20 LB 02

LA BRUSCHETTA

RISTORANTE ITALIANO

Vini Rossi

BARBERA D'ASTI SUPERIORE D.O.C.G. *"TIRTEO"* (PIEMONTE – *Neirano*) **£33.95**
Grapes 100%Barbera d'Asti. Rich well structured, red berries, spices, silky tannins.

SALICE SALENTINO ROSSO D.O.C. (PUGLIA – *Cantine due Palme*) **£34.95**
Grapes-Negroamaro and Black Malvasia. Award winning, intense ruby, spices, berry fruits, full, smooth.

BIFERNO ROSSO D.O.C. *"RISERVA"* (MOLISE – *Tombacco*) **£34.00**
Grapes-Montepulciano and Aglianico. Deep ruby, spices, cinnamon, wood, velvety, full and rounded

MONTEPULCIANO D'ABRUZZO D.O.C. (ABBRUZZO – *Zaccagnini)* **£39.00**
Grapes-Montepulciano. Rounded, rich, dark red, full soft black cherry damson fruit

BARBERA D'ALBA D.O.C. "*LE RONDINI "*(PIEMONTE – *Terre del Barolo*) **£39.95**
Grapes-100% Barbera Langhe. Single vineyard, dark ruby, intense wild berries, vanilla.

CHIANTI CLASSICO D.O.C.G. (TOSCANA – *Rocca delle Macie*) **£46.95**
Grapes- Sangiovese, Canaiolo and Merlot. Vibrant ruby, fruity, hints of spices, aromatic, savoury, full bodied.

RIPASSO VALPOLICELLA SUPERIORE D.O.C. (VENETO - *Rocca Sveva*) **£54.95**
Grapes-Corvina, Rondinella & Molinara.Uniquely. Intense deep colour, ripe berries, spices, purple damsons, full bodied.

BAROLO D.O.C.G. "LE TERRE"(PIEMONTE -*Terre del Barolo*) **£76.95**
Grapes- 100% Nebbiolo. Rich body, ruby red , cherry, nutty and tobacco hints, full flavour.

AMARONE VALPOLICELLA CLASSICO D.O.C.G.(VENETO – *Scuola Grande)* **£86.95**
Grapes-Corvina, Corvinone, Rondinella, Oseleta & Molinara. Complex depth, intense purple, cherry plum, black cherry, coffee, tobacco, cocoa, velvety, full bodied.

BARBARESCO D.O.C.G. *"VERMILIUM"* (PIEMONTE – *Terre del Barolo)* **£91.95**
Grapes-100% Nebbiolo. Cherry flavours, hints of chocolate, spicy oak, voluptuous background of darker fruits, fine integrated tannins.

BRUNELLO DI MONTALCINO D.O.C.G. (TOSCANA – *Corte dei Venti*) **£120.95**
Grapes-100%Sangiovese grosso. Complex nose, generous fruit, elegant, ripe red fruit, orange, bitter orange, excellent tannins, well structured.

Rosso della Casa

EMPORIO ROSSO SICILIA I.G.T. (SICILIA - *Casa Vinicola Firriato*) **£29.95**
Grapes- Merlot, Nero d'Avola Rich velvety, cherry, blackcurrant, light spice.
By the glass: (regular - 175ml) **£9.50**
(large - 250ml) **£11.50**

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RISTORANTE ITALIANO

Vini Bianchi

VERDICCHIO DEI CASTELLI DI JESI (MARCHE - *Monteschiavo*) **£33.95**
Grape-100% Verdicchio. Delicate, fresh, fruity, hints of almonds.

SOAVE CLASSICO D.O.C. *"VILLA BORGHETTI"* (VENETO - *Cantine Pasqua*) **£35.50**
Grapes-Garganega, Trebbiano di Soave, Chardonnay. Fresh apple, peaches, delicate floral, tangy, balanced.

ARAGOSTA VERMENTINO DI SARDEGNA D.O.C (SARDEGNA-*Santa Maria Palma*) **£36.95**
Grapes-Vermentino di Sardegna. Delicate, fragrant ripe apples, dry, crisp.

PINOT GRIGIO D.O.C. "*LAMIS"* (FRIULI V. GIULIA – *Fochir*) **£36.95**
Grapes-100% Pinot Grigio. Versatile, bone dry taste, juicy apples, intense aromas.

SAUVIGNON BIANCO D.O.C. *"SORESERE"* (FRIULI V. GIULIA - *Forchir*) **£40.95**
Grapes-100% Sauvignon blanc. Straw yellow colour, gooseberry, soft fruits, crisp.

CHARDONNAY LANGHE D.O.C. "*LE RONDINI*" (PIEMONTE - *Terre del Barolo)* **£37.50**
Grapes-100% Chardonnay. Intense fruity scents, dry fresh, well balanced**.**

FALANGHINA BENEVENTANO I.G.T. (CAMPANIA - *Macchialupa*) **£41.00**
Grapes- 100% Falanghina. Golden, intense, rich aroma, peach,
honey, smooth and warm.

GRECO DI TUFO D.O.C.G. (CAMPANIA – *Macchialupa*) **£47.95**
Grapes-100% Greco. Fruity, intense aroma, hints of apricot, dry, smooth.

LUGANA D.O.C. "*L'LAC"* (LOMBARDIA – *Piona*) **£49.95**
Grapes-100%Trebbiano di Lugana. Citrus, green peppers, fresh, dry, balanced.

GAVI DI GAVI D.O.C.G. (PIEMONTE – *Conti Speroni*) **£49.95**
Grapes- 100%Cortese. Intense, fruity, full bodied, golden apples, almonds.

Bianco della Casa

EMPORIO BIANCO SICILIA I.G.T. (SICILIA - *Casa Vinicola Firriato*) **£29.95**
Grapes- Inzolia, Catarrato Elegant toasted almonds, fresh citrus.

By the glass: (regular - 175ml) **£9.50**
(large - 250ml) **£11.50**

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LA BRUSCHETTA

RISTORANTE ITALIANO

Vini Rose`

PINOT GRIGIO BLUSH I.G.T. *"LE POESIE"* (VENETO – *Cantina di Soave*) **£30.95**
Grapes-Pinot Grigio. Well balanced elegant medium body, aromatic and crisp.

Rose` della Casa

SALENTO ROSALITA I.G.T. (PUGLIA - *Due Palme*) **£32.95**
Grapes-Negroamaro Malvasia. Light coral, delicate, soft fruit flavours.
By the glass: (regular - 175ml) **£9.95**
(large - 250ml) **£12.95**

Vini Organici

MERLOT D.O.C. *"AD47 SOTTOVOCE"* (VENETO –*Tombacco)* **£34.95**
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*) **£33.95**
BIO VEGAN - Grapes- 100%Pinot Grigio: Distinctive refined bouquet, apple notes, crisp and tangy.

Half Bottles

Vini Bianchi

PINOT GRIGIO FRIULI GRAVE D.O.C. (FRIULI V. GIULIA - *Antonutti*) **£23.95**

Vini Rossi

CHIANTI CLASSICO D.O.C.G. (TUSCANY- *Rocca delle Macie*) **£28.95**

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LA BRUSCHETTA

RISTORANTE ITALIANO

La Nostra Selezione

PECORINO TERRE DI CHIETI I.G.T. *"RINOMATA"* (ABBRUZO – *Tombacco*) **£34.95**
Grapes-Pecorino. Complex hues of exotic fruit, notes of soft spices, well structured.

GRILLO BIO ORGANIC D.O.C. *"KEBRILLA SICILIA"* (SICILIA – *Cantine Fina*) **£37.95**
Grapes-100%Grillo. Zesty citrus, aromatic floral notes, intense palate with long last finish

MORAGO APPASSITE I.G.T. (VENETO – *Pasqua*) **£35.95**
Grapes- Corvina and Merlot. Deep red ruby, spicy, well balanced with soft and round finish. "A young style Amarone".

ROSSO PICENO SUPERIORE "*BRECCIAROLO"* (MARCHE – *Velenosi*) **£38.95**
Grapes-Montepulciano, Sangiovese. Intense ruby red, elegant ripe cherry blackcurrant note, vanilla black pepper spice, fine tannins, soft, fruity.

PRIMITIVO DI MANDURIA D.O.C. *"COSTAROSSA"* (PUGLIA – *Surani*) **£41.95**
Grapes-100%Primitivo di Manduria Deep ruby red, intense dark fruits, spicy notes, velvety, warming.

CANNONAU DI SARDEGNA D.O.C. *"VALMELL"* (SARDEGNA – *Santa Maria Palma*) **£40.95**
Grapes- 100% Cannonau. Bright ruby red, purple hues, ripe berries, spices, aromatic herbs, elegant tannins with full round finish.

CHIANTI CLASSICO D.O.C.G. *"RISERVA"* (TOSCANA – *Rocca delle Macie*) **£68 .95**
Grapes- Sangiovese, Cabernet and Merlot. Intense ruby red, full bodied, fruity with touchs of spices and strong structure.

VINO NOBILE DI MONTEPULCIANO D.O.C.G. *"1787"* **£71.50**
(TOSCANA- *Rocca delle Macie*)
Grapes 90% Sangiovese- 10% Prugnolo. One of Tuscany's true gems.
Ruby red with garnet reflections, intense bouquet with fruity hint sand spicy notes. Warm and savoury strong finish on the palate, ideal with strong meat and cheeses

ROSSO DI MONTALCINO D.O.C. (TOSCANA – *(Corte dei venti)* **£75.95**
Grapes- 100%Sangiovese grosso.
Young version of the Brunello di Montalcino. Ruby red, intense ripe berries, mellow, well rounded and smooth on the palate

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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)**	**£9,50**
	(large - 250ml)	**£11.50**

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)**	**£10.50**
	(large - 250ml)	**£12.50**

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)**	**£9.50**
	(large - 250ml)	**£11.50**

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)**	**£10,50**
	(large - 250ml)	**£12.50**

SALENTO ROSATO D.O.C. (PUGLIA - *Due Palme*)
Grapes-Negroamaro Malvasia. Light coral, delicate, soft fruit flavours.

By the glass:	**(regular - 175ml)**	**£9.95**
	(large - 250ml)	**£11.95**

Vini frizzanti

PROSECCO LE CONTESSE EXTRA DRY D.O.C.	**£35.95**
PROSECCHINO LE CONTESSE (baby bottle 200ml)	**£11.95**
BORTOLOMIOL PROSECCO ZERO (Zero alcohol)	**£22.95**

N. V. -HOUSE CHAMPAGNE	**£59.95**
N.V. –HOUSE ROSE` CHAMPAGNE	**£79.95**
N.V.-G.H. MUMM CHAMPAGNECORDON ROUGE	**£99.95**
VINTAGE G.H. MUMM CHAMPAGNE 2006	**£159.95**

Vini da dolci

PASSITO ALEATICO DOLCE (PUGLIA - *Due Palme*)	**£10.50**
RECIOTO ROCCA SVEVA DI SOAVE CLASSICO D.O.C. (VENETO - *Soave Scari*)	**£12.50**
VINSANTO DEL CHIANTI CLASSICO D.O.C. (TOSCANA - *Rocca delle Macie*)	**£12.95**

By dessert glass (50ml)
By bottle (50cl) from **P.=£44.50 R.=£73.85 V.=£83.80**

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LA BRUSCHETTA

RISTORANTE ITALIANO

Vini di Prestigio

ROCCATO TOSCANA I.G.T. "*SUPERTOSCAN*" (TOSCANA – *Rocca delle Macie*) **£.109.95**
Grapes-100 Cabernet Sauvignon. Deep ruby red/garnet, rich and persistent bouquet with hint of berries ,vanilla, coffee and spices. Well balanced with strong structure and long finish.

BAROLO D.O.C.G. "BRICCO DEI GUAZZI" (PIEMONTE-*Bricco Guazzi*) **£115.95**
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.

AMARONE DELLA VALPOLICELLA D.O.C. RISERVA *"ROCCA SVEVA"* **£129.95**
(VENETO –*Cantine di Soave*)
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*) **£130.95**
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)* **£135.95**
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*) v.2017 **£310.00**
Grapes- 80% Sangiovese, 5% Cabernet Franc, 15% Cabernet Sauviignon.
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)* v. 2010 **£695.00**
Grapes- 85%Cabernet Sauvignon, 15% Cabernet Franc v. 2014 **£595.00**
The Sassicaia is sheer elegance & finesse, impressive, impeccable balance, gorgeous aromas; crushed blackberries, floral & spices, ultra silky tannins.

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LA BRUSCHETTA

RISTORANTE ITALIANO

SOFT DRINKS	**£3.95**
MINERAL WATER	**£5.95**
NASTRO AZZURRO - MORETTI -ALCOHOL FREE *(330ml)*	**£5.95**
PROSECCO LE CONTESSE BABY (*200ml bottle*)	**£11.95**
PROSECCO LE CONTESSE EXTRA DRY D.O.C	**£35.95**
BORTOLOMIOL PROSECCO 0% (Zero alcohol)	**£22.95**
N.V. HOUSE CHAMPAGNE	**£59.95**
N.V. ROSE' CHAMPAGNE	**£79.95**
N.V. G.H. MUMM CHAMPAGNE	**£99.95**
VINTAGE G.H MUMM CHAMPAGNE	**£159.95**
LA BRUSCHETTA APERITIVO (Aperol, Prosecco, Angostura bitter)	**£12.95**
FIZZ (with soda) -APEROL-CAMPARI-ITALICUS-LIMONCELLO-or AMARO DEL CAPO	**£11.95**
SPRITZ (with Prosecco) -APEROL-CAMPARI-ITALICUS-LIMONCELLO-or MONTENEGRO	**£11.95**
ARTSPRITZ 0% (bitter- sweet orange spritz zero alcohol**)**	**£8.95**
ON THE ROCKS -APEROL-CAMPARI-LIMONCELLO-AMARETTO	**£7.95**
NEGRONI (Gin, sweet vermouth, Campari)	**£12.95**
NEGRONI BIANCO (Gin, Italicus, vermouth)	**£12.95**
NEGRONI AMARO (Montengro, Campari, gin)	**£12.95**
AMERICANO (sweet vermouth & soda) CAMPARI- ITALICUS-	**£11.95**
AMARETTO COCKTAIL (Disaronno, cognac, Prosecco.)	**£13.95**
WINTER PIMMS (Pimms, orange slice, ginger ale.)	**£11.95**
GORDONS & MIXER	**£11.95**
BOMBAY - TANQUERAY & MIXER	**£12.95**
HENDRICKS & MIXER	**£12.95**
GORDONS 0.0 / TANQUARY0.0 & MIXER (zero alcohol)	**£9.95**
VERMOUTH	**£6.95**
DESSERT WINE	**1- £10.50**
Passito 1- Recioto 2 – Vinsanto 3 - (*50ml*)	**2- £12.50**
	3- £12.95
PORT, SHERRY, BRANDY & LIQUERS	**£5.95**
AMARI (*50 ml*)	**£8.95**
Averna – Montenegro – Lucano- Del Capo	
WHISKY	**£4.95**
Famous Grouse- Bells-Whyte & Mackay	
MALT WHISKY	**£9.95**
Laphroaig – Glenmorangie - Highland Park – Jura	
Glenlivet – Talisker – Ardmore – Aberlour – Old Pulteney	
COGNAC V.S.	**£8.95**
COGNAC V.S.O.P. & VECCHIA ROMAGNA	**£9.95**
COGNAC X.O.	**£18.95**
COGNAC X.O. REMY MARTIN	**£25.95**
GRAPPE – (Prestige) MARZADRO - from	**£12.95**