

LA BRUSCHETTA

RISTORANTE ITALIANO

Vini Rossi

BARBERA D'ASTI SUPERIORE D.O.C.G. "TIRTEO" (PIEMONTE – <i>Neirano</i>)	£27.50
Grapes 100%Barbera d'Asti. Rich well structured, red berries, spices, silky tannins.	
SALICE SALENTINO ROSSO D.O.C. (PUGLIA – <i>Cantine due Palme</i>)	£28.50
Grapes-Negroamaro and Black Malvasia. Award winning, intense ruby, spices, berry fruits, full, smooth.	
BIFERNO ROSSO D.O.C. "RISERVA" (MOLISE – <i>Tombacco</i>)	£28.95
Grapes-Montepulciano and Aglianico. Deep ruby, spices, cinnamon, wood, velvety, full and rounded	
MONTEPULCIANO D'ABRUZZO D.O.C. (ABBRUZZO – <i>Zaccagnini</i>)	£33.50
Grapes-Montepulciano. Rounded, rich, dark red, full soft black cherry damson fruit	
BARBERA D'ALBA D.O.C. "VINUM VITA EST "(PIEMONTE – <i>Terre del Barolo</i>)	£36.95
Grapes-100% Barbera Langhe. Single vineyard, dark ruby, intense wild berries, vanilla.	
CHIANTI CLASSICO D.O.C.G. (TOSCANA – <i>Rocca delle Macie</i>)	£42.50
Grapes- Sangiovese, Canaiolo and Merlot. Vibrant ruby, fruity, hints of spices, aromatic, savoury, full bodied.	
RIPASSO VALPOLICELLA SUPERIORE D.O.C. (VENETO - <i>Rocca Sveva</i>)	£47.50
Grapes-Corvina, Rondinella & Molinara.Uniquely. Intense deep colour, ripe berries, spices, purple damsons, full bodied.	
BAROLO D.O.C.G. (PIEMONTE - <i>Neirano</i>)	£61.95
Grapes- 100% Nebbiolo. Rich body, deep colour, delicate floral, vanilla, full flavour.	
BARBARESCO D.O.C.G. "BRICCO GAIANO ROCCA" (PIEMONTE – <i>Gaiano Rocca</i>)	£63.50
Grapes-100% Nebbiolo. Full bodied, garnet, intense flavours, dry, velvety lasting finish.	
AMARONE VALPOLICELLA CLASSICO D.O.C.G.(VENETO – <i>Scuola Grande</i>)	£84.95
Grapes-Corvina, Corvinone, Rondinella, Oseleta & Molinara. Complex depth, intense purple, cherry plum, black cherry, coffee, tobacco, cocoa, velvety, full bodied.	
BRUNELLO DI MONTALCINO D.O.C.G. "CUIPIO" (TOSCANA – <i>Pinino</i>)	£89.95
Grapes-Sangiovese. Firm textured, liquorice, tobacco, velvety cherry, balanced berry fruit, full bodied.	

Rosso della Casa

EMPORIO ROSSO SICILIA I.G.T. (SICILIA - <i>Casa Vinicola Firriato</i>)	£24.95
Grapes- Merlot, Nero d'Avola Rich velvety, cherry, blackcurrant, light spice.	
By the glass: (regular - 175ml)	£7.50
(large - 250ml)	£8.95

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Vini Bianchi

SOAVE CLASSICO D.O.C. “VILLA BORGHETTI” (VENETO - <i>Cantine Pasqua</i>)	£29.50
Grapes-Garganega, Trebbiano di Soave, Chardonnay. Fresh apple, peaches, delicate floral, tangy, balanced.	
VERDICCHIO DEI CASTELLI DI JESI (MARCHE - <i>Monteschiavo</i>)	£28.95
Grape-100% Verdicchio. Delicate, fresh, fruity, hints of almonds.	
CHARDONNAY LANGHE D.O.C. “VINUM VITA EST” (PIEMONTE - <i>Terre del Barolo</i>)	£32.95
Grapes-100% Chardonnay. Intense fruity scents, dry fresh, well balanced.	
SAUVIGNON BIANCO D.O.C. “SOSESERE” (FRIULI V. GIULIA - <i>Forchir</i>)	£33.95
Grapes-100% Sauvignon blanc. Straw yellow colour, gooseberry, soft fruits, crisp.	
FALANGHINA BENEVENTANO I.G.T. (CAMPANIA - <i>Macchialupa</i>)	£36.50
Grapes- 100% Falanghina. Golden, intense, rich aroma, peach, honey, smooth and warm.	
PINOT GRIGIO D.O.C. “FRIULI GRAVE” (FRIULI V. GIULIA – <i>Torre Rosazza</i>)	£34.95
Grapes-100% Pinot Grigio. Versatile, bone dry taste, juicy apples, intense aromas.	
ARAGOSTA VERMENTINO DI SARDEGNA D.O.C (SARDEGNA <i>Santa Maria la Palma</i>)	£37.50
Grapes-Vermentino di Sardegna. Delicate, fragrant ripe apples, dry, crisp.	
GRECO DI TUFO D.O.C.G. (CAMPANIA – <i>Macchialupa</i>)	£41.95
Grapes-100% Greco. Fruity, intense aroma, hints of apricot, dry, smooth.	
LUGANA D.O.C. “L’LAC” (LOMBARDIA – <i>Piona</i>)	£43.50
Grapes-100%Trebbiano di Lugana. Citrus, green peppers, fresh, dry, balanced.	
GAVI DI GAVI D.O.C.G. (PIEMONTE – <i>Conti Speroni</i>)	£48.95
Grapes- 100%Cortese. Intense, fruity, full bodied, golden apples, almonds.	

Bianco della Casa

EMPORIO BIANCO SICILIA I.G.T. (SICILIA - <i>Casa Vinicola Firriato</i>)	£24.95
Grapes- Inzolia, Catarrato Elegant toasted almonds, fresh citrus.	
By the glass: (regular - 175ml)	£7.50
(large - 250ml)	£8.95

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RISTORANTE ITALIANO

Vini Rose`

PINOT GRIGIO BLUSH I.G.T. "LE POESIE" (VENETO – Cantina di Soave) **£26.50**
 Grapes-Pinot Grigio. Well balanced elegant medium body, aromatic and crisp.

Rose` della Casa

SALENTO ROSALITA I.G.T. (PUGLIA - Due Palme) **£27.50**
 Grapes-Negroamaro Malvasia. Light coral, delicate, soft fruit flavours.
By the glass: (regular - 175ml) **£8.50**
(large - 250ml) **£9.95**

Vini Organici

MERLOT D.O.C. "AD47 SOTTOVOCE" (VENETO –Tombacco) **£27.95**
 BIO VEGAN - Grapes- 100% Merlot: Deep dark red, berry, vanilla aroma,
 light tannin, dry finish.

PINOT GRIGIO D.O.C. "ANNO DOMINI 47" (VENETO-Tombacco) **£27.95**
 BIO VEGAN - Grapes- 100%Pinot Grigio: Distinctive refined bouquet, apple notes, crisp
 and tangy.

Half BottlesVini Bianchi

SAUVIGNON FRIULI GRAVE D.O.C. (FRIULI V. GIULIA – Antonutti) **£20.95**

PINOT GRIGIO FRIULI GRAVE D.O.C. (FRIULI V. GIULIA - Antonutti) **£20.95**

Vini Rossi

REFOSCO FRIULI GRAVE D.O.C. (FRIULI V. GIULIA – Antonutti) **£20.95**

CHIANTI CLASSICO D.O.C.G. (TUSCANY- Rocca delle Macie) **£24.95**

La Nostra Selezione

PECORINO TERRE DI CHIETI I.G.T. “COLLEZIONE” (ABBRUZO – <i>Tombacco</i>)	£28.95
Grapes-Pecorino. Complex hues of exotic fruit, notes of soft spices, well structured.	
GRILLO BIO I.G.P. “AQUILAE TERRE SICILIANE” (SICILIA - <i>Canicatti</i>)	£39.50
Grapes- 100%Grillo. Zesty citrus and aromatic floral notes, intense palate.	
ROSSO PICENO D.O.C. SUPERIORE “BRECCIAROLO” (MARCHE – <i>Velenosi</i>)	£32.95
Grapes-Montepulciano70%, Sangiovese 30%. Ruby red, intense bouquet- vanilla notes, full bodied.	
MORAGO APPASSITE I.G.T. (VENETO – <i>Pasqua</i>)	£34.50
Grapes- Corvina and Merlot. Deep red ruby, spicy, well balanced with soft and round finish. “A young style Amarone”.	
PRIMITIVO DI MANDURIA D.O.C. “COSTAROSSA” (PUGLIA – <i>Surani</i>)	£35.95
Grapes-100%Primitivo di Manduria Deep ruby red, intense dark fruits, spicy notes, velvety, warming.	
CANNONAU DI SARDEGNA D.O.C. “RISERVA” (SARDEGNA – <i>Tenuta L’Ariosa</i>)	£42.95
Grapes- 100% Cannonau. Bright ruby red, purple hues, ripe berries, spices, aromatic herbs, elegant tannins with full round finish.	
ROSSO DI MONTALCINO D.O.C. (TOSCANA – <i>Pinino</i>)	£57.95
Grapes- 100%Sangiovese grosso. Ruby red, intense ripe berries, mellow, well rounded.	
CHIANTI CLASSICO D.O.C.G. “RISERVA” (TOSCANA – <i>Rocca delle Macie</i>)	£59.95
Grapes- Sangiovese, Cabernet and Merlot. Intense ruby red, full bodied, fruity touch of spices.	
BOLGHERI D.O.C. “SASSI SPARSI” (TOSCANA – <i>Rocca delle Macie</i>)	£62.95
Grapes-60%Cabernet Sauvignon, 40% Merlot. Red berry fruits, cinnamon, spices, elegant structure.	

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RISTORANTE ITALIANO

Wine by the Glass**EMPORIO BIANCO SICILIA I.G.T (SICILIA - *Casa Vinicola Firriato*)**

Grapes- Inzolia, Catarrato. Elegant toasted almonds, fresh citrus.

**By the glass: (regular - 175ml)
(large - 250ml)****£7.50
£8.95****SOAVE CLASSICO VILLA BORGHETTI D.O.C (VENETO- *Cantine di Soave*)**

Grapes - Garganega, Trebbiano di Soave, Chardonnay. Fresh apple, peaches, delicate floral, tangy, balanced.

**By the glass: (regular - 175ml)
(large - 250ml)****£8.50
£9.95****EMPORIO ROSSO SICILIA I.G.T (SICILIA - *Casa Vinicola Firriato*)**

Grapes- Merlot, Nero d'Avola. Rich velvety, cherry, blackcurrant, spice.

**By the glass: (regular - 175ml)
(large - 250ml)****£7.50
£8.95****SALICE SALENTINO ROSSO D.O.C. (PUGLIA - *Due Palme*)**

Grapes-Negroamaro, Black Malvasia. Award winning, intense ruby, spices, berry fruits, full, smooth

**By the glass: (regular - 175ml)
(large - 250ml)****£8.50
£9.95****SALENTO ROSATO D.O.C. (PUGLIA - *Due Palme*)**

Grapes-Negroamaro Malvasia. Light coral, delicate, soft fruit flavours.

**By the glass: (regular - 175ml)
(large - 250ml)****£8.50
£9.95**Vini frizzanti**PROSECCO DI VALDOBBIADENE EXTRA DRY D.O.C.G. (PIEMONTE – *Bartolomiol*)** £45.95

Softly straw coloured with light dry bubbly froth using the Charmat method.

PROSECCHINO DI VALDOBBIADENE (baby bottle 200ml)**£14.50****PROSECCO LE CONTESSE EXTRA DRY D.O.C.****£35.50****PROSECCHINO LE CONTESSE (baby bottle 200ml)****£11.95****N. V. -HOUSE CHAMPAGNE****£56.95****N.V. -HOUSE ROSE` CHAMPAGNE****£79.95****N.V.-G.H. MUMM CHAMPAGNECORDON ROUGE****£89.95****VINTAGE G.H. MUMM CHAMPAGNE 2006****£139.95**Vini da dolci**PASSITO ALEATICO DOLCE (PUGLIA - *Due Palme*)****£7.95****RECIOTO ROCCA SVEVA DI SOAVE CLASSICO D.O.C. (VENETO - *Soave Scari*)****£8.95****VINSANTO DEL CHIANTI CLASSICO D.O.C. (TOSCANA - *Rocca delle Macie*)****£10.95****By dessert glass (50ml)****By bottle (50cl) from****P.=£39.50 R.=£61.50 V.=£72.50**

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Vini di Prestigio

- VINO NOBILE DI MONTEPULCIANO D.O.C.G. “BOSCARELLI”** **£79.95**
(TOSCANA- *Boscarelli*)
 Grapes 100% Sangiovese. One of Tuscany’s true gems Quercetonda is a single vineyard, it opens with tones of truffles and ripe plums on the nose and on the palate has a distinctly savoury flavour, including sage and game.
- BAROLO D.O.C.G. RISERVA “VINUM VITA EST” (PIEMONTE- *Terre di Barolo*)** **£94.95**
 Grapes 100% Nebbiolo.
 From the hills of the Langhe region this wine matures in oak casks for 2-3 years, ruby red, intense aroma subtle scent of rose, full, elegant and well structured.
- AMARONE DELLA VALPOLICELLA D.O.C. “LA BASTIA”** **£109.95**
(VENETO –*Tinazzi –Ca’ di Rocchi*)
 Grapes: Corvina, Rondinella, Molinara. Rich garnet colour with intense fragrance, warm and dry, velvety with an excellent finish.
- “GAJA” SITO MORESCO LANGHE D.O.C (PIEMONTE - *Angelo Gaja*)** **£111.95**
 Grapes:35%Nebbiolo, 35%Merlot, 30%Cabernet Sauvignon. Supple blending, red fruit aromas, fruity, full, elegant, very fine, silky tannins- ideal to drink upon its release.
- “GAJA” ROSSJ-BASS LANGHE D.O.C. (PIEMONTE – *Angelo Gaja*)** **£119.95**
 Grapes:100% Chardonnay. One of Italy’s most famous wines made by its most iconic producer. Fine perfume, citrus fruits, hint of honey, considerable depth, definite character, very elegant, good acidity, fresh, lingering.
- TIGNANELLO I.G.T. (TOSCANA - *Marchesi Antinori*)** **£199.95**
 Grapes- 80% Sangiovese, 5% Cabernet Franc, 15% Cabernet Sauvignon.
 Bottled only in favourable vintages Tignanello is produced exclusively from the vineyards of the same name. This is an intense ruby red with purple highlights; notes of dark fruit, aromatic plum fruits dominate with cherries, although young the wine is ready and inviting, rich, harmonious.
- SASSICAIA BOLGHERI D.O.C. (TOSCANA - *Tenuta San Guido*)** **£495.00**
 Grapes- 85%Cabernet Sauvignon, 15% Cabernet Franc **£415.00**
 The Sassicaia is sheer elegance & finesse, impressive, impeccable balance, gorgeous aromas; crushed blackberries, floral & spices, ultra silky tannins.

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SOFT DRINKS	from	£2.95
SAN PELLEGRINO Blood Orange - Lemon		£3.50
SANBITTER - Campari style alcohol free aperitif		£3.95
MINERAL WATER		£4.50
MIXERS (125ml)		£2.75
NASTRO AZZURRO - MORETTI -ALCOHOL FREE (330ml)		£5.50
PROSECCO DI VALDOBBIADENE BABY (200ml bottle)		£14.50
PROSECCO DI VALDOBBIADENE EXTRA DRY D.O.C.G		£45.95
PROSECCO LE CONTESSE BABY (200ml bottle)		£11.95
PROSECCO LE CONTESSE EXTRA DRY D.O.C		£35.50
N.V. HOUSE CHAMPAGNE		£56.95
N.V. ROSE' CHAMPAGNE		£79.95
N.V. G.H. MUMM CHAMPAGNE		£89.95
VINTAGE G.H MUMM CHAMPAGNE 2006		£139.95
LA BRUSCHETTA APERITIF		£10.95
(Aperol, Prosecco, Angostura bitter)		
APEROL / CAMPARI & SODA		£9.95
APEROL SPRITZ		£10.95
NEGRONI		£10.95
GORDONS & MIXER		£7.95
BOMBAY / TANQUERAY & MIXER		£8.95
HENDRICKS & MIXER		£9.95
SEEDLIP (Alcohol free distilled botanical)		£8.95
VERMOUTH		£4.95
DESSERT WINE		1- £8.55
Passito 1- Recioto 2 – Vinsanto 3 - (50ml)		2- £9.95
		3- £10.95
PORT, SHERRY, BRANDY & LIQUERS		£5.55
AMARI (50 ml)		£7.95
Averna – Montenegro - Lucano		
WHISKY		£4.95
Famous Grouse- Bells-Whyte & Mackay		
MALT WHISKY		£7.95
Macallan – Laphroaig – Glenmorangie - Highland Park – Jura		
Glenlivet – Talisker – Ardmøre – Aberlour – Old Pulteney		
COGNAC V.S.		£6.95
COGNAC V.S.O.P. & VECCHIA ROMAGNA		£7.95
COGNAC X.O.		£14.95
GRAPPE – (Prestige) MARZADRO - from		£8.95