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PROSECCO HISTORY

Prosecco is produced exclusively in north east Italy. Its story began in the area of Conegliano Valdobbiadene over three centuries ago, where the highest quality, Prosecco Superiore, is still produced to this day.

There are two levels of Prosecco on the market: **the DOCG, the peak of the quality pyramid, representing by the Conegliano Valdobbiadene denomination, with its 15 hill municipalities**, and the DOC base, covering the provinces of Treviso, Belluno, Venice, Padua, Vincenza, Udine, Pordenone, Trieste and Gorizia, a broad denomination made up of more than 600 munipalicities in Veneto and Friuli.

The DOCG zone is in province of Treviso, stretching over the hills between the small towns of Conegliano and Valdobbiadene, 50 km from Venice and around 100 km from the Dolomites. The hills chains stretch from east to west, from the ˜at plain to the foot hills of the Alps.

Conegliano Valdobbiadene DOCG Prosecco Superiore. This sparkling wine displays a vibrant character. Three versions are made: Brut, Extra Dry and Dry, which are distinguished by the quantity of residual sugar each.

Brut – This is the most modern version of the Prosecco wines, the one that best suits international taste. It has a rich nose of citrus and vegetal notes and an attractive hint of crusty bread, plus a highly attractive, vibrant palate. The delicate bead ensures a lingering taste and a clean mouthfeel. Residual sugar 0 to 12 g/l.

Extra Dry – This is the traditional version, which combines various flavours with the bubble' elating, zesty flavour. A bright straw colour to which the bead adds extra sparkle. This fresh, elegant wine has a rich, fruity nose of apple and pear, with a hint of citrus fruit that fades into a floral undertone. The wine has a smooth mouthfeel to which a lively acid content gives the right touch of dryness. Residual sugar 12 to 17 g/l.

Dry – This is the least widespread version of the Prosecco wines and sets off the grape's floral/fruity quantities to best effect. Pale straw-yellow appearance with a subtle fruity nose full of citrus fruit, white peach and green apple tones. The palate is flavoured-packed, fresh and smooth with an elegant medium-dry mouthfeel. Residual sugar 17 to 32 g/l.

Residual sugar – depending on their sweetness, in accordance with the EU Sweetness of wine Regulations for Terms used to indicate sweetness of sparkling wine, Proseccos are labelled "Brut" (up to 12 grams per litre of residual sugar), "Extra Dry" (12-17 g/l) or "Dry" (17-32 g/l). It is usually measured in grams of sugar per litre of wine, often abbreviated to g/l or g/L. Residual sugar typically refers to the sugar remaining after fermentation stops, or is stopped, but it can also result from the addition of unfermented must.

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ANDREOLA

The work of man modifies the territory, transforming the shape and the rhythm. Since 1984, the year in which Nazzareno Pola founded the family estate in the heart of the zone of production of Valdobbiadene Prosecco Superiore, Andreola has been an active part in this transformation. Today Stefano Pola continues to manage the estate with the same philosophy as his father, with the awareness that the best protection (defence) of the territory is the profound knowledge (total understanding) that Prosecco Superiore is not just a product but a living being (something alive): the result of the evolution of the vine, of its adaptability to the terrain and the climatic diversity, of labour which is still completely manual, of a heroic viticulture. From the vineyard to the final product being bottled in the cellar, it is necessary to conjugate (unite) wisely ancient methods and modern technology, passion with rationality. An evolution that has permitted Andreola to fully comprehend the character of Valdobbiadene Prosecco Superiore, and thus know how to create a unique style of wine, characterised by the purity of the product and the maximum enhancement of its original characteristics: the creaminess on the palate, the intense fruity yet elegant aromas on the nose, the harmony and balance.

		Glass	Bottle	Takeaway
Vigne Dei Piai Millesimato Dry Valdobbiadene Prosecco Superiore DOCG *Delicate fine perlage, persistent and vivacious, with notes incorporating fragrances of peach, apricot and exotic fruit, completed by a very delicate floral scent.*	11% vol.	£9.50	£48	£38
Mas De Fer Extra Dry Valdobbiadene Prosecco Superiore DOCG *From the hills of Col de Fer and San Gallo at 400 metres above sea level, comes a selected cru named "Más de Fer" which makes a delicate wine with a floral fruity flavour and a fine lingering perlage.*	11.5% vol.	£9.50	£48	£38
Dirupo Brut Valdobbiadene Prosecco Superiore DOCG *Delicate, floral and fruity with an elegant lingering fine perlage.*	11% vol.	£9.50	£48	£38
Col Del Forno Brut Valdobbiadene Prosecco Superiore DOCG *Vines cultivated at over 240 metres above sea level produce the grapes used to make this crystal clear sparkling wine with delicate hints of crisp fruit, acacia and wisteria blossoms.*	11% vol.	£9.50	£48	£38
26° Primo Brut Valdobbiadene Prosecco Superiore DOCG *Sugar Free. A Prosecco Superiore with an "extra brut" disposition and an elegant lingering fine perlage.*	11.5% vol.	£9.50	£48	£38

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CIROTTO

The history of the Cirotto family is set in Asolo, known as the "pearl of the Treviso province", a graceful medieval town belonging to the beautiful "Borghi d'Italia" and nestled in the foothills of the Dolomites. It is here, three generations ago, their family started a small vinery. In 2000 they bought their first vineyards and began to take care of the entire production, from the vines to the bottle. Today siblings Monica, Barbara and Gilberto are bringing fresh energy and innovation to this family-run enterprise, collecting the historical heritage of the Asolo wine-growing region. Francesco, Monica's husband, plays a major role in the winery with the goal of delivering authentic wines with a distinctive, character, bearing his personal signature. Their values of rigour and dedication in the vineyard, the production and their wine cellar perfectly reflect their land.

		Glass	Bottle	Takeaway
Asolo DOCG Prosecco Superiore Millesimato Extra Brut *It's very low residual sugar content enhances the vigorous structure and the vivid mineral notes. It bursts on the nose with an intense bouquet of golden apple and pear, flowing into delicate flavours of citrus and mandarin. An exclusive Prosecco of great personality.*	11% vol.	£10.50	£53	£43
Asolo DOCG Prosecco Superiore Millesimato Brut *It is the best representation of Prosecco, born from the terroir of Asolo; obtained from their best selection of Glera grapes, it has fine and persistent bubbles, a freshness on the nose enhancing the typical notes of apple and pear. On the palate, an excellent sapidity and a great intensity are a proof of the excellent grapes used.*	11% vol.	£10.50	£53	£43
Asolo DOCG Prosecco Superiore Extra Dry Cuvee *A great and interesting diversity of nuances characterises the grape selection of this peculiar Prosecco Asolo obtained from Glera grapes grown in different soil types and microclimates of the Asolo area. This is a Prosecco of great complexity, floral, delicately fruity, with nice intensity on the palate. With a creamy, delicate perlage, this Prosecco is very versatile and drinkable.*	11% vol.	£9.50	£48	£38

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RIVALTA

Rivalta's winery was born thanks to Alessio Caldart's passion, who, family's historical vine-yards, was able to develop a professional strategy hand and foot with tradition of constant research for quality. The family's philosophy has always been pushing towards the creation of a top quality and harmonic product, a perfect summary of the grapes, the earth and the sun that created it all. Today, his daughter Daniela and her enthusiast co-workers carry on the mission established by the founder with care and commitment. The huge amount of prizes received in the last years prove the improvement of a journey aimed towards quality and tradition but at the same time towards the innovation and improvement of such a unique product: The Valdobbiadene Prosecco Superiore DOCG.

		Glass	Bottle	Takeaway
Valdobbiadene Prosecco Superiore DOCG CONVIVIO Brut *A delicate sensation of green apple, it has light aromatic bouquet and distinct flavoursome taste. This Prosecco is sharp and fresh with fine perlage. The persistence of its flavour makes it the Prosecco of excellence.*	11.5% vol.	£11.50	£56	£46
Spumante 1940 "L'EXTRA BRUT" *This Prosecco is very fine, with elegant smell and vivacious perlage. It has fresh notes of white peach and acacia flowers. The taste is dry, fruity and intense.*	11.5% vol.	£11.50	£56	£46
Valdobbiadene Prosecco Superiore DOCG SOLITARIO Dry Millesimato *From selected grapes, it gives off an intensely fruity bouquet with hints of flowers, and has a distinctive aromatic taste. The taste is delicate with a round finish.*	11.5% vol.	£11.00	£51	£41
Valdobbiadene Prosecco Superiore DOCG INCONTRI Extra Dry *Bright and vivacious, with a delicately fruity bouquet and a well-balanced taste with lively tones. The taste is harmoniously balanced with a dry undertone, thanks to a well-presented acidity.*	11.5% vol.	£11.00	£51	£41
Valdobbiadene Prosecco Superiore DOCG NERO Brut *A slightly dull straw colour, with a creamy foam and a persistent and intense perlage. An aroma of ripe pears and apples, with hints of hay and sweet almonds. This Prosecco is dry but creamy and harmonic.*	11.5% vol.	£13.50	£64	£54

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MARCHIORI

Marchiori is a family winery in Farra di Soligo in the real heart of Conegliano Valdobbiadene Prosecco Superiore DOCG Area. The family business began in the seventies of the last century. The winery is following all stages of production in the best sustainable way to give the customer a guaranteed product, full of real natural taste. The family owns 12 hectares divided into 16 different steep slopes, where sun rises, the water flows and the wind dries the leaves: every plot has a specific soil, from calcareous rocky to marl, exposure to the sun and altitude, making all the grapes different.

"We vinify vineyard grapes separately in order to give importance to the feature of each vineyard. In our hills we cultivate not only Glera Tonda (that forms the basis of Conegliano Valdobbiadene Prosecco DOCG wine and all the Prosecco DOC) but also Glera Lunga and ancient varieties like Perera, Bianchetta and Verdiso that have particular features and are very useful for giving the wine a satisfying harmonious structure. We are the only winery able to produce that ancient varieties pure; for that reason, our Prosecco Superiore DOCG is called "5 varietà".

		Glass	Bottle	Takeaway
Valdobbiadene Prosecco Superiore DOCG "5 Varietà" Brut *A very pleasant mineral taste, fresh and very fine notes; clean white fruit and spice. This Prosecco has elegant taste with dry finish. On the nose it has intriguing fresh wisteria and crunchy pear, mild pink grapefruit and mint; then generous ripe fruit, pollen, dandelion and herbs with undertones of roasted barley.*	11.5% vol.	£10.00	£50	£40
Valdobbiadene Prosecco Superiore DOCG "5 Varietà" Extra Dry *Tasty and beautiful fragrant taste, pleasant, lively and harmonious. On the nose it has sweet and seductive white flower and yellow fruit, citrus and balsamic hints; evolving it offers sweet notes of candied fruit, sage and daisy.*	11.5% vol.	£10.00	£50	£40
Valdobbiadene Prosecco Superiore DOCG "5 Varietà Integrale" *Sugar Free. Valdobbiadene Prosecco Frizzante DOCG Refermented in the Bottle (Ancestral Method – also called Prosecco Col Fondo). This lightly-sparkling wine is made in accord with local tradition: it ferments again in the bottle in the spring following harvest, and the natural yeast cells remaining in the bottle, which are not filtered out, guarantee its quality preservation. It shows emphatic notes of yeast and a dry palate. On the nose it has flowery fragrances of camomile, rose and dandelion with flowery notes of pear and rennet apples.*	11% vol.	£10.50	£53	£43

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TASI

"TASI is a young, up and coming winery born in the cru of Tenuta Le Cave, Verona - Italy. They have transformed what was once a quarry, industrially exploited & abandoned, into a beautiful organic vineyard and Wine Relais overlooking the entire valley. The owners describe their wine making style as loving good wine, the natural products of the beautiful and wild land and the idea of bringing them to the world. They do not like pesticides, doctrine that is an end in itself and people who take themselves too seriously.

TASI is located between the hills of Amarone and the valleys of Soave and Prosecco, focusing on the traditional grapes and wines of these terrains. They produce unique wines, because they believe that nothing like a good bottle can bring people together and be part of great moments. The word TASI in Veneto dialect is a call to shut up everybody who take themselves too seriously. Wine is a passion that has to be shared with joy. "

		Glass	Bottle	Takeaway
Tasi Prosecco Millesimato Biologico *Elegant aromas of white flowers followed by a delicate dry note, which balances perfectly with the initial light sweetness.*	100% Vegan I 12% vol.	£8.50	£43	£33
Tasi Garganega Spumante IGT Millesimato *Stylish balance, fresh and persistent, with a fine perlage and a straw yellow colour. Elegant aromas of wild flowers, followed by dry notes perfectly balanced with the initial sweetness.*	100% Vegan I 12% vol.	£8.50	£43	£33

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PROSECCO HOUSE SELECTION

		Glass		Bottle
Le Manzane Brut Prosecco Valdobbiadene Superiore DOCG Brut *Bright straw colour and fine perlage. This Prosecco has delicate fruity aroma with hints of bread crust, with floral nuance.*	11.5% vol.	£8.50	|	£43
Le Manzane Spumante Rosé Brut *Sparkling rosé wine obtained from the grapes of the Prosecco area. Fruity fragrance of blackberries, currants and rasberries. Fresh tasting with a decidedly red berry flavour.*	11.5% vol.	£9.50	|	£48
Rivalta Spumante Rosé Brut *Delicate pink, fine colour with persistent perlage. It has intense reminiscence of the berries and viola. The taste is dry, round and harmonic.*	12% vol.	£9.50	|	£48
Serafini & Vidotto Bollicine Rosé *Light-coloured brush-stroke following closely peach blossoms, the fine, numerous and persistent bubbles rise, the froth is creamy. The first sense of smell is a fluctuation of fruity and fragrant aromas: initially blackcurrant scents, small wild strawberry, pomegranate, eglantine. Later on, a slight perfume of toasted bread. Fresh and savoury initial taste, then the wine opens to a fruitiness in a background of pleasant and increasing smoothness. Dry finish with persistence of soft fruit scents and flower taste.*	12% vol.	£8.50	|	£42
Ettore Germano Brut Rosé Metodo Classico 'Rosanna' (NV) *Pink orange. Poached pear, orange peel, violet, rose, and grilled nuts on the nose. Then rich, peppery orchard fruit flavours show very good depth and inner-mouth perfume. Finishes long and spicy, clean and very floral. In the mouth, the entry is full and fresh, the fine bubbles giving the wine a creamy texture and a long refreshing finish.*	13% vol.	£10.50	|	£53
Adami Col Credas Brut Valdobbiadene Prosecco Superiore DOCG *It is extremely brut in style, with classic tangy acidity and very dry yet richly-flavoured. Impressively mirrors the fragrances on the nose. Exhibits superb harmony and elegance, crowned with a notably dry finish.*	11% vol.	£10.50	|	£49
Adami Cartizze Dry Valdobbiadene Prosecco Superiore DOCG *Harmonious and elegant, admirably supple and crisp. Cartizze displays a youthful, fruit-rich bouquet and light-bodied palate. It is a delightful aperitif wine.*	11% vol.	£12.50	|	£57

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WINES

WHITE

		Glass		Bottle
Chardonnay delle Langhe Vigneto Morino Beni di Batasiolo, Piedmont, Italy – 2017 13% vol.		£9.50	I	£35
Intense straw-yellow colour, limpid and brilliant. Very rich bouquet with suggestions of tropical fruit, citrus, grapefruit, honey and vanilla. In the mouth it is balanced, wide-ranging, dry with a breath of fan-shaped aroma perceptible to the nose.				
Fasoli Gino Pinot Grigio Biologico, Veneto, Italy -2018 12.5% vol.		£8.50	I	£31
Light straw-yellow with greenish hues, the nose has a fine bouquet of citrus fruits with hints of peach and cantaloupe melon. The excellent balance between acidity and body makes this wine full- bodied and pleasantly refreshing. The finish is pleasantly fruity.				
Pinot Bianco Weissburgunder Cantina Bolzano, Bolzano, Italy – 2018 13% vol.		£8.00	I	£29
Pinot Bianco is, even if not indigenous, one of South Tyrol's most typical wines. Johann, Duke of Austria, introduced the first vines of the variety to the region during the middle of the 19th century. This elegant wine comes from selected vineyards around Bolzano and convinces with fresh, floral aroma and nice acidity.				
Gavi il Forte Cantina Produttori del Gavi, Piedmont, Italy – 2017 12.5% vol.		£9.00	I	£34
Gavi il Forte is a distinguished white wine from Piemonte, a region in Northern Italy. Gavi wine is made with Cortese, an ancient indigenous grape of the Gavi area. Gavi il Forte by Produttori del Gavi has straw-yellow colour, intense floral perfume, good minerality and freshness on the palate.				

RED

Tasi Valpolicella DOC Superiore, Veneto, Italy – 2015 13.5% vol.		£10.50	I	£40
Red ruby colour with aromas of black cherry and raspberry. Frank and quaffable, with notes of red fruit, a gentle tannin and good persistence. (100% Organic)				
Nero D'Avola "Argille di Tagghia Via di Sutta", Sicily, Italy - 2015 14.5% vol.		£10.00	I	£38
The aromas of this Nero D'Avola are full of aromatic and dried herbs, juniper and sweet spices with a refreshing wild mint undertone. The palate is fresh with a touch of minerality and the tannins are well-integrated. (100% Organic)				
Caldora Montepulciano d'Abruzzo, Abruzzo, Italy - 2018 13% vol.		£9.50	I	£34
A ruby red Montepulciano d'Abruzzo with reflections of garnet. On the nose and palate this wine is intense, peristent and fruity. The fruits range from hints of red fruit to dark, with marasca cherry and prunes leading the way, while a delightful complexity is brought to the drinker through hints of spice and vanilla. It is full-bodied, round and soft but with a balancing freshness and bright tannins.				

CHAMPAGNE

Ruinart, Brut NV 75cl	£75
Ruinart, Blanc de Blanc NV 75cl	£90

BEER

For Beer Selection Ask a Member of Staff.

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SPIRITS

Berto Dry Gin 43%	Single 25ml / Double 50ml	£5.00 / £8.00
Hendrick's 41.4%	Single 25ml / Double 50ml	£6.00 / £9.00
Toad Oxford Rye Vodka 40%	Single 25ml / Double 50ml	£6.00 / £9.00
Maker's Mark Bourbon Whisky 45%	Single 25ml / Double 50ml	£6.00 / £9.00
Glenmorangie Original 40%	Single 25ml / Double 50ml	£7.50 / £10.50
Johnnie Walker Black 40%	Single 25ml / Double 50ml	£6.00 / £9.00
Don Julio Reposado Tequila 38%	Double 50ml	£7.00
Don Julio Anejo Tequila 38%	Double 50ml	£8.00

SOFT DRINKS

Fever-Tree Madagascan Cola	200ml	£3.50
Fever-Tree Premium Ginger Ale	200ml	£3.50
Fever-Tree Premium Ginger Beer	200ml	£3.50
Fever-Tree Premium Indian Tonic Water	200ml	£3.00
Fever-Tree Refreshingly Light Tonic Water	200ml	£3.00
Fever-Tree Premium Soda Water	200ml	£3.00
Fever-Tree Premium Lemonade	200ml	£3.50
Coca Cola Icon Glass 330 ml	200ml	£3.50
Diet Coke Icon Glass 330 ml	750ml	£3.50
Apple Juice	200ml	£2.00
Acqua Panna still water	750ml	£3.50
San Pellegrino sparkling mineral water	750ml	£3.50

NIBBLES

Nuts	£5.50
Focaccia	£4.00
Mixed Italian olives	£5.00
Artichoke hearts	£6.00
Parmesan Reggiano chunks	£5.50
Gorgonzola chunks	£5.00
Taleggio Italian semisoft cheese	£5.00
Ubriaco Prosecco (matured cheese in prosecco wine)	£5.00
Mozzarelline	£5.00
Mortadella	£5.00
Salami Milano	£6.00
Bresaola	£6.00
Prosciutto Di Parma DOP	£6.50
Cheese platter	£15.00
Charcuterie platter	£20.00
Mixed platter	£20.00

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