



## Vini e Bevande (Wines and Drinks)

<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 Pilsner	9.5
	Martini Bianco		Heineken Zero	9.5
			Heineken Light 2.5%	9.5
			Rochdale Apple Cider	9.5
<b>Cocktails:</b>	Wine Cocktail:	Aperol or Campari Spritz		16.9
		Kir Pèillant		13.9
		Bellini		13.9
	Pre Dinner:	Negroni		16.9
		Americano		16.9
Il Padrino Annegato (Godfather & Chinotto)			16.9	
<b>Bollicine (Bubbles):</b>	Champagne:	Billecart-Salmon Brut Reserve N.v. 750ml	Gl.	Bt. 169
		Spumante:	Tonon Prosecco Superiore D.o.c.g. Extra Dry	12.5
<b>Dolci (dessert wines):</b>	<b>Domain Road "Symposium" 2018 (375ml)</b> <i>Fragrantly floral, aromas of white peach, sherbet, honey, crystallized ginger, cinnamon</i>		Gl. 16	Bt. 69
	<b>Spade Oak "Petit Manseng" 2013, Gisborne (375ml)</b> <i>Peach, apricot, citrus and sweet spice.</i>		11	40

## 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)

	GI	Bt
<b>Sartori Marani Bianco Veronese I.g.t. 2015 Veneto</b> <i>Aromas of rich, ripe fruit &amp; honey, voluptuous on the palate. Great pairing with cream-sauce pastas, white meats and seafood.</i>		59
<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>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 2018 Sicilia</b> <i>Citrus, lilac and white peach with delicate floral palate, ideal aperitif or delicate fish dishes</i>	12	48



<b>Rossi</b> (Italian reds)	Gl.	Bt.
<b>Barbera d’Asti “Fiulot” D.o.c.g. Prunotto 2018 Piemonte</b> <i>Red cherries and red flowers. Medium bodied with soft tannins. Perfect with pastas and game sauces.</i>	13.5	59
<b>Nebbiolo Langhe D.o.c. Pelissero 2016 Piemonte</b> <i>The Noble grape. Violet flowers, red berries and black pepper. Generous in the mouth with earthy tones.</i>	19.5	98
<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>		210
<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>		109
<b>Fonte Dei Borghi “Chianti” D.o.c.g. 2018 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>		122
<b>Rossetti Governo All’Uso Toscano I.g.t “Poggio Civetta” 2016 Toscana</b> <i>Sangiovese blend. Smooth, soft, round and fruity. Great with cured meat, veal, poultry, lamb, beef.</i>		69
<b>Montepulciano d’Abruzzo “Pirovano” D.o.c. Vini Cantine 2018 Abruzzo</b> <i>Well rounded, plum scented, gentle tanins, ideal with antipasti, light pasta sauces and veal.</i>	11	46
<b>Messapi “Primitivo” I.g.t 2018 Puglia</b> <i>Full-bodied, fruity and strong tannins. Licorice and red berries.</i>	13	56
<b>Syrah Sicilia I.g.t “Organic” Famiglia Castellani 2017 Sicily</b> <i>Aromas of dark berry with ground mixed peppercorns spice, lamb, veal and beef.</i>	13.5	61



<b>Bianchi Locali</b> (NZ Whites)	Gl.	Bt
<b>Rose 'Pond Paddock' 2018 Martinborough</b> <i>Light creamy texture with crisp acidity, a little tannin, plenty of red fruit flavors, dry finish</i>	12.5	53
<b>Terrace Edge Liquid Geography Riesling 2019 Waipara</b> <i>Certified organic. Medium-sweet Riesling with rich flavours of lime, honey, florals and musk.</i>	12	48
<b>Chardonnay 'Charles Wiffen' 2016 Marlborough</b> <i>White and Yellow stonefruits, citrus, fruit, nuts and creamy barrel element</i>	13	59
<b>Sauvignon Blanc 'Caythorpe' 2018 Marlborough</b> <i>Concentrated and intense aromas of white floral and gooseberry fruit, dry to taste</i>	11	41
<b>Pinot Gris 'Te Mania' 2017 Nelson</b> <i>Citrus, rock melon and pear with rich caramelized apple flavours. A smooth, textural wine with fine tannins.</i>	13	54
<b>Rossi Locali</b> (Local and from further away reds)	Gl	Bt
<b>Obsidian Estate 'Vitreous' 2016 Waiheke Island NZ</b> <i>Medium bodied, ripe warm flavours of black cherry herbs and spice. Fine tannins and well balanced acidity.</i>	13.5	64
<b>Merlot "Cape Kidnappers" Clearview 2018 Hawkes Bay NZ</b> <i>Rich and round, ripe plum and spice flavours, a hint of fruit cake, cedary oak.</i>	13.5	57
<b>Pinot Noir "Dusty Road" Alexander 2018 Martinborough NZ</b> <i>Generous plums and dark cherries, with mushroom, fine leather characters.</i>	15.5	69
<b>Pinot Noir Domain Road 2016 Otago NZ</b> <i>Floral nose with sweet red and dark fruits backed by well-integrated tannins.</i>		84
<b>Zinfandel "Diamond Collection" Francis Ford Coppola 2017 California US</b> <i>From the "Director" a complex cherry and leathery wine.</i>		75



<b>Porti</b>	Ports:	Taylor's Fine Tawny	12.5
		Taylor's 10yr	14
		Taylor's 20yr	16.5

### **Distillati**

(30ml/single)

(60ml/double)

			Sgl.	DbL.
Gin:	Haymans London Dry		11	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
	Jack Daniels Tennessee Whiskey		12	18
Grappa:	Grappa Bianca		11	
	Luigi Francoli Barrique Limousin / Moscato		16.5	

### **Liquori**

\$11/30ml

Frangelico	Cointreau	<b>Amari</b>	Averna
Amaretto	Disaronno	\$11 /30ml	Montenegro
Sambuca	Baileys		Fernet Branca
Limoncello	Drambuie		

### **Non Alcolici**

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

### **Caffe'**

White / Tea	4.8	Soy	1	Liqueur Coffee	16
Black / Tea	4	Hot Chocolate	6	Mocha	6

### **Acqua**

San Pellegrino Sparkling water 750ml	9.8
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