

OSTERIA

WINE MENU

VINO SPUMANTE

	200 ml	125 ml	Bottle
Bottega Prosecco GOLD 200 ml Bottle	9.75		
Bottega Prosecco GOLD Rosé 200 ml Bottle	9.75		
Prosecco Poeti Brut DOC		7.50	33.75
Bottega Prosecco GOLD Rosé		9.50	42.75
Marchese Antinori, Franciacorta DOCG Cuvée		10.50	52.50
Searcys Champagne Selected Cuvée		10.00	50.00
Searcys Champagne Selected Cuvée Magnum			99.00

VINO BIANCO

	175 ml	500 ml	Bottle
Borsari Inzolia, Terre Siciliane, IGT Fresh and light with lemon and peach fruit notes.	6.00	16.00	22.00
Pieno Sud, Terre Siciliane, 2018 Fresh, round wine, with fruity flavor of peach and green apple.	7.00	17.00	24.50
Visconti della Rocca, Fiano, Puglia, 2018 Rich and vibrant taste with aromas of apricot, dried apple and refreshing finish of Mediterranean herbs.			27.00
Vinuva Organic, Pinot Grigio, Terre Siciliane, IGT, 2018 It's characterised by citrus notes, tropical fruits flavours, well balanced acidity.	7.75	20.00	28.00
Pala, Silenzi, Vermentino, Isola dei Nuraghi, 2018 Floral and stone fruits notes, fresh tropical fruits and mineral taste.	9.00	22.00	32.00
Bottega, Garganega, Soave DOC Classico, 2018 Made from Garganega grapes, delicate floral aromas. Good weight of fruit flavors and citrus finish.	9.25	23.00	32.25
Tienimenti, Ca' Bianca, Gavi DOCG, 2018 Cortese grapes at the top of their game for this Gavi, great weight, fruit and subtle nutty character.			35.00
Mannara, Sauvignon Blanc, Sicily, 2017 Beautiful complex wine with refreshing mineral finishing with spice and dry fruits notes.	10.50	25.00	36.50
Maculan, Vespaiolo, Breganze DOC, 2016 Dry wine with a lovely balance between its full-bodied mouthfeel and crispy acidity. Intense and aromatic notes of ripe stone fruits, honey and orange blossom.			43.00
Castello della Sala, Bramito, Chardonnay, Umbria, 2018 Medium-bodied Chardonnay with soft and rich aroma. Aged for 5 months in barrells .Scents of fruits and vanilla blend with toasted and mineral nuances in a round, elegant and developing sip.			49.50

Our wine is served in 175ml glasses, 125ml is available on request. Spirits are served in measures of 50ml, 25ml is available upon request. Not all wines are suitable for vegetarians. Drinks described within this menu may contain fish, egg, sulphites or other allergens. Please inform us of any allergen or dietary requirements.

All prices are inclusive of VAT at a prevailing rate.
A discretionary 12.5% service charge will be added to the final bill.

VINO ROSATO

Rosato Rosammuri, Tenuta Rapitalà, 2017	6.50	19.00	24.00
Sharp and dry, refreshing in acidity and structured in the body.			

VINO ROSSO

	175 ml	500 ml	Bottle
Castelbello Rosso,	6.00	16.00	22.00
A soft, fruity red with juicy red berry fruit flavours.			
Pieno Sud, Nero d'Avola, Sicily, 2018			24.00
A juicy, well balanced wine that captures the sunshine of Sicily with red fruit and spicy aroma.			
Villa Rossi, Sangiovese, Rubicone	7.00	19.00	27.00
Smooth and easy-drinking red wine with a delicate aroma and flavor of red fruits.			
Visconti della Rocca, Primitivo, Puglia, 2018	7.75	20.00	28.00
Fragrant on the nose with hints of plum and cherry, it is a well-structured and soft wine.			
Bottega, Merlot, Veneto, 2018	8.25	21.00	29.00
Blueberry, violet, blackcurrant and classic notes of undergrowth and humus.			
Prunotto, Barbera, Bansella Nizza, 2018			33.00
Richly fruity aromas. The palate is full and balanced, supple and with a fresh finish.			
Pala, Silenzi, Carignano-Monica, Isola dei Nuraghi, 2017			33.00
Lively ruby red, violet colour. Intense aroma with red fruits note, dry and smooth taste with hearty finish.			
Santa Cristina, Chianti Superiore DOCG, 2017	11.00	30.00	38.50
The best know Italian wine style, with bright cherry fruit taste and with just enough bitterness.			
Hugonis, Cabernet Sauvignon, Nero d'Avola, Terre Siciliane, 2014			39.50
Deep red with a complex bouquet, the tannins are fine and velvety, but the wine is unmistakably powerful and rich.			
Cantine del Notaio, L'Atto, Aglianico, Basilicata, 2016			41.50
A special ruby red 100% Aglianico, full bodied, rich and tasty aroma. Well-structured and complex wine.			
Bottega, Ripasso della Valpolicella Superiore DOC, 2017			44.00
Real aged character, tobacco, rose, the tannins are silky now, great fruit intensity with earthy tones.			

VINO DOLCE

	75 ml		Bottle
Petalo, Il vino dell'Amore, Moscato	7.50		33.75
Sparkling, aromatic perfumed aromas, sweet but quite light and refreshing,			
Dindarello Fior d'Arancio, Veneto, 2018	7.50		32.00
Peach and dry fruits, with a citrusy freshness (Half Bottle)			

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