

RED WINE

SELECTION OF THE HOUSE	£14.00
VALPOLLICELLA CLASSICO 2006 (VENETO) Bright ruby red, the bouquet is intense and complex, with recalls of bush fruits and bitter almonds, fern, violets and spices. Dry taste, full, warm and harmonious with an elegant aftertaste of cherries and bitter almonds.	£17.50
CHIANTI CLASSICO 2006 (TOSCANA) Clear, dark ruby colour with garnet tints, and a full complex bouquet with strong notes of raspberry conserve and of irises and hints of vanilla, cinnamon and leather. The flavour is full, warm with an elegant and lingering aftertaste of woodland undergrowth of toasted almonds.	£22.50
CABERNET SAUVIGNON (Friuli venezia giulia) 2005 PIGHIN Bright and vivid ruby red. Characteristic, slightly herbaceous, delicate, warm and long, with fresh scents of moss, wild berries and spices. Dry, good and almost full of body, slightly tannic, sapid back taste with clear scents of raspberries and blackberries.	£23.00
PRIMITIVO TRIUSCO IGT 2006 (PUGLIA) RIVERA Very deep violet colour. Intense bouquet of blackberry and raspberry with spicy hints of toasted almonds, full warm and smooth on the palate with a taste of dried plums, chocolate and jam.	£29.00
VINO NOBILE DI MONTEPULCIANO 2003 (TOSCANA) Ruby red with bright garnet hues, very fine, deep complex bouquet with strong notes of prune, cloves and cinnamon and hints of violet and iris, dry savoury, attractively tannic, full flavour with a lingering aftertaste of plum jam and toasted almonds	£33.00
ROCCA RUBIA riserva 2005 (SARDEGNA) SANTADI Carignano grapes. Deep, almost solid ruby red. Intense fruity notes of blackberry, blueberry, vanilla, myrtle, leather and liquorice. Big and velvety, great structure and long aromatic finish, a full-bodied wine.	£35.00
CHIANTI Classico Riserva 2005 (TOSCANA) GRAPES: 90% Sangiovese, 5% Canaiolo, 5% Colorino Ruby red, dark and pure with light orange hints NOSE: Intense and persistent with hints of cherry. The taste is dry, intense, harmonious and complex.	£38.00
CUMARO rosso conero 2005 (UMBRIA) UMANI RONCHI GRAPES: 100% MONTEPULCIANO Ruby red colour, with garnet reflections, intense. Full, ethereal and very persistent. Harmonic, with hints of wild cherry and fruits of the wood.	£41.00
SANTA CECILIA nero d'avola 2005 (SICILIA) PLANETA GRAPES: 100% NERO D'AVOLA	£49.00

AMARONE CLASSICO DELLA VALPOLLICELLA 2003 (VENETO) SANTI GRAPES: Corvina 70%, Rondinella 30%	£63.00
CHIANTI CLASSICO RISERVA VENTESIMO 1998 (TOSCANA) MONTEVERDI Grapes: san giovese/cabernet sauvignon	£65.00
BRUNELLO DI MONTALCINO IL POGGIONE 2001 (TOSCANA) FRANCESCHI Grapes:100% sangiovese grosso	£66.00
BAROLO CEREQUIO 2001 (PIEMONTE) BATASIOLO Grapes:100%nebbiolo	£67.00
TAURASI RISERVA CRETANERA 2003 (CAMPANIA) VILLA RAIANO Grapes: 100% aglianico	£74.00
TERRE BRUNE 2002 (SARDEGNA) CANTINE SANTADI Grapes: Carignano /bovaleddu	£78.00
BARRUA 2003 (SARDEGNA) AGRICOLA PUNICA Grapes: 85% Carignano 10%Cabernet Sauvignon and 5%Merlot.	£84.00
BRUNELLO DI MONTALCINO pian delle vigne 2000 (TOSCANA) ANTINORI Grapes: 100% sangiovese grosso	£89.00
IL BLU 2002 (TOSCANA) PODERE LA BRANCAIA Grapes:50% Sangiovese, 45%% Merlot, 5%%Cabernet Sauvignon	£95.00
BAROLO (vigna chiniera) 2000 (PIEMONTE) ELIO GRASSO Grapes:100% nebbiolo	£135.00
SASSICAIA TENUTA SAN GUIDO 2002 (TOSCANA) MARCHESI INCICA DELLA ROCCHETTA Grapes:Cabernet Sauvignon and Cabernet Franc grapes.	£146.00
MASSETO 1999 (TOSCANA) TENUTA DELL'ORNELLAIA Grapes:Merlot 100%	£980.00