

Latteria

mozzarella bar

• *Wine Menu* •



House Pour Wines

WHITE

	GLASS	¹ / ₂ CARAFE	FULL CARAFE
2101 Pinot Grigio, NV, Veneto, Montelvini	10	28	48
	GLASS		BOTTLE
2134 Grillo “Terre Siciliane” Organic 2018, Sicilia, Montalbano	12		68
2136 Rosato Negramaro Rosé 2018, Puglia, Rosa del Golfo	12		68

RED

	GLASS	¹ / ₂ CARAFE	FULL CARAFE
3101 Merlot - Cabernet, NV, Veneto Montelvini	10	28	48
	GLASS		BOTTLE
3149 Chianti Docg, 2018, Toscana Castello di Querceto	12		68
3158 Amarone della Valpolicella, 2015 Veneto, Montresor	19		105

Sparkling Wines

1107 Lambrusco Rosé Dry “Quercioli” Doc Medici Ermete, Emilia Romagna; NV			58
Dry, fresh, lively, berries and green almond taste			
	GLASS		
1101 Prosecco Doc, NV, Veneto, Terre Gaie	10		58
Glera; Crystal clear with fine perlage. Fresh aromas, delicately soft and harmonious taste			
1109 Prosecco Superiore di Valdobbiadene New Brut Docg 2018 Veneto Col Vetoraz			68
Glera: Very dry. Brilliant straw yellow colour, fine perlage. Notes of white and citrus fresh fruits.			
1112 Franciacorta Docg Animante, NV Organic Lombardia, Barone Pizzini			88
Chardonnay, Pinot Noir, Pinot Bianco; zesty texture, a vein of minerality and vibrant acidity			
1113 Franciacorta Docg Saten, 2014, Organic Lombardia, Barone Pizzini			118
Chardonnay; polished yet defined fruit flavours, complex aromas and minerality, silky texture			
1114 Franciacorta Docg Rosé, 2014, Organic New Lombardia, Barone Pizzini			118
Pinot Noir; fresh aromas of red berry and citrus. On the palate, a lively perlage underscores pomegranate, red grapefruit and a hint of spice			

Sweet Wines

1105 Moscato, 2018, Piemonte, Scanavino	10		58
Sweet flavours of peach, orange blossom and nectarine			
1108 Passito di Pantelleria, 2017, (500ml) Sicilia, Pellegrino	15		95
Zibibbo; Elegant bouquet, intense with hints of dried and candied fruit, warm harmonious, persistent palate			

All prices are subject to 10% service charge and prevailing government charges.

White Wines

2130	Sauvignon Blanc, 2018, Friuli, Scarbolo	80
	Intense and characteristic bouquet of peach, tropical fruit, tomato leaves and sage	
2131	Gavi, 2017, Piemonte, Marchesi di Barolo	80
New	Cortese; A mix of lemon, peach and chamomile notes gives this wine immediate appeal. Crisp and lingering nicely, with a grassy accent.	
2107	Soave, 2018, Veneto, Monte del Frà	85
	Garganega; Fresh and delicate bouquet, with notes of vine flowers. Dry, tangy and well-balanced	
2135	Viognier, 2018, Sicilia, Baglio di Pianetto, Organic	90
New	Pale yellow, tropical hints with a mineral complexity. Excellent in combination of fish or shellfish	
2121	Pinot Grigio, 2018, Friuli, Marco Felluga	90
	Intense bouquet with pronounced hints of acacia flowers, broom and apple, elegant minerality, well-structured	
2122	Chardonnay, 2018, Friuli, Marco Felluga	90
	Golden nuances, bouquet reminiscent of pineapple, exotic fruits, apples and pears	
2127	Gavi di Gavi "Cristina", 2018, Piemonte Ascheri	100
	Cortese; fragrant fresh nose with notes of a floral, green fruit, dry and balanced with a good length.	
2128	Friulano, 2016, Friuli, Schiopetto	100
	Outstanding nose, with intense aromas of pear and apricot, full-bodied, dynamic, aristocratic balance	
2123	Arneis Roero, 2017, Piemonte, Vietti	100
	Soft and complex fragrance; pleasantly tangy flavor, full and very persistent	
2106	Rosato, 2017, Toscana, Fanti	85
Rosé	Sangiovese; Wilted flowers, red berries, lime and sage bouquet; dry, mineral and floral finish palate	

White Wines Half Bottle

2132	Gavi, 2015, Piemonte, Marchesi di Barolo	55
New	Cortese; A mix of lemon, peach and chamomile notes gives this wine immediate appeal. Crisp and lingering nicely, with a grassy accent.	

Red Wines Half Bottle

3130	Valpolicella, 2016, Veneto, Sartori	50
	Corvina-Corvinone-Rondinella; round and well structured with rich fruit and soft tannins.	
3136	Morellino di Scansano, 2016 Toscana, Val delle Rose	55
	Sangiovese; smooth and full flavoured with ample body and supple tannins.	
3135	Chianti Classico, 2016, Terre di Prenzano Toscana, Vignamaggio	55
	Sangiovese; firm, dense red. Modern in style, with energy and balance, finishing with dusty tannins.	
3137	Barolo Tradizione, 2013 Piemonte, Marchesi di Barolo	85
New	Nebbiolo; garnet red, intense and persistent aroma with scents of spices, cinnamon, tobacco and rose bush. Full and elegant taste with soft tannins.	

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Red Wines

3167	Montepulciano d'Abruzzo, 2018, Organic	70
New	Abruzzo, Cantine Volpi ERA Intense, delicious aromas of Black cherries, strawberries and herbs. Ripe, round tannins and delicate acidity, excellent structure.	
3140	Nero d'Avola Doc, 2014, Sicilia Barone Sergio Fresh grass and cherry notes for a complex and extensive taste with a balanced tannin and a red ruby colour.	70
3145	Chianti Classico Docg, Prestige 2017, Toscana, Uggiano Sangiovese; firm, dense red. Modern in style, with energy and balance, finishing with dusty tannins	75
3150	Cabernet Sauvignon "l'Intruso", 2017, Umbria, Sasso dei Lupi Round, velvety, lingering	80
3157	Rosso Piceno Superiore, 2015, Marche Ciù Ciù, Montepulciano-Sangiovese Organic Montepulciano 70%, Sangiovese 30%; ruby red, soft tannins, elegant & balanced	85
3139	Primitivo, 2017, Puglia, Rosa del Golfo Full, long and with a velvety flavour	85
3148	Balto Igt, 2016, Toscana, Il Ponte Super Tuscan Cabernet-Sauvignon, Syrah, Merlot; deep, fruity, liquorice, vanilla, cherries	85
3125	Valpolicella, 2017, Veneto, Sartori Corvina-Corvinone-Rondinella; round and well structured, with rich fruit and soft tannins	90
3134	Morellino di Scansano, 2016, Toscana, Val delle Rose Sangiovese; smooth and full flavoured with ample body and supple tannins	90
3153	Pinot Noir delle Venezie, 2016, Veneto, Sartori Fragrant bouquet, notes of berries, soft wood	95
3160	Etna Rosso "A'Rina", 2016, Organic	95
New	Sicilia, Girolamo Russo Nerello Mascalese 95% Nerello Cappuccio 5% Fresh, complex, with good structure and soft tannins	
3138	Barbera d'Alba Superiore, 2017, Piemonte, Adriano Marco & Vittorio Cherry fruit, hint of spice and pepper	95
3129	Rosso di Montalcino, 2017, Toscana, Tenuta di Sesta Sangiovese; Juicy aroma of berries and a hint of Vanilla	95
3152	Nebbiolo, 2016, Piemonte, G. Fenocchio Notes of liquorice, cherry and leather accent	95
3123	Valpolicella Ripasso, 2015, Veneto, Viviani New Corvina and Rondinella; soft, vinous & intense	95
3146	Sangiovese Merlot "Al Passo", 2015, Toscana, Tolaini 85% Sangiovese - 15% Merlot; dry, balanced medium-bodied palate with ripe fruit and fresh acidity	110

Red Wines

- 3132 **Chianti Riserva “Rocca Guicciarda”, 2016, Toscana, Barone Ricasoli** 110
Elegant texture and rich savours, scents of red fruit and sweet violets, fresh, fragrant and a fine structure
- 3163 **Guidalberto, 2012 Toscana, Tenuta San Guido** 125
New 60% Cabernet Sauvignon, 40% Merlot;
Dynamic nose, taste is balanced with velvety tannins, warm, tense and persistent
- 3120 **Barolo, 2015, Piemonte, Vajra** 140
Nebbiolo; sheer ruby red colour, aromas of red fruits and plums, elegant acidity and ripe tannins
- 3127 **Amarone Classico, 2015 Veneto, Monte del Frà** 150
Corvina-Corvinone-Rondinella, extremely elegant, robust and complex, full-bodied, cherries, plums, liquorice
- 3108 **Barbaresco, 2016, Piemonte, Ascheri** 160
Nebbiolo; medium bodied, rich flavoured; tart cherries, rose petals, hints of truffles, long & impressive finish
- 3128 **Brunello di Montalcino, 2014, Toscana, Fanti** 160
Sangiovese; ripe and juicy, with dense tannins and black cherry and blackberry flavours
- 3170 **Barolo Cannubi, 2013, Piemonte, Marchesi di Barolo** 170
Nebbiolo; garnet red colour, bouquet with traces of liquorice and tobacco, full-bodied and elegant
- 3111 **Barolo “Bricco delle Viole”, 2014 Piemonte, Vajra** 210
Nebbiolo; fine and silky tannins, nuanced layers of fruit, rose petals, flowers, spices and mint emerge from the glass
- 3115 **Barolo “Pajana”, 2004** 280
New **Piemonte, Domenico Clerico**
Nebbiolo; opens with extraordinary aromatics. Sweet and long, it reveals intense layers of ripe dark cherries, chocolate, spices and menthol in a powerful style.
- 3110 **Tignanello, 2009, Toscana, Antinori** 310
80% Sangiovese, 15% Cabernet Sauvignon,
5% Cabernet Franc; ample notes of red fruit, raspberries and liquorice

Red Wines Magnum (1.5L)

- 3204 **Chianti Classico Docg, Prestige 2016** 145
New **Toscana, Uggiano**
Sangiovese; firm, dense red. Modern in style, with energy and balance, finishing with dusty tannins
- 3201 **Barbera d’Alba Superiore, 2016, Piemonte, Adriano Marco & Vittorio** 170
Barbera; cherry fruit, hint of spice and pepper
- 3202 **Sangiovese Merlot “Al Passo”, 2014, Toscana, Tolaini** 190
85% Sangiovese-15% Merlot; dry, balanced medium-bodied palate with ripe fruit and fresh acidity
- 3203 **Barolo Cannubi, 2013, Piemonte, Marchesi di Barolo** 310
Nebbiolo; garnet red colour bouquet with traces of liquorice and tobacco, full-bodied and elegant

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mozzarella bar