



Vini e Bevande

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|---------------------------------|-------------------------------------|--|----------------------------|-----------|
| Aperitivi: \$10 /30ml | Aperol | Birre: | Peroni Nastro Azzurro | 9 |
| | Campari | | Menabrea Premium Lager | 10.5 |
| | Punt e Mes | | Tuatara pale ale | 9.5 |
| | Martini Rosso | | Emmerson Plisner | 9.5 |
| | Martini Bianco | | Stoke light | 9 |
| | | | Rochdale traditional Cider | 9 |
| Cocktails: | Wine Cocktail: | Aperol or Campari Spritz | | 15 |
| | | Kir Pèillant | | 13 |
| | | Bellini | | 13 |
| | Pre Dinner: | Negroni | | 16.5 |
| | | Americano | | 16.5 |
| | | Il Padrino Annegato (Godfather & Chinotto) | | 16.5 |
| Bollicine (Bubbles): | Champagne: | Louis Roederer Brut N.v. 375ml | Gl. | Bt. 80 |
| | | Louis Roederer Brut N.v. 750ml | | 145 |
| | Spumante: | La Marca Prosecco D.o.c. Extra Dry | 12.5 | 48 |
| Dolci (dessert wines): | | | Gl. | Bt. |
| | | Moscato "Maculan" Dindarello 2014 | 14 | 70 |
| | | Visner di Pergola Selezione | 10.5 | 78 |
| | Pedro Ximenez Sherry Bodega Higalgo | 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 |
|--|------|----|
| Sartori Marani Bianco Veronese I.g.t. 2015 <i>Aromas of rich, ripe fruit & honey, voluptuous on the palate. Great pairing with cream-sauce pastas, white meats and seafood.</i> | | 56 |
| Pinot Grigio Delle Venezie I.g.t. Pirovano 2017 Veneto <i>Light and crisp, green apple with citrus tones, goes with antipasto and white fish</i> | 13 | 53 |
| Chardonnay "Fantini" I.g.t. Farnese 2016 Umbria <i>Elegant and subtle Chardonnay. Light peach and vanilla complimented by minerals. Perfect with fish</i> | | 49 |
| Orvieto Classico "Campo grande" D.o.c. Antinori 2016 Umbria <i>Grechetto and Trebbiano grapes make this wine, light almonds, citrus and pears. Clean and crisp</i> | 12.5 | 51 |
| Vermentino di Sardegna "Nuraghe Supramonte" 2016 Sardinia <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 | 42 |
| Grecanico/Malvasia "Diantha" I.g.t. Duca di Castelmonte 2016 Sicilia <i>Citrus, lilac and white peach with delicate floral palate, ideal aperitif or delicate fish dishes</i> | 12 | 46 |



| Rossi (Italian reds) | Gl. | Bt. |
|--|------|-----|
| Barbera d’Asti “Fiulot” D.o.c.g. Prunotto 2015 Piemonte <i>Red cherries and red flowers. Medium bodied with soft tannins. Perfect with pastas and game sauces.</i> | 13.5 | 56 |
| Nebbiolo Langhe D.o.c. Pelissero 2013 Piemonte <i>The Noble grape. Violet flowers, red berries and black pepper. Generous in the mouth with earthy tones.</i> | 17 | 75 |
| Barbaresco D.o.c.g. Prunotto 2014 Piemonte <i>The king of the hill, in a feminine vest. Violets, dry roses and tobacco, silky tannins for juicy meats.</i> | | 138 |
| Barolo D.o.c.g. Prunotto 2013 Piemonte <i>The king of red wines with violets and red roses petals. Nebbiolo at its best... Seductive and permanent flavors</i> | | 185 |
| Amarone della Valpolicella “Bixio” D.o.c.g 2013 Veneto <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 |
| Rosso Veronese “Regolo” I.g.t Sartori 2012 Veneto <i>Valpolicella ripasso style, full bodied red! Plum jam, tobacco, chocolate. Silky on the palate with warm finish.</i> | 14.5 | 64 |
| Geografico Capofosso Chianti D.o.c.g. 2016 Toscana <i>Medium bodied, flowery and fruity. A wine matches with our Antipasto Misto, Formaggi Misti</i> | 11.5 | 48 |
| Chianti Classico Riserva D.o.c.g Marchesi Antinori 2015 Toscana <i>Not the flagship but the pride of Antinori. A very robust and well-structured Chianti, tobacco, leather, chocolate.</i> | | 105 |
| Sassicaia D.o.c. Marchesi Incisa Della Rocchetta 2008 Toscana <i>Blend of Cabernet Sauvignon and Franc one of the best known super Tuscan, deep and complexed .</i> | | 498 |
| Rossetti Governo All’Uso Toscano I.g.t “Poggio Civetta” 2015 Toscana <i>Sangiovese blend. Smooth, soft, round and fruity. Great with cured meat, veal, poultry, lamb, beef.</i> | | 69 |
| Montepulciano d’Abruzzo “Fantini” D.o.c. Farnese 2016 Abruzzo <i>Warm and fruity red with present mouth fill, ideal with antipasti, light pasta sauces and veal.</i> | 11 | 44 |
| Primitivo Masseria del Fauno I.g.t 2013 Puglia <i>Full-bodied, fruity and strong tannins. Licorice and red berries.</i> | 13 | 54 |
| Nero d’Avola Sicilia I.g.t “Organic” Mont’Albano 2016 Sicily <i>Red ruby, intense forest-berry with hint of violets & spices. Velvety taste & spicy finish. Perfect with game, beef, braised meat & aged cheeses.</i> | 12.5 | 53 |



Bianchi Locali (NZ Whites)

| | Gl. | Bt |
|--|------|----|
| Pond Paddock 2017 Martinborough | 12.5 | 51 |
| <i>Light creamy texture with crisp acidity, a little tannin, plenty of red fruit flavors, dry finish</i> | | |
| Chardonnay Charles Wiffen 2015 Marlborough | 13 | 54 |
| <i>White and Yellow stonefruits, citrus, fruit, nuts and creamy barrel element</i> | | |
| Sauvignon Blanc Hopscotch 2015 Marlborough | 11 | 40 |
| <i>Concentrated and intense aromas of white floral and gooseberry fruit, dry to taste</i> | | |
| Pinot Gris Te Mania 2016 Nelson | 13 | 50 |
| <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 |
| Terrace Edge Liquid Geography Riesling 2017 Waipara | | |
| <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 |
|--|------|----|
| Pinot Noir "Dusty Road" Alexander 2016 Martinborough NZ | | 76 |
| <i>Generous plums and dark cherries, with mushroom, fine leather characters</i> | | |
| Pinot Noir Reserve Te Mania 2015 Nelson NZ | 14.5 | 65 |
| <i>Organic full bodied Pinot with earthy savoury notes and ample dark fruits</i> | | |
| Pinot Noir Domain Road 2014 Otago NZ | | 82 |
| <i>Floral nose with sweet red and dark fruits backed by well integrated tannins</i> | | |
| Merlot "Cape Kidnappers" Clearview 2016 Hawkes Bay NZ | 13 | 53 |
| <i>Rich and round, ripe plum and spice flavours, a hint of fruit cake, cedary oak.</i> | | |
| Syrah Red Barrel 201 Hawkes Bay NZ | 14.5 | 66 |
| <i>Aromas of dark berry with ground mixed peppercorns spice, lamb, chicken and beef.</i> | | |
| Zinfandel "Diamond Collection" Francis Ford Coppola 2015 California US | | 74 |
| <i>From the "Director" a complex cherry and leathery wine</i> | | |



| | | | | Gl. | Bt. | |
|---|--|---|---------------|---------------|----------------|----|
| Porti | Ports: | Churchill's Reserve | | 12.5 | 114 | |
| | | Churchill's 10yrs tawny | | 14 | 119 | |
| | | Churchill's 20yrs tawny | | 16.5 | 140 | |
| Distillati <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 | | | |
| Liquori \$11/30ml | Frangelico | Cointreau | Amari | 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 | | | 6.8 | |
| | Soft Drinks | | | | 4.8 | |
| Caffe' | White | 4.5 | Biscotti /Soy | 1 | Liqueur Coffee | 13 |
| | Black | 4 | Hot Chocolate | 6 | Mocha | 6 |
| Acqua | San Pellegrino sparkling water | 750ml | 9.5 | | | |