

Green Olives from Puglia
£3.95

Arancini
Fried Sicilian rice balls with truffle
& Parmesan to share with your meal
£7.95

Ostriche
Colchester rock oysters served with
shallots in red wine vinegar & tabasco
SIX - £18.00 NINE - £26.95

Minestrone
Classic Italian vegetable soup (ve)
£7.95

**Cozze all' Arrabbiata
or Marinière**
Fresh mussels in a spicy tomato sauce
with chilli & garlic OR white wine,
shallots, cream & parsley £10.95

Insalata Tricolore
Avocado, beef tomato & mozzarella
di bufala (v) ST £9.50 MC £14.95

Insalata Avocado
Avocado with beef tomatoes & red
onion in a pomegranate dressing
(ve) £9.50

Funghi Piemontese
Mixed mushrooms in garlic &
parsley butter in a filo pastry
basket (v) £9.50

Fegatini di Pollo
Pan-fried chicken livers cooked
with Marsala wine, chestnuts
& grapes £8.95

Niçoise Salad
Freshly grilled tuna steak, lettuce,
rocket, green beans, sundried
tomatoes, rosemary potatoes,
olives & a soft boiled egg £14.95

Buffalo Mozzarella
With roasted squash, pumpkin seeds,
crispy Altamura bread & truffle honey
(v) £12.95

ANTIPASTI

To Share

Frittura di Pesce Portofino
Deep fried calamari, prawns, scampi
& scallops served with tartare & chilli
mayonnaise
£15.25 PP (MINIMUM 2 PEOPLE)

San Carlo Antipasto
Start your meal the true Italian way!
Our chef will prepare a large plate of
antipasto representing the regional
tastes of Italy
£13.95 PP (MINIMUM 2 PEOPLE)

Costine di Maiale Orientale
Barbecue ribs in our special
San Carlo sauce £10.95

Burrata e Melanzane
A special creamy mozzarella
from Puglia with smoked Sicilian
aubergine, toasted hazelnuts
& balsamic (v) £11.95

Calamari Fritti
Deep fried squid with fresh
chilli & tartare sauce £10.95

Gamberoni Fritti
Tempura king prawns dressed
with a spicy mayonnaise £13.95

Mozzarella in Carrozza
Popular in Southern Italy, fried
mozzarella in bread with a basil
& tomato sauce (v) £9.25

Gamberoni Luciana
King prawns with garlic, chilli, tomato,
a touch of cream & toasted Altamura
bread £13.95

Capesante al Forno
Roasted scallops with olive oil, garlic
& chilli topped with breadcrumbs
£16.25

Avocado Bernardo
Avocado with prawns, scampi &
lobster served with Marie Rose
sauce £14.95

Melanzane alla Parmigiana
Baked layers of Sicilian aubergine,
with Parmesan cheese & tomato (v)
ST £10.50 MC £15.95

Gamberoni alla Diavola
Tiger prawns sautéed with garlic,
fresh chilli, white wine & toasted
Altamura bread £13.95

Cocktail di Gamberetti
Tender Norwegian prawns, crispy
romaine lettuce with Marie Rose
sauce, garnished with a prawn
crevette £13.95

Salmone Affumicato
Smoked salmon with shallots, Sicilian
capers, lemon & Altamura toast
£14.95

BRUSCHETTE E PANE

Selection of Italian Bread
Served with sundried tomato
& black olive tapenade (v) £6.25

Focaccia
Sea salt, olive oil & rosemary flatbread
(ve) £6.25

Garlic Bread (v)
Garlic Bread (Garlic & Sea Salt) £6.00
Garlic Bread with Tomato £7.25
Garlic Bread with Cheese £7.95
Garlic Bread with Tomato & Cheese £8.50

Bruschetta Romana
Toasted Altamura bread with
chopped Sicilian Pachino
tomatoes, garlic & olive oil
(ve) £7.95

Bruschetta Funghi e Tartufo
Toasted Altamura bread with
mushrooms, garlic, truffle
& Parmesan shavings (v) £8.95

CARPACCIO & TARTARE

Carpaccio di Manzo
Thinly sliced raw fillet of beef with
mustard & mayo dressing, Parmesan
cheese & rocket £14.25

Tartare di Tonno
Sashimi grade tuna mixed with
olive oil, mustard, lemon juice,
wild rocket & served with
Altamura crostini £15.95

PASTA E RISOTTO

Gluten free pasta is available upon request



Risotto Cacio e Pepe with Truffle

Typically Roman risotto with Parmesan cheese & black pepper, served at the table in a Parmesan wheel (v)
£18.95 PP

Penne Arrabbiata

Short tubes of pasta in a spicy tomato sauce with chilli & garlic (ve) ST £9.50 MC £14.95

Gnocchi Sorrentina

Classic southern Italian gnocchi baked with tomato & burrata cheese (v) £16.95

Risotto alla Zucca

Risotto with pumpkin, squash, burrata, vegetarian 'nduja & fresh winter truffle (v) £18.95

Zitoni Toscanini

Long pasta tubes, favourite of the great Maestro Toscanini, made with Tuscan spiced sausage, extra virgin olive oil, tomatoes & pecorino cheese £17.50

Rigatoni alla Norma

The most popular pasta dish in southern Italy, with aubergine, tomato, basil & garlic, topped with pecorino cheese (v)
ST £9.95 MC £15.95

Spaghetti Puttanesca

Olives & capers in a rich tomato sauce (ve)
ST £10.50 MC £15.50

Lasagne Emiliane

Fresh layers of pasta with slow cooked bolognese sauce, baked with béchamel, mozzarella & Parmesan cheese
ST £9.95 MC £16.50

Tagliatelle Bolognese

Original Bologna recipe with slow cooked beef ragu
ST £9.95 MC £16.95

Ravioli Zucca

Pumpkin ravioli with sage & butter (v) £15.95

Tagliatelle Montecarlo

Tagliatelle with monkfish & lobster bisque £18.25

Penne Salmone

Penne with smoked salmon & petit pois with tomato & cream £16.95

Spaghetti Carbonara

Pancetta, egg yolk, Parmesan cheese & cream
ST £9.95 MC £16.50

Penne Pollo e Gamberetti

Penne pasta in a creamy sauce with chicken, baby prawns & parsley £16.95

Tagliatelle Porcini

Chestnut tagliatelle, porcini mushrooms & truffle (v) £18.95

Caserecce all'Anatra

Short pasta served with slow cooked duck ragu £17.95

Risotto San Carlo

Carnaroli rice with porcini mushrooms, cream & white wine wrapped in Parma ham £16.95

Tortellini Panna e Prosciutto

Fresh pasta filled with spinach & ricotta in a ham & cream sauce, petit pois & Parmesan cheese £16.95

Spaghetti Gamberoni Piccanti

Thin spaghetti with king prawns, hot chilli, anchovies, capers, olives, fresh parsley & San Marzano tomato £20.25

Ravioli all'Astice

Ravioli filled with lobster & crab meat in a light creamy & pink peppercorn sauce
ST £13.95 MC £21.55

Ravioli Tartufo

Handmade ravioli filled with pecorino cheese & truffle, with a cream & Parmesan sauce, topped with truffle (v)
ST £13.95 MC £21.55

Our Famous Spaghetti

Frutti di Mare

With clams, mussels, prawns, garlic & tomato £21.25

Tagliolini all'Aragosta

San Carlo's most famous pasta dish with lobster, brandy, tomato, peas & a touch of cream £33.95

PIZZA

Our Pizza is made with Neapolitan flour & Sicilian tomatoes

Margherita

Tomato, fior di latte & oregano (v) £13.95

Prosciutto e Funghi

Tomato, fior di latte, ham & mushrooms £15.25

San Carlo

Tomato, fior di latte, Parma ham, rocket, Parmesan shavings £15.95

Burrata

Tomato, fior di latte, vegetarian 'nduja, roasted tomatoes, whole burrata & basil pesto (v) £17.95

Pollo e Rosmarino

Tomato, fior di latte, chicken, mushrooms & rosemary £15.25

Tartufo

White based pizza with fior di latte, porcini mushroom, black truffle, Taleggio & thyme (v) £16.95

Diavola

Tomato, buffalo mozzarella, spicy Calabrian sausage, onions & chilli £15.95

Quattro Stagioni

Tomato, buffalo mozzarella, mushrooms, artichokes & sweet peppers (v) £15.25

Calzone Pollo

Folded pizza with chicken, garlic, spinach & cheese topped with tomato sauce £15.95

Calzone Salsiccia Piccante

Folded pizza with spicy sausage, tomato, mozzarella & chilli £16.50

Extra Toppings from £2.00

Truffle £3.50

CARNE

Suprema di Pollo Principessa

Pan-fried breast of chicken with white wine, mushrooms & cream, garnished with asparagus £24.25

Pollo Milanese

Flattened breast of chicken in breadcrumbs pan-fried, served with rocket & Pachino tomato £23.25

Pollo Diavola

Pan-fried breast of chicken with spicy 'nduja Calabrian sausage, fresh sausage & tomato £24.25

Classic Saltimbocca alla Romana

Sliced veal with Parma ham, cooked in white wine, sage & butter £24.25

Scaloppa alla Milanese

Classic veal escalope, pan-fried in breadcrumbs £24.25

Scaloppine Signor Sassi

Veal cooked in cream, brandy, mustard seeds & mushrooms £24.25

Agnello Toscana

Lamb cutlets with Barolo red wine, rosemary & sunblushed tomato sauce £27.50

Lamb Noisette

Served with Morel mushrooms in a red wine jus £29.95

Ossobuco alla Milanese

Traditional dish from Lombardy, veal shank braised with vegetables & white wine £24.95

Filetto al Barolo

8oz/227g fillet steak in Barolo red wine, pancetta & onion £35.95

Filetto al Pepe Verde

8oz/227g fillet steak with a brandy & green peppercorn sauce £35.95

Tournedo Rossini

8oz/227g fillet steak, crouton based topped with paté & Madeira wine sauce £37.95

Filetto al Tartufo

8oz/227g fillet steak wrapped in Parma ham with creamy black truffle sauce £38.95

GRILL

Sirloin Steak

8oz/227g aged 28 days, served with garlic butter or béarnaise sauce £26.95

Rib-Eye Steak

12oz/340g aged 28 days, served with garlic butter or béarnaise sauce £27.95

Fillet Steak

8oz/227g aged 28 days, served with garlic butter or béarnaise sauce £34.95

Tagliata Di

Filetto Di Manzo

8oz/227g fillet steak sliced & served with fresh Italian dressing £34.95

Agnello

Grilled lamb cutlets marinated in sundried tomato & thyme £24.95

Pollo Marinato

Flattened breast of chicken, with caper, butter & lemon sauce £20.95

Grigliata

Mista di Carne

Steak, lamb cutlet, chicken & Tuscan sausage. Charcoal grilled £31.95

BIG CUTS TO SHARE

for 2 people

Tomahawk

1.2kg a large bone-in steak with a big rich flavour to match £42.00 PP

Chateaubriand

18oz/510g front cut best of fillet, served with béarnaise sauce £34.95 PP

Filetto di Manzo & Aragosta

8oz/227g 25 day aged fillet steak & whole native lobster served with zucchini fritte £36.25 PP

EXTRA SAUCE

Pepper, Béarnaise, Barolo, Garlic, Truffle FROM £2.25



PESCE

*For the best selection of fresh fish & shellfish
in the city sourced from our shores & beyond*



Merluzzo Gratinato

Pan-fried cod with Altamura
breadcrumbs & garlic butter
£23.95

Coda di Rospo "Aurora"

Fresh monkfish in garlic, white
wine, cream & cherry tomato
sauce £26.50

Tonno e Lenticchie

Charcoal grilled yellowfin
tuna served with tomato
lentils £24.95

Coda di Rospo 'Nduja

Fresh monkfish on the bone
marinated in 'nduja, pan-fried
& served with red onion in
agrodolce £26.95

Capesante San Carlo

Scallops with white wine,
garlic, lemon & breadcrumbs
£27.50

Branzino Grigliato

Charcoal grilled whole
sea bass £27.50

Gamberoni Sicilia

Grilled red prawns with garlic,
chilli & olive oil
£27.50

North Pacific Halibut

Served grilled or with lobster
sauce £28.50 / £30.95

Grigliata di Pesce

A selection of different
grilled fish & shellfish
£30.95

Branzino al Sale

Whole sea bass baked in sea salt
casing, keeping the fish beautifully
moist & enhancing its flavours,
flambéed with a glass of grappa -
please allow 20 minutes to cook
£31.95

Gambero Gigante e Capesante

Giant prawn & scallops cooked in
thermidor sauce £36.95

Mixed Roasted Shellfish

Grilled giant prawn, langoustine,
Argentinian prawns, scallop,
mussels & clams with garlic
butter - served in a large
copper pan £37.95

Pesce Mediterraneo

Mixture of fish & shellfish cooked in
white wine with a touch of tomato &
garlic - served in a large copper pan
(minimum 2 people)
£37.95PP

Salmone Prosecco e Gamberetti

Pan-fried salmon cooked with
Norwegian prawns & Prosecco
sauce £25.50

Sogliola

Grilled Dover sole served off
the bone, finished with
gremolata dressing £42.25

Aragosta Grigliata

Grilled lobster served plain
or with garlic butter £49.95

Aragosta Thermidor

Lobster thermidor with English
mustard, tarragon, Parmesan
cheese & cream finished
under the grill £52.95

CONTORNI

Patate Fritte

French fries
£5.00

with fresh truffle & Parmesan
£6.95

Fagiolini

French beans with
shallots & butter (v)
£5.25

Spinaci

Sautéed spinach with garlic,
chilli & Worcestershire sauce
£5.95

Patate Arrosto

Sautéed potatoes
£4.95

with bacon, onion & rosemary
£5.95

Piselli con Pancetta

Peas with onions, pancetta
& a touch of cream
£5.25

Zucchine Fritte

Fried courgettes
£6.25

Tenderstem Broccoli

with garlic & chilli (v)
£5.95

Insalata di Pomodori Siciliani e Cipolla

Sicilian tomato & onion salad (ve)
£6.25

Rucola e Parmigiano

Rocket & Parmesan salad (v)
£5.50

Insalata Mista

Mixed salad (ve)
£5.25

Allergies & Intolerances:

*If you suffer from a food allergy or intolerance, please let the manager know upon placing your order.
Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk
of allergen ingredients still being present. An optional charge of 12.5% will be added to your bill.*

WINES BY THE GLASS

Specially imported for San Carlo restaurants

BIANCHI	175ML
Remigio Bianco , Beni di Batasiolo, Piemonte	£7.50
Grillo Vola , Sibiliana, Sicilia	£7.75
Pinot Grigio Garda , Santa Sofia, Veneto	£8.00
Sauvignon Ca' Bolani , Aquileia, Friuli	£8.25
Chardonnay , Tormaresca, Puglia	£9.00
Pinot Grigio San Carlo , Aneri, Veneto	£10.00
Bianca Terra , Vespa, Puglia	£11.00
Vermentino di Gallura "Cucaione" , Mancini, Sardegna	£12.00
Gavi del Comune di Gavi "Granee" , Beni di Batasiolo, Piemonte	£12.50
ROSÉ	175ML
Pinot Grigio Rosé , Ornella Bellia, Veneto	£9.00
Calafuria , Tormaresca, Puglia	£12.50

ROSSI	175ML
Remigio Rosso , Beni di Batasiolo, Piemonte	£7.50
Nero d'Avola Vola , Sibiliana, Sicilia	£7.75
Cabernet Sauvignon , Torresella, Veneto	£8.00
Primitivo "Orus" , Vinosia, Puglia	£8.25
Pinot Nero San Carlo , Aneri, Veneto	£10.00
Merlot Grave del Friuli , Pighin, Friuli	£10.50
Barbera d'Alba Sovrana , Beni di Batasiolo, Piemonte	£12.75
Vie Cave Malbec , Fattoria Aldobrandesca, Toscana	£15.75
Barolo DOCG , Beni di Batasiolo, Piemonte	£16.75
Amarone La Colombaia , Montresor, Veneto	£17.50

Wines by the glass also available in a 125ml & 250ml measure.

PROSECCO & CHAMPAGNE

	125ML	BTL		125ML	BTL
Prosecco Balbinot Le Manzane	£9.50	£39.95	Veuve Clicquot Rosé		£135.00
Prosecco Rosé Le Manzane	£10.25	£43.25	Laurent-Perrier Rosé		£148.50
Prosecco DOC Brut Aneri		£65.00	Dom Pérignon		£335.00
Champagne Testulat Brut	£14.00	£66.00	Cristal		£415.00
Champagne Testulat Rosé	£15.75	£71.00	Veuve Clicquot	£17.75	£96.50
Moët et Chandon		£85.00	Bollinger		£112.50

ROSÉ

Pinot Grigio Rosé,

Ornella Bellia, Veneto. Pinot Grigio.

Pale pink, aromas of green apples & white almonds.

Ideal for fish dishes. £36.50

Calafuria,

Tormaresca, Puglia. Negroamaro.

Peach in colour with delicate fragrances of strawberry, pink grapefruit & violet.

Fresh & aromatic. £52.00

Minuty Prestige Rosé,

Minuty, Côtes de Provence.

Grenache, Syrah, Cinsault.

Intense aromas of citrus & white flowers, grapefruit & red berries. £58.75

FRENCH WHITE

Sancerre La Croix du Roy,

Lucien Crochet, Loire. Sauvignon Blanc.

Apples, citrus & stone fruits dominate

the palate giving way to a fresh finish. £50.50

Chablis 1^{er} Cru Vau Ligneau,

Domaine Hamelin, Bourgogne. Chardonnay.

Citrus & white flower aromas with flavours of pear.

£60.00

Meursault Les Chevalieres,

Monnot, Côte de Beaune Chardonnay.

Intense & bright acidity with notes of flowers, fruit & spices. Crisp & fresh. £145.00

Puligny Montrachet 1^{er} Cru,

Henri de Villamont, Burgundy Chardonnay.

Delicate white plum aromas. £166.00

HALF BOTTLES

BIANCHI

Frascati Superiore,

Casale Mattia, Lazio. Malvasia, Trebbiano.

Straw-coloured with a delicate scent & a dry taste.

£17.50

Pinot Grigio Tera Alta,

Roeno, Alto Adige. Pinot Grigio.

Delicate nose with notes of tangerine leaves,

grapefruit, pear, apple & exotic fruits. £22.50

Chablis 1^{er} Cru Vau Ligneau,

Domaine Hamelin, Bourgogne, Chardonnay.

Citrus & white flower aromas with light

flavours of pear. £36.25

ROSSI

Valpolicella Classico,

Santa Sofia, Veneto. Corvina, Corvinone, Rondinella.

Dark & velvety with ripe cherry flavour & hints of dark

fruit, smoke & spice. Medium with oak aromas. £21.50

Barolo DOCG,

Beni di Batasiolo, Piemonte. Nebbiolo.

Garnet red with hints of sweet spices, nuts

& typically delicate herbaceous aromas. £34.25

Amarone Classico della Valpolicella,

Santa Sofia, Veneto. Corvina, Corvinone, Rondinella.

Dark, ruby red. Bold aromas of cherry liqueur,

black fig, cinnamon & subtle notes of chocolate. £52.25



Looking for
something special?
ask to see our exclusive
CELLAR MENU

“Great food & great service from a true Italian”

ITALIAN WHITE

Remigio Bianco,

Beni di Batasiolo, Piemonte. Local grapes varieties. Bright yellow. Intense, fruity with good acidity & full body. £29.00

Pinot Grigio Garda,

Santa Sofia, Veneto. Pinot Grigio. Dry, white peach notes, slight citrus with a hint of pear. £33.50

Soave Classico Fonte,

Canoso, Veneto. Garganega. Notes of melon, lemon, pear & herbs. Delicate & elegant. £34.00

Sauvignon Ca' Bolani,

Aquileia, Friuli. Sauvignon Blanc. Bright yellow. Aromas of pink grapefruit, passion fruit, peach, green pepper & sage. £34.75

Pinot Grigio Tera Alta,

Roeno, Alto Adige. Pinot Grigio. Delicate nose with notes of tangerine leaves, grapefruit, pear, apple & exotic fruits. £39.75

Pinot Grigio San Carlo,

Aneri, Veneto. Pinot Grigio. Straw yellow with notes of white flowers, plums & pineapple. Great accompaniment for white meats, light pasta & risotto with shellfish. £44.50

Chardonnay Langhe Cru Morino,

Beni di Batasiolo, Piemonte. Chardonnay. Rich bouquet of tropical fruits, citrus, grapefruit, honey & vanilla. Balanced, complex with a long finish. £45.00

Sauvignon Alto Adige,

Cantina Bolzano, Alto Adige. Sauvignon Blanc. Pale yellow with notes of green leaves, sage, elderflower, lime & peach. £48.25

Lugana,

Santa Sofia, Veneto. Trebbiano. Beautiful straw yellow colour, with bright greenish reflections. Elegant & refined, with floral notes of broom & wisteria. £52.00

Gavi del Comune di Gavi "Granee",

Beni di Batasiolo, Piemonte. Cortese. Straw-yellow with aromatic flavours of flowers & citrus. Full bodied with good acidity. £52.75

Chardonnay Piodilei,

Pio Cesare, Piemonte. Chardonnay. Spicy, creamy & intense, with a soft, long finish. Fresh & elegant with a touch of oak. £81.00

Pomino Bianco Riserva "Benefizio",

Marchesi de Frescobaldi, Toscana. Chardonnay. Elegant & steeped in vanilla & hazelnut flavours, with fresh acidity that lifts its creamy texture. £88.25

Chardonnay Langhe L'Angelica,

Podere Rocche dei Manzoni, Piemonte. Chardonnay. Clean and crisp, light bodied with good balance. Peach, apricot, pear, lemon, honey, nutty. £115.00

Verdicchio Classico,

Colonnara, Marche. Grillo. Verdicchio. Aromas of green apple, pear, apricot & peach. Dry, medium-bodied & good acidity. £33.50

Frascati Superiore,

Casale Mattia, Lazio. Malvasia, Trebbiano. Straw-coloured with an intense scent & a dry, soft taste. £34.00

Tufico,

Colonnara, Marche. Verdicchio. Complex and broad aromas. Fruity, floral, with hints of pineapple, peach & hazelnut. £42.50

Pomino Bianco,

Marchesi De Frescobaldi, Toscana. Chardonnay, Pinot Bianco. Straw yellow with flecks of green. The taste is harmonious fruity & dry, with a slightly bitter aftertaste. £48.50

Cervaro della Sala,

Marchesi Antinori, Umbria. Chardonnay, Grechetto. Pale yellow. Notes of citrus & tropical fruits with vanilla & flint. £136.00

Grillo Vola,

Sibilliana, Sicilia. Grillo. Straw-yellow with aromatic flavours of flowers & citrus. Full bodied with great balance. £32.00

Chardonnay,

Tormaresca, Puglia. Chardonnay. Straw yellow with greenish reflections. Notes of white fruit & tropical fruit. Acidity & fruitiness perfectly balanced. £37.75

Falanghina Lila,

Tenuta Cavalier Pepe, Campania. Falanghina. Straw yellow with notes of pineapple, apple & pear. £44.50

Bianco Terra,

Vespa, Puglia. Fiano. Golden yellow, bouquet of citrus fruit & aromatic herbs, mineral & floral. Full & balanced with a palate that perfectly reflects the nose. £46.50

Vermentino Di Gallura "Cucaione",

Mancini, Sardegna. Vermentino. Very bright yellow with slight greenish reflections. Notes of rosemary, bay leaves & yellow peach. £49.75

Colomba Platino,

Duca di Salaparuta, Sicilia. Inzolia. Intense greenish-yellow colour, with aromas of apple, plum & pear. Very crisp & refreshing. £54.75

Rapitala' Chardonnay Gran Cru,

Tenuta Rapitala', Sicilia. Chardonnay. Straw yellow with grassy & floral notes & hints of citrus. The taste is full bodied with good acidity & a balanced softness. £73.25

ITALIAN RED

Remigio Rosso,

Beni di Batasiolo, Piemonte. Local grapes varieties.
Flavours of cherry & raspberry with good acidity tannins. £29.00

Cabernet Sauvignon,

Torresella, Veneto. Cabernet Sauvignon.
Intense & brilliant ruby red, full & fresh. Dry, full bodied
& generous with a pleasantly lingering finish. £32.00

Valpolicella Classico,

Santa Sofia, Veneto. Corvina, Corvinone, Rondinella.
Clean & brilliant ruby-red, intense aromas of flowers, cherry,
raspberry, coffee & spicy cinnamon. £42.50

Pinot Nero San Carlo,

Aneri, Veneto. Pinot Nero, Corvina.
Ruby red, with an intense bouquet with elegant hints
off violet and rosehip. Perfect with meats & cheeses,
or important first courses. £44.50

Merlot Grave del Friuli,

Pighin, Friuli. Merlot.
Intense bright ruby red with distinct notes of morello
cherry & violet, followed by a hint of spice. £44.75

Ripasso della Valpolicella Classico,

Zonin, Veneto. Corvina, Rondinella, Molinara.
Intense and deep ruby-red. Complex scents of cherries
against a background of chocolate. £47.25

Barbera d'Alba Sovrana,

Beni di Batasiolo, Piemonte. Barbera.
Ruby red with delicate purple hues. Intense &
persistent red fruits, cherries in brandy & ripe fruit. £53.00

Barbera d'Asti "Boschetto Vecchio",

Guasti Clemente, Piemonte. Barbera.
Intense ruby-red, notes of fresh violet, red roses,
cherries & vanilla along with light sweet tobacco. £53.00

Chianti Classico Riserva Ducale,

Ruffino, Toscana. Sangiovese.
Ruby red, A bouquet of amaretto, cherries, spice
& dark chocolate. £59.75

Vie Cave Malbec,

Fattoria Aldobrandesca, Toscana. Malbec.
Intense ruby-red colour. Notes of ripe red fruit merge
harmoniously with hints of spice. £65.75

Barolo DOCG,

Beni di Batasiolo, Piemonte. Nebbiolo.
Intense garnet red colour with hints of sweet spices,
nuts & typically delicate herbaceous aromas. £70.50

Amarone La Colombaia,

Montresor, Veneto. Corvina, Rondinella, Molinara.
Warm & generous with hints of plum, dried fruit
& coffee on the nose. Full-bodied & richly flavoured. £72.75

Barbaresco,

Rizzi, Piemonte. Barbaresco.
Mineral & ferrous notes, joined by dried herbs
on the nose. Elegant palate. £82.00

Amarone Classico della

Valpolicella "Satinato",
Montresor, Veneto. Corvina, Rondinella, Molinara.
Hints of coffee & chocolate on the nose with ripe crushed
berry, bitter cherry & sweet plummy fruit on the palate. £97.75

Brunello di Montalcino,

Col d'Orcia, Toscana. Sangiovese.
Ruby red with violet hues. Fruity notes, black cherry
& jam, followed by the classic hints of spices & vanilla. £104.00

Barolo "Briccolina",

Beni di Batasiolo, Piemonte. Nebbiolo.
Deep garnet red, intense aromas of ripe fruit, flowers
& spice with delicate flavours of the wood. £105.50

Montepulciano Riparosso,

Illuminati, Abruzzo. Montepulciano.
Deep colour, powerful tannins & a fairly high amount
of acidity. Hints of oregano, pepper & black fruits. £39.75

Chianti Classico,

Molino di Grace, Toscana. Sangiovese.
A medium-bodied wine with notable earthy & rustic aromas.
Flavour notes include cherry, strawberry & dried herbs. £46.50

Lago di Corbara,

Castello di Corbara, Umbria. Sangiovese, Cabernet, Merlot.
Intense ruby red with notes of spice, coffee, vanilla & plums. £64.50

Il Bruciato,

Marchesi Antinori, Toscana. Cabernet, Merlot, Syrah.
Intense ruby-red with fragrant fruity aromas, particularly
plum, followed by delicate mint & green tea notes. £76.00

Nero d'Avola Vola,

Sibilliana, Sicilia. Nero d'Avola.
Strong, full bodied fruity wine, notes of black cherry
& liquorice. £31.75

Primitivo "Orus",

Vinosia, Puglia. Primitivo.
Velvety & harmonious, with hints of cherry, blackberry
& a pinch of liquorice. £32.50

Primitivo "Sasseo",

Masseria Altemura, Puglia. Primitivo.
Ruby with purple undertones. Tobacco & leather on the
nose, forest fruit with hints of cocoa, spice & delicate pine. £40.50

Il Bruno dei Vespa,

Vespa, Puglia. Primitivo.
Deep, fruit-driven & jammy. Filled with ripe, rich fruit
& a plethora of spices. A classic Primitivo wine. £41.25

Syrah,

Feudo Principi di Butera, Sicilia. Syrah.
Extremely intense ruby, with notes of cherry, red fruit
& sweet spices. Long & pleasant finish. £42.25

Cannonau di Sardegna Riserva,

Sella & Mosca, Sardegna. Cannonau.
Ruby-red with garnet. Aromas of violet, jam
& sweet spices. £50.75

Il Sigillo,

Cantino del Notaio, Basilicata. Aglianico.
Vibrant cherry jam and blackberry aroma.
Notes of dark chocolate & liquorice. £83.00

Jassarte,

Cantino del Notaio, Basilicata. Aglianico.
Vibrant cherry jam & blackberry aroma. £86.50