

casa

la cucina italiana

Wine and Bar Menu

## White Wine

	175ml	250ml	Bottle
<b>Sospiro, Bianco d'Italia</b>	£4.75	£5.95	£16.80
Harmonic on the palate, with refreshing acidity. Intense white fruit flavours prevail, with delicate, subtle overtones of floral notes and a hint of gooseberry coming through on the finish.			
<i>Aperitif</i>			

<b>Via Nova, Sauvignon Blanc</b>	£5.95	£7.60	£21.95
Bright pale lemon yellow in the glass with a nose showing elderflower, honeysuckle and passionfruit. On the palate it refreshes with delicious minerality and a light body.			
<i>Aperitif / Antipasti</i>			

<b>Il Molo, Pinot Grigio</b>	£5.95	£7.60	£21.95
Straw in colour with an intensely floral fragrance and a ripe green fruit character and aroma. Steely mineral tones balance the acidity and add a pleasingly dry crispness.			
<i>Salads / Fish / Seafood</i>			

<b>Caleo, Terre di Chieti Pecorino</b>	£6.25	£7.90	£22.95
Straw yellow and intensely perfumed, with a lasting bouquet of fruit. Dry, soft and well balanced on the palate, with a lasting finish.   Vegan Friendly			
<i>Light Pasta Dishes / Chicken / Pork / Risotto</i>			

<b>I Somelieri, Chardonnay</b>			£24.50
Aromas of citrus and exotic fruits. Fresh and delicate on the palate with well-balanced acidity with some savoury notes.			
<i>Salads / Fish / Seafood</i>			

<b>Nicola Bergaglio, Gavi di Gavi iLa Minaia</b>			£34.95
A finely crafted, fresh white wine, with a medley of pears, citrus fruits and apples on the nose. The crisp, dry palate will keep you coming back for more.			
<i>Salads / Fish / Seafood</i>			

## Red Wine

	175ml	250ml	Bottle
<b>Sospiro, Rosso d'Italia</b>	£4.75	£5.95	£16.80
Fresh and well-balanced, with flavours of blackcurrant and dark berries on the palate. Aromas of violets and roses display strongly on the nose.			
<i>Charcuterie / Chicken / Tuna Steaks</i>			

<b>Colle Sori Montepulciano d'Abruzzo</b>	£6.25	£7.75	£22.95
Jammy, peony and violet nose. Nice freshness and well integrated tannins. Very food friendly   Vegan Friendly.			
<i>Burgers / Tomato-based Pasta Dishes</i>			

<b>Il Molo, Merlot</b>	£6.25	£7.90	£21.95
Intense flavours of ripe fruit such as strawberry, plum and cherry are abundant in this Merlot. Hints of oak notes come through to provide a spicy, soft structure.			
<i>Burgers / Tomato-based Pasta Dishes</i>			

<b>Boheme, Primitivo Salento</b>			£25.95
Rich aromas of plum and black cherry with spicy notes of cracked black pepper.   Vegan Friendly			
<i>Game / Rich Spicy Food</i>			

<b>Da Vinci, Chianti</b>			£26.95
A lively wine, well-balanced and with jammy flavours of ripe plums, cherries and red fruit. A long, peppery finish, with soft minerality and undertones of sweetened spices.   Vegan Friendly			
<i>Chargilled Meats / Lamb</i>			

<b>Tosti, Torlasco Barolo</b>			£46.95
Deep garnet with ruby highlights, an intense nose of vanilla, spice and earth is followed by a dry yet full-bodied palate. Velvety, well-balanced, and engagingly complex.			
<i>Chargilled Meats / Lamb</i>			

## Rosé Wine

	175ml	250ml	Bottle
Il Molo, Pinot Grigio Blush	£6.25	£7.90	£21.95
This Pinot Grigio blush is delicately floral, with soft aromas of honeysuckle and rose on the nose. Crushed raspberries and cranberries linger on the palate.			
<i>Salads / Fish / Seafood</i>			

## Sparkling Wine

		Bottle	200ml
Tosti, Prosecco	£22.00	£8.95	
Delicate, with a perfumed bouquet of pear, apple and citrus fruits. A crisp off-dry palate boasts fresh and fruity flavours, which are enhanced by a balancing swirl of minerality.			

*Aperitif*

Ruggeri Prosecco Superiore, Giall'Oro	£32.95
Very delicate with hints of golden apples and acacia flowers. The off-dry palate is fresh and light with an extremely smooth and well-balanced, fruity finish.	

*Aperitif / Antipasti*

## Bottled and Draught Beer

	Bottle	Half Pint	Pint
Birra Moretti	£4.25		
Corona/Peroni	£4.25		
Peroni Non-Alcohol	£4.25		
Birra di Casa		£2.75	£4.75
Porette		£2.95	£4.95

## Spirits - please ask member of staff for selection

Gin of the Month	25ml	£7.85
Bombay Gin		£7.50
Tanqueray Gin		£7.25
Marshmallow Gin		£7.85
Gordon's Pink Gin		£7.25
Rhubarb Gin		£7.50

## Cocktail Menu

Belini - £7.50 or 2 for £12.50

Classic Italian cocktail from Venezia. Made with peach puree topped with prosecco

Negroni - £7.95 or 2 for £13.50

Equal parts of gin, campari and vermouth. Served on the rocks and a slice of fresh orange.

Aperol Spritz - £8.80 or 2 for £15.00

Aperol topped with prosecco and finished with soda water.

Mocktail - £5.25 or 2 for £8.25

Orange juice, soda water and a dash of grenadine served with a slice of fresh orange and ice

## Soft Drinks

Sprite/Coca Cola/Diet Coke	£2.65
Fruit Juice	£2.35
Elderflower Presse	£2.55
San Pelegrino Aranciata (Sicilian Orange)	£2.65
Tonic Water/Bitter Lemon	£2.20
San Pellegrino Water Still/Sparkling/J20	£2.75

## Hot Drinks

Espresso	£2.20
Black Americano	£2.35
Flat White/Macchiato	£2.45
Cappuccino	£2.65
Double Espresso/Caffe Latte	£2.70
Hot Chocolate	£2.75
Mocha	£2.80
English Breakfast Tea/Earl Grey	£2.35
Liqueur Coffee	£5.75

## Digestivo

	25ml	50ml
Frangelico/Disaronno	£2.95	£4.95
Amaretto/Sambuca/Grappa/Strega		