

## Our philosophy

---

*At Terrone we believe in sourcing wines that not only reflect our regional Mediterranean dishes, but also marry together to become part of our style. We have chosen wines that can stand on their own as examples of the region's incredible gastronomic diversity with special emphasis on indigenous grape varieties.*

*Essentially our philosophy on food and wine is that "if it grows together, it goes together".*

*We want your meal at Terrone to be a journey where discoveries are made, bringing new experiences for you to enjoy!*



**Gambero Rosso Tre Bicchieri Awards – These wines have been judged to be the best wines from their region in Italy in this or a recent vintage**

## Wines by the Glass

---

### Sparkling

Cassar de Malte Brut '14 (Wardija DOK Malta) €8

*A Méthode Traditionelle chardonnay which has been matured on yeast lees for a minimum of 12 months. Exhibits floral and fruity notes*

Val D'Oca Prosecco Extra Dry (DOC Treviso Italy) €4.5

*Classic aromatic extra dry Italian sparkling wine*

### White

Donnafugata Chiarandá '13 \*\* (DOC Sicilia) €9

*Chiarandà has a golden yellow color. The nose offers a complex bouquet with scents of yellow-fleshed fruit (peach) and Mediterranean scrub on a spicy and mineral background of vanilla and flint. Matches perfectly with seafood appetizers, vegetarian first courses and roast fish and lobster*

San Niklaw Neptunus Vermentino '14 (Marsaxlokk, DOK Malta) €7

*A refined palate characterized by intense tropical fruit aromas and a balanced acidity. Excellent with our seafood dishes*

Firriato Le Sabbie dell'Etna '16 (DOC Etna Sicilia) €6

*Blend of Carricante and catarratto. Lively example of white wines produced on Mount Etna with great breadth and complexity. Fresh and fruity with a lingering saltiness*

Caruso & Minini Cataratto Naturalmente Bio '15 (IGT Sicilia) €5

*An easy drinking wine, very Mediterranean in style, perfect for seafood*

### Rose

Leone De Castris Anniversario Five Roses '15 (IGT Salentino Puglia) €5

*A blend of Negromaro & Black Malvasia of Lecce. The first rosé bottled in Italy. Deep strawberry pink colour bursting with aromas of ripe cherries, strawberry and other red fruit. These delightful notes continue the palate complemented by fresh, crisp acidity. Good structure and smooth texture*

### Red



Di Meo Taurasi Riserva '06 \*\* (DOCG Campania) €12

*Award-winning Taurasi of superior quality. It has a deep ruby red colour with hints of orange. It has a full perfume of black pepper, dark berry fruits and tobacco. It is dry, well balanced and full bodied. The palate expresses flavours of ripe dark fruit (plum, sour cherries), smoke and oak with ripe almost sweet tannins. This wine pairs well with rich dishes incorporating red meat. (Aged for 2 years in oak barrels followed by 12-24 months in the bottle)*

**\*\* Wines poured using our Coravin system which enables us to pour wine without removing the cork preventing oxidation and increasing the longevity of the wine**

## Wines by the Glass

---

### Red cont...

Marnisi Estate Old Vines '15 (Marsaxlokk, DOK Malta) €7  
*A classic blend of Cabernet Sauvignon, Merlot & Cabernet Franc. Balanced and full bodied with an aroma of black fruit & oak barrique*

Firriato Le Sabbie dell'Etna Rosso '15 (DOC Etna Sicilia) €6  
*Intense ruby red edged with bright purple. Distinct notes of blackcurrants, prune jam, black cherries, liquorice and pepper. Well-balanced and harmonious, rich, warm and refined. Classical wine that expresses the extraordinary terroir of Mount Etna*

Caruso e Minini Delia Nivolelli Syrah Riserva '10 (DOC Sicilia) €5  
*A combination of smoothness and power supplemented by a touch of fruitiness distinguish this syrah from the west coast of Sicily. Aged for two years in barrels and 6 months in bottle give this wine the 'riserva' appellation. A strong wine that has already gained recognition winning 3 stars from I Vini di Veronelli 2016*

### Dessert

Dolce Vita – Late Harvest '14 (D.O.K. Malta) €5  
*This blend of locally-grown Vermentino and Viognier offers an enticing, syrupy aroma of stewed apples. On the palate one finds a soft, seductive sweetness which reinforces the apple notes yet is further enriched by a full fruit-basket of flavours.*

Caruso e Minini – Marsala Superiore Riserva (DOC Marsala) €4  
*A blend of grillo and cataratto produced from the best grapes of the estate in the traditional way and aged for 5 years. A delicate dessert wine but can also serve as an aperitif*

## Sparkling

---

<u>Ca' del Bosco Franciacorta Brut Cuvée Prestige</u>	(DOCG Erbusco Italy)	€65
<u>Ca' del Bosco Franciacorta Brut Cuvée Prestige Rosé</u>	(DOCG Erbusco Italy)	€65

*A truly premium sparkling wine made in the Champagne style. Only the finest Chardonnay (75%), Pinot Nero (15%) and Pinot Bianco (10%) grapes from 134 vineyards, vinified separately and skillfully blended with reserves of the finest vintages (at least 20%) go into the magical rite of Cuvée creation. It will take 28 months of refinement on yeasts before this wine is ready to express all its richness and identity. A classic, well-balanced Franciacorta, pleasantly fresh and crisp. Perfect for any occasion.*

<u>Cassar de Malte Brut '14</u>	(Wardija DOK Malta)	€32
---------------------------------	---------------------	-----

*A Méthode Traditionelle chardonnay which has been matured on yeast lees for a minimum of 12 months. Exhibits floral and fruity notes*

<u>Valdobbiadene Prosecco Superiore '15</u>	(DOCG Italy)	€25
---	--------------	-----

*A single vineyard vintage Prosecco of incredible quality, full flavoured, well-balanced and very refreshing. Listed among the twelve best wines of the Veneto region of Italy. Crisp, elegant, lemony sparkling made from glera grapes. This is a Superiore wine meaning the top grade of prosecco production from the best hillside vineyards, which give a richer more structured feel to the wine. Enjoy it as an aperitif or with fish or vegetable antipasti*

<u>Val D'Oca Prosecco Extra Dry</u>	(DOC Treviso Italy)	€18
-------------------------------------	---------------------	-----

*Classic aromatic extra dry Italian sparkling*

## Half Bottles

---

### White

- Cusumano Angimbe '16 (IGT Sicilia) €13  
*A fantastic blend of Insolia (70%) & Chardonnay (30%). This wine has great body, with a strong bouquet of stone fruit and balanced acidity. Great with antipasti*
- Villa Matilde Falanghina Rocca dei Leoni '16 (IGP Campania) €12  
*Appearing a pale straw yellow, it boasts an intense bouquet of blossoms and fruit, with hints of bananas, tropical fruit, and white peach, followed by a fruit-rich, well-balanced palate. Overall, this is delicious, crisp, light-bodied wine*
- Meridiana Isis Chardonnay '15 (DOK Superior Malta) €11  
*Fresh with a white fruit bouquet. Well-structured with a long finish and pleasant acidity*
- Sella & Mosca La Cala Vermentino '16 (DOC Sardegna) €10  
*A light wine with an interesting nose of sea salt leading into a fruit burst with a long finish*

### Red



- Masciarelli Montepulciano D'Abruzzo Riserva '13 (DOC Abruzzo) €19  
*Masciarelli's flagship red wine nowadays regarded as an icon wine from Abruzzo. A big wine with a sense of balance, deep, dark brooding black fruits, earth, truffle and mineral, all surrounded by copious yet ripe tannins and perfect acidity*
- Meridiana Melqart '13 (DOK Malta) €14  
*A cabernet sauvignon and merlot blend. Deep ruby red colour, an aroma of ripe berry fruits with spiced notes; and a rich blackberry flavour with silky tannins and long finish*
- Cannonau di Sardegna Riserva '11 (DOC Sardegna) €12  
*This Grenache is a full-bodied wine that ages very well. It has an elegant and complex bouquet with a distinct aroma of violets. Warm and dry with plum flavours and oak overtones*
- Villa Matilde Aglianico Rocca dei Leoni '11 (IGP Campania) €11  
*An Aglianico that offers intense, long-lingering impressions of spice, wild blackberries, and ripe red berryfruit. The palate is warm, full-bodied and velvet smooth*

## Magnums (1.5 litres)

---

### Sparkling

Val D'Oca Prosecco Extra Dry (DOC Treviso Italy) €33  
*Classic aromatic extra dry Italian sparkling*

### White

Cusumano Angimbe '15 (IGT Sicilia) €40  
*A fantastic blend of Insolia (70%) & Chardonnay (30%). This wine has great body, with a strong bouquet of stone fruit and balanced acidity. Great with antipasti*

### Red

Cusumano Ságana '12 (IGT Sicilia) €95  
*100% Nero D'Avola. Concentrated young garnet. Intense nose halfway between mild spice and smoke notes backed by ripe black fruits. Very powerful, full-bodied wine developing a warm array of aromas. Uplifting energy. A wine full of life!*

Cusumano Benaure '15 (IGT Sicilia) €45  
*Nero D'Avola and syrah blend. Ruby-hued. Profound nose driven by toast and spice notes. The palate reveals the fruit notes typical of a youthful wine, beautiful exuberance, a discrete structure and supple mouthfeel. Spice notes drive the finish*

Caruso e Minini Delia Nivolelli (DOC Sicilia) €38  
*A combination of smoothness and power supplemented by a touch of fruitiness distinguish this syrah from the west coast of Sicily. Aged for two years in barrels and 6 months in bottle give this wine the 'riserva' appellation. A strong wine that has already gained recognition winning 3 stars from I Vini di Veronelli 2016*

## White Maltese Islands

---

<u>San Niklaw Neptunus Vermentino '14</u>	(DOK Marsaxlokk Malta)	€26
<i>A refined palate characterized by intense tropical fruit aromas and a balanced acidity. Excellent with seafood dishes</i>		
<u>Marsovin Antonin Barrel Fermented Chardonnay '15</u>	(DOK Ramla Gozo)	€26
<i>Fine balance of acidity, oak and soft buttery flavours</i>		
<u>Marsovin Blanc de Cheval Chardonnay '15</u>	(DOK Ramla Gozo)	€24
<i>A very pleasant medium-bodied wine with distinct citrus fruit aromas, good zest on the palate and an excellent finish. Great on its own, perfect with seafood</i>		
<u>Meridiana Isis Chardonnay '15</u>	(DOK Superior Malta)	€22
<i>Fresh with a white fruit bouquet. Well-structured with a long finish and pleasant acidity</i>		
<u>Meridiana Astarte Vermentino '16</u>	(DOK Superior Malta)	€20
<i>A well-made vermentino with a good citrus nose and palate. A pleasant acidic finish makes this wine delightful with seafood</i>		
<u>Camilleri Laurenti Vermentino Viognier '15</u>	(DOK Malta)	€20
<i>An unusual and unique blend shows a refined complexity with a full palate, stone fruit aromas and hints of oak</i>		

## White Southern Italy

---

- Villa Matilde Falerno del Massico '16 (DOP Campania) €26  
*Falanghina, the ancient Romans' "vinum album Phalanginum," makes the monovarietal Falerno del Massico Bianco. Straw yellow, its elegant, generous bouquet offers well-ripened fruit, including bananas, yellow peach, Williams's pear, confectioner's cream, rose blossoms and delicate notes of sage and vanilla. The palate, velvety, rich, and long-lasting, displays remarkable refinement and personality*
- Villa Matilde Greco di Tufo Tenute di Altavilla '16 (DOCG Campania) €24  
*The wine appears straw yellow, and boasts a long-lingering, rich bouquet of white peach, apricot, and sweet almond that meld with mineral and citrus notes. The vigorous palate is crisp and complex, completing a wine of great personality and varietal fidelity*
- Masciarelli Castello di Semivicoli Pecorino '15 (DOC Abruzzo) €23  
*This 100% Pecorino is a great all-rounder. Round mouth-feel and very smooth. Easily enjoyed with both meat and fish dishes*
- Varvaglione Malvasia Del Salento '16 (IGP Salento) €22  
*Hints of tropical fruits are mixed with honey and vanilla. Structured, harmonious and persistent delicate flavour*
- Villa Matilde Falanghina Rocca dei Leoni '16 (IGP Campania) €20  
*Appearing a pale straw yellow, it boasts an intense bouquet of blossoms and fruit, with hints of bananas, tropical fruit, and white peach, followed by a fruit-rich, well-balanced palate. Overall, this is delicious, crisp, light-bodied wine*
- Varvaglione Margrande Fiano Del Salento '15 (IGP Salento) €20  
*Pale yellow with green tinge. Intense bouquet of pears, elderflowers and citrus. On the palate notes of almonds and fruit with freshness and delicate taste*
- Masciarelli Estate Trebbiano D'Abruzzo '16 (DOC Abruzzo) €20  
*Straw yellow in colour with an intense nose of green apple, floral and mineral notes. Crisp on the palate with hints of apricot. Best paired with seafood, delicate white fish and pasta*

## White Sardinia

---

Agricola Punica Samas Isola dei Nuraghi '15 (IGT Sardegna) €25  
*An incredible blend of vermentino (80%) and Chardonnay (20%) made to an exceptional standard. Pale yellow in colour with a bouquet of tropical fruit and citrus notes. A well balanced and silky-smooth wine. Wonderful with seafood*



Sella & Mosca Montero Vermentino di Gallura '15 (DOCG Superiore Sardegna) €22  
*A deep straw colour with a subtle flowery bouquet. Fresh and acidic on the palate. Great match for fresh fish & crudo*

Argiolas S'Elegas Nuragus di Cagliari '15 (DOC Sardegna) €22  
*A medium bodied wine with a full palate and pleasant fruity aroma. Excellent with our antipasti and fish dishes*

Sella & Mosca La Cala Vermentino di Sardegna '16 (DOC Sardegna) €20  
*A light wine with an interesting nose of sea salt leading into a fruit burst with a long finish*

## White Sicily

---

- Benanti Pietramarina Etna Bianco '12 (DOC Superiore Sicilia) €65  
*This premium Carricante is pale yellow with an intense rich fruity aroma. Dry with a pleasant acidity and great with seafood. Made from old vines at high altitude, this wine offers minerality and richness that is typical of the best Etna wines*
- Planeta Cometa Fiano '15 (DOC Menfi Sicilia) €45  
*Deep straw yellow in colour with a green hue. Intense and full of character, with integrated aromatic notes of citrus and tropical fruit, white peach, pink grapefruit and wisteria. An excellent partner for full flavoured starters and seafood pasta*
- Donnafugata Chiarandà '13 (DOC Sicilia) €42  
*Chiarandà has a golden yellow color. The nose offers a complex bouquet with scents of yellow-fleshed fruit (peach) and Mediterranean scrub on a spicy and mineral background of vanilla and flint. Matches perfectly with seafood appetizers, vegetarian first courses and roast fish and lobster*
-  Cusumano Alta Mora Etna Bianco '15 (DOC Sicilia) €35  
*Fresh and full bodied, this great example of Etna Bianco has great balance and a lengthy finish. Fantastic with our antipasti*
- Donnafugata Vigna di Gabri '15 (DOC Sicilia) €26  
*A blend of ansonica, chardonnay, viognier, sauvignon blanc and catarratto produces a fragrant bouquet of white peach and grapefruit, combined with delicate scents of elderflower and wild flowers. Perfect with seafood pasta and baked fish*
- Cusumano Angimbe '15 (IGT Sicilia) €25  
*A fantastic blend of Insolia (70%) & Chardonnay (30%). This wine has great body, with a strong bouquet of stone fruit and balanced acidity. Great with antipasti*
- Benanti Biancodicaselle Etna Bianco '13 (DOC Sicilia) €24  
*Carricante minimum 35-year-old vines. Intense and rich yet delicate - fruity of ripe apple*
- Sant' Anastasia 'Punto 5' Chardonnay/Viognier '15 (IGP Sicily) €24  
*Straw yellow with green highlights and delicate intensity, intense aroma with light notes of peach and orange blossom flower. Fresh & balanced palate with a gentle reminder of white melon and grapefruit and long aromatic aftertaste. Perfect as an aperitif and with light shellfish dishes.*
- Firriato Le Sabbie dell'Etna '16 (DOC Etna Sicilia) €24  
*Blend of Carricante and catarratto. Lively example of white wines produced on Mount Etna with great breadth and complexity. Fresh and fruity with a lingering saltiness*
- Caruso & Minini Corte Ferro Zibibbo '16 (IGP Sicilia) €22  
*This dry Zibibbo is an excellent aperitif. Smooth on the palate and offering a wide shade of perfumes. Perfect with lighter foods*

## White Sicily (Cont...)

---

<u>Caruso &amp; Minini Cataratto Naturalmente Bio '15</u>	(IGT Sicilia)	€22
Easy drinking Mediterranean style wine for seafood		
<u>Donnafugata SurSur Grillo '16</u>	(DOC Sicilia)	€20
<i>A fresh and fruity Grillo characterized by a fragrant bouquet of peaches, elderflowers and rosemary. Matches perfectly with seafood appetizers, vegetarian first courses and roast fish</i>		
<u>Cusumano Inzolia '15</u>	(IGT Sicilia)	€20
<i>Typically Mediterranean, offering aromas of citrus fruits &amp; orange blossom. Fresh &amp; savoury, a solid aperitif</i>		
<u>Caruso &amp; Minini Terre di Giumara Grecanico '15</u>	(IGT Sicilia)	€20
<i>Fresh with white fruit and orange blossom aromas. Best paired with seafood</i>		

## Rosé

---

### Maltese Islands

Marsovin Odyssey Grenache Rosé '16 (DOK Gozo) €17  
*A medium bodied rosé with a slight dryness and great fruit flavours*

### Southern Italy

Leone De Castris Anniversario Five Roses '15 (IGT Salentino Puglia) €22  
*A blend of Negromaro & Black Malvasia of Lecce. The first rosé bottled in Italy. Deep strawberry pink colour bursting with aromas of ripe cherries, strawberry and other red fruit. These delightful notes continue the palate complemented by fresh, crisp acidity. Good structure and smooth texture*

### Sicily

Feudi Branciforti Dei Bordonaro '15 (IGT Sicilia) €17  
*A blend of Nero d'Avola and Petit Verdot make this rosé deliciously fruity. Match with a tomato based pasta dish*

## Red Maltese Islands

---

<u>Grand Maitre "Private Estate Selection" 2014</u> Marsovin, Malta – Ghajn Riħana Estate, Burmarrad <i>Dedicated to the Grand Masters of Malta by Special appointment to the Sovereign Military Order of Malta. The blend of Cabernet Sauvignon and Cabernet Franc from the Ghajn Rihana Estate produces a full-bodied red wine of the unique character which is aged for at least 12 months in new French oak barriques. Broad fruit, light, like it arrives on a breeze, engaging. Full bodied with ultra-smooth tannin and very well balanced. Food matches - beef, roast pork, pasta ragu'</i>	(DOK Malta)	€75
<u>Primus Ġellewża -Shiraz Imqadded '15</u> <i>A blend of old vine Ġellewża (Malta's only red grape indigenous variety) from vineyards in Mġarr and Shiraz from Siġġiewi. After careful selection, the grapes are placed in boxes and set aside to dry, on the winery roof in the sun, to promote the concentration of sugars, aromas, etc. Ageing takes place in new French oak barrels for a period of 17 months. A deeply concentrated ruby-purple coloured wine displaying distinct tears with intense aromas of dried fruits and amarena cherries marrying well with new oak barrel flavours of vanilla, cinnamon and nutmeg leaving a very pleasant lingering off dry finish.</i>	(DOK Malta)	€45
<u>Marsovin Old Vines Marnisi Estate '15</u> <i>A classic blend of cabernet sauvignon, merlot &amp; cabernet franc. Balanced and full bodied with an aroma of black fruit and oak barrique</i>	(DOK Marsaxlokk Malta)	€28
<u>Marsovin Antonin Noir '14</u> <i>Fantastic blend of merlot, cabernet sauvignon &amp; cabernet franc. Medium bodied, with integrated tannins and full fruit flavours of ripe berries</i>	(DOK Marsaxlokk Malta)	€28
<u>San Niklaw Contrada ta' Fangu Syrah Riserva '12</u> <i>Complex and multifaceted with dark red fruit notes and spice on a background of elegant oak aromas. A rich mouthfeel and soft tannins giving a ripe and round Mediterranean warmth</i>	(DOK Marsaxlokk Malta)	€27
<u>Meridiana Bel Syrah '14</u> <i>A smooth syrah. Bel has a ruby red colour with a purple rim, ripe berry aromas, hints of spice and an enduring finish</i>	(DOK Superior Malta)	€26
<u>Marsovin Cheval Franc '15</u> <i>Medium bodied blend of cabernet franc and syrah with peppery, herbaceous aromas</i>	(DOK Superior Wardija Malta)	€25
<u>San Niklaw Despatch Sangiovese '10</u> <i>This aged sangiovese is elegant with generous red fruit intertwined with herbs, spice and balanced oak. Excellent with red meats and seasonal vegetables</i>	(DOK Marsaxlokk Malta)	€25

## Red Southern Italy

---



Di Meo Taurasi Riserva '06 (DOCG Campania) €60

*An award-winning Taurasi of superior quality. It has a deep ruby red colour with hints of orange. It has a full perfume of black pepper, dark berry fruits and tobacco. It is dry, well balanced and full bodied. The palate expresses flavours of ripe dark fruit (plum, sour cherries), smoke and oak with ripe almost sweet tannins. This wine pairs well with rich dishes incorporating red meat. (Aged for 2 years in oak barrels followed by 12-24 months in the bottle)*

Odoardi GB Calabria '13 (IGT Rosso Calabria) €45

*Produced in 2013 to mark the 500<sup>th</sup> anniversary of the estate, this flagship wine is dedicated to the memory of Giovan Battista and is a blend of gaglioppo, magliocco, nerello cappuccio and Greco nero. Aged for 12 months in barriques and 6 months in the bottle. One of the best Calabrian wines made from indigenous grape varieties. Scored 93/100 by Wine Spectator magazine*



Masciarelli Montepulciano D'Abruzzo Riserva '13 (DOC Abruzzo) €38

*Masciarelli's flagship red wine nowadays regarded as an icon wine from Abruzzo. A big wine with a sense of balance, deep, dark brooding black fruits, earth, truffle and mineral, all surrounded by copious yet ripe tannins and perfect acidity*

Tagaro u' Cucci Valle D'Itria Susumaniello '09 (IGT Puglia) €35

*Crimson colour, complex aroma, robust structure and depth, soft tannins. A pleasant red that has been aged for 18 months in oak and 6 months in the bottle. Great with red meat and pork roasts*

Di Meo Aglianico '12 (IGT Campania) €30

*Ruby red with intense woody aromas with hints of liquorice and leather. The palate is dry, harmonious and velvety with notes of black fruit, smoke, leather and a little coffee. It is full-bodied with firm tannins and high acidity. (10-12 months' barrel aging)*

Terredora di Paolo Lacryma Christi del Vesuvio' Rosso '15 (DOC Campania) €28

*Dark ruby colour, it has a fruity aroma with hints of cherry, raspberry, blackcurrant and spicy overtones of minerals and cloves. Soft and elegant in the mouth with pleasant tones of red fruits, plums and hints of tobacco, coffee and ground pepper. 100% Piedirosso*

Varvaglione Papale Primitivo di Manduria '15 (DOP Puglia) €27

*Garnet red in colour with a rich bouquet this wine is produced from very low yielding vines and aged a minimum of 8 months. It has a round, smooth flavour making it ideal with red meat dishes and pasta ragu'*

Varvaglione Negroamaro del Salento '14 (IGP Puglia) €22

*Ruby red wine with shades of purple, the nose presents fascinating scents of wild berries. The palate is marked by notes of vanilla with a long persistence. Velvety and soft. Aged in barrique a minimum of 6 months*

## Red Southern Italy (Cont...)

---



Leone de Castris Salice Salentino Riserva '13 (DOC Puglia) €22

*Intense ruby-red in colour, concentrated aromas of black cherries and baked red fruits complement undertones of plums, spices vanilla and anise. On the palate, velvety tannins and a full body frame the long delectable finish of stewed strawberries and vanilla beans*

Leone de Castris Villa Santera Primitivo di Manduria '15 (DOC Salento Puglia) €22

*This is a typical Primitivo di Manduria, full bodied and high in alcohol. Very rich southern Italian red, velvety smooth on the palate with cherry and liquorice notes*

Marotti Campo Rubico Lacrima Di Morro D'Alba '15 (DOC Marche) €20

*Intense ruby red with violet reflections. Fresh and fruity on the palate, dry and velvety, medium body, good acidity, pleasantly tannic. Try with grilled fish, white meat, cold cuts*

Villa Matilde Aglianico Rocca dei Leoni '10 (IGP Campania) €20

*An Aglianico that offers intense, long-lingering impressions of spice, wild blackberries, and ripe red berryfruit. The palate is warm, full-bodied and velvet smooth*

Tormaresca Neprica '13 (IGT Puglia) €18

*A blend of negroamaro, primitivo & cabernet sauvignon. Ruby red in colour with a fruity bouquet of plums and cherries. Well balanced, medium bodied and great acidity. Lends itself to all kinds of meat dishes, particularly cured meats. Aged 8 months*

Tagaro Pignataro Nero di Troia '14 (IGP Puglia) €18

*Deliciously fresh with explosive berry aromas, intense and fragrant bouquet with a rich variety of ripe fruits flavours, pleasant, harmonic with a velvety taste. Perfect with pasta dishes and the typical Mediterranean dishes*

## Red Sardinia

---



Argiolas Turriga Isola dei Nuraghi '12 (IGT Sardegna) €95

*The benchmark red wine of Sardegna and arguably one of Italy's finest wines!  
A well-made blend of cannonau, carignano, bovale sardo and malvasia nera. Turriga has an effusively rich and complex bouquet with generous notes of plums and dark berries. It is full-bodied and concentrated with firm tannins yet has a refined, sleek mouth feel and a finish that never seems to end. VOTED BEST ITALIAN WINE in 2014!*



Agricola Punica Barrua Isola dei Nuraghi '11 (IGT Sardegna) €58

*An elegant wine that shows exceptional workmanship. Full bodied, deep ruby red in colour with complex aromas of mature red fruits and spices with balanced tannins. A modern blend of carignano (85%), cabernet sauvignon (10%) and merlot (5%)*

Agricola Punica Montessu Isola dei Nuraghi '12 (IGT Sardegna) €30

*Dark fruit & liquorice aromas, an elegant palate, ripe tannins and a long satisfying finish make Montessu a truly stunning wine. A blend of carignano (60%), syrah (10%), cabernet sauvignon (10%), cabernet franc (10%) & merlot (10%)*

Argiolas Perdera Monica di Sardegna '14 (DOC Sardegna) €24

*A rustic Sardinian red, made from the indigenous monica grape. Deep ruby colour with a nose of ripe berries. Earthy and round on the palate with balanced acidity. Drink it with tomato based sauces and grilled tuna*

Sella & Mosca Terre Rare Carignano del Sulcis Riserva '14 (DOC Sardegna) €22

*Warm and generous on the palate with soft, smooth tannins, ripe autumnal fruits and a subtle note of oak. A delicious full bodied red wine*

Sella & Mosca Cannonau di Sardegna Riserva '12 (DOC Sardegna) €22

*A full bodied grenache with ageing potential. An elegant and complex bouquet of violets. Warm and dry with plum & oak overtones*

## Red Sicily

---

- Benanti Serra della Contessa '11 (DOC Sicilia) €55  
*Full bodied, well balanced with a long finish and integrated tannins. An intense woody nose with hints of wild berries and peach. The perfect blend of nerello cappuccio and nerello mascalese*
- Cusumano Alta Mora Etna Rosso Nerello Mascalese '14 (DOC Sicilia) €50  
*A premium wine from 80-year-old vines grown at 650m, Feudo di Mezzo is the 2nd Cru from Cusumano's Alta Mora Estate in Castiglione di Sicilia. A Nerello that embodies a grape of an entire volcano full of fruity aromas, spices and expresses a great fragrance and freshness*
- Cusumano Alta Mora Etna Rosso Feudo di Mezzo '14 (DOC Sicilia) €45  
*A premium wine from 60-year-old vines grown at 800-1000m, the Guardiola is characterized by a ruby red color. The bouquet opens with aromas of ripe fruit, enriched by pleasant spicy notes of aromatic herbs. The palate is broad, elegant and enveloping, with a lingering mineral finish*
- Benanti Il Monovitigno Nerello Mascalese '03 (IGT Sicilia) €45  
*A medium bodied aged red from the Etna region. Fruity nose with a dry palate and smooth tannins. A wonderful food wine*
- Benanti Il Monovitigno Nerello Cappuccio '12 (IGT Sicilia) €45  
*Full bodied with red fruit aromas and vanilla hints. Balanced wine with excellent length*
- Cusumano Alta Mora Etna Rosso Nerello Mascalese '14 (DOC Sicilia) €40  
*Enticing scents of wild red berry, baking spice, aromatic herb and a balsamic note waft out of the glass. The elegant, juicy palate doles out succulent wild cherry, crushed raspberry, cinnamon and a note of white pepper while a mineral note backs up the finish. It's well balanced, with bright acidity and ultrafine tannins*
- Firriato Santagostino Baglio Soria Rosso '12 (IGT Sicilia) €30  
*Firriato's iconic blend of Nero D'Avola and Syrah. Deep intense ruby with shades of purple. Aromas of marasca cherries, wild berries, rhubarb, cloves, aromatic herbs and prunes producing a suave, soft caressing intensely Mediterranean character, powerful and hearty texture, extraordinary vivacity, silky and fine tannins. One for lovers of bold powerful reds!*
- Caruso & Minini Cutaja Nero D'Avola Riserva '13 (IGP Sicilia) €26  
*Smooth, full-bodied red, balanced and rich, a joy on the palate. Enjoy it on its own or with cured or grilled meats*
-  Planeta Dorilli Cerasuolo di Vittoria Classico '14 (DOCG Sicilia) €26  
*Ruby red colour blend of Nero D'Avola and Frappato. Typical of the wines of Vittoria in a more complex version of ripe cherry, red berries, strawberry, black cherry jam with chestnut honey and prickly pear*
- Cantine Rallo La Clarissa Syrah '15 (DOP Sicilia) €25  
*Incredibly smooth, light bodied wine. Very easy drinking and perfectly balanced with vibrant fruit*

## Red Sicily (Cont...)

---

Firriato Le Sabbie dell'Etna Rosso '15 (DOC Etna Sicilia) €24

*Intense ruby red edged with bright purple. Distinct notes of blackcurrants, prune jam, black cherries, liquorice and pepper. Well-balanced and harmonious, rich, warm and refined. Classical wine that expresses the extraordinary terroir of Mount Etna*

Sant' Anastasia 'Punto 5' Syrah '14 (IGP Sicilia) €24

*Intense, deep ruby colour. Large bouquet, rich with intense notes of wild red berries and delicate spicy notes with white pepper predominance. Taste is soft, warm and inviting, with long notes, very persistent, delicate sweet tannins with ripe fruit in prominence and great minerality. Perfect when paired with grilled meats such as veal*

Caruso & Minini Terre di Giumara Nero D'Avola '15 (IGT Sicilia) €22

*A splendid example of the classic Sicilian grape. A rich nose of mature red fruit with smooth, velvety tannins. Excellent with tomato based dishes and cured, roasted or grilled meat*

Caruso e Minini Delia Nivolelli Syrah Riserva '10 (DOC Sicilia) €22

*A combination of smoothness and power supplemented by a touch of fruitiness distinguish this syrah from the west coast of Sicily. Aged for two years in barrels and 6 months in bottle give this wine the 'riserva' appellation. A strong wine that has already gained recognition winning 3 stars from I Vini di Veronelli 2016*

Cusumano Nero d'Avola '15 (IGP Sicilia) €20

*A deep ruby red, with violet reflections in the glass. This wine displays fresh aromas of red and black berries. Well-rounded with firm tannins, this Nero d'Avola entices the palate with jammy ripe fruit followed by a wave of black spices*

## Dessert Wine

---

### Malta

Guze Passito '14 (DOK Siggiewi Malta) 50cL €30  
*A naturally sweet, intense and complex red wine produced from partially dried, locally grown Shiraz grapes*

Dolce Vita – Late Harvest '14 (DOK Malta) €25  
*This blend of locally-grown Vermentino and Viognier offers an enticing, syrupy aroma of stewed apples. On the palate one finds a soft, seductive sweetness which reinforces the apple notes yet is further enriched by a full fruit-basket of flavours.*

### Southern Italy

Leone de Castris Negrino Aleatico Dolce '15 50cL (IGT Salento Puglia) €22  
*The nose is intense with aromas of roses and berries. In the mouth, it is naturally sweet, wide and smooth. Delicious with cheese & desserts*

### Sicily

Caruso e Minini Tagos Grillo '14 50cL (IGP Sicilia) €30  
*Bright golden colour, balanced aroma, great structure and a prolonged finish. A great match with cheese & desserts*

Benanti 'Il Musico' Moscato Passito '09 (IGT Sicilia) €33  
*Il Musico is a unique dessert wine that opens with aromas of resin, pine nut, caramel and candied fruit. The viscous mouthfeel is sweet and rich, but there's also a nice blast of refreshing lemon zest on the close*

Caruso e Minini – Marsala Superiore Riserva (DOC Marsala) €24  
*A blend of grillo and cataratto produced from the best grapes of the estate in the traditional way and aged for 5 years. A delicate dessert wine but can also serve as an aperitif*

Donnafugata Kabir Moscato di Pantelleria '16 50cL (DOC Pantelleria) €20  
*Made from Zibibbo grapes. Bright straw yellow characterized by a rich and fragrant bouquet with scents of tropical fruit and citrus fruit (orange zest) combined with flowery notes of orange blossom and mineral nuances of flint. Perfect with anchovies, goat's cheese, ice cream and fruit-based desserts*



Donnafugata Ben Ryé '15 Passito di Pantelleria 50cL (DOC Pantelleria) €45  
*Brilliant amber color. The nose offers a fragrant and complex bouquet, with notes of fresh apricot and orange zest combined with scents of Mediterranean scrub (thyme and rosemary). The palate amazes with its great freshness and intensity. It finishes with a lingering persistence, with a satisfying return of the fruity note. A complex and captivating Passito di Pantelleria, one of the most appreciated Italian sweet wines in the world*