



SOTTO SOTTO

VINO BIANCO & ROSATO

WHITE & ROSE WINE

	Glass 175ml	Btl
Pinot Grigio Blush, Il Sospiro - Veneto	£5,25	£21,00
Very soft with aromas of freshly crushed cranberries and mineral notes		
Negroamaro Rosato, Cantele – Puglia. Essence of rose and red geranium blend with strawberries and cherries.		£25,00
Pinot Grigio Ca' di Alte – Veneto	£5,75	£23,00
Delicate citrus perfumes, an attractive biscuit character and white floral notes on the nose		
Falanghina, La Guardiense – Campania.	£6,50	£26,00
Plenty of richness and elegant citrusy fruit. Notes of apple and quince		
Frascati Superiore, Gotto d'oro – Lazio. Notes of grapes and nuts are delicately balanced with a good and persistent finish		£25,00
Regaleali Bianco, Tasca – Sicilia. Delicately fruity nose with apple, peach and pink grapefruit notes. The palate is quite intense and crisp		£27,00
Il Preliminare, Cantine del Notaio – Basilicata. Complex aromas of tropical and stone fruits with hints of nuts and apricot		£29,00
Vermentino Etichetta Grigia, Colli di Lunae – Liguria. A palate full of green apple and almond		£31,00
Pecorino, Fattoria La Valentina - Abruzzo. A pure yet lively aroma with mineral and lime leaf notes		£33,00
Teresa Manara, Cantele – Puglia. Spicy aromas on the nose. The palate is silky and velvety with freshness and sweet spices		£34,00
Gavi di Gavi La Meirana, Broglia – Piemonte. Great texture and precision with distinctive greenage and almond notes		£35,00
Pinot Grigio Collio, Marco Felluga – Friuli. Acacia flowers and apple character are followed by an elegant, fruity palate		£37,00
Chardonnay Bramito del Cervo, Castello della Sala – Umbria. Richly structured palate and aromas of apples and vanilla		£38,00
Sauvignon Blanc Conte della Vipera, Castello della Sala – Umbria. A rich Sauvignon Blanc with citrus aromas, herbs and nuts		£39,00
Lugana Brolettino, Ca' dei Frati – Veneto. A rich nose of tropical fruits, peach and vanilla		£41,00

PROSECCO & CHAMPAGNE

	Glass 125ml	Btl
Prosecco Brut di Valdobbiadene, Argeo Ruggeri – Veneto.	£6,25	£36,00
A palate of fresh green apple and a long, crisp finish		
Franciacorta Brut, Montenisa – Lombardia.		£40,00
Intense, with peach notes and apple and hints of toasted bread		
Champagne Jacquart Brut Mosaique – France	£9,50	£49,00
The bouquet is fresh with pear hints .The palate has a long-lasting finish of spice bread and fruit flavours.		
Ruinart Brut		£70,00
Ruinart Rose		£80,00
Dom Perignon		£155,00

All wines by glass are also available in 125ml. All prices are inc. VAT



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VINO ROSSO

RED WINE

	Glass 175ml	Btl
Biferno Riserva, Palladino 2012/13 – Molise.	£5,75	£23,00
On the palate the wine is velvety and harmonious with pleasant, firm tannins		
Cannonau di Sardegna, Picco del Sole 2015/16 – Sardegna.	£6,00	£24,00
Brimming with ripe fruit and hints of sweet spice. Soft tannins and a well-balanced, persistent finish		
Chianti Colli Fiorentini, Uggiano 2015/2016 – Toscana	£6,25	£25,00
The bouquet is pleasant and lingering with scents of violet, red and black cherry. Harmonious and dry on the palate.		
Montepulciano d'Abruzzo, Itynera, 2015/16 – Abruzzo		£27,00
Rich in notes of ripe berries, cocoa and vanilla		
Nero d'Avola, Cento Cavalli 2015/2016 – Sicilia		£29,00
Fresh and ripe nose with hints of liquorice. Full and fleshy with a dark plum and chocolate character		
Primitivo della Puglia, Botromagno 2015/16 – Puglia		£31,00
The palate is elegant and intense with soft natural tannins		
Morellino di Scansano, Il Grillesino 2015/16 – Toscana		£34,00
A generous flavour with hints of blackberry and blackcurrant, smooth on the palate with an attractive spicy aroma		
Valpolicella Classico, Allegrini 2015/16 – Veneto		£36,00
Fragrant fruit with notes of dark cherries and hints of pepper and aromatic herbs		
Chianti Classico Peppoli, Antinori 2015/16 – Toscana		£37,00
Intense red fruit aromas are offset by delicate notes of vanilla and chocolate		
Tormaresca, Trentangeli 2015/16 – Puglia		£38,00
Notes of cherry and blackcurrant. Rounded, soft and with a long finish		
Le Volte, Ornellaia 2014/15 – Toscana		£43,00
Deep red berry and ripe plum flavours combine with rounded structure		
Pinot Noir Focara, Fattoria Mancini 2015/16 – Marche		£46,00
Creamy strawberry/redcurrant aromas. Midweight and elegant		
Brunello di Montalcino, Il Poggione 2011/12 – Toscana		£51,00
A very intense, lingering and stylish bouquet with small dark berry fruit notes		
Barolo, Prunotto 2012/13 – Piemonte		£56,00
Forest fruits character with floral and smoky finish		
Amarone della Valpolicella Classico, Costasera Masi 2011/12 – Veneto		£61,00
Preserved cherries and dried plums together with hints of fruits of the forest and cinnamon		
Tignanello, Antinori 2013/14 – Toscana		£110,00
Ripe red fruit and spice aromas, as well as vanilla and oaky notes		

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