

CHAMPAGNE, PROSECCO AND SPARKLING WINE

Veuve Clicquot Yellow Label Brut NV, France Rich and dry with great depth		125ml 11.50 / Btl 62.50
Veuve Clicquot Brut Rosé, France Dried red fruits and biscuits		Btl 75.00
Rosato Spumante, Da Luca, Italy Raspberry and strawberry scented fizz		125ml 5.25 / Btl 28.50
Bottega Prosecco Gold, Italy Williams pear, acacia flowers and lily of the valley		Btl 38.50 / Magnum 77.00
Bottega Prosecco Rose Gold, Italy Mixed red berries alongside floral and white fruit aromas		Btl 39.50 / Magnum 79.00
Bolla Prosecco Extra Dry, Italy Green apple, pear with a hint of honeysuckle		125ml 5.25 / Btl 28.95

MARCO'S WINES

Marco has partnered with Jean-Luc Colombo and his family to create three fantastic wines that are exclusively available at his restaurants. Jean-Luc is one of the most celebrated winemakers in the Rhône and these wines have been specifically created with food in mind, to complement our dishes.

Jean-Luc Colombo Marco Pierre White Blanc Made from Vermentino with a splash of Sauvignon Blanc. Cracking with seafood or on its own		Btl 30.95
Jean-Luc Colombo Marco Pierre White Rosé Light, dry and subtle rosé, perfect with fresh food flavours of the Mediterranean		Btl 30.95
Jean-Luc Colombo Marco Pierre White Rouge Rich and generous Syrah (Shiraz). No oak, just lush, spicy fruit		Btl 30.95


DRY, DELICATE WHITE

Brilliant with seafood and light salads

Bolla Soave, Italy Apricot and pepper bouquet, dry yet soft		Btl 23.50
Gavi, Ca' Bianca, Piemonte, Italy Green fruit, with a touch of honey		175ml 7.00 / 250ml 9.90 Btl 28.95
Solandia Grillo, Terre Siciliane, Sicily Dried peaches, guava and nectarines		Btl 20.50
Da Luca Pinot Grigio, Terre Siciliane, Sicily White flowers, pink grapefruit and Cox's apple	 	175ml 5.15 / 250ml 7.25 Btl 20.95

RACY, ZESTY WHITE

Perfect with chicken, fish and spice



Sauvignon Blanc, Waipara Hills, New Zealand Melon with fresh grapefruit	 	175ml 7.00 / 250ml 9.90 Btl 28.95
Tenuta del Porconero Fiano, Organic, Paestum, Italy Green apple and pear; jasmine alongside citrus and savoury notes		Btl 29.95
Dr. Konstantin Frank dry Riesling, Finger Lakes, USA Expressive with grapefruit, lime and tangy star fruit notes on the palate		Btl 39.00

RIPE, FRUITY WHITE

Work well with poultry, pork and creamy pasta



Orvieto Classico Secco, Bigi, Italy Bright, fresh spring blossoms		Btl 23.50
Chardonnay, Whispering Hills, California, USA Crisp, lemony with ripe tropical fruit flavours and excellent mouth feel	 	175ml 4.90 / 250ml 6.90 Btl 19.95

Marco's choice





Greco di Tufo, Rocca del Dragone, Tre Fiori, Italy Ripe grapefruit, melon and orange zest	 	175ml 6.90 / 250ml 9.75 Btl 28.50
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OAKY WHITE

Enhanced by creamy sauces, rich fish, pork and poultry

Chardonnay 'Grand Cru' Terre Siciliane, Rapitalà, Sicily Fruit packed, buttery and creamy. An incredible wine		Btl 48.00
Robert Mondavi Winery Fumé Blanc, Napa Valley, USA Full and creamy with tropical fruit		Btl 56.00

KEY

-  By the glass, 125ml available on request
-  Pairs well with fish
-  Pairs well with red meat
-  Pairs well with chicken
-  Pairs well with pork

LIGHT RED

Try these with fish, chicken and pizza

Amodo Pinot Noir, Veneto, Italy Notes of blackberries and red fruit	 	175ml 4.90 / Btl 6.90 Btl 19.95
Bardolino Classico, Bolla, Italy Light, refreshing blackberry and blackcurrant		Btl 28.95

FRUITY, MEDIUM RED

We recommend these with burgers, steak and pork

Chianti Classico Tenuta Piccini Poggio Cetto, Italy Dark ruby, with a nose of ripe plum, and spicy notes. A lush palate with sweet toasty oak, bitter chocolate and ripe raspberry		175ml 6.65 / 250ml 9.40 Btl 27.50
Vinuva Organic Nero d'Avola, Terre Siciliane, Sicily Blueberries, bilberries and spice		Btl 23.50
Berri Estates Merlot, Australia Juicy plums and hints of spice	 	175ml 5.05 / 250ml 7.10 Btl 20.50


SPICY, PEPPERY RED

Complement steak, lamb and burgers



Veneto, Passori Rosso, Italy Rich, smooth red wine, showing plum and dried fruit		175ml 7.25 / 250ml 10.25 Btl 29.95
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Marco's choice

Primitivo Del Salento, Uno Due, Cinque, Feudi Salentini, Italy Ripe plum, cherry jam and cocoa		Btl 27.50
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Barbera d'Asti Superiore, Ca' Bianca, Piemonte, Italy Sweet, spice with floral and red fruit notes		175ml 6.80 / 250ml 9.60 Btl 27.95
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Syrah Lazio Siroe, Fontana Candida, Italy Soft cherry fruit with licquorice and white pepper notes		Btl 25.95
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Los Intocables San Juan Black Malbec, San Juan Argentinian. Red cherries, caramel and vanilla. Malbec aged in Bourbon barrels	 	175ml 6.80 / 250ml 9.60 Btl 27.95
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OAKY RED



These wines love lamb and steak


Amarone della Valpolicella Classico, Bolla, Veneto, Italy Velvety raisins and dates, creamy marzipan		Btl 59.00
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Dr. Konstantin Frank Cabernet Franc, Finger Lakes, USA Ripe blueberry, cherry and raspberry, with floral and cedar notes; the palate is fresh, finishing smooth and velvety		Btl 45.00
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ROSÉ WINE

Pair with lighter food flavours

Pinot Grigio, Parini, Rosé, delle Venezie, Italy Delicate and fruity bouquet; soft and fresh	 	175ml 5.40 / 250ml 7.60 Btl 21.95
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White Zinfandel, Lavender Hill, California, USA Medium-dry, plenty of watermelon, strawberry and redcurrant		175ml 4.90 / 250ml 6.90 Btl 19.95
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Côtes de Provence Rosé, Mirabeau Rosé, France Wild strawberry, raspberry and redcurrant		Btl 32.50
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