

SUPPER CLUB WINE LIST

VINI E PROSECCO

- VINO BIANCO** £7 | £9.5 | £26
Zibibbo, 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

SOAVE CLASSICO, MONTE DEL FRA, VENETO (WHITE) £30

Classico in name and Classico in style. A wonderfully fresh and crisp white, with delicate elderflower and cherry blossom notes. 100% Garganega, grown in soils that allow this grape variety to shine.

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.

BRUNITO ROSSO, LEONARDO DA VINCI, TOSCANA (RED) £30

From the renowned Montalcino sub-region of Southern Tuscany; made with Sangiovese and Merlot as per some of the more illustrious wines of the region. Dark cherry, raspberry fruit and some lean tannins ensure this wine is wonderful with rich pasta dishes and Parmigiano Reggiano!

FRAPPATO VITTORIA, PLANETA, SICILIA (RED) £45

An organic red from one of Sicily's wine making pioneers. Displays aromas of bright red fruits and is lifted by a beautiful floral fragrance. Ideal for Summer sipping, goes well with light, herbal meat dishes and young cheeses.

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.