

Osteria dell'Angolo
The wine selection...

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*By the Glass
Spumanti*

125ml

£7.00

112 *Prosecco Special Cuvée NV Zonin*

Very well-balanced and appealing, with the extremely delicate almond note that is typical of Prosecco.

628 *Franciacorta Millesimato Brut 2004 La Montina*

£11.00

Rich in flower scents, balanced and fully developed; complex, with a light aftertaste of vanilla, due to a minimum part of Chardonnay
Fermented in oak barrels, smells of ripe fruit

White Wines by the glass

175 ml

99 *Grecanico 2008 Cusumano*

£4.00

Grecanico is nutty and floral, named after its Greek origins, and this wine from Sicily offers a real alternative to a white wine diet of Sauvignon Blanc and Chardonnay.

67 *“Le Vele” Verdicchio dei Castelli di Jesi Classico*

2008 Moncaro

£5.50

Intense fruity flavours are apparent in this gentle and refined wine. The bouquet is intense and the palate is full, rich and supple

34 *“Vigneto Colombara” Soave Classico 2008 Zenato*

£6.00

Much more outspoken: very fresh, powerful, beautiful mineral richness, some yeast, spices, a refined tiny bitter impression.
Great and clear expression of terroir, absolutely delicious. Great balance.

100 *Sauvignon Blanc doc Aquileia 2008 Ca' Bolani*

£6.50

Excellent aromas of exotic fruit and hints of fresh cut grass, Medium-bodied with good fruit and a nice, clean balanced finish.

18 *Pinot Grigio 2008 Ponte del Diavolo*

£7.00

This is the first vintage of Ponte del Diavolo. This Pinot Grigio is bright, light lemon in colour, with a clean, fresh perfume of white fruit, fresh hazelnuts and a touch of citrus on the nose.

103 *Muller-Thurgau Igt Sicilia 2007 Fazio*

£7.50

The Muller-Thurgau reveals intense, clean, pleasing and refined aromas which start with hints of peach, grape and pear followed by aromas of orange, pineapple, yellow rose, broom and apple.

20 *Chardonnay Classico 2008 Cantina Terzano*

£9.00

With wonderful aromas of apple cider, chalk and lemon zest, this clean and focused wine expands on the palate to reveal warm apple crisp

95 *“Arakena” Vermentino di Gallura (late harvest)*

2006 Cantina Monti

£13.50

Vermentino 100%, late harvesting. Ripe fruit, peach, apricot, balsamic scents of Mediterranean brush, rosemary, vanilla, liquorice root...

Rosé by the glass

175ml

872 *Rosa del Rosa 2008 Propieta Sperino*

£7.50

This Nebbiolo blend is a great rose for an informal get-together. Smooth, approachable, tasty.

Red Wines by the glass

175 ml

389 *“Villa Lucia” Rosso di Toscana 2007 Castellani*

£4.00

Selection of Sangiovese and Cabernet grapes from Tuscany Hills...Fruity,dry and harmonius

444 *Montepulciano d'Abruzzo 2008 Moncaro*

£5.00

A rich,cherry-flavored wine that fully reflects the excellent vineyard sites Moncaro have in the Marche region of Italy

372 *Merlot Friuli-Grave 2008 Villa Chiopris*

£5.50

Well balanced, soft forward drinking red fruits.

500 *“Sasseo” Primitivo del Salento 2007 Masseria Altemura*

£6.00

Spicy, full-bodied red with deep, black and red fruit flavours - raisins, plums, licquorice and cherries

386 *Refosco 2008 Ponte del Diavolo*

£7.00

Deep violet color with the aroma and flavors of plums, supported with light-to-medium tannins. A faint, not unpleasant, bitterness surfaces in the finish...This is Refosco wine!

394 *Chianti Classico 2006 Da Vinci*

£10.00

Recalls mature fruits like black cherries and blackberries on the nose, with hints of chocolate. Medium body, Round and structured on the palate, with toasty hints and sweet tannins.

310 *Nebbiolo Langhe 2008 Produttori del Barbaresco*

£11.00

Pleasant and complex aromas rise from the glass, dark fruit with subtle floral and herbal notes, an attractive blend of violets

459 *“Galana” Colli del Limbara 2004 Cantina Monti*

£13.00

An extremely intense ruby red colour, with tinges of violet, aged for 13 months in barriques. Warm, smooth, rich and elegant

Sweet & Fortified wines by the glass

PORT

Bottle 75 ml

10 Years Old Tawny Port NV Taylor's £77.00 £9.00

*Fragrant and nutty with great character and complexity
Rich layers of fig and roast plum, and needs sweetmeats to accompany it...*

Dow's Quinta do Bomfim 1998 Dow's £94.00 £12.00

*showing its true colours: firm, concentrated flavours of dark chocolate, prunes, violets,
Figs and raisins*

Sherry

75 ml

Manzanilla Fina Herederos de Argueso £4.00

*Herederos de Argueso is Manzanilla specialists based in Sanlúcar. This is the palest and most delicate of
Sheries, bone dry and refreshing with a distinctive salty tang*

Amontillado Viejisimo Sanchez Romate £9.00

*A generous wine made from Palomino fine grapes, dark amber colours. On the nose and on the mouth, this
wine's exceptional smoothness and intense aromas of nuts are its defining characteristics.*

Oloroso Viejisimo Sanchez Romate £13.00

*Dark mahogany, with elegant, heady aromas; this oloroso bears the characteristics of the oldest soleras. On
the mouth, it is smooth and velvety*

Pedro Ximenez Viejisimo Sanchez Romate £15.00

*Pedro Ximénez grapes are picked when they are very ripe and then left out in the sun to attain a higher sugar
concentration For over 35 years this wine has been made and aged in oak casks following the traditional
Jerez method. High density, dark colours, intense raisin aromas and sweet, velvety flavours define this
smooth, complex wine*

Marsala & Vernaccia

75 ml

Vernaccia di Oristano 1997 Attilio Contini £6.00

*Fascinating and ancient Sardinian fortified wine is made in a similar fashion to sherry; On account of its dry,
warm taste, rich structure and pleasing, slightly bitter orange peel notes*

Terre Arse Marsala Vergine 1998 Cantine Florio £7.00

*A superb and extraordinary dessert wine, also suitable for "convivial" occasions... Very dry with an
outstanding personality and elegance. Originated from the best vintages of Grillo grapes from Sicily*

Marsala Superiore 10 years old Marco de Bartoli £13.00

*This classical Superior Quality Marsala wine, is aged for over two years, and it is well known and
appreciated all over the world. It is an excellent appetizer when served chilled, and it matches perfectly with
desserts and some sorts of cheeses. Its scent is heady (due to the ageing in oak casks). Alcohol content 18°,
sugar content about 1%.*

Spumanti & Champagne

Spumanti

112	<i>Prosecco Special Cuvée NV Zonin</i>	£28.00
625	<i>“Il Bosco di Gica” Prosecco di Valdobbiadene NV Adami</i>	£37.00
627	<i>“Comitissa” Brut Riserva Alto Adige 2002 Lorenz Martini</i>	£50.00
628	<i>Franciacorta Millesimato Brut 2004 La Montina</i>	£60.00
629	<i>“Dosage Zero” Franciacorta 2003 Ca' del Bosco</i>	£94.00
630	<i>“Gran Cuvée Pas Opéré” Franciacorta 2002 Bellavista</i>	£127.00
631	<i>“Annamaria Clementi” Franciacorta 2001 Ca' del Bosco</i>	£178.00

Champagne

620	<i>Bollinger Special cuvée NV Bollinger</i>	£90.00
621	<i>Henriot Vintage 1998 Henriot</i>	£143.00
633	<i>Dom Perignon 1999 Moët ET Chandon</i>	£280.00
622	<i>“R.D” Bollinger 1996 Bollinger</i>	£373.00

Champagne Rosé

624	<i>“Belle Epoque” 2002 Perrier Jouet</i>	£353.00
634	<i>Dom Perignon Rosé 1998 Moët ET Chandon</i>	£650.00

Italy

Italian White Wines

Val d'Aosta

- 88 *Valle d'Aosta blanc de Morgex et de la Salle "Rayon"*
La Cave du Margex et de la Salle 2008 £30.00
- 2 *Valle d'Aosta Petite Arvine "Vigne Champorette"*
2006 Les Cretes £42.00

Piemonte

- 3 *Erbaluce di Caluso 2008 Proprieta' Sperino* £28.00
- 4 *Gavi 2008 Ca'Bianca* £29.00
- 6 *"Anas-Cetta" Langhe Bianco 2007 Elvio Cogno* £38.00
- 8 *Herzu Riesling Igt 2006 Ettore Germano* £55.00

Lombardia

- 118 *"San Silvestro" Pinot Nero (white) 2006 Conte Vistarono* £30.00
- 9 *"Sette Giugno" Riesling dell' Oltrepo' Pavese 2006*
Conte Vistarino £43.00
- 12 *Curtefranca Bianco 2007 Ca' del Bosco* £45.00
- 10 *"Brolettino" Lugana 2007 Ca' dei Frati* £48.00
- 110 *"Ca' Brione" Terrazze Retiche di Sondrio 2006*
Nino Negri £47.00
- 13 *"Sergio Zenato" Lugana Riserva 2006 Zenato* £66.00

Liguria

- 16 *Pigato 2007 Laura Aschero* £48.00

Alto Adige

19	<i>"Lahn" Sauvignon Blanc 2008 San Michele Appiano</i>	£34.00
20	<i>Chardonnay Classico 2008 Cantina Terlano</i>	£38.00
21	<i>Pinot Grigio 2008 Alois Lageder</i>	£39.00
22	<i>"Vogelmaier" Moscato Giallo 2007 Alois Lageder</i>	£40.00
23	<i>Val Venosta Riesling 2007 Tenuta Falkestein</i>	£45.00
24	<i>Veltliner 2007 Abazia di Novacella</i>	£46.00
25	<i>"Vorberg" Pinot Bianco Riserva 2006 Cantina Terlano</i>	£48.00
27	<i>"Manna Cru" 2007 Franz Haas</i>	£50.00
28	<i>"Praepositus" Kerner 2007 Abazia di Novacella</i>	£51.00
29	<i>"Sanct Valentin" Gewurztraminer 2006 San Michele Appiano</i>	£57.00
30	<i>Sauvignon 2007 Ignaz Niedrist</i>	£62.00
31	<i>"Nova Domus" Terlaner Riserva 2006 Cantina Terlano</i>	£81.00

Veneto

32	<i>Gambellara Classico 2007 Vignato</i>	£25.00
34	<i>"Vigneto Colombara" Soave Classico 2008 Zenato</i>	£26.00
35	<i>Castelcerino Soave Classico 2008 Filippi</i>	£27.00
37	<i>"Le Noci" Bianco di Custoza 2007 Cantina di Custoza</i>	£32.00
38	<i>"Capitel Foscari" 2006 Roberto Anselmi</i>	£46.00
39	<i>"La Rocca" Soave classico 2000 Leonildo Pieropan</i>	£75.00

Friuli Venezia Giulia

40	<i>Chardonnay Venezia Giulia 2008 Braide</i>	£21.00
41	<i>Sauvignon Blanc Grave del Friuli 2008 Villa Chiopris</i>	£26.00
100	<i>Sauvignon Blanc doc Aquileia 2008 Ca' Bolani</i>	£27.00
18	<i>Pinot Grigio 2008 Ponte del Diavolo</i>	£28.00
43	<i>Malvasia Istriana 2007 Russolo</i>	£28.00
42	<i>Vitovska del Carso 2004 Skerk</i>	£32.00
44	<i>Pinot Grigio Ramato 2008 Azienda Agricola Specogna</i>	£38.00
45	<i>"Toh!" Friuliano delle Grave 2007 Di Lenardo</i>	£40.00
46	<i>Ribolla Gialla del Collio Goriziano 2007 Tenuta Roncalto</i>	£42.00
47	<i>Collio Friulano 2007 Villa Russiz</i>	£50.00
49	<i>"Piere" Sauvignon Blanc 2006 Vie Di Romans</i>	£58.00
50	<i>Collio Bianco 2007 Edi Keber</i>	£64.00
51	<i>Verduzzo Friulano 2004 Bressan</i>	£65.00
52	<i>"Vecchie Vigne" Collio Bianco 2004 Roncus</i>	£66.00
56	<i>Ribolla Gravner Igt Venezia Giulia 1999 Josko Gravner</i>	£100.00
57	<i>Breg Bianco Gravner Igt Venezia Giulia 1999 Josko Gravner</i>	£100.00
59	<i>Malvasia Selezione 2006 Borgo del Tiglio</i>	£119.00
60	<i>"Filip" Colli Orientali Friulano 2007 Miani</i>	£137.00
61	<i>"Saurint" Colli Orientali Sauvignon 2007 Miani</i>	£137.00

Emilia Romagna

62	<i>Pignoletto 2007 Azienda Bianchini</i>	£30.00
63	<i>"Ageno" Malvasia bianca 2005 La Stoppa</i>	£63.00

Toscana

66	<i>"Collezione De Marchi" Chardonnay 2006 Isole e Olena</i>	£67.00
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Marche

116	<i>Falerio dei colli Ascolani 2006 Moncaro</i>	£21.00
67	<i>“Le Vele” Verdicchio dei Castelli di Jesi Classico 2008 Moncaro</i>	£24.00
68	<i>“Le Merlettaie” Offida Pecorino 2006 Ciu'Ciu'</i>	£32.00
69	<i>“Salmagina” Verdicchio dei Castelli di Jesi Superiore 2007 Zaccagnini</i>	£35.00
70	<i>“Vigna delle Oche” Verdicchio dei Castelli di Jesi Riserva 2005 San Lorenzo</i>	£48.00
71	<i>“Balciana” Verdicchio dei Castelli di Jesi 2006 Sartarelli</i>	£69.00
72	<i>Marche Bianco 1997 San Lorenzo</i>	£145.00

Lazio

75	<i>“Satrico” Igt Lazio 2007 Casale del Giglio</i>	£28.00
76	<i>“Villa dei Preti” Frascati Superiore 2007 Pietro Costantini</i>	£30.00

Abruzzo

77	<i>Trebbiano d'Abruzzo 2008 Gran Sasso</i>	£21.00
78	<i>“Vigne Nuove” Trebbiano D'Abruzzo 2007 Valle Reale</i>	£28.00
79	<i>Pecorino Igt Terre di Chieti 2008 Gran Sasso</i>	£30.00
80	<i>Trebbiano d'Abruzzo 2004 Edoardo Valentini</i>	£126.00

Campania

83	<i>“Caulino” Igt Campania 2007 Alois</i>	£28.00
84	<i>Falanghina Beneventano 2007 Villa Matilde</i>	£34.00
85	<i>“Kratos” Fiano 2006 Luigi Maffini</i>	£45.00
86	<i>“Cutizzi” Greco di Tufo 2006 Feudi di San Gregorio</i>	£54.00
87	<i>Fiano di Avellino 2007 Pietra Cupa</i>	£55.00

Sardegna

109	<i>"S'elegas" 2008 Argiolas</i>	£25.00
89	<i>"Terresinis" Bianco Igt 2007</i>	
	<i>Cantina Sociale della Vernaccia di Oristano</i>	£28.00
93	<i>"Terre Bianche" Alghero 2007 Sella & Mosca</i>	£30.00
90	<i>"Pedraia" Nuragus di Cagliari 2007 Santadi</i>	£33.00
91	<i>"Funtanaliras" Vermentino di Gallura 2008</i>	
	<i>Cantina Monti</i>	£34.00
92	<i>"Is Argiolas" Vermentino di Sardegna 2008 Argiolas</i>	£36.00
94	<i>Vernaccia di Oristano 1997 Attilio Contini</i>	£47.00
95	<i>"Arakena" Vermentino di Gallura (late harvest)</i>	
	<i>2006 Cantina Monti</i>	£57.00
113	<i>"Dettori Bianco" 2006 Dettori</i>	£84.00

Molise

82	<i>"Rami" Falanghina 2007 Di Majo Norante</i>	£31.00
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Puglia

96	<i>Salento Bianco 2008 Feudi di San Marzano</i>	£21.00
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Calabria

98	<i>Ciro' Bianco 2007 Santa Venere</i>	£32.00
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Sicilia

99	<i>Grecanico 2008 Cusumano</i>	£18.00
101	<i>Grecanico Igt Sicilia (organic) 2006 Di Giovanna</i>	£29.00
102	<i>"Polena" Igt Sicilia 2008 Donnafugata</i>	£32.00
64	<i>"Bianco di Caselle" Etna bianco 2007 Benanti</i>	£33.00
103	<i>Muller-Thurgau Igt Sicilia 2007 Fazio</i>	£30.00
104	<i>"Cubia" Igt Sicilia 2006 Cusumano</i>	£45.00
105	<i>"Outis" Etna Bianco 2006 Vini Biondi</i>	£55.00
106	<i>"Grappoli del Grillo" 2005 Marco de Bartoli</i>	£60.00
107	<i>"Cometa" Igt Sicilia 2007 Planeta</i>	£63.00
108	<i>"Integrale" Zibibbo 2007 Marco de Bartoli</i>	£71.00

Italian Red Wines

Val d'Aosta

300	<i>Mayolet 2005 Cantina di Barro</i>	£49.00
301	<i>"Vigne la Tour" Valle d'Aosta Fumin 2003 Les Cretes</i>	£77.00
302	<i>"Vigni di Torrette" Torrette Superiore 2004 Cantina di Barro</i>	£97.00

Piemonte

342	<i>Barbera d'Asti 2006 Castello del Poggio</i>	£26.00
501	<i>"I Ronchetti" Barbera d'Asti Superiore 2006 Dezzani</i>	£28.00
304	<i>Freisa d'Asti 2007 Giacomo Borgogno</i>	£32.00
308	<i>Dolcetto d'Alba 2007 Gd Vajra</i>	£35.00
310	<i>Nebbiolo Langhe 2008 Produttori del Barbaresco</i>	£43.00
312	<i>"Montegrilli" Langhe Rosso 2006 Elvio Cogno</i>	£48.00
315	<i>"Giada" Barbera d'Alba 2005 Andrea Oberto</i>	£76.00
318	<i>"Rabaja" Barbaresco 2001 Produttori del Barbaresco</i>	£100.00
320	<i>Lessona 2004 Proprieta' Sperino</i>	£104.00
323	<i>"Vanotu" Barbaresco 1999 Pellissero</i>	£136.00
324	<i>"Vigna Elena" Barolo 1998 Elvio Cogno</i>	£138.00
327	<i>"Rabaja" Barbaresco 2005 Bruno Rocca</i>	£145.00
331	<i>"L'Franc Bandit" 2004 Proprieta' Sperino</i>	£173.00

332	<i>"Momprivato" Barolo 2000 Giuseppe Mascarello</i>	£203.00
333	<i>Barolo Riserva 1978 Giacomo Borgogno</i>	£236.00
334	<i>"Campe" Barolo 2004 La Spinetta</i>	£256.00
336	<i>"Rocche dell'Annunziata Torriglione" Barolo 2001 Roberto Voerzio</i>	£331.00
337	<i>"Vanotu" Barbaresco (Magnum) 2000 Pellissero</i>	£519.00
338	<i>Barbaresco 1998 Gaja</i>	£650.00
339	<i>"Sperss" Langhe Nebbiolo 1996 Gaja</i>	£825.00
340	<i>Barolo (Magnum) 1986 Bartolo Mascarello</i>	£931.00

Lombardia

341	<i>"Monteselva" Buttafuoco 2005 Conte Vistarino</i>	£32.00
343	<i>"Ronchedone" 2006 Ca' dei Frati</i>	£47.00
344	<i>"Carteria" Valtellina Superiore Valgella 2005 Sandro Fay</i>	£59.00
345	<i>"Sfursat 5 Stelle" Valtellina Sforzato 2004 Nino Negri</i>	£123.00
346	<i>"Pinerio" Rosso del Sebino 2003 Ca' del Bosco</i>	£137.00

Trentino Alto Adige

489	<i>Pinot Nero Doc 2008 San Michele Appiano</i>	£32.00
348	<i>Lagrein 2005 Georg Ramoser</i>	£43.00
349	<i>"Poima" Igt Vallagarina 2006 Eugenio Rosi</i>	£54.00
350	<i>"Esegesi l'Incontro" 2004 Eugenio Rosi</i>	£63.00
351	<i>"Sanct Valentin" Merlot 2003 San Michele Appiano</i>	£71.00
353	<i>"Mulhweg" Merlot 2006 Ignaz Niedrist</i>	£73.00
355	<i>Sudtirol Blauburgunder Riserve 2003 Bruno Gottardi</i>	£99.00

Veneto

490	<i>Cabernet Sauvignon 2008 Solicum</i>	£24.00
359	<i>Valpolicella Classico 2008 Le Salette</i>	£30.00
361	<i>“Velluto” Valpolicella Classico Superiore 2004 Meroni</i>	£43.00
362	<i>“Ripassa” Valpolicella Superiore 2006 Zenato</i>	£45.00
364	<i>“JA-To” 2006 Vignato</i>	£55.00
367	<i>“Caterina Zardini” Amarone Classico Riserva 2003 Campagnola</i>	£104.00
368	<i>“Sansonina” Rosso delle Venezie 2004 Sansonina</i>	£107.00
369	<i>“Sergio Zenato” Amarone Classico Riserva 2003 Zenato</i>	£174.00
370	<i>“Velluto” Amarone Classico Riserva 1990 Meroni</i>	£250.00

Friuli Venezia Giulia

372	<i>Merlot Friuli-Grave 2008 Villa Chiopris</i>	£23.00
386	<i>Refosco 2008 Ponte del Diavolo</i>	£26.00
373	<i>Refosco dal Peduncolo Rosso del Collio 2007 Livon</i>	£28.00
375	<i>“Vertigo” 2007 Livio Felluga</i>	£44.00
376	<i>Merlot Grave del Friuli 2005 Croatto</i>	£61.00
377	<i>Pignolo 2004 Specogna</i>	£62.00
378	<i>“Sacrisassi Rosso” 2004 Le due Terre</i>	£67.00
492	<i>Pinot Nero 2005 Le due Terre</i>	£71.00
379	<i>Carso Terrano 2005 Az Agricola Zidarich</i>	£73.00
380	<i>Collio Rosso 2000 Borgo del Tiglio</i>	£89.00
381	<i>“Vino Rosso” Cabernet Sauvignon 2000 Dario Princic</i>	£90.00
383	<i>Colli Orientali Schioppettino 2006 Ronco del Gnemiz</i>	£98.00
385	<i>“Calvari” 2004 Miani</i>	£734.00

Emilia Romagna

387	<i>"Macchiona" 2004 La Stoppa</i>	£51.00
388	<i>"Noi" Colli di Rimini Rosso 2006 San Patrignano</i>	£52.00
438	<i>"AVI" 2005 San Patrignano</i>	£55.00

Toscana

389	<i>"Villa Lucia" Rosso di Toscana 2007 Castellani</i>	£21.00
391	<i>Morellino di Scansano 2007 Spiaggiolo</i>	£33.00
393	<i>Rosso di Montepulciano Villa Sant'Anna</i>	£37.00
394	<i>Chianti Classico 2006 Da Vinci</i>	£38.00
395	<i>Vino Nobile di Montepulciano 2005 Corte alla Flora</i>	£43.00
397	<i>"Pian del Ciampolo" 2007 Monteverdine</i>	£44.00
396	<i>Chianti Classico Riserva 2005 Tenuta di Capraia</i>	£48.00
399	<i>Rosso di Montalcino 2007 Conti Costanti</i>	£58.00
404	<i>"Ghiaie della Furba" 2003 Tenuta di Capezzana</i>	£81.00
476	<i>"La Querciola" Maremma Toscana I.g.t 2007 Massa Vecchia</i>	£98.00
407	<i>"Cepparello" 2005 Fattorie Isole e Olena</i>	£103.00
408	<i>"Argentiera" Bolgheri Superiore 2004 Tenuta Argentiera</i>	£104.00
409	<i>"W" Cabernet Franc Dedicato a Walter 2005 Poggio al Tesoro</i>	£106.00
411	<i>"Solengo" 2003 Argiano</i>	£119.00
412	<i>"Grandi Annate" Vino Nobile di Montepulciano 2004 Avignonesi</i>	£127.00
415	<i>"Petra" 2004 Petra</i>	£157.00
416	<i>"Saffredi" 2004 Le Pupille</i>	£160.00

417	<i>"Pietra d'Onice" 2001 Casanova di Neri</i>	£190.00
418	<i>"Galatrona" 2006 Fattoria Petrolo</i>	£207.00
419	<i>"Asinone" Vino Nobile di Montepulciano (Magnum) 2004 Poliziano</i>	£210.00
420	<i>"Carbonaione" 1992 Vittorio Fiore</i>	£250.00
421	<i>"Schidione" 1998 Jacopo Biondi Santi</i>	£269.00
423	<i>"Le Pergole Torte" 1998 Montevertine</i>	£320.00
425	<i>"Le Pergole Torte" 1999 Montevertine</i>	£430.00
427	<i>"Masseto" 2005 Tenuta dell'Ornellaia</i>	£950.00
428	<i>"Masseto" 2000 Tenuta dell'Ornellaia</i>	£1,120.00
429	<i>"Masseto" 2004 Tenuta dell'Ornellaia</i>	£1,200.00

Marche

433	<i>Lacrima di Morro d'Alba 2007 Velenosi</i>	£31.00
434	<i>"Grigiano Selezione" Rosso Conero 2004 Malacari</i>	£55.00
436	<i>"Nero d'Vite" Rosso Piceno 2003 Le Caniette</i>	£84.00

Umbria

441	<i>"Rubesco Vigna Monticchio" Torgiano Rosso Riserva 1995 Lungarotti</i>	£95.00
442	<i>"San Giorgio" 1993 Lungarotti</i>	£112.00
443	<i>Sagrantino di Montefalco 2003 Paolo Bea</i>	£175.00

Abruzzo

444	<i>Montepulciano d'Abruzzo 2008 Moncaro</i>	£22.00
446	<i>Montepulciano d'Abbruzzo Colline Teramane 2005 Gran Sasso</i>	£41.00
447	<i>"Edizione cinque Autoctoni" 2006 Farnese</i>	£60.00
448	<i>"Villa Gemma" Montepulciano d'Abruzzo 2003 Gianni Masciarelli</i>	£119.00
449	<i>Montepulciano d'Abruzzo 2001 Edoardo Valentini</i>	£323.00

Molise

450	<i>"Contado" Aglianico 2005 Di Majo Norante</i>	£35.00
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Campania

452	<i>Taurasi 2003 Pietra Cupa</i>	£96.00
453	<i>"Montevetrano" 2002 Montevetrano</i>	£127.00

Sardegna

457	<i>"Tamara" Cannonau di Sardegna 2007 Cantina Monti</i>	£35.00
458	<i>Cagnulari Isola dei Nuraghi 2007 Giovanni Cherchi</i>	£42.00
460	<i>"Tanca Farra" Alghero 2004 Sella & Mosca</i>	£45.00
459	<i>"Galana" Colli del Limbara 2004 Cantina Monti</i>	£50.00
463	<i>"Turriga" 2004 Argiolas</i>	£103.00

Puglia

500	<i>"Sasseo" Primitivo del Salento 2007 Masseria Altemura</i>	£28.00
466	<i>Primitivo Gioia del Colle 2005 Fatalone</i>	£31.00
469	<i>"Cappello di Prete" Salento rosso 2004 Francesco Candido</i>	£33.00
470	<i>"Le Cruste" Nero di Troia 2005 Alberto Longo</i>	£55.00
497	<i>"Donna Lisa" Salice Salentino Ris 1997 Leone di Castris</i>	£90.00

Calabria

474 *Savuto Rosso 2003 Odoardi* £45.00

Sicilia

495 *Merlot 2007 Cusumano* £18.00

472 *Syrah 2008 Nadaria* £22.00

413 *Nero d'Avola 2008 Torre Solaria'* £24.00

496 *Nero d'Avola 2008 Cusumano* £26.00

480 *"Phithos" Cerasuolo di Vittoria 2007 Cos* £50.00

482 *"Sagana" 2005 Cusumano* £64.00

484 *"Grammonte" Merlot 2005 Cottanera* £71.00

488 *"Mille e una Notte" 2005 Donnafugata* £135.00

Rosé Wines

872 *Rosa del Rosa 2008 Propieta Sperino* £30.00

880 *Bandol rosé 2007 Château de Pibarnon* £60.00

Credit Crunch Wines

White wines

99	<i>Grecanico 2008 Cusumano</i>	<i>£18.00</i>
96	<i>Salento Bianco 2008 Feudi di San Marzano</i>	<i>£21.00</i>
116	<i>Falerio dei colli Ascolani 2006 Moncaro</i>	<i>£21.00</i>
40	<i>Chardonnay Venezia Giulia 2008 Braide</i>	<i>£21.00</i>
77	<i>Trebbiano d'Abbruzzo 2008 Gran Sasso</i>	<i>£21.00</i>
67	<i>"Le Vele" Verdicchio dei Castelli di Jesi Classico 2008 Moncaro</i>	<i>£24.00</i>
32	<i>Gambellara Classico 2007 Vignato</i>	<i>£25.00</i>
109	<i>"S'elegas" 2008 Argiolas</i>	<i>£25.00</i>
34	<i>"Vigneto Colombara" Soave Classico 2008 Zenato</i>	<i>£26.00</i>
41	<i>Sauvignon Blanc Grave del Friuli 2008 Villa Chiopris</i>	<i>£26.00</i>
35	<i>"Castelcerino" Soave Classico 2008 Filippi</i>	<i>£27.00</i>
3	<i>Erbaluce di Caluso 2008 Proprieta' Sperino</i>	<i>£28.00</i>
18	<i>Pinot Grigio 2008 Ponte del Diavolo</i>	<i>£28.00</i>
78	<i>"Vigne Nuove" Trebbiano D'Abruzzo 2007 Valle Reale</i>	<i>£28.00</i>
89	<i>"Terresinis" Bianco Igt 2007 Cantina Sociale della Vernaccia di Oristano</i>	<i>£28.00</i>
83	<i>"Caulino" Igt Campania 2007 Alois</i>	<i>£28.00</i>
75	<i>"Satrico" Igt Lazio 2007 Casale del Giglio</i>	<i>£28.00</i>
4	<i>Gavi 2008 Ca'Bianca</i>	<i>£29.00</i>
101	<i>Grecanico Igt Sicilia (organic) 2006 Di Giovanna</i>	<i>£29.00</i>
118	<i>"San Silvestro" Pinot Nero (white) 2006 Conte Vistarono</i>	<i>£30.00</i>
88	<i>Valle d'Aosta blanc de Morgex et de la Salle "Rayon" La Cave du Margex et de la Salle 2007</i>	<i>£30.00</i>
62	<i>Pignoletto 2007 Azienda Branchini</i>	<i>£30.00</i>
79	<i>Pecorino Igt Terre di Chieti 2008 Gran Sasso</i>	<i>£30.00</i>

76	<i>“Villa dei Preti” Frascati Superiore 2007</i>	
	<i>Pietro Costantini</i>	£30.00
93	<i>“Terre Bianche” Alghero 2007 Sella & Mosca</i>	£30.00
103	<i>Muller-Thurgau Igt Sicilia 2007 Fazio</i>	£30.00
82	<i>“Rami” Falanghina 2007 Di Majo Norante</i>	£31.00
37	<i>“Le Noci” Bianco di Custoza 2007 Cantina di Custoza</i>	£32.00
42	<i>Vitovska del Carso 2004 Skerk</i>	£32.00
102	<i>“Polena” Igt Sicilia 2007 Donnafugata</i>	£32.00
68	<i>“Le Merlettaie” Offida Pecorino 2006 Ciu'Ciu'</i>	£32.00
64	<i>“Bianco di Caselle” Etna bianco 2007 Benanti</i>	£33.00
43	<i>Malvasia Istriana 2007 Russo</i>	£33.00
90	<i>“Pedraia” Nuragus di Cagliari 2007 Santadi</i>	£33.00
84	<i>Falanghina Beneventano 2007 Villa Matilde</i>	£34.00
91	<i>“Funtanaliras” Vermentino di gallura 2008</i>	
	<i>Cantina Monti</i>	£34.00
69	<i>“Salmagina” Verdicchio dei Castelli di Jesi Superiore 2007</i>	
	<i>Zaccagnini</i>	£35.00

Red wines

495	<i>Merlot 2008 Cusumano</i>	£18.00
389	<i>“Villa Lucia” Rosso di Toscana 2007 Castellani</i>	£21.00
444	<i>Montepulciano d’Abruzzo 2008 Moncaro</i>	£22.00
472	<i>Syrah 2008 Nadaria</i>	£22.00
372	<i>Merlot Friuli-Grave 2008 Villa Chiopris</i>	£23.00
496	<i>Nero d’Avola 2008 Cusumano</i>	£26.00
342	<i>Barbera d’Asti 2006 Castello del Poggio</i>	£26.00
386	<i>Refosco 2008 Ponte del Diavolo</i>	£26.00
501	<i>“I Ronchetti” Barbera d’Asti Superiore 2006 Dezzani</i>	£28.00
500	<i>“Sasseo” Primitivo del Salento 2007 Masseria Altemura</i>	£28.00
359	<i>Valpolicella Classico 2008 Le Salette</i>	£30.00
466	<i>Primitivo Gioia del Colle 2005 Fatalone</i>	£31.00
433	<i>Lacrima di Morro d’Alba 2007 Velenosi</i>	£31.00
304	<i>Freisa d’Asti 2007 Giacomo Borgogno</i>	£32.00
341	<i>“Monteselva” Buttafuoco 2005 Conte Vistarino</i>	£32.00
469	<i>“Cappello di Prete” Salento rosso 2004 Francesco Candido</i>	£33.00
391	<i>Morellino di Scansano 2007 Spiaggiolo</i>	£33.00
373	<i>Refosco dal Peduncolo Rosso del Collio 2007 Livon</i>	£28.00
489	<i>Pinot Nero 2007 San Michele Appiano</i>	£32.00
308	<i>Dolcetto d’Alba 2007 Gd Vajra</i>	£35.00
450	<i>“Contado” Aglianico 2005 Di Majo Norante</i>	£35.00
457	<i>“Tamara” Cannonau di Sardegna 2007 Cantina Monti</i>	£35.00

French White Wines

Burgundy Chablis

- 601 *Chablis "Domaine des Marronniers" 2006 Bernard Legland* £42.00
602 *Chablis 1er Cru Fourchaume 2006 Jean-Pierre Grossot* £66.00

Burgundy

- 603 *Mersault Vieilles Vignes 2006 Denis Boussey* £74.00
613 *Puligny-Montrachet 2006 Domaine Alain Chavy* £88.00
604 *"Ampelopsis" Pouilly Fuissé 2005 Saumaize-Michelin* £98.00
605 *Meursault 1er Cru Les Charmes 2005 Jean-Claude Boisset* £127.00

Loire

- 608 *Vouvray sec 2006 Domaine Champalou* £37.00
609 *"Cuvée Insolite" Sancerre 2007 Frank Millet* £64.00
610 *"Tryptique" Pouilly Fumé 2006 Alain Cailbourdin* £66.00

Côte du Rhône

- 611 *Condrieu 2007 Domaine du Monteillet* £94.00

South West

- 612 *"Anthologia" Moulin des Dames blanc 2005*
Chateau Tour des Gendres £185.00

French Red Wines

Burgundy

853	<i>Morey St Denis 2003 Domaine Hubert Lignier</i>	£133.00
858	<i>Gevrey-Chambertin 1990 Domaine Confuron-Cotetidot</i>	£232.00
859	<i>Romanee St Vivant Grand Cru 2004 Domaine Robert Arnoux</i>	£627.00

Bordeaux

860	<i>Château Lynch-Bages 1999 Château Lynch-Bages</i>	£189.00
861	<i>Château Beau Sejour-Becot 1985</i>	£194.00
862	<i>Château Pichon-Longueville Baron 1999</i>	£198.00
863	<i>Château Gruaud-Larose 1978</i>	£331.00
873	<i>Château Pichon-Longueville Comtesse de Lalande 1985</i>	£450.00
864	<i>Château Leoville-Las Cases 1985</i>	£489.00

Côte du Rhône

866	<i>Chateauneuf-du-Pape Cuvée Réserve 2000 Clos Saint Michel</i>	£95.00
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South West

867	<i>Cahors 2006 Chateau du Caillau</i>	£28.00
868	<i>“Cuvée XL” Madiran 1995 Chateau Montus</i>	£205.00

Languedoc Roussillon

869	<i>“La Valinière” Faugères 2005 Domaine Leon Barral</i>	£103.00
870	<i>Mas de Daumas Gassac 1997 Mas de Daumas Gassac</i>	£174.00

Provence

871	<i>Bandol Rouge 1999 Chateau de Pibarnon</i>	£100.00
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New World

U.S.A

<i>510 Arneis (white) 2006 Seghesio</i>	<i>£45.00</i>
<i>511 Old Wine Zinfanden (red) 2005 Seghesio</i>	<i>£48.00</i>

Australia

<i>512 Nebbiolo Adelaide Hills 2005 S.C.Pannell</i>	<i>£64.00</i>
<i>513 "Savitar" Shiraz McLaren Vale 2006 Mitolo</i>	<i>£75.00</i>

Large Format

Red wines

<i>419 "Asinone" Vino Nobile di Montepulciano (Magnum) 2004 Poliziano</i>	<i>£210.00</i>
<i>337 "Vanotu" Barbaresco (Magnum) 2000 Pellissero</i>	<i>£419.00</i>
<i>340 Barolo (Magnum) 1986 Bartolo Mascarello</i>	<i>£931.00</i>

Dessert Wines

“Bric du Liun” Arneis Passito (37.5cl) 2006 Deldetto £34.00

Bouquet of apricots and mature fruit, sweet, rounded and fresh in the mouth Goes well with cheeses, even those well seasoned

“Maximo” (37.5cl) 2004 Umani Ronchi £58.00

Thanks to the very special climatic conditions caused by the alternation of high humidity and drier airflows, at fairly low temperatures, the **Sauvignon Blanc** grapes are attacked by *Botrytis Cinerea* in its most *noble* form. This gives the wine incredibly complex and rare flavours and aromas... honey, apricot and peach, followed by aromas of ripe fig, candied fruit and citrus...and more , more , more...!!!

Eiswein Traminer (37.5cl) 2003 Ernst Triebaumer £61.00

It has a distinctive soft slightly savory nose, with confiture of apricots, quince and a hint of citrus fruit. This is a little more opulent Compared to other years however, there is great acidity that lifts the wine and makes it a very refreshing dessert wine indeed.

“Kabir” Moscato di Pantelleria (75cl) 2008 £65.00

An elegant, equilibrated interpretation of Zibibbo, the wine offers a clean, balanced bouquet with scents of melons, orange peel, roses and honey... Moderately sweet, fresh and sapid flavor with limited alcohol.

“Mueggen” Passito di Pantelleria (37.5cl) 2005

Salvatore Murana £74.00

The grapes remain under the sun for 10-12days for Moscato di Pantelleria Mueggen... For lover of meditation wine

Vouvray Cuvée C.C Tries de Vendage (50cl) 2003

Domaine Champalou £98.00

Pear, exotic fruit or honey aromas, and the confit apricot will explode in your mouth...

is appreciable during the aperitif and also for the dinner with a foie gras, a blue cheese or an apricot tart

Occhio di Pernice (37.5cl) 1992 Avignonesi £417.00

Amber in colour, its bouquet is very intense persistent and complex, reminiscent of dried fruits, spices and vanilla; its taste is fullbodied, persistent and thoroughly unique.

