

WHITE WINES

SIETE SOLES, SEMILLON, CHARDONNAY 🍷 5.5 ~ 🍷 22

Chile, Central Valley

The aroma recalls tropical fruit, mingling with green apples and rounded out by an alluring hint of zesty orange peel. A fresh, ripe flavour with a round, fruity mouthfeel leads to a persistent aftertaste.

MEZZACORONA, PINOT GRIGIO 🍷 6 ~ 🍷 26

Italy, Trentino - Alto - Adige

Very clean, nicely balanced Pinot Grigio, with a gentle floral aroma, good medium weight in the mouth, and a refreshing finish.

KAYRA, NARINCE 🍷 7.5 ~ 🍷 32

Turkey, Anatolia

Coll evenings give a mineral focus to a fresh, fruity wine with aromas of Asian pear, quince, camomile and grapefruit. Pairs beautifully with spicy cuisine and fresh seafood. Also try with creamy pasta dishes, grilled chicken, salads, shellfish and fresh, soft cheese.

MONTALTO, ORGANIC CATARRATO 24

Italy, Sicily

Fruity and dry with fresh citrus notes and a crisp, fruity palate. Aromas of apples and nuts with orange and orange peel notes on the palate. A great match with salads and cured meats.

ADEGA DE PEGOES, COLHEITA SELECCIONADA 27

Portugal, Setubal, Santo Isidro de Pegoes

A full flavoured wine with waxy aromas of orange blossom, through to a rich and opulent palate with creamy vanilla spice and a persistent, elegant finish. A food friendly wine which accompanies stronger fish dishes such as rich tagine, poultry served in a rich sauce and hard cheese.

MASI, PASSO BLANCO 29

Argentina, Torrontes

Roses, orange blossom and broom on the nose as well as fruity hints of grapefruit, orange and peach. Fresh full - bodied and well - balanced on the palate; long lasting in the mouth with touch of lemon on the finish. An exceptional pairing to spicy dishes and mezes.

GAVI DI GAVI, LA CONTESSA BROGLIA 37

Italy, Gavi

Great texture and precision, with distinctive greengage and almond notes on the palate. Fresh and dry.

SAINT CLAIRE, SAUVIGNON BLANC 42

New Zealand, Marlborough

A full, crisp and powerful wine showing intense flavours passionfruit and gooseberry, with underlying herbaceous tones. This wine has a full yet elegant palate, subtle minerality and a well balanced long, lingering finish. An ideal match with grilled vegetables & fresh seafood.

DOMAINE JEAN GOULLEY, CHABLIS 46

France, Chablis

Clean with good wight, bracing acidity and a light mineral character with good length and finishing with a nutty, almond note. Classic Chablis. A wonderful pairing for fresh shellfish, especially prawns.

FOUCHER LEBRUN, SANCERRE 50

France, Loire, Sancerre

Crisp, flavoursome Sancerre which offers floral and boxwood aromas. The palate shows juicy citrus fruit alongside the trademark elegance and minerality of the appellation. For the most delicate pasta and seafood dishes as well as pan fried or baked fishes.

GERARD BERTRAND, CIGALUS BLANC 74

France, Languedoc Roussillon

Intense, complex bouquet of ripe citrus fruits, grapefruit, with peach, honey and dried fruits, combined with lovely toasted notes. Full, rich and silky on the palate with mature, ample notes of vanilla, lightly toasted oak, butter and aromatic tropical fruits. Great length, which is lively and fresh.

CHASSAGNE BLANC “IER CRU” LES ENSEIGNIERES, MARC COLIN 95

France, Burgundy

Just on the border with Puligny, but still a characteristic Chassagne, with aromas of hazelnuts and lemon, a rocky grip in the mouth, and beautiful long length.

ROSE WINES

DOMAINE COSTE 🍷 6.5 ~ 🍷 25

France, Cotes de Provence

Palish pink in colour, with a plump, dry palate and flavours of strawberry and blackberry. Fresh and round with good length. Delightful and delicate rose, very versatile, that will pair with most fishes and seafood, light meats, charcuterie and roasted vegetables will be well defined thanks to its ambiguity but generosity in the palate.

KAYRA, KALECIK KARASI 🍷 7 ~ 🍷 32

Turkey, Anatolia

Pale pink in colour with delightful notes of citrus, orange flower, pink grapefruit and ripe red fruits which follow through to a palate of wild strawberry, raspberry, a hint of ginger and a lively acidity on the finish. Serve as an apéritif, or to accompany salads & mixed meze.

CAVES D'ESCLANS, WHISPERING ANGEL 55

France, Cote’s de Provence

One of the finest roses from provence, light in colour but with an intense nose of rose petals, violets and strawberries. The palate is full and dry with an everlasting after-taste. Will be a great compliment to roast fish, spiced dishes and starters.

RED WINES

SIETE SOLES, CABERNET/MERLOT 🍷 5.5 ~ 🍷 22

Chile, Central Valley

Ripe red fruit aromas with notes of blackberries, blueberries and black pepper. Medium bodied and well balanced. Richer in character, this wine will be great match to white meat and red meat dishes and a great compliment to roasted vegetables.

KAYRA, KALECIK KARASI 🍷 8 ~ 🍷 39

Turkey, Anatolia

The wine expresses its earthy roots, along with lively fruit aromas of ripe plums and ginger flower, which lead trough to a lightness of fruit, density of texture, and soft, silky tannins on the palate. Ideal with grilled red meats, chicken with a tomato based sauce, moussaka and fresh, soft cheese.

FERREIRINHA, ESTEVA 🍷 7.5 ~ 🍷 27

Portugal, Douro

Aromas of ripe redcurrant and raspberry as well as some hints of violets. Well - balanced in the mouth, a result of the softness of Tinta Barroca, the body and length of Touriga Franca and the elegance of Tinta Roriz. An intense red that would be a great match to aged red meats with creamy sauces.

MONTALTO, NERO D’AVOLA 24

Italy, Sicily

Notes of ripe red fruits, sweet spices and liquorice. The fruit flavours continue on the round, generous palate. A light but long wine that match richer fish, light white meats and charcuterie.

CASA LAPOSTOLLE, MERLOT 32

Chile, Rapel Valley

Elegant, complex and aromatic on the nose, full of red fruit and sweet spices. Medium - bodied with an elegant, juicy mouthfeel; long and round on the finish. An elegant wine that compliments all red meat dishes and pastas.

CHATEAU KSARA, PRIEURE KSARA 34

Lebanon, Beeka Valley

This is a bright and intense ruby - red wine, with an exotic, fruity aroma with notes of liquorice and spice. It is a classic yet supple wine, perfect for a variety of occasions. Serve with a slow roasted leg of lamb, a hearty stew and grilled red meats.

MASI, PASSO DOBLE, MALBEC/CORVINA 35

Argentina, Tupungato

Fragrant and complex on the nose with ripe fruit aromas enhanced by notes of prune and liquorice. Upfront and powerful on the palate with hints of spice and cooked cherries followed by a long appetizing finish. An unusual blend that will find its best pairing amongst roasted red meats and vegetables.

PIEDROSSO “PLUTONE”, OCONE 36

Italy

A characteristically juicy, fruit - driven style of Piedrosso, with heaps of summer berry aroma, a gentle texture in the mouth, and a lip - smacking finish.

RIOJA CRIANZA, FINCA NUEVA 2011 38

Spain

A traditional, savoury style of Crianza in which rich blackberry and cassis fruit mingles with more mature notes of leather and spice, as well as creamy, toasty notes from the oak ageing. Dense, long and vibrant on the palate.

PEPPOLI 45

Italy, Chianti Classico

Intense red fruit aromas are offset by delicate notes of vanilla and chocolate. Pleasantly lingering with a fresh, vibrant feel in the mouth. A delicate red wine that will compliment all red meats but will be an incredible partner of game, mushroom based dishes like risottos or pastas, blue and hard cheeses.

SAINT CLAIR, BLOCK 5 BULL BLOCK, PINOT NOIR 59

New Zealand, Marlborough

A round full bodied wine with ripe flavours of black cherries, blackcurrant and wild blackberries. Fine tannin and focused, balanced acidity complements the lifted French oak and spice on the finish. It matches perfectly with full-flavoured lamb dishes.

LA BIOCA, BARBARESCO 69

Italy, Piedmont, Barbaresco

A deep, complex nose with hints of liquorice, roses and raspberry. The palate is mouth - filling yet delicate and harmonious, with a velvety texture, great clarity, and a long, elegant finish.

PRUNOTTO, BAROLO 82

Italy, Piedmont, Barolo

Complex nose with notes of rose, strawberry and forest fruits. Delicately floral, perfumed yet persistent on the palate, this is Barolo at its best. A complex wine that will enhance vegetables and mushrooms, a great pairing with risottos and game.

FRESCOBALDI, BRUNELLO DI MONTALCINO 120

Italy, Tuscany, Brunello di Montalcino

A lively, luminous ruby red. The nose offers a melange of berries, dominated by blackberry with floral notes of violets, backed by spicy black pepper, toasted coffee and hazelnuts. The texture is dense with elegant tannins. The finish is very long and warm with the spicy notes joined by intense fruity flavours. Ideal with braised red meats and hearty dishes.

CHATEAU KIRWAN 145

France, Bordeaux, Margaux

Fragrant, approachable Margaux with plum and blackcurrant fruit, good concentration on the palate, and a subtle, velvety texture. An elegant rich wine with a long lasting after-taste that will do marvels along red meats and game.

PIVAZ

EPPING

CHAMPAGNE & SPARKLING WINES

CA'DEL CONSOLE, PROSECCO, EXTRA DRY 16 ~ 26

Italy, Veneto

A classic Prosecco with aromas of white peach, pear and flowers. The palate is fresh, not too dry and clean as a whistle all the way through to the sparkling finish. a classic aperitif and lovely to pair with spicy dishes, fish and pasta.

DRAPPIER, CARTE D'OR, BRUT 12 ~ 68

France, Champagne

Fine aromatic richness, it opens with aromas of stoned fruits such as white vineyard peach. A spicy hint announces a powerful and complex palate. A vinous Champagne of lovely complexity with a characteristic note of quince jelly. Lovely as aperitif or with hors d'ouvres.

DOM PERIGNON 2006 170

France, Champagne

The immediate impression is of the mildness of the pure, airy, bright bouquet. A floral, fruity pastel tone then unfolds and quickly darkens into candied fruit, ripe hay and toasted notes, along with hints of liquorice. This wine is one of the finest examples of wine making.

DOM PERIGNON, CRISTAL 260

France, Champagne

Intense and delicate revealing a clean and well integrated mixture of flavours of honey, cocoa and lightly toasted hazelnuts, a savoury explosion of ripe fruit revealing red fruit, white chocolate, caramel and Danish pastry. Compliments fruit and creamy desserts, meaty fish, shellfish.

ROSE SPARKLING

CARPENE, MALVOTI, ROSE BRUT 17 ~ 39

Italy

Deep pink with hints of crimson, the wine has a perfumed floral bouquet, with elegant yet intense notes of wild berries and morello cherries. It is full, tangy with rounded fruit on the palate. Ideal as an aperitif or to accompany richly flavoured fish such as salmon & white meats.

LAURENT PERRIER, ROSE 85

France, Champagne

A nose with plenty of strawberry full of vivacity and an easy drinking charm. A great wine to have with all sorts of starters, fish or meats of all kind.

SWEET WINES

MOSCHAICO, LA BIOCCIA, MOSCHATO D'ASTI 6.5 ~ 30

Italy, Piedmont

Typical Moscato characteristics on the nose, with hints of acacia honey and hawthorn. Feather - light at 5% alcohol, with a gentle sparkle and a delicate sweetness lifting the aromas of fresh grapes and spring flowers.

Wine