

SUPPER CLUB WINE LIST

VINI E PROSECCO

175ml | 250ml | Bottle

- VINO BIANCO** £7 | £9.5 | £26
Zibbibo, a rounded and elegant Sicilian white wine from organic vineyards
- VINO ROSSO** £7 | £9.5 | £26
Nero d'Avola, the most important grape in Sicily. Notoriously drinkable
- VINO ROSATO** £7 | £9.5 | £26
Bright, crisp & dry Rosato from Puglia, predominantly made from Negroamaro
- WINE OF THE MONTH** £8 | £10 | £26
Trebiano D'Abruzzo, Amoterra, Abruzzo. Mouth-filling, zesty and full of citrus
- PROSECCO** £7 | £9 | £32
Prima Alto. Fresh & light on the palate, notes of peach & green apple
- PROSECCO ROSATO** £7 | £9 | £32
Prima Alto. Light & refreshing. Classic prosecco with a touch of sweetness

SPRITZ

- APEROL SPRITZ** £9.5
The after-work spritz of choice for many Italians. Prosecco, bitter orange and soda
- HUGO SPRITZ** £9.5
Prosecco, gin, elderflower, mint & soda. Refreshing, floral & herbal
- LIMONCELLO SPRITZ** £9.5
Made with limoncello from Amalfi, prosecco & soda
- AMARETTO SUMMER SPRITZ** £9.5
Amaretto, honey syrup, white peach & jasmine soda, finished with a splash of lemon juice
- PEAR BELLINI** £9
A simple mix of prosecco and fragrant pear purée

WINES BY THE BOTTLE

- GRILLO 2023, IL FOLLE, SICILIA (WHITE) £25**
An aromatic grape variety indigenous to Sicily, which partners really well with the local seafood cuisine. Exotic flower aromas, flavours of nectarine and lemon zest on the finish.
- FIANO, CAIAFFA, PUGLIA (WHITE) £30**
Fiano has become the white grape synonymous with Puglia. Some ageing on lees give a fuller bodied white wine with lemon rind, peach and apricot flavours.
- LA POZELLE SALICE SALENTINO ROSATO, CANDIDO, PUGLIA (ROSÉ) £28**
Dark rosé doesn't equal sweet rosé. This Negroamara dominated, copper-coloured rosato is vibrant, fresh and has a beautiful texture. A real delight, and is always the star of the show when served at our in-house wine tastings!
- BARDOLINO, MONTE DEL FRA, VENETO (RED) £28**
A historic winery, founded by monks over 600 years ago. Using the same grape varieties found in Valpolicella, this is lively and full of ripe strawberry and cherry fruit. A grippy finish, lending itself to be enjoyed with a variety of meats and cheeses.
- NEGROAMARO, CAIAFFA, PUGLIA (RED) £42**
Fuller and richer than the other key red grape from Puglia, Primitivo. This is organically grown and aged for 3 months in oak barrels. Deep notes of spices, coffee and cocoa.
- NERO DI TROIA ROSATO ANCESTRALE, CAIAFFA, PUGLIA (SPARKLING) £32**
Naturally organic, lightly sparkling rosé wine made with Nero di Troia grapes. Expect bright red fruit character, extreme freshness and some sediment in the bottle.