

WINE LIST

SPARKLING

Ca' del Console Prosecco Extra Dry (Veneto, Italy)

Glass: 125 ml: £6.95 Bottle: £29.95

Award-winning, organic Prosecco with aromas of white peach, pear and flowers. The palate is fresh and clean as a whistle all the way to the sparkling finish.

Rosé de Salici Brut (Col de Salici, Italy)

Glass: 125 ml: £6.95 Bottle: £29.95

A charming pastel pink colour, aromas of red fruit and pears and a refreshing red cherry palate are lifted by a fine, delicate sparkle.

CHAMPAGNE

Champagne Drappier Carte d'Or Brut (Champagne, France)

Bottle: £42.00

A Pinot Noir-based champagne of style and finesse, Carte d'Or offers delicate aromas of white peach, quince and a touch of spice. The dry, elegant palate shows an impressive degree of concentration, along with fine bubbles and a long, crisp finish.

Champagne Drappier Rosé Brut (Champagne, France)

Bottle: £48.00

A beautifully balanced style of rosé: elegant yet full of character. Pretty red berry aromas lead to a delicate palate of summer fruit and herbs, finishing crisply dry and refreshing.

Champagne Veuve Clicquot (France)

Bottle: £56.50

Tightly knit with subtle notes of white peach, anise, biscuit and kumquat. A refined finish echoes a smoky note.

BIANCO

Villa Rossi Trebbiano, Rubicone 2015 (Emilia-Romagna, Italy)

Glass: 175 ml £5.45 250 ml £7.25 Bottle: £19.95

Crisp, dry and fruity, with a delicate nutty aroma. Young and fresh.

Chardonnay Terre del Noce 2015

(Vigneti delle Dolomiti IGT, Italy)

Glass: 175 ml £5.75 250 ml £7.25 Bottle: £20.95

Crisp, fruity Chardonnay with flavours of melon and white peach; harmonious and easy drinking.

Pinot Grigio Terre del Noce 2016

(Vigneti delle Dolomiti IGT, Italy)

Glass: 175 ml £5.75 250 ml £7.60 Bottle: £20.95

Elegant, dry Pinot Grigio with apple and banana fruit aromas, floral lift in the mouth and a clean, crisp finish.

Regaleali Bianco (Catarratto/Inzolia/Grecanico) 2015

(Sicilia IGT, Italy)

Bottle: £24.95

Delicately fruity nose with apple, peach and pink grapefruit notes. The palate is quite intense and crisp, with plenty of fresh fruit flavours.

Feudo Arancio Grillo 2015 (Sicilia, Italy)

Bottle: £21.95

Harmonious and balanced with hints of pineapple, tropical fruits and vanilla. Pleasant viscosity that balances delicate acidity.

BIANCO CONTINUED...

Castel Firmian Sauvignon Blanc, Mezzacorona 2015

(Trentino-Alto Adige, Italy)

Bottle: £23.95

A fresh, invigorating nose of cut grass, elderflower and currant leaf leads to a dry, citrusy, but still quite rounded palate.

Gavi di Gavi, Merirana 2015

(Piedmont, Italy)

Bottle: £29.95

Great texture and precision, with distinctive greengage and almond notes on the palate. Fresh and dry, this is a particularly characterful Gavi.

ROSSO

Villa Rossi Sangiovese, Rubicone 2015 (Emilia-Romagna, Italy)

Glass: 175 ml £5.45 250 ml £7.25 Bottle: £19.95

A smooth and easy-drinking red wine with a delicate aroma and flavours of red fruits.

Merlot Terre del Noce 2015 (Vigneti delle Dolomiti IGT, Italy)

Glass: 175 ml £5.75 250 ml £7.60 Bottle: £20.95

Smooth, easy-drinking Merlot with plum and red cherry fruit, and a hint of dark chocolate on the finish.

Feudo Arancio Syrah, Sicilia 2015 (Sicily, Italy)

Glass: 175 ml £5.95 250 ml £7.95 Bottle: £21.95

Regaleali Nero d'Avola Sicilia IGT 2014 (Sicilia IGT, Italy)

Bottle: £24.95

Notes of cherry, mulberry, black cherry, blueberry, vanilla and sage on the nose. Velvety and balanced in the mouth.

Montepulciano d'Abruzzo 2013 (Abruzzi, Italy)

Bottle: £29.50

First-class peppery Montepulciano, with all the exuberant fruit and spicy character of the grape, plus an extra degree of refinement from this excellent producer.

Lagrein Riserva, Mezzacorona 2013 (Trentino-Alto Adige, Italy)

Bottle: £27.50

Bright, juicy forest fruit aromas combine with peppery spice and a silky-smooth texture in this vibrant expression of the local Lagrein grape.

Néprica (Negroamaro/Primitivo/Cabernet)

(Tormaresca, Puglia, Italy)

Bottle: £23.95

Red fruits, black cherry and blackcurrant on the nose and the palate. The spice of the Negroamaro is complemented by the juicy plum jam flavours of Primitivo, resulting in a soft and well-balanced wine.

ROSÉ

Nina Pinot Grigio Rosé 2015 (Veneto, Italy)

Glass: 175 ml £5.75 250 ml £7.60 Bottle: £20.95

With a delicate pale pink colour and an elegant nose of acacia flowers, this light-bodied dry rosé is delightfully refreshing.

Nina Zinfandel Blush 2015 (Puglia, Italy)

Glass: 175 ml £6.10 250 ml £8.10 Bottle: £22.95

Inviting aromas of redcurrants and orange zest, followed by a creamy medium-dry palate showing a nice balance of sweetness and fruit flavours.



APPERITIVO
DG Bellini
 £5.50

Aperol Spritz
 £6.00

Prosecco
 £6.50

STARTERS
Garlic Bread

Plain/Tomato/Cheese £4.50/£5.50/£6.50

Soup Of The Day

£5.50

Served with homemade ciabatta

Bruschetta Pomodoro

£5.95

Toasted ciabatta with cherry tomatoes, onions and pesto

Calamari

£6.50

Hand cut, lightly battered squid

Carpaccio Di Manzo

£9.95

British fillet steak with a homemade dressing

Fritto Misto

£8.95

King prawns, squid, baby octopus, white fish

Gamberoni

£8.95

Pan fried prawns (served head on)

Tortino Di Granchino

£7.95

Homemade crab cakes

Burrata

£9.95

Burrata, cherry vine tomatoes and basil

NEAPOLITAN WOOD FIRED PIZZA
Margherita

£8.50

Mozzarella, basil, tomato

Italia

£10.50

Mushroom, ham, mozzarella, basil, tomato

Bresaola

£10.00

Bresaola, rocket, parmesan, tomato

Capri

£11.50

Anchovies, tuna, capers, shallots, tomato

Roma

£10.00

Rocket, feta, bruschetta tomato, toasted pine nuts

DG

£10.50

Buffalo Mozzarella, red chilli, basil

TAKEOUT OFFER: 50% OFF PIZZA

MUST ORDER IN ADVANCE AND COLLECT BETWEEN 12 & 2PM

PASTA É RISOTTO
Risotto Funghi

£8.95/£13.95

Mushrooms, cream, parmesan shavings

*Add truffle shavings £5.50

Pappardelle Funghi

£8.95/£14.95

Mushrooms, cream

*Add truffle shavings £5.50

Linguine Vongole

£10.95/£17.95

Razor clams and clams

Gnocchi Sorrentina

£8.95/£13.95

Tomato, Fior De Latte, basil

Lasagne

£11.50

Classic beef with béchamel

CHEF'S SPECIALS

Please ask your server for this week's specials

CONTORNI
Fritté £3.00

Zucchine Fritté £3.50

Insalata Di Bresaola £3.75

Bresaola and rocket salad with pesto and parmesan shavings

Insalata Della Casa £3.95

Mixed leaf salad with olives, peppers, cucumbers and tomatoes

DESSERTS
Pizza Nutella £6.50

Cannoli £5.50

Affogato £4.50

Crème Brulee £5.50

Panna Cotta £5.50

Italian Mess £5.95

With fresh berries, crème fraiche and meringue

Gelato £4.50

(Assorted flavours. Ask server)

