

# DA NOI

## VINI ROSSI - RED WINES

### **Nebbiolo "Bric del Baio" - Ca' del Baio (2017)**

*This is an excellent product of the Langhe region in Piedmont. Ruby red colour with garnet medium intensity reflexes. Intense perfume of violet, spices and ripened fruit. Dry and soft in the mouth, pleasantly balanced, fine and harmonic.*

175ml: £10

£33

### **Barbaresco DOCG "Autinbej" - Ca' del Baio (2016)**

*The color is a deep garnet red with reflections of old pink. The nose is an intense, fruity aroma reminiscent of raspberries, jam, and violets that give an ethereal feeling accompanied by sweet spicy notes and hints of cocoa.*

*In the mouth, Autinbej is warm, long, persistent and slightly tannic with an aftertaste of fruity notes.*

175ml: £13

£46

### **Barolo DOCG "Rocche" - Rocche dei Manzoni (2014)**

*Multiawarded Barolo at all the most important Italian and international events. Produced using only selected Nebbiolo grapes from Rocche Dei Manzoni Barolo vineyards; aged for 36 months in small oak barrels, refined 6 months in egg-shaped unglazed cement and a further 6 months in the bottle. Deep ruby red colour with a rich bouquet, persistent in the mouth with hints of violet.*

175ml: £22

£79

### **Ruche' DOCG "Na Vota" - Cantine Sant'Agata (2017)**

*We are delighted to be able to feature this absolute pearl of the Monferrato region in Piedmont. Violet, hay, vanilla, cardamom, black pepper to the nose, continuing into a warm-bodied palate, soft and of a long aromatic persistency.*

175ml: £11

£36

### **Nebbiolo DOCG "Martinenga" - Marchesi di Gresy (2017)**

*The delicate perfume of strawberry, red berries and spice is matched by crushed wild berries and black fruit on the palate. Abundant raspberry fruit with fresh acidity, smoky notes and rounded tannins. Unlike the majority of the Nebbiolo wines, Martinenga remains in stainless steel until it is bottled in early spring.*

175ml: £11

£36

### **Monferrato Rosso DOCG - Marchesi di Gresy (2012)**

*Aromatic and spicy on the nose with forest fruits, ripe plum and damson. Sumptuous and concentrated on the palate: ripe plum and sour cherry give way to a fine, long, structured finish with ripe tannins.*

175ml: £11

£38

### **Barbera d'Asti Superiore DOCG "La Luna e I Falò" - Vite Colte (2016)**

*From single-variety low yield vinification Barbera grapes. Deep ruby red, rich and deep to the nose, with a complex balance of violet, liquorice, and vanilla notes. Crisp and dry to the palate, with a subtly-veined background of vanilla and wild berries, which carry through to its lingering finish. Refined in barrique barrels for 12 months.*

175ml: £9 125ml: £6

£30

### **Grignolino DOC "Sartoretto" - Araldica (2018)**

*Light ruby red, with age tending towards garnet red. Intense, refined and floral to the nose, notes of cranberry, strawberries and roses with a finish of spice reminiscent of autumn. Dry and light-bodied to the palate with a crisp, fresh finish. More roses prominent spice. Pleasantly savory with a bright acidity. Balanced tannins.*

175ml: £7 125ml: £5

£20

### **Dolcetto d'Alba DOC "Lodoli" - Ca' Del Baio (2018)**

*A classic "Dolcetto" wine produced in Treiso that one can easily get struck by. It has got typical North-West pedigree: very tannic, great purple colour, perfume and persistence of taste traits.*

175ml: £8 125ml: £6

£26

### **Barbera d'Alba DOCG "Paolina" - Ca' Del Baio (2017)**

*Deep ruby red in colour with purplish highlights. Vinous and intensely fruity, with nice hints of red currants and raspberries. Fresh and vibrant on the mouth, showing a long, rich, smooth flavour.*

175ml: £8 125ml: £6

£28

### **Barolo DOCG "Paesi Tuoi" - Vite Colte (2013)**

*Engaging aromas of red rose, iris, wild berry, cinnamon and a balsamic note waft out of the glass while juicy cherry, white pepper, anise and chopped mint drive the spicy, polished palate. Firm but refined tannins provide solid structure.*

*A fantastic Barolo from a great producer.*

175ml: £15

£54



# DA NOI

## VINI BIANCHI - WHITE WINES

- Gewurztraminer DOC "Alto Adige" – Villa Vescovile (2018)** £30  
*Straw yellow in colour, this wine is dominated by fresh aromas of roses, pear, citrus fruit, passion fruit, honey and herbs on the nose. Incredibly rich and fresh in the mouth, it has good acidity and a long, fruity finish.*  
175ml: £9 125ml: £6
- Franciacorta DOCG Brut "Cuvee alla Moda" - Monzio Compagnoni (2016)** £45  
*A hay yellow, flower scented, fresh and soft sparkling wine, with hints of vanilla and apple, that fills up the palate. A "Capital F" true Franciacorta, rightfully denominated by most experts "the Italian answer to champagne".*
- Gavi del Comune di Gavi "Nuovo Quadro" – La Battistina (2018)** £28  
*An enticing nose of white peach and pear with hints of fresh lime and gooseberry. Fresh and zesty citrus notes and ripe peachy characters are balanced by crisp acidity and mineral notes, leading to a textural, complex finish.*  
175ml: £8 125ml: £6
- Roero Arneis DOCG – Vite Colte (2018)** £21  
*A traditional Piedmontese white which is dry, fresh and perfumed. To be coupled with fish and strong cheeses but also with filled pasta dishes, white meats and cured meats.*  
175ml: £8 125ml: £6
- Langhe Chardonnay DOC "Sermine" – Ca' del Baio (2017)** £36  
*Pure Chardonnay, with a light touch of wood, this is a wine of significant structure that, with aging, acquires an evolution of notable complexity. Intense and complex to the nose, ranging from flowery to fruity, with hints of nuts. Dry, full-bodied and well-balanced to the palate. International in bearing, Piedmontese at heart.*  
175ml: £11
- Gavi - Alasia (2018)** £27  
*Traditional excellent Piedmontese wine made out of Cortese grapes. There are aromas of citrus and green apple; then the palate is broad and structured with more apple flavours, stone fruit, hints of lemon and a refreshing minerality. Ideal with white cream based pasta dishes, white fish and chicken dishes.*  
175ml: £8 125ml: £6
- Prosecco di Valdobbiadene - Domenico De Bertiol (2018)** £28  
*Made with Prosecco di Valdobbiadene grapes, this has a straw colour and small, attractive bubbles. Light, fruity aromas of fresh green apples and pears plus a hint of yeastiness on the nose lead to a creamy, softly sparkling palate with some nutty richness on the finish.*  
125ml: £7
- Prosecco DOCG - Vini Dei Cardinali (2018)** £20  
*An elegant Prosecco with intense fruit and flower flavours and fine bubbles.*  
125ml: £7
- Passerina Terre di Chieti Igp "Colle Cavalieri" – Cantina Tollo (2018)** £29  
*A magnificent wine from central Italy (Abruzzo). Fresh and mineral flavours, coupled with flowery and fruity notes: basswood and wisteria, peach and apricot. Wonderful with all fish dishes and with fresh or hand-stretched cheeses.*  
175ml: £9 125ml: £6

## VINI ROSE' - ROSE WINES

- Tenuta Ficuzza DOC Sicilia "Ramusa" – Cusumano (2017)** £32  
*Vibrant pink with cherry undertones in colour. Aromas of raspberries and wild strawberries on the nose blend with a tangy and fresh base.*  
175ml: £10



## OTHER DRINKS

### APERITIVO - PRE-MEAL

Aperol Spritz £6

### BIRRE - BEERS

Moretti £4

Peroni £4

### SOFT DRINKS

Coke, Coke Zero £3

San Pellegrino Lemonade £3

San Pellegrino Orange £3

Tonic Water £2

### WATER

Natural/Sparkling 330ml £3

Natural/Sparkling 750ml £3