

**LA BRUSCHETTA**

RISTORANTE ITALIANO

**Vini Rossi**

<b>BARBERA D'ASTI SUPERIORE D.O.C.G. "TIRTEO" ( PIEMONTE – <i>Neirano</i> )</b>	<b>£29.95</b>
Grapes 100%Barbera d'Asti. Rich well structured, red berries, spices, silky tannins.	
<b>SALICE SALENTINO ROSSO D.O.C. ( PUGLIA – <i>Cantine due Palme</i> )</b>	<b>£30.95</b>
Grapes-Negroamaro and Black Malvasia. Award winning, intense ruby, spices, berry fruits, full, smooth.	
<b>BIFERNO ROSSO D.O.C. "RISERVA" ( MOLISE – <i>Tombacco</i> )</b>	<b>£31.95</b>
Grapes-Montepulciano and Aglianico. Deep ruby, spices, cinnamon, wood, velvety, full and rounded	
<b>MONTEPULCIANO D'ABRUZZO D.O.C. (ABBRUZZO – <i>Zaccagnini</i> )</b>	<b>£35.50</b>
Grapes-Montepulciano. Rounded, rich, dark red, full soft black cherry damson fruit	
<b>BARBERA D'ALBA D.O.C. "VINUM VITA EST "( PIEMONTE – <i>Terre del Barolo</i> )</b>	<b>£37.95</b>
Grapes-100% Barbera Langhe. Single vineyard, dark ruby, intense wild berries, vanilla.	
<b>CHIANTI CLASSICO D.O.C.G. ( TOSCANA – <i>Rocca delle Macie</i> )</b>	<b>£44.95</b>
Grapes- Sangiovese, Canaiolo and Merlot. Vibrant ruby, fruity, hints of spices, aromatic, savoury, full bodied.	
<b>RIPASSO VALPOLICELLA SUPERIORE D.O.C. ( VENETO - <i>Rocca Sveva</i> )</b>	<b>£49.50</b>
Grapes-Corvina, Rondinella & Molinara.Uniquely. Intense deep colour, ripe berries, spices, purple damsons, full bodied.	
<b>BAROLO D.O.C.G. "LE TERRE"( PIEMONTE -<i>Terre di Barolo</i> )</b>	<b>£69.95</b>
Grapes- 100% Nebbiolo. Rich body, ruby red , cherry, nutty and tobacco hints, full flavour.	
<b>AMARONE VALPOLICELLA CLASSICO D.O.C.G.( VENETO – <i>Scuola Grande</i> )</b>	<b>£84.95</b>
Grapes-Corvina, Corvinone, Rondinella, Oseleta & Molinara. Complex depth, intense purple, cherry plum, black cherry, coffee, tobacco, cocoa, velvety, full bodied.	
<b>BARBARESCO D.O.C.G. "MORASSINO" ( PIEMONTE – <i>Cascina Morassino</i> )</b>	<b>£90.95</b>
Grapes-100% Nebbiolo. Cherry flavours, hints of chocolate, spicy oak, voluptuous background of darker fruits, fine integrated tannins.	
<b>BRUNELLO DI MONTALCINO D.O.C.G. "Val di Suga" ( TOSCANA – <i>Cantina suga</i> )</b>	<b>£119.90</b>
Grapes-Sangiovese. Complex nose, generous fruit, elegant, ripe red fruit, orange, bitter orange, excellent tannins, well structured.	

**Rosso della Casa**

<b>EMPORIO ROSSO SICILIA I.G.T. ( SICILIA - <i>Casa Vinicola Firriato</i> )</b>	<b>£25.95</b>
Grapes- Merlot, Nero d'Avola Rich velvety, cherry, blackcurrant, light spice.	
<b>By the glass: (regular - 175ml)</b>	<b>£7.95</b>
<b>(large - 250ml)</b>	<b>£9.50</b>

**LA BRUSCHETTA**

RISTORANTE ITALIANO

**Vini Bianchi**

<b>VERDICCHIO DEI CASTELLI DI JESI ( MARCHE - <i>Monteschiavo</i> )</b>	<b>£30.95</b>
Grape-100% Verdicchio. Delicate, fresh, fruity, hints of almonds.	
<b>SOAVE CLASSICO D.O.C. “VILLA BORGHETTI” ( VENETO - <i>Cantine Pasqua</i> )</b>	<b>£31.50</b>
Grapes-Garganega, Trebbiano di Soave, Chardonnay. Fresh apple, peaches, delicate floral, tangy, balanced.	
<b>CHARDONNAY LANGHE D.O.C. “VINUM VITA EST” ( PIEMONTE - <i>Terre del Barolo</i> )</b>	<b>£33.95</b>
Grapes-100% Chardonnay. Intense fruity scents, dry fresh, well balanced.	
<b>ARAGOSTA VERMENTINO DI SARDEGNA D.O.C (SARDEGNA <i>Santa Maria Palma</i>)</b>	<b>£34.95</b>
Grapes-Vermentino di Sardegna. Delicate, fragrant ripe apples, dry, crisp.	
<b>SAUVIGNON BIANCO D.O.C. “SOSESERE” (FRIULI V. GIULIA - <i>Forchir</i>)</b>	<b>£35.50</b>
Grapes-100% Sauvignon blanc. Straw yellow colour, gooseberry, soft fruits, crisp.	
<b>PINOT GRIGIO D.O.C. “FRIULI GRAVE” ( FRIULI V. GIULIA – <i>Torre Rosazza</i> )</b>	<b>£36.95</b>
Grapes-100% Pinot Grigio. Versatile, bone dry taste, juicy apples, intense aromas.	
<b>FALANGHINA BENEVENTANO I.G.T. ( CAMPANIA - <i>Macchialupa</i> )</b>	<b>£37.95</b>
Grapes- 100% Falanghina. Golden, intense, rich aroma, peach, honey, smooth and warm.	
<b>GRECO DI TUFO D.O.C.G. ( CAMPANIA – <i>Macchialupa</i> )</b>	<b>£42.95</b>
Grapes-100% Greco. Fruity, intense aroma, hints of apricot, dry, smooth.	
<b>LUGANA D.O.C. “L’LAC” ( LOMBARDIA – <i>Piona</i>)</b>	<b>£46.95</b>
Grapes-100% Trebbiano di Lugana. Citrus, green peppers, fresh, dry, balanced.	
<b>GAVI DI GAVI D.O.C.G. ( PIEMONTE – <i>Conti Speroni</i> )</b>	<b>£47.95</b>
Grapes- 100% Cortese. Intense, fruity, full bodied, golden apples, almonds.	

**Bianco della Casa**

<b>EMPORIO BIANCO SICILIA I.G.T. ( SICILIA - <i>Casa Vinicola Firriato</i> )</b>	<b>£25.95</b>
Grapes- Inzolia, Catarrato Elegant toasted almonds, fresh citrus.	
<b>By the glass: (regular - 175ml)</b>	<b>£7.95</b>
<b>(large - 250ml)</b>	<b>£9.50</b>

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RISTORANTE ITALIANO

Vini Rose`

**PINOT GRIGIO BLUSH I.G.T. "LE POESIE" (VENETO – Cantina di Soave )** **£28.50**  
 Grapes-Pinot Grigio. Well balanced elegant medium body, aromatic and crisp.

Rose` della Casa

**SALENTO ROSALITA I.G.T. ( PUGLIA - Due Palme )** **£28.95**  
 Grapes-Negroamaro Malvasia. Light coral, delicate, soft fruit flavours.  
**By the glass: (regular - 175ml)** **£8.95**  
**(large - 250ml)** **£9.95**

Vini Organici

**MERLOT D.O.C. "AD47 SOTTOVOCE" (VENETO –Tombacco )** **£29.95**  
 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)** **£29.95**  
 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 BRUSCHETTA**

RISTORANTE ITALIANO

**La Nostra Selezione**

<b>PECORINO TERRE DI CHIETI I.G.T. “RINOMATA” (ABBRUZO – Tombacco)</b>	<b>£30.95</b>
Grapes-Pecorino. Complex hues of exotic fruit, notes of soft spices, well structured.	
<b>GRILLO BIO I.G.P. “AQUILAE TERRE SICILIANE” ( SICILIA - Canicatti )</b>	<b>£40.95</b>
Grapes- 100%Grillo. Zesty citrus and aromatic floral notes, intense palate.	
<b>ROSSO PICENO D.O.C. ORGANIC (MARCHE – Tombacco)</b>	<b>£34.95</b>
Grapes-Montepulciano, Sangiovese. Intense ruby red, elegant ripe cherry blackcurrant note, vanilla black pepper spice, fine tannins, soft, fruity.	
<b>MORAGO APPASSITE I.G.T. ( VENETO – Pasqua )</b>	<b>£35.95</b>
Grapes- Corvina and Merlot. Deep red ruby, spicy, well balanced with soft and round finish. “A young style Amarone”.	
<b>PRIMITIVO DI MANDURIA D.O.C. “COSTAROSSA” ( PUGLIA – Surani )</b>	<b>£36.95</b>
Grapes-100%Primitivo di Manduria Deep ruby red, intense dark fruits, spicy notes, velvety, warming.	
<b>CANNONAU DI SARDEGNA D.O.C. “VALMELL” ( SARDEGNA – Santa Maria Palma )</b>	<b>£37.95</b>
Grapes- 100% Cannonau. Bright ruby red, purple hues, ripe berries, spices, aromatic herbs, elegant tannins with full round finish.	
<b>ROSSO DI MONTALCINO D.O.C. ( TOSCANA – Rocca delle Macie)</b>	<b>£61.95</b>
Grapes- 100%Sangiovese grosso. Ruby red, intense ripe berries, mellow, well rounded.	
<b>CHIANTI CLASSICO D.O.C.G. “RISERVA” ( TOSCANA – Rocca delle Macie )</b>	<b>£62.95</b>
Grapes- Sangiovese, Cabernet and Merlot. Intense ruby red, full bodied, fruity touch of spices.	
<b>BOLGHERI D.O.C. “SASSI SPARSI” ( TOSCANA – Rocca delle Macie )</b>	<b>£63.95</b>
Grapes-60%Cabernet Sauvignon, 40% Merlot. Red berry fruits, cinnamon, spices, elegant structure.	

**LA BRUSCHETTA**

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)****£7.95****(large - 250ml)****£9.50****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)****£8.95****(large - 250ml)****£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)****£7.95****(large - 250ml)****£9.50****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)****£8.95****(large - 250ml)****£9.95****SALENTO ROSATO D.O.C. ( PUGLIA - *Due Palme* )**

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

**By the glass: (regular - 175ml)****£8.95****(large - 250ml)****£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*)****£8.95****RECIOTO ROCCA SVEVA DI SOAVE CLASSICO D.O.C. (VENETO - *Soave Scari*)****£11.50****VINSANTO DEL CHIANTI CLASSICO D.O.C. ( TOSCANA - *Rocca delle Macie*)****£10.95****By dessert glass (50ml)****By bottle (50cl) from****P.=£41.50 R.=£79.20 V.=£77.90**

## Vini di Prestigio

<b>VINO NOBILE DI MONTEPULCIANO D.O.C.G. “BOSCARELLI”</b> ( TOSCANA- <i>Boscarelli</i> )		<b>£85.95</b>
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.		
<b>BAROLO D.O.C.G. “BRICCO DEI GUAZZI” (PIEMONTE-<i>Bricco Guazzi</i>)</b>		<b>£110.95</b>
Grapes 100% Nebbiolo. From the hills of the Langhe region, ruby red, intense aroma subtle scent of rose, full, spicy notes, velvety tannins elegant and well structured.		
<b>AMARONE DELLA VALPOLICELLA D.O.C. “LA BASTIA”</b> (VENETO – <i>Tinazzi –Ca’ di Rocchi</i> )		<b>£110.95</b>
Grapes: Corvina, Rondinella, Molinara. Rich garnet colour with intense fragrance, warm and dry, velvety with an excellent finish.		
<b>“GAJA” SITO MORESCO LANGHE D.O.C ( PIEMONTE - <i>Angelo Gaja</i> )</b>		<b>£115.95</b>
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.		
<b>“GAJA” ROSSJ-BASS LANGHE D.O.C. ( PIEMONTE – <i>Angelo Gaja</i> )</b>		<b>£119.95</b>
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.		
<b>TIGNANELLO I.G.T. ( TOSCANA - <i>Marchesi Antinori</i> )</b>	v.2017	<b>£265.95</b>
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.		
<b>SASSICAIA BOLGHERI D.O.C. ( TOSCANA -<i>Tenuta San Guido</i>)</b>	v. 2010	<b>£595.00</b>
Grapes- 85%Cabernet Sauvignon, 15% Cabernet Franc	v. 2014	<b>£495.00</b>
The Sassicaia is sheer elegance & finesse, impressive, impeccable balance, gorgeous aromas; crushed blackberries, floral & spices, ultra silky tannins.		

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<b>SOFT DRINKS</b>	<b>£3.50</b>
<b>SAN PELLEGRINO Blood Orange -Lemon</b>	<b>£3.95</b>
<b>MINERAL WATER</b>	<b>£4.75</b>
<b>NASTRO AZZURRO - MORETTI -ALCOHOL FREE (330ml)</b>	<b>£5.90</b>
<b>PROSECCO DI VALDOBBIADENE BABY (200ml bottle)</b>	<b>£14.50</b>
<b>PROSECCO DI VALDOBBIADENE EXTRA DRY D.O.C.G</b>	<b>£45.95</b>
<b>PROSECCO LE CONTESSE BABY (200ml bottle)</b>	<b>£11.95</b>
<b>PROSECCO LE CONTESSE EXTRA DRY D.O.C</b>	<b>£35.50</b>
<b>N.V. HOUSE CHAMPAGNE</b>	<b>£56.95</b>
<b>N.V. ROSE' CHAMPAGNE</b>	<b>£79.95</b>
<b>N.V. G.H. MUMM CHAMPAGNE</b>	<b>£89.95</b>
<b>VINTAGE G.H MUMM CHAMPAGNE</b>	<b>£139.95</b>
<b>LA BRUSCHETTA APERITIF (Aperol, Prosecco, Angostura bitter)</b>	<b>£10.95</b>
<b>FIZZ (with soda) -APEROL-CAMPARI-ITALICUS-LIMONCELLO-or AMARO DEL CAPO</b>	<b>£9.95</b>
<b>SPRITZ (with Prosecco) -APEROL-CAMPARI-ITALICUS-LIMONCELLO-or MONTENEGRO</b>	<b>£11.95</b>
<b>ON THE ROCKS -APEROL-CAMPARI-LIMONCELLO-AMARETTO or AMARI</b>	<b>£7.95</b>
<b>NEGRONI (Gin, sweet vermouth, Campari)</b>	<b>£11.95</b>
<b>NEGRONI BIANCO (Gin, Italicus, vermouth)</b>	<b>£11.95</b>
<b>AMARO NEGRONI (Montengro, Campari, gin)</b>	<b>£11.95</b>
<b>AMERICANO (with sweet vermouth &amp; soda) CAMPARI- ITALICUS-</b>	<b>£11.95</b>
<b>AMARETTO COCKTAIL (Disaronno, cognac, Prosecco.)</b>	<b>£13.95</b>
<b>GORDONS &amp; MIXER</b>	<b>£8.95</b>
<b>BOMBAY - TANQUERAY &amp; MIXER</b>	<b>£9.95</b>
<b>HENDRICKS &amp; MIXER</b>	<b>£10.95</b>
<b>SEEDLIP &amp; MIXER (Alcohol free distilled botanical)</b>	<b>£9.95</b>
<b>VERMOUTH</b>	<b>£4.95</b>
<b>DESSERT WINE</b>	<b>1- £8.95</b>
<b>Passito 1- Recioto 2 – Vinsanto 3 - (50ml)</b>	<b>2- £11.50</b>
	<b>3- £10.95</b>
<b>PORT, SHERRY, BRANDY &amp; LIQUERS</b>	<b>£5.95</b>
<b>AMARI (50 ml)</b>	<b>£7.95</b>
<b>Averna – Montenegro – Lucano- Del Capo</b>	
<b>WHISKY</b>	<b>£4.95</b>
<b>Famous Grouse- Bells-Whyte &amp; Mackay</b>	
<b>MALT WHISKY</b>	<b>£8.95</b>
<b>Macallan – Laphroaig – Glenmorangie - Highland Park – Jura</b>	
<b>Glenlivet – Talisker – Ardmore – Aberlour – Old Pulteney</b>	
<b>COGNAC V.S.</b>	<b>£6.95</b>
<b>COGNAC V.S.O.P. &amp; VECCHIA ROMAGNA</b>	<b>£7.95</b>
<b>COGNAC X.O.</b>	<b>£14.95</b>
<b>GRAPPE – (Prestige) MARZADRO - from</b>	<b>£9.95</b>