE

ASK YOUR SERVER TO HEAR TODAYS 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 | US 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

CUCINA ITALIANA

WINE & CHAMPAGNE

TRENTINO ALTO ADIGE PIEDMONT LOMBARDY WG: CORTESE, CHARDONNAY, RIESLING, MOSCATO RG: BARBERA, NEBBIOLO, MERLOT WG: CHARDONNAY RG: PINOT NERO WG: SAUVIGNON BLANC, PINOT GRIGIO, GEWURZTRAMINER RG: PINOT NERO, MERLOT FRIULI-VENEZIA GIULIA WG: PINOT GRIGIO, RIBOLLA GIALLA, FRIULIANO WG: SAUVIGNON BLANC, GLERA, GARGANEGA RG: CORVINA, MERLOT, CORVINONE ABRUZZO MARCHE WG: TREBBIANO, PECORINO RG: MONTEPULCIANO WG: VERDICCHIO RG: MONTEPULCIANO TUSCANY WG: VERMENTINO RG: CABERNET SAUVIGNON, CABERNET FRANC, SANGIOVESE APULIA RG: NEGROAMARO, PRIMITIVO CAMPANIA WG: GRECO DI TUFO, FALANGHINA RG: AGLIANICO SARDINIA WG: VERMENTINO, SAUVIGNON BLANC, TORBATO RG: CANNONAU, CABERNET SAUVIGNON SICILY WG: WHITE GRAPES WG: INZOLIA, CATARRATTO, GRILLO RG: NERO D'AVOLA, SHIRAZ, FRAPPATO RG: RED GRAPES

12 11 1		
By the glass		
BIANCO	SMALL	LARGE
TERRE DEL NOCE PINOT GRIGIO DELLE DOLOMITI 2022 (TRENTINO-ALTO ADIGE, ITALY / 12%)	6.00	7.75
FEUDO ARANCIO GRILLO, SICILIA 2022 1/2 (SICILY, ITALY / 13%)	6.00	7.75
CASTEL FIRMIAN SAUVIGNON BLANC (TRENTINO-ALTO ADIGE, ITALY 12%)	6.50	8.50
PECORINO VELLODORO, UMANI RONCHI 2021 (ABRUZZO, ITALY / 13.5%)	8.00	11.00
MAHI MARLBOROUGH SAUVIGNON BLANC 2022 1/20 (SOUTH ISLAND, NEW ZEALAND 13%)	8.00	11.00
GAVI DI GAVI LA MEIRANA, BROGLIA 2022 (PIEDMONT, ITALY) 12.5%	8.50	12.00
ROSSO	SMALL	LARGE
TERRE DEL NOCE MERLOT DELLE DOLOMITI 2021 🔗 (TRENTINO-ALTO ADIGE, ITALY / 12.5%)	6.00	7.75
FEUDO ARANCIO SYRAH, SICILIA 2021 🍪 (SICILY, ITALY / 13.5%)	6.00	7.75
TORMARESCA NÈPRICA PRIMITIVO, PUGLIA 2022 (PUGLIA IGT, ITALY / 13.5%)	6.75	8.75
MONTIPAGANO MONTEPULCIANO D'ABRUZZO, UMANI RONCHI (ABRUZZI, ITALY/13%)	7.00	9.00
FINCA LA COLONIA COLECCIÓN MALBEC, NORTON (MENDOZA, ARGENTINA / 14%)	7.50	9.50
PÈPPOLI CHIANTI CLASSICO, ANTINORI 2021 (TUSCANY, ITALY / 13.5%)	8.50	12.00
ROSÉ	SMALL	LARGE
PINOT GRIGIO ROSÉ TERRE DEL NOCE (DOLOMITI, ITALY/12.5%)	6.45	7.45
ZINFANDEL BLUSH (PUGLIA, ITALY / 11.5%)	6.95	7.95
SPARKLING		
CA' DEL CONSOLE PROSECCO EXTRA DRY (6) (VENETO, ITALY)		9.45
DRAPPIER CARTE D'OR BRUT (6) (FRANCE / 12%)		13.50
PROSECCO ROSÉ, SERENA 1881 (VENETO, ITALY / 11%)		9.50

SPARKLING	BOTTLE
CA' DEL CONSOLE PROSECCO EXTRA DRY (6) (VENETO, ITALY / 11%) A CLASSIC PROSECCO WITH AROMAS OF WHITE PEACH, PEAR & FLOWERS. THE PALATE IS FRESH, NOT TOO DRY, & CLEAN AS A WHISTLE ALL THE WAY THROUGH TO THE SPARKLING FINISH.	34.95
PROSECCO ROSÉ, SERENA 1881 (VENETO, ITALY / 11%) BRIGHT PALE PINK IN COLOUR, IT HAS A LIVELY PERLAGE WITH HINTS OF ROSE, PEAR AND YELLOW APPLE NOTES. FRESH ON THE PALATE, IT IS HARMONIOUS AND ENVELOPING, WITH RETURNS OF FRESH FRUIT AND GOOD PERSISTENCE.	38.00
PROSECCO DI VALDOBBIADENE EXTRA DRY, COL DE'SALICI 2021 (VENETO, ITALY / 11.5%) A DELIGHTFUL PROSECCO: SOFT TEXTURED, CLEAN AS A WHISTLE, WITH GREEN APPLE FRUIT, FLORAL NOTES & A DELICATE FINISH.	40.00
ROSÉ	
PINOT GRIGIO ROSÉ TERRE DEL NOCE (6) (MEZZACORONA, DOLOMITI, ITALY / 12.5%) JAM-PACKED WITH THE RIPE STRAWBERRY & RASPBERRY FRUIT YOU WOULD EXPECT FROM THIS VARIETY, BUT WITH FAR MORE INTENSITY & STRUCTURE THAN THE NORM. THE FINISH IS LONG, LINGERING & CLEAN, WITH A FINE ACIDITY.	27.95
ZINFANDEL BLUSH 1/2 (NINA, PUGLIA, ITALY / 11.5%) INVITING AROMAS OF REDCURRANTS & ORANGE ZEST, FOLLOWED BY A CREAMY	29.95

MEDIUM-DRY PALATE SHOWING A NICE BALANCE OF SWEETNESS & FRUIT FLAVOURS.

ROSÉ Cont	BOTTLE
CALAFURIA NEGROAMARO ROSATO, TORMARESCA 2022 (PUGLIA, ITALY) A CLASSIC PROSECCO WITH AROMAS OF WHITE PEACH, PEAR AND FLOWERS. THE PALATE IS FRESH, NOT TOO DRY, AND CLEAN AS A WHISTLE ALL THE WAY THROUGH TO THE SPARKLING FINISH.	43.95
BIANCO	BOTTLE
TERRE DEL NOCE CHARDONNAY DELLE DOLOMITI 2022 1/20 (TRENTINO-ALTO ADIGE, ITALY 112%) CRISP, FRUITY CHARDONNAY WITH FLAVOURS OF MELON & WHITE PEACH. HARMONIOUS & EASY DRINKING.	25.95
SILENZI BIANCO (vermentino/nuragus)	27.50
FEUDO ARANCIO GRILLO, SICILIA 2022 (SICILY, ITALY 13%) TROPICAL NOTES OF MANGO AND PAPAYA COMBINE BEAUTIFULLY WITH HINTS OF JASMINE AND ACACIA FLOWERS. REFRESHING, YET OPPULENTLY TEXTURED, THIS GRILLO OFFERS REAL PLEASURE AND AN ELEGANCE RARELY SEEN IN THIS VARIETY.	27.95
CASTEL FIRMIAN SAUVIGNON BLANC (TRENTINO-ALTO ADIGE, ITALY / 12%) A FRESH, INVIGORATING NOSE OF CUT GRASS, ELDERFLOWER & CURRANT LEAF LEADS TO A DRY, CITRUSSY, BUT STILL QUITE ROUNDED PALATE. THIS ROUNDNESS ALONGSIDE A DELICATELY MINERAL FINISH IS TYPICAL TRENTINO THIS IS AN EXCELLENT MARRIAGE OF GRAPE VARIETY & LOCATION.	30.95
GAVI DI GAVI LA MEIRANA, BROGLIA 2022 (PIEDMONT, ITALY / 12.5%) GREAT TEXTURE & PRECISION, WITH DISTINCTIVE GREENGAGE & ALMOND NOTES ON THE PALATE. FRESH & DRY, THIS IS PARTICULARLY CHARACTERFUL GAVI.	42.95
CHARDONNAY TORMARESCA (PUGLIA, ITALY / 12.5%) BRIGHT, FRUITY, MEDIUM-BODIED CHARDONNAY SHOWING THE PURITY & RICHNESS OF PUGLIAN FRUIT.	30.95
PECORINO VELLODORO, UMANI RONCHI 2021 (6) (ABRUZZO, ITALY / 13.5%) A REFRESHING, LIGHT-TO-MEDIUM-BODIED PECORINO, COMBINING TANGY GREEN APPLE FRUIT FLAVOURS WITH HINTS OF HERBS, STONES & ALMONDS. THE LIVELY ACIDITY LIFTS THE PALATE, GIVING A FINISH THAT'S AS CLEAN AS A WHISTLE.	38.95
VILLA ROSSI TREBBIANO, RUBICONE 2021 (ITALY / 11.5%) CRISP, DRY & FRUITY, WITH A DELICATE NUTTY AROMA. YOUNG & FRESH.	24.95
TERRE DEL NOCE PINOT GRIGIO DELLE DOLOMITI 2022 TRENTINO-ALTO ADIGE, ITALY 12%) ELEGANT, DRY PINOT GRIGIO WITH APPLE AND BANANA FRUIT AROMAS, ELGRAL LIFT IN THE MOUTH, AND A CLEAN, CRISP FINISH.	27.95
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.	32.50
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. PLUSH AND BROAD BUT WITH HARMONIOUS SPICY, GRAPEFRUIT NOTES GIVING THE WINE LIFT. FRESH BUT FULLY RIPE AND NICELY TACTILE, EVEN PLUSH, AND LONG ON THE AFTERTASTE.	38.95
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.	47.00
CHABLIS, HAMELIN 2020 (BURGUNDY, FRANCE / 12.5%) FRESH, CLASSIC NOSE WITH NOTES OF GREEN APPLE, HAWTHORN & MINERALS. CERSH, OLD AND THE PALATE WHILE DISPLAYING GOOD DEPTH OF FLAVOUR, & A LONG, DYNAMIC FINISH.	44.00
CIRÒ BIANCO SEGNO, LIBRANDI 2021 (CALABRIA, ITALY) THE GRAPES COME FROM VINEYARDS PLANTED ON THE LIMESTONE & CLAYLOAM SOILSOF CIRÒ & CIRÒ MARINA. THE GRAPES WERE PICKED BY HAND.	32.95
ROSSO	BOTTLE
SILENZI ROSSO, PALA 2019 SARDINIA, ITALY / 12.5%) NTENSE, PERSISTENT AROMAS DOMINATED BY RED FRUIT NOTES. WELL-STRUCTURED WITH A SOFT, PLUMMY PALATE.	27.95
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.	28.95
MONTIPAGANO MONTEPULCIANO D'ABRUZZO, UMANI RONCHI (ABRUZZO, ITALY 1/3%) 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.	32.95
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.	32.95
VILLA ANTINORI ROSSO, IGT TOSCANA, ANTINORI 2020 (TUSCANY, ITALY / 13.5%) INTENSE RUBY RED COLOUR WITH AROMAS OF RIPE FRUITS, PLUM, MINT, CHOCOLATE, AND TOBACCO. COMPLEX, STYLISH PALATE WITH A SOFT MOUTHFEEL	42.95
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.	36.50
& THE FINISH IS LONG & INTENSE, WITH SUBILE NOTES OF LIQUORICE & SPICE.	

ARTISAN COCKTAILS

42.95

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.

ASK YOUR SERVER FOR THE COCKTAIL MENU

OUR SMALL SERVE IS 125ML 💋 VEGAN

ROSSO Cont	BOTTLE
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.	29.95
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.	27.95
VILLA ROSSI SANGIOVESE, RUBICONE 2021 (EMILIA-ROMAGNA, ITALY /12.5%) A SMOOTH & EASY-DRINKING RED WINE WITH A DELICATE AROMA & FLAVOURS OF RED FRUITS.	24.95
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.	31.95
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.	27.95
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.	32.95
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.	44.95
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.	33.95
FINCA LA COLONIA COLECCIÓN MALBEC, NORTON 2022 (MENDOZA, ARGENTINA / 14%) DEEP RED COLOUR WITH VIOLET HUES. AROMAS OF RIPE RED FRUIT, CASSIS & BLACK PE WITH MORE FRUIT & A TOUCH OF SPICE ON THE PALATE.	35.95 PPER,
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.	30.95
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.	32.95
CASTEL FIRMIAN PINOT NERO (2) (MEZZACORONA, TRENTINO, ITALY / 13%) AN EXPRESSIVE AND DELICIOUS PINOT NOIR, SHOWING TYPICAL CHARACTERS OF STRAWBERRY AND RED CHERRY, WITH SOME FLORAL COMPLEXITY.	34.95

BOUTIQUE WINES	BOTTLE
BAROLO, PRUNOTTO 2019 (PPIEDMONT, ITALY, 14%) COMPLEX NOSE WITH NOTES OF ROSE, STRAWBERRY & FOREST FRUITS. DELICATELY FLORAL, PERFUMED YET PERSISTENT ON THE PALATE, THIS IS BAROLO AT ITS BEST.	72.50
COSTASERA AMARONE CLASSICO, MASI 2017 (VENETO, ITALY / 15%) BRIGHT & INTENSE ON THE NOSE WITH AROMAS OF PRESERVED CHERRIES & DRIED PLUMS TOGETHER WITH HINTS OF FRUITS OF THE FOREST & CINNAMON. GOOD WEIGHT FROM THE ALCOHOL & STRUCTURED ON THE PALATE, OPENING OUT TO ATTRACTIVE AROMAS OF CHERRIES & VANILLA.	74.00
BARBARESCO BRIC TUROT, PRUNOTTO 2019 (PIEDMONT, ITALY / 13.5%) THIS EXCEPTIONAL SINGLE-VINEYARD BARBARESCO IS DEEP & COMPLEX ON THE NOSE, WITH HINTS OF LIQUORICE, FOREST FRUITS, VIOLETS, CINNAMON & CLOVES. ON THE PALATE, IT IS FULL & WELL BALANCED WITH A PERSISTENT FINISH OF RIPE FRUIT.	75.00
BRUNELLO DI MONTALCINO, POGGIO ANTICO 2009 (TUSCANY, ITALY / 13.5%) RICH, COMPLEX, CONCENTRATED NOSE FULL OF RIPE RED FRUIT FLAVOURS, HINTS OF LIQUORICE, SPICES & COFFEE BEANS. ELEGANT & HARMONIOUS PALAT	85.00 E.
TIGNANELLO, ANTINORI 2019 (TUSCANY, ITALY / 13.5%) THE TIGNANELLO IS AN INTENSE YET ELEGANT WINE WITH RIPE RED FRUIT, VANILLA, CHOCOLATE & LEATHER AROMAS. THE PALATE IS MOUTH-FILLING & DETAILED, WITH A VERY FINE VELVETY TEXTURE & A LONG, REVERBERANT FINISH.	235.00
CAMPOLONGO DI TORBE AMARONE, MASI 2013 1/20 (VENETO, ITALY / 16%) AN INTENSE, PERSISTENT BOUQUET OFFERS GREAT COMPLEXITY, WITH AROMAS OF BAKED FRUIT & CINNAMON. A RICH, WELL-BALANCED PALATE FOLLOWS, WITH FLAVOURS OF SPIRIT-SOAKED CHERRIES, FRUITS OF THE FOREST & A CINNAMON & VANILLA AFTERTASTE.	225.00
SASSICAIA 2018 (TUSCANY, ITALY / 13.5%) INTENSELY CONCENTRATED WITH NOTES OF BLACKCURRANT & BRAMBLE FRUITS. FINELY STRUCTURED & SUPPORTED BY RIPE CEDAR TANNINS.	400.00
SOLAIA, ANTINORI 2018 (TUSCANY, ITALY / 14%) COMPLEX FRUIT AROMAS WITH SPICES, BLACK PEPPER, CHOCOLATE, COFFEE & VANILLA. GENEROUS, VIBRANT PALATE WITH MORE FRUIT NOTES & SOME MINERALITY. A COMPLEX & ELEGANT WINE WITH A LONG, LINGERING FINISH.	375.00

CHAMPAGNE	
	BOTTLE
CHAMPAGNE DRAPPIER CARTE D'OR BRUT 💯	65.00
CHAMPAGNE DRAPPIER ROSÉ BRUT 🤣	75.00
MOET & CHANDON BRUT IMPERIAL	85.00
BOLLINGER SPECIAL CUVEÉ	95.00
VEUVE CLICQUOT YELLOW LABEL	95.00
LAURENT-PERRIER ROSE	135.00
CUVÉE DOM PERIGNON	250.00