



## Vini e Bevande

<b>Aperitivi:</b> \$11 /30ml	Aperol	<b>Birre:</b>	Peroni Nastro Azzurro	9.5
	Campari		Menabrea Premium Lager	11
	Punt e Mes		Tuatara pale ale	9.5
	Martini Rosso		Emmerson Plisner	9.5
	Martini Bianco		Stoke light, Heineken Zero	9.5
			Rochdale Apple Cider	9.5
<b>Cocktails:</b>	Wine Cocktail:	Aperol or Campari Spritz		16.9
		Kir Pèillant		13.5
		Bellini		13.5
	Pre Dinner:	Negroni		16.9
		Americano		16.9
		Il Padrino Annegato (Godfather & Chinotto)		16.9
<b>Bollicine (Bubbles):</b>	Champagne:	Louis Roederer Brut N.v. 375ml	Gl.	Bt. 89
		Louis Roederer Brut N.v. 750ml		159
	Spumante:	Tonon Prosecco Superiore D.o.c.g. Extra Dry	12.5	
<b>Dolci (dessert wines):</b>		Moscato "Maculan" Dindarello 2016	Gl. 14	Bt. 70
		Visner di Pergola Selezione	10.5	78
		Pedro Ximenez Sherry Bodega Hivalgo	13	68

## Welcome to the world of Bacchus

*Our selection of exquisite inter-regional, local and from a bit further away wines are listed by grape variety or appellations followed by the name of the producer then the region of origins - we hope you enjoy them.*



### Bianchi (Italian whites)

	Gl	Bt
<b>Sartori Marani Bianco Veronese I.g.t. 2015</b> <i>Aromas of rich, ripe fruit &amp; honey, voluptuous on the palate. Great pairing with cream-sauce pastas, white meats and seafood.</i>		56
<b>Pinot Grigio Delle Venezie I.g.t. Pirovano 2017 Veneto</b> <i>Light and crisp, green apple with citrus tones, goes with antipasto and white fish</i>	13	55
<b>Chardonnay "Fantini" I.g.t. Farnese 2017 Umbria</b> <i>Elegant and subtle Chardonnay. Light peach and vanilla complimented by minerals. Perfect with fish</i>		49
<b>Orvieto Classico "Campo grande" D.o.c. Antinori 2016 Umbria</b> <i>Grechetto and Trebbiano grapes make this wine, light almonds, citrus and pears. Clean and crisp</i>	12.5	52
<b>Vermentino di Sardegna "Nuraghe Supramonte" 2016 Sardinia</b> <i>Refreshing acidity and attractive aromas of peach, lemon peel, dried herbs and a whiff of saline minerality. Great pairing with fish and seafood.</i>	11	43
<b>Grecanico/Malvasia "Diantha" I.g.t. Duca di Castelmonte 2017 Sicilia</b> <i>Citrus, lilac and white peach with delicate floral palate, ideal aperitif or delicate fish dishes</i>	12	46



<b>Rossi</b> (Italian reds)	Gl.	Bt.
<b>Barbera d’Asti “Fiulot” D.o.c.g. Prunotto 2017 Piemonte</b> <i>Red cherries and red flowers. Medium bodied with soft tannins. Perfect with pastas and game sauces.</i>	13.5	57
<b>Nebbiolo Langhe D.o.c. Pelissero 2015 Piemonte</b> <i>The Noble grape. Violet flowers, red berries and black pepper. Generous in the mouth with earthy tones.</i>	17	75
<b>Barbaresco D.o.c.g. Prunotto 2014 Piemonte</b> <i>The king of the hill, in a feminine vest. Violets, dry roses and tobacco, silky tannins for juicy meats.</i>		139
<b>Barolo D.o.c.g. Prunotto 2013 Piemonte</b> <i>The king of red wines with violets and red roses petals. Nebbiolo at its best.... Seductive and permanent flavors</i>		190
<b>Amarone della Valpolicella “Bixio” D.o.c.g 2013 Veneto</b> <i>Full-bodied, tannic, dark cherry, ripe plum, ripe cranberry and light fig notes, spicy, warm, long. Perfect pair with game, grilled and braised red meats, mature cheeses.</i>		98
<b>Rosso Veronese “Regolo” I.g.t Sartori 2012 Veneto</b> <i>Valpolicella ripasso style, full bodied red! Plum jam, tobacco, chocolate. Silky on the palate with warm finish.</i>	14.5	65
<b>Fonte Dei Borghi Chianti D.o.c.g. 2016 Toscana</b> <i>Medium bodied, savoury and classic. A wine matches with veal, beef and poultry</i>	11.5	46
<b>Chianti Classico Riserva D.o.c.g Marchesi Antinori 2015 Toscana</b> <i>Not the flagship but the pride of Antinori. A very robust and well-structured Chianti, tobacco, leather, chocolate.</i>		109
<b>Rossetti Governo All’Uso Toscano I.g.t “Poggio Civetta” 2015 Toscana</b> <i>Sangiovese blend. Smooth, soft, round and fruity. Great with cured meat, veal, poultry, lamb, beef.</i>		69
<b>Montepulciano d’Abruzzo “Fantini” D.o.c. Farnese 2017 Abruzzo</b> <i>Warm and fruity red with present mouth fill, ideal with antipasti, light pasta sauces and veal.</i>	11	45
<b>Campo di Marzo “Primitivo” I.g.t 2016 Puglia</b> <i>Full-bodied, fruity and strong tannins. Licorice and red berries.</i>	13	54
<b>Nero d’Avola Sicilia I.g.t “Organic” Mont’Albano 2017 Sicily</b> <i>Red ruby, intense forest-berry with hint of violets &amp; spices. Velvety taste &amp; spicy finish. Perfect with game, beef, braised meat &amp; aged cheeses.</i>	12.5	53



## Bianchi Locali (NZ Whites)

	Gl.	Bt
<b>Pond Paddock 'Rose' 2018 Martinborough</b>	12.5	51
<i>Light creamy texture with crisp acidity, a little tannin, plenty of red fruit flavors, dry finish</i>		
<b>Chardonnay Charles Wiffen 2015 Marlborough</b>	13	54
<i>White and Yellow stonefruits, citrus, fruit, nuts and creamy barrel element</i>		
<b>Sauvignon Blanc Hopscotch 2015 Marlborough</b>	11	41
<i>Concentrated and intense aromas of white floral and gooseberry fruit, dry to taste</i>		
<b>Pinot Gris Te Mania 2017 Nelson</b>	13	52
<i>Citrus, rock melon and pear with rich caramelised apple flavours. Hints of Turkish delight and rose petals. A smooth, textural wine with fine tannins</i>		
	12	48
<b>Terrace Edge Liquid Geography Riesling 2017 Waipara</b>		
<i>Certified organic. Medium-sweet Riesling with rich flavours of lime, honey, florals and musk.</i>		

## Rossi Locali (Local and from further away reds)

	Gl	Bt
<b>Pinot Noir "Dusty Road" Alexander 2017 Martinborough NZ</b>		76
<i>Generous plums and dark cherries, with mushroom, fine leather characters</i>		
<b>Pinot Noir Reserve Te Mania 2016 Nelson NZ</b>	15	66
<i>Organic full bodied Pinot with earthy savoury notes and ample dark fruits</i>		
<b>Pinot Noir Domain Road 2015 Otago NZ</b>		82
<i>Floral nose with sweet red and dark fruits backed by well integrated tannins</i>		
<b>Merlot "Cape Kidnappers" Clearview 2017 Hawkes Bay NZ</b>	13.5	54
<i>Rich and round, ripe plum and spice flavours, a hint of fruit cake, cedary oak.</i>		
<b>Syrah Red Barrel 2015 Hawkes Bay NZ</b>	14.5	66
<i>Aromas of dark berry with ground mixed peppercorns spice, lamb, chicken and beef.</i>		
<b>Zinfandel "Diamond Collection" Francis Ford Coppola 2015 California US</b>		75
<i>From the "Director" a complex cherry and leathery wine</i>		



				Gl.		
<b>Porti</b>	Ports:	Taylor's Fine Tawny		12.5		
		Taylor's 10yr		14		
		Taylor's 20yr		16.5		
<b>Distillati</b> <i>(30ml / single)</i> <i>(60ml / double)</i>	Gin:	Haymans London Dry		Sgl. 11	Dbl. 16.5	
	Cognac:	Remy Martin V.S.O.P.		15.5	23.5	
		Remy X.O.		36.5	55	
	Armagnac:	Bas Armagnac "Laristan" XO		14	21	
	Brandy:	Carpene Malvolti Riserva 7yr		12	19	
	Rum:	Mt. Gay		11	16.5	
		Appleton's		11	16.5	
	Vodka:	Stolichnaya		11	16.5	
	Whisky/Bourbon	Glenfiddich 12yr		12	18	
		The Irishman Whisky		11	16.5	
		Maker's Mark Bourbon Whisky		11	16.5	
	Grappa:	Jack Daniels Tennessee Whiskey		12	18	
		Grappa Bianca		12.5		
Brotto Veneta, Brotto Pinot			11			
	Luigi Francoli Barrique Limousin / Moscato		16.5			
<b>Liquori</b> \$11/30ml	Frangelico	Cointreau	<b>Amari</b>	Averna		
	Amaretto	Disaronno	\$11 /30ml	Montenegro		
	Sambuca	Baileys		Fernet Branca		
	Limoncello	Drambuie				
<b>Non Alcolici</b>	San Pellegrino:	Limonata, Chinotto, Pompelmo, Aranciata			6.8	
	Phoenix:	Apple Feijoa, Apple Blackcurrant, Ginger Beer			6.8	
	Juices:	Orange, Tomato, Apple			6.8	
	Soft Drinks:	Coke, Coke Zero, Sprite			4.8	
<b>Caffe'</b>	White / Tea	4.8	Biscotti /Soy	1	Liqueur Coffee	14
	Black / Tea	4	Hot Chocolate	6	Mocha	6
<b>Acqua</b>	San Pellegrino sparkling water	750ml	9.8			