

SUPPER CLUB WINE LIST

VINI E PROSECCO

- 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
- VINO DEL MESE** £8.5 | £10.5 | £30
Vernaccia di San Gimignano, Castellani, Toscana. A fragrant white with chamomile & lemon on the finish
- 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
- NEGRONI SBAGLIATO** £9.5
'Sbagliato' meaning mistake, a Negroni that uses sparkling wine instead of gin
- SPRITZ HUGO** £9.5
Prosecco, gin, elderflower, mint & soda. Refreshing, floral & herbal
- LIMONCELLO SPRITZ** £9.5
Made with limoncello from Amalfi, prosecco & soda

WINES BY THE BOTTLE

FIANO, CAIAFFA, PUGLIA (WHITE) £30

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

MALVASIA OTTANTANNI, I CLIVI, FRUILI (WHITE) £48

As a small, minimalist interventionist producer, I Clivi deliver extremely generous wines. A full-bodied yet delicate white wine, with chamomile & floral aromas and flavours of ripe stone fruits.

CHIARETTO DI BARDOLINO, MONTE DEL FRA, VENETO (ROSE) £28

Bright strawberry and cherry fruits on the nose and palette, with an elegant and clean finish. This is a refreshing style of rose, which matches wonderfully with light salads and white meat dishes.

NERO D'AVOLA SEGRETA 2021, PLANETA, SICILIA (RED) £30

The superstar grape from Sicily, Nero D'Avola, produces rich and dark wines. Cocoa, spices and dark fruits mingle on the palate, and their characteristically chunky yet smooth tannins ensure there's a perfect partnership with red meats and heavy pasta dishes.

CHIANTI CLASSICO, BIBBIANO, TOSCANA (RED) £38

A historic producer in the heart of Chianti. A very lean style of Chianti Classico, aged in concrete vats and delivers flavours of redcurrant and aromas of violets. Ideal with richer meat dishes or our Bologna Boards.

PROSECCO SPUMANTE SENZA SOLFITI, LA CANTINA PIZZOLATO, VENETO (SPARKLING) £35

A wonderful Prosecco that wowed our recent Wine Club guests. Organic and with no added sulphites, this is as clean an example of Prosecco as you can find. Fantastically fresh, with zippy apple fruit on the palate and a long finish.