

## SPARKLING WINES/CHAMPAGNE

### **Prosecco Frizzante LUCCHETTA**

*Our house Prosecco is an utterly irresistible*

### **Prosecco “col fondo” LUCCHETTA**

*Prosecco grape & classic method. Only for the adventurous connoisseur*

### **Prosecco Spumante di Conegliano NV LUCCHETTA**

*Light, scented and fresh, fine bubbles and smooth finish*

### **Prosecco Cartize di Valdobbiadene NV BORTOLIN**

*The superior quality “Cartize” is a delicious, light alternative to Champagne  
Unique to Prosecco restaurant*

### **Champagne Veuve Clicquot Vintage 2002 NV Brut**

*The quality of Veuve's vintage blend is excellent and affordable.*

## WINES BY THE GLASS

### WHITE

#### **Prosecco di Conegliano v NV Lucchetta**

*Light, scented and fresh, this Prosecco from near Treviso is an utterly irresistible aperitif*

#### **House White Wine**

*Please ask your waiter for details*

#### **Pinot Grigio Colli Vicentini Veneto**

*white from the Veneto, with dry, yet rich fruit and lovely, refreshing acidity*

*Delicious*

#### **Foundstone Unwooded Chardonnay 2008**

*Rich, ripe and tropical Chardonnay untainted by the heaviness of oak – great drinking!*

### ROSE

#### **Rosato 2008 Alpha Zeta Veneto**

*Corvina grapes, this is dry, yet full of fragrant, cherry fruit*

*100%*

### RED

#### **House Red Wine**

*Please ask your waiter for details*

#### **Valpolicella Alpha Zeta 2008 Veneto**

*Easy drinking red from north-west of Verona – berry fruits and ripe tannins*

#### **Barbera Ca' del Matt Piemonte 2003**

*The model of a modern Barbera, it has lovely, spicy fruit and a long, smooth finish*

#### **Home Farm Shiraz/Merlot 2008**

*Wonderfully smooth, soft blend of spicy Shiraz and warm, plum-fruit Merlot*

## WHITE WINE

### **House White Wine**

*Please ask your waiter for details*

### **Terra Rossa Sauvignon Puglia**

*100% Sauvignon clean zesty white wine*

### **Home Farm Semillon/Chardonnay/Chenin Blanc 2008**

*Classic blend of Semillon and Chardonnay with fresh Chenin Blanc to give balance*

### **Soave Alpha Zeta 2008 Veneto**

*Made by a New Zealander, this is fresh, crisp and full of lovely, dry, citrusy fruit*

### **Pinot Grigio Colli Vicentini 2008 Veneto**

*Delicious white from the Veneto, with dry, yet rich fruit and lovely, refreshing acidity*

### **Foundstone Unwooded Chardonnay 2008 Australia**

*Rich, ripe and tropical Chardonnay untainted by the heaviness of oak – great drinking!*

### **Prosecco “Tranquillo” 2007 LUCCHETTA Veneto**

*A fresh, lemony harmonious wine from the same vineyard as our Prosecco*

*Unique to our restaurant*

### **Sauvignon Blanc 2008 Forrest Estate New Zealand**

*Zingy, Marlborough Sauvignon Blanc with grassy, tropical fruit and brisk acidity*

### **Sancerre 2008 Jean Reverdy Loire Valley**

*Scintillating Loire Valley white - flinty, gooseberry fruit, great length & complexity*

### **Lugana 2008 Ca' dei Frati Veneto**

*This is a rich, yet refreshing, beautifully balanced white from the Lake Garda*

### **Gavi di Gavi Lugarara 2008 La Giustiniana Piemonte**

*Great, single-vineyard wine with good richness and acidity and an elegant finish*

### **Stoan 2006 Cantina Tramin Alto Adige**

*Utterly delicious blend of 4 grape varieties – rich, slightly spicy, elegant fruit*

## HALF BOTTLES

### **Soave Classico 2007 Pieropan (37.5 cl) Veneto**

*Delicious white from Pieropan, the Soave master – subtle almond flavours and good acidity*

### **Gavi di Gavi Montessoro 2007 Giustiniana (37.5 cl) Piemonte**

*Giustiniana's flagship white - clean, rich and scented with lovely depth of flavour*

## ROSE WINES

### **Rosato Alpha Zeta 2008 Veneto**

## **Silkwood Pinot Grigio Rose 2008 South Australia**

*Light refreshing Rose from Australia, with loads of strawberry and red apple fruit.*

## **RED WINE**

### **House Red Wine**

*Please ask your waiter for details*

### **Terra Rossa Merlot Puglia**

*100% Well balanced smooth red wine*

### **Home Farm Shiraz/Merlot 2008**

*Wonderfully smooth, soft blend of spicy Shiraz and warm, plum-fruit Merlot*

### **Valpolicella 2008 Alpha Zeta Veneto**

*Easy drinking red from north-west of Verona – berry fruits and ripe tannins to*

### **Barbera 2003 Ca' del Matt Piemonte**

*The model of a very modern Barbera, this has lovely, spicy fruit and a long, smooth finish*

### **Rioja cosecha 2007 Paternina Spain**

*Classic Rioja from this very traditional producer – warm berry fruits and smooth tannins*

### **Montepulciano d'Abruzzo 2008 Gran Sasso**

*Brilliant, modern red with loads of deep, rich and spicy fruit on the palate*

### **Chianti 2007 Poggiotondo**

*A selection of the very best grapes makes this a powerful, yet beautifully balanced Chianti*

### **Pinot Noir 2007 Cantina Tramin Alto Adige**

*Delicious, light, but not thin, with the classic, savoury gaminess of the Pinot Noir grape*

### **Amarone 2005 Alpha Zeta Veneto**

*Impressively rich with an attractive freshness, this is deep and gutsy with a lovely balance*

### **Brunello 2004 Cantina di Montalcino Tuscany**

*A gorgeous red from southern Tuscany, with a fine, cedary perfume and supple, velvety fruit*

### **Barolo 2003 Massolino Piemonte**

*From a top-class grower, this Barolo has great depth of flavour and is already very accessible*

### **Guidalberto 2002 Tenuta San Guido Tuscany**

*The baby brother of Sassicaia, this is from an accessible vintage and is attractively supple*

### **Sassicaia 2001 Tenuta San Guido Tuscany**

*The father of Super Tuscan reds - a deep, classy blend of Merlot, Cabernet and Sangiovese*

## **RED HALF BOTTLES**

*...the great producer makes top class Chianti - for a dark cherry, non-oxidative, firm*

**Brunello 2003 Cantina di Montalcino (37.5 cl) Tuscany**

*A gorgeous red from southern Tuscany, with a fine, cedary perfume and supple, velvety fruit*

**DESSERT WINE, PORT & GRAPPA**

**Bergerac Moelleux 2006 Cuvée Dalmain (50 cl)**

*Luscious, zest of orange and honey flavour, wonderful balancing acidity – a real treat.*

**Recioto di Soave La Broia 2004 Grassi (37.5 cl) Veneto**

*THE most indulgent way to round off your meal – layer upon layer of delicious, unctuous fruit*

**Marsala Superiore Riserva NV Curatolo Sicily**

*This Marsala is the real thing – drier than most and utterly delicious with tiramisu or chocolate*

**Quinta do Portal Fine Ruby Port Portugal**

*Not too heavy and not too sweet – this will slide down with your cheese or coffee*

**Grappa di Moscato Giallo NV Pilzer Trentino**

*Multi award-winning Bruno Pilzer produces this delicate, beautifully fresh and*

**Biscotti Cantuccini and Vin Santo**

*Delious tuscan fortified wine accompanied by crunchy almond biscuits  
'Biscuit dipping for grow-ups'*

**Venetian "Sgroppino"**

*A delicious blend of Prosecco, vodka, lemon sorbet and crushed ice.*

*This can be enjoyed as a dessert, aperitif or an excellent palate cleanser between food courses*