

- Spirits -

Campari	50ml	4.00
Martini Extra Dry	50ml	4.00
Martini Bianco	50ml	4.00
Martini Rosso	50ml	4.00
Martini Rosato	50ml	4.00
Pimms No.1	25ml	2.00
Southern Comfort	25ml	3.50
Jack Daniel's Tennessee Sour Mash old No.7	25ml	3.50
Bells Extra Special 8 Year Old	25ml	3.50
Glenfiddich 12 Year Old Special Reserve	25ml	4.00
Johnnie Walker Black Label	25ml	3.50
Bushmills Black Bush	25ml	3.50
Gordon's Gin	25ml	3.50
Bombay Sapphire	25ml	4.00
Bacardi Carta Blanca	25ml	3.50
Olmecca Reposado	25ml	3.50
Russian Standard	25ml	3.50
Captain Morgan Original	25ml	3.50
Dark Rum		
Malibu	25ml	3.50
Pernod	25ml	3.50
Antica Classic Sambuca	25ml	3.50
Hennessey VS ***	25ml	3.50
Vecchia Romagna Etichetta Nera	25ml	3.50
Antica Sambuca	25ml	3.50
Limoncello	25ml	3.50

. BEER .

Birra Moretti Toscana 4.6%	500ml	5.99
Birra Moreti Siciliana 5.8%	500ml	5.99
Peroni Nastro Azzurro 5.1%		3.90
Becks Blue, 0%		3.75
Budweiser 4.8%		3.75
Stella Artois 4.8%		3.75
Bulmers Original No. 9 Cider 4.5%		4.50
Bulmers Pear No. 10 Cider 4.5%		4.50
Thatchers Gold 4.8%		4.95
Birra Moretti 4.6%		3.90
Peroni Nastro Azurrro (GF) 5.1%		4.20

- Soft Drinks -

Coca Cola Icon Glass	2.50
Diet Coke Icon Glass	2.50
Schweppes Lemonade	2.00
Fever Tree Spring Soda	2.00
Appletiser	2.50
Frobishers Orange	2.50
Frobishers Pineapple	2.50
Frobishers Cranberry	2.50
Frobishers Apple	2.50
Lauretana still/sparkling water 50cl	3.00
Bottlegreen Elderflower Presse	2.00

Food Allergies & Intolerances

Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink

MC95214EWN for the facts drinkaware.co.uk



Al fresco
CUCINA ITALIANA

Wine &
Drinks

for the facts drinkaware.co.uk



- White Wine -

1	Pinot Grigio, Corte Vigna	17.95
☞	Delle Venezie, Italy	6.00
	Floral, racy and dry with green, crisp fruit: the grapes are grown in north-eastern Italy.	4.50
2	Parini Trebbiano del Rubicone	18.95
☞	Italy	6.50
	Dry with a crisp palate showing hints of apple and almond.	4.75
3	Frascati Terre dei Grifi, Fontana Candida, Italy	20.95
☞		
	Lean, mineral style with a citrus freshness, hints of crushed almonds on the finish.	
4	Sauvignon Blanc, Grave del Friuli	22.00
☞	Borgo Tesis, Fantinel, Italy	7.50
	Fresh Sauvignon with plenty of delicate green pepper and cut grass aromas and flavours.	5.50
5	Chardonnay, Langhe, Domini Villa Lanata, Italy	22.95
☞		
	An agreeable dry white wine, fragrant and fruity.	
6	Greco di Tufo, Rocca del Dragone	23.95
☞	Tre Fiori, Italy	
	Well-balanced, crisp, lively and complex.	
7	Grillo rapitala	25.00
☞	Italy	
	Aromas of citrus fruit, wildflower blossom and herbs.	
8	Gavi di Gavi, Enrico Serafino	24.95
☞	Italy	
	Pale straw-yellow, the wine shows floral and citrus aromas, with a mineral, dry palate.	

.ROSÉ WINE.

9	Pinot Grigio Rosé, Corte Vigna	17.95
☞	delle Venezie, Italy	6.00
	Off-dry, light and fresh, morel cherry and ripe strawberry flavours.	4.50
10	Zinfandel Rosé, Vita, Puglia	17.95
☞	Italy	6.00
	From the deep south of Italy, subtle strawberry fruit, finishes with a touch of sweetness.	4.50

red wine

11	Merlot, Corte Vigna, Italia	17.95
☞	Italy	6.00
	Carefully selected grapes from Friuli, Veneto and Trento. Upfront briary fruit flavours and soft vanilla tones.	4.50
12	Montepulciano d'Abruzzo	17.95
☞	Collezione, Marchesini, Italy	6.00
	From the Adriatic coastal region, shows a heady bouquet of violet and blackberries.	4.50
13	Vinuva Organic Nero d'Avola	19.95
☞	Terre Siciliane, Italy	6.95
	The most important and exciting red grape of Sicily: big and juicy fruit with rich smooth intensity and spice.	4.95
14	Passori Rosso, Veneto	24.95
☞	Italy	
	Rich, smooth red wine, showing plum and dried fruit followed by notes of spice and vanilla.	
15	Feudi Salentini 125 Primitivo del Salento, Italy	24.95
☞		
	Elegant with notes of ripe plum, cherry jam and cocoa followed by a hint of spicy vanilla.	
16	Chianti Superiore, Ruffino	25.95
☞	(Traditional Flask), Italy	
	Harmonious and mellow, with violet and red berry notes on a soft and refreshing finish.	
17	Valpolicella Classico, Superiore	33.95
☞	Ripasso Le Poiane Bolla, Italy	
	The traditional ripasso technique of fermentation on famous Amarone skins, entices reminiscence of Christmas dates and soft prune richness.	
18	Barolo, Enrico Serafino	39.95
☞	Italy	
	Big, well-structured red, intensely elegant nose, with red fruit and spicy notes of liquorice and vanilla.	
19	Amarone della Valpolicella	45.95
☞	Classico Bolla, Italy	
	The traditional method of semi-drying the grapes first ensures an enveloping, velvet richness with marzipan, raisin and date flavours.	

Bottles (75cl) Large glass (250ml) Small glass (175ml)

champagne and sparkling wine

20	Galanti Prosecco Extra Dry	6.50
	Italy	
	Fine, persistent, soft fizz surrounds a fruit spectrum of apple, pear and a hint of peach.	
21	Prosecco Brut, Conti D'Arco	24.95
	Italy	
	Sparkling with fresh apples, pears and a just a hint of white peach.	
22	Moët & Chandon Brut Impérial	49.95
	France	
	A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints.	

Rest of the World Wines

23	Sauvignon Blanc, Leefield Station	28.00
☞	New Zealand	
	A ripe, perfumed nose of lime zest, passionfruit and musky pink grapefruit, with a palate of exotic citrus, woody herbs and warm river stone.	
24	Petit Chablis,	35.00
☞	Vignerons de Chablis, France	
	Citrus and floral notes, fresh and lively on the palate.	
25	Shiraz, Nederburg The Manor	22.00
☞	Western Cape, South Africa	
	An abundance of prunes and oak-spice aromas: met on the palate by flavours of ripe plums and cherries	
26	Malbec, Alma Mora, San Juan	28.00
☞	Argentina	
	This is full-bodied wine with ripe red berry and plum flavours finishing with a long, elegant touch of toasty vanilla.	

Wine Expression

☞	Dry, refreshing, delicate, light white	☞	Spicy, peppery, warming red
☞	Zesty, herbaceous or aromatic white	☞	Oaked, intense, concentrated red
☞	Elegant, intricate, mineral-laced white	☞	Sophisticated, polished, complex red
☞	Light, bright, fresh red	☞	Dry, elegant rosé wine
☞	Juicy, medium-bodied, fruit-led red	☞	Rich, fruity rosé wine