



Vini e Bevande (Wines and Drinks)

Aperitivi: \$12 / 30ml	Aperol	Birre:	Peroni Nastro Azzurro	12
	Campari		Menabrea Premium Lager	13
	Punt e Mes		Tuatara pale ale	12
	Martini Rosso		Tuatara Pilsner	12
	Martini Bianco		Peroni Zero	12
			Heineken Light 2.5%	12
			Rochdale Apple Cider	12
Cocktails:	Wine Cocktail:	Aperol or Campari Spritz		18
		Kir Pèillant		17
		Bellini		17
	Pre Dinner:	Negroni		18
		American		18
Il Padrino Annegato (Godfather & Chinotto)			18	
Bollicine (Bubbles):	Champagne:	Billecart-Salmon Brut Reserve N.v. 750ml	Gl.	Bt. 190
		Spumante:	Tonon Prosecco Superiore D.o.c.g. Extra Dry	14
			Sartori di Verona D.o.c. Brut	13
Dolci (dessert wines):		Domain Road "Symposium" 2022 Central Otago (375ml) <i>Fragrantly floral, aromas of white peach, sherbet, honey, crystallized ginger, cinnamon</i>	Gl. 17	Bt. 75

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
Sartori Marani Bianco Veronese I.g.t. 2020 Veneto <i>Aromas of rich, ripe fruit & honey, voluptuous on the palate. Great pairing with cream-sauce pastas, white meats and seafood.</i>	15	66
Pinot Grigio 'Collezione' Delle Venezie D.o.c. Pirovano 2021 Veneto <i>Light and crisp, green apple with citrus tones, goes with antipasto and white fish</i>	14	62
Vermentino di Sardegna "Nuraghe Supramonte" 2021 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>	12	57
Basilicata Bianco "Pipoli" I.g.t. 2022 Basilicata <i>Greco grapes. Pear, peach, fruity with yellow apples in taste. Nice acidity, crisp and a hint of minerality, dry finish. Great pairing with vegetarian, antipasto and seafood.</i>	15	68



Rossi (Italian Reds) **Gl.** **Bt.**

<p>Barbera d’Asti “Fiulot” D.o.c.g. Prunotto 2021 Piemonte <i>Red cherries and red flowers. Medium bodied with soft tannins. Perfect with pastas and game sauces.</i></p>	16 71
<p>Barolo D.o.c.g. Prunotto 2017 Piemonte <i>The king of red wines with violets and red roses petals. Nebbiolo at its best... Seductive and permanent flavors.</i></p>	278
<p>Amarone della Valpolicella “Bixio” D.o.c.g 2017 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></p>	138
<p>Rosso Veronese “Regolo” I.g.t Sartori 2019 Veneto <i>Valpolicella ripasso style, full bodied red! Plum jam, tobacco, chocolate. Silky on the palate with warm finish.</i></p>	18 79
<p>Cantine Renzo M. Cornioleta “Chianti” D.o.c.g. 2021 Toscana <i>Medium bodied, dry, red fruits and tobacco. A wine matches with veal, beef and poultry</i></p>	13 59
<p>Chianti Classico D.o.c.g “San Felice” D.o.c.g. 2020 Toscana <i>Sangiovese grapes. Cherries, dark fruit, tones of leather and tobacco on the palate. Well rounded, pleasant dryness, delicate tannins and fresh acidity. A wine matches with veal, beef and poultry.</i></p>	89
<p>Rossetti Governo All’Uso Toscano I.g.t “Poggio Civetta” 2020 Toscana <i>Sangiovese blend, merlot, cabernet sauvignon, syrah. Smooth, soft, notes of blackberry, plum, vanilla and oak. Great with cured meat, veal, poultry, lamb, beef.</i></p>	76
<p>Montepulciano d’Abruzzo D.o.c. “Origines Italicae” Piccini 2020 Abruzzo <i>Dry, smooth, black fruit scented, gentle tannins, ideal with beef, pasta and veal.</i></p>	12.5 54
<p>Nero d’Avola Sicilia I.g.t Mont’Albano 2020 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></p>	12.5 53
<p>Primitivo “Pirovano” I.g.t 2020 Puglia <i>Good tannins, soft, displaying blackberry, plum, dark chocolate and vanilla characters. Smooth finish. Perfect with pizza, pasta, beef, lamb and poultry.</i></p>	13.5 64
<p>Syrah Sicilia I.g.t “Organic” Famiglia Castellani 2019 Sicily <i>Aromas of dark berry with ground mixed peppercorns spice, lamb, veal and beef.</i></p>	13.5 62



Bianchi Locali (NZ Whites)

	Gl.	Bt
Rose 'Pond Paddock' 2021 Martinborough <i>Light creamy texture with crisp acidity, a little tannin, plenty of red fruit flavors, dry finish</i>	14	63
Terrace Edge Liquid Geography Riesling 2022 Waipara <i>Certified organic. Medium-sweet Riesling with rich flavours of lime, honey, florals and musk.</i>	13	59
Chardonnay 'Charles Wiffen' 2019 Marlborough <i>White and Yellow stonefruits, citrus, fruit, nuts and creamy barrel element</i>	15	68
Sauvignon Blanc 'Caythorpe' 2022 Marlborough <i>Concentrated and intense aromas of white floral and gooseberry fruit, dry to taste</i>	14	61
Pinot Gris 'Te Mania' 2022 Nelson <i>Citrus, rock melon and pear with rich caramelized apple flavours. A smooth, textural wine with fine tannins.</i>	14	64

Rossi Locali (Local and from further away reds)

	Gl	Bt
Obsidian Estate 'Vitreous' 2019 Waiheke Island NZ <i>Medium bodied, ripe warm flavours of black cherry herbs and spice. Fine tannins and well balanced acidity.</i>	17	77
Pinot Noir "Dusty Road" Alexander 2022 Martinborough NZ <i>Generous plums and dark cherries, with mushroom, fine leather characters.</i>	19	86
Pinot Noir Domain Road 2020 Otago NZ <i>Floral nose with sweet red and dark fruits backed by well-integrated tannins.</i>		92
Zinfandel "Diamond Collection" Francis Ford Coppola 2020 California US <i>From the "Director" a complex cherry and leathery wine.</i>		85



Porti	Ports:	Calem Fine Tawny	14
		Calem Porto Tawny 10yrs	16
		Calem Porto Tawny 20yrs	18

Distillati

(30ml/single)

(60ml/double)

			Sgl.	DbL.
Gin:	Haymans London Dry		12	18
Cognac:	Remy Martin V.S.O.P.		16	24
	Remy X.O.		36	59
Armagnac:	Bas Armagnac "Laristan" XO		14	21
Brandy:	Chatelle VSOP		16	24
Rum:	Mt. Gay		12	18
	Appleton's		12	18
Vodka:	Stolichnaya		12	18
Whisky/Bourbon	Glenfiddich 12yr		13	18
	The Jameson Irish Whiskey		12	18
	Maker's Mark Bourbon Whiskey		12	18
	Jack Daniels Tennessee Whiskey		13	18
Grappa:	Grappa Bianca		12	
	Luigi Francoli Barrique Limousin /Moscato		16	

Liquori

\$12/30ml

Frangelico	Cointreau	Amari	Averna
Amaretto	Disaronno	\$12 /30ml	Montenegro
Sambuca	Baileys		Fernet Branca
Limoncello	Drambuie		

Non Alcolici

Limonata, Chinotto, Pompelmo, Aranciata	8
Apple Feijoa, Apple Blackcurrant, Ginger Beer	8
Juices: Orange, Tomato, Apple	8
Soft Drinks: Coke, Coke Zero, Sprite	5

Caffe'

White / Tea	6	Mocha	7
Black / Tea	5	Hot Chocolate	8

Acqua

San Pellegrino Sparkling water 750ml	12
--------------------------------------	----