# A P E R I T I V O

VINI E PROSECCO

# One of our favourite Italian traditions. Time dedicated after work & pre dinner to take a drink and a small plate of something delicious

BOLOGNA BOARDS

DULUUNA DUAKUS		VINI L PROJECCO		
Inspired by La Proscuitteria in Bologna, we've carefully curated a sharing board, using a selection of Italy's finest meats and cheeses		We've carefully curated our list, showcasing only wines that we love, from organic wines, to easy drinking rose $\&$ our wine of the month		
MEATS & CHEESES		VINO BIANCHO	£7   £9.5   £26	
Fennel Salami, Salsiccia Piccante, Mortadella, 18-month Parma Ham, Pecorino, Gorgonzola DOP, Grana Padano		Zibbibo, a rounded and elegant Sicilian white wine from organic vineyards		
all served with antipasti & homemade focaccia, topped with spicy tomato tapenade, balsamic glaze and basil pesto		VINO ROSSO	£7   £9.5   £26	
PER QUATTRO	£42	Nero d'Avola, the most important grape in Sicily. Notoriously drinkable		
PER DUE	£24	VINO ROSATO	£7   £9.5   £26	
PER UNO	£15	Bright, crisp & dry Rosato from Puglia, predominantly made from Negroamaro		
CHEESES		VINO DEL MESE	£8.5   £10.5   £30	
Pecorino, Gorgonzola DOP, Grana Padano, Buffalo Mozzarella, Tallegio, Olives, Artichokes, Grilled Peppers		Fiano, Caraffa, Puglia. Fuller-bodied white wine with lemon rind, peach $\&$ apricot flavours		
all served with homemade focaccia, topped with spicy tomato tapenade, balsamic glaze and basil pesto		PROSECCO	£7   £9   £32	
PER QUATTRO	£42	Prima Alto. Fresh & light on the palate, notes of peach & green apple		
PER DUE	£24	PROSECCO ROSATO	£7   £9   £32	
PER UNO	£15	Prima Alto. Light & refreshing. Classic prosecco with a touch of sweetness		
		SPRITZ		
DELI COUNTER		ADEDOL CODITY		
If you're looking for something more substantial, pop up to the Deli counter, where you'll find a selection of Nonna's Signature Dishes		APEROL SPRITZ  The after-work spritz of choice for many Italians. Prosecco, bitter orange and soda	£9.5	
ARANCINI	£7	NEGRONI SBAGLIATO		
LASAGNE CALABRESE	£10.5	'Sbagliato' meaning mistake, a Negroni that uses sparkling wine instead of gin	£9.5	
POLPETTE E PANE	£10.5	HUGO SPRITZ		
MELANZANE PARMIGIANA	£10.5	Prosecco, gin, elderflower, mint & soda. Refreshing, floral & herbal	£9.5	
SPINACH & RICOTTA CANNELLONI	£12.5	LIMONCELLO SPRITZ	£0.5	
		Made with limoncello from Amalfi,	£9.5	

prosecco & soda

# APRIL WINE LIST

An exclusive selection of wines showcased at our monthly Wine Club and selected from Nonna's Pantry.

The wines on this list have been chosen specifically to demonstrate the diversity of Italian wines.

Sourcing mainly from artisanal, family owned wineries, our central criteria is that each wine is of high quality and offers the typicity of their region.

RFD

#### NEGROAMARO, CAIAFFA, PUGLIA

Fuller and richer than the other key red grape from Puglia. This is organicallty grown and aged for 3 months;. the result is a warming wine, with deep spice flavours and notes of coffee & cocoa.

BOTTLE £30

# LANGHE NEBBIOLO, PRODUTTORI DEL BARBARESCO, PIEMONTE

This versatile wine displays intense red fruit flavours and hints of white pepper. It is mediumbodied with some characteristic tannin, making it a fantastic pairing with hearty pasta dishes and

BOTTLE £50

#### SPARKLING

# NERO DI TROIA ROSATO ANCESTRALE, CAIAFFA, PUGLIA

Naturally organic, lightly sparkling rose wine. The red Nero di Troia grapes are picked and crushed extremely gently to maintain the vibrant fruit flavours. Expect bright red fruit character, extreme freshness and some sediment in the bottle!

BOTTLE £30

#### WHITE

#### CHARDONNAY, BELLA STORIA, VENETO

Ethically run cooperative based in the Veneto region, producing precise and beautiful single varietal wines. This is a crisp and fresh chardonnay, with racy tropical flavours and zippy acidity.

BOTTLE £28

### FIANO, CAIAFFA, PUGLIA

Caiaffa grow entirely organically and fermentation is spontaneous. Some ageing on lees give a fuller-bodied white wine with lemon rind, peach and apricot flavours.

BOTTLE £30

## MALVASIA OTTANTANNI, I CLIVI, FRIULI

This Malvasia from 80 year old vines is a treat. Slight oak ageing assists in creating a full-bodied yet delicate white wine, with chamomile and floral aromas and flavours of white stone fruits.

BOTTLE £48

WINES ARE AVAILABLE BY THE BOTTLE ONLY
ALL WINES ARE AVAILABLE AT A TAKEAWAY PRICE, FROM OUR PANTRY