

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

WINE OF THE MONTH £8 | £10 | £26

Trebbiano D'Abruzzo, Amoterra, Abruzzo. Mouth-filling, zesty and full of citrus and apple fruit

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

VERNACCIA DI SAN GIMIGNANO, CASTELLANI, TOSCANA (WHITE) £28

A versatile and zippy style from Northern Tuscany. Fragrant with chamomile aromas and hints of lemon on the palate; this wine is fantastic with light salads and creamy burrata.

PINOT GRIGIO, CANTINA ANDRIANO, ALTO ADIGE (WHITE) £35

Arguably Alto Adige's oldest cooperative, Cantina Andriano specialise in fresh and fragrant white wines. This is an exceptional Pinot Grigio - fresh and fleshy, bursting with citrus and tropical fruits.

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.

LANGHE NEBBIOLO, FONTANAFREDDA, PIEMONTE (RED) £42

Nebbiolo from the slopes of Langhe and Roero from a boutique, Baarolo focussed producer. The 4 months oak ageing imparts a savoury edge to an otherwise bright, floral and supple wine.

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.