

## CHAMPAGNE, PROSECCO AND SPARKLING WINE

<b>Veuve Clicquot Yellow Label Brut NV</b> , France <i>Rich and dry with great depth</i>		125ml 10.95 / Btl 60.00
<b>Veuve Clicquot Brut Rosé</b> , France <i>Dried red fruits and biscuits</i>		Btl 72.50
<b>Rosato Spumante, Da Luca</b> , Italy <i>Raspberry and strawberry scented fizz</i>		125ml 4.95 / Btl 27.50
<b>Bottega Prosecco Gold</b> , Italy <i>Williams pear, acacia flowers and lily of the valley</i>		Btl 37.50 / Mgn 75.00
<b>Bottega Prosecco Rose Gold</b> , Italy <i>Mixed red berries alongside floral and white fruit aromas</i>		Btl 39.00 / Mgn 78.00
<b>Bolla Prosecco Extra Dry</b> , Italy <i>Green apple, pear with a hint of honeysuckle</i>		125ml 4.95 / Btl 27.95

## 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.

<b>Jean-Luc Colombo Marco Pierre White Blanc</b> <i>Made from Vermentino with a splash of Sauvignon Blanc. Cracking with seafood or on its own</i>		Btl 29.50
<b>Jean-Luc Colombo Marco Pierre White Rosé</b> <i>Light, dry and subtle rosé, perfect with fresh food flavours of the Mediterranean</i>		Btl 29.50
<b>Jean-Luc Colombo Marco Pierre White Rouge</b> <i>Rich and generous Syrah (Shiraz). No oak, just lush, spicy fruit</i>		Btl 29.50

## DRY, DELICATE WHITE

Brilliant with seafood and light salads

<b>Bolla Soave</b> , Italy <i>Apricot and pepper bouquet, dry yet soft</i>		Btl 22.50
<b>Gavi, Ca' Bianca</b> , Piemonte, Italy <i>Green fruit, with a touch of honey</i>		175ml 6.80 / 250ml 9.60 Btl 27.95
<b>Solandia Grillo</b> , Terre Siciliane, Sicily <i>Dried peaches, guava and nectarines</i>		Btl 19.95
<b>Da Luca Pinot Grigio</b> , Terre Siciliane, Sicily <i>White flowers, pink grapefruit and Cox's apple</i>	 	175ml 5.05 / 250ml 7.10 Btl 20.50





## RACY, ZESTY WHITE

Perfect with chicken, fish and spice

<b>Sauvignon Blanc</b> , Waipara Hills, New Zealand <i>Melon with fresh grapefruit</i>	 	175ml 6.80 / 250ml 9.60 Btl 27.95
<b>Tenuta del Porconero Fiano</b> , Organic, Paestum, Italy <i>Green apple and pear; jasmine alongside citrus and savoury notes</i>		Btl 29.50
<b>Dr. Konstantin Frank dry Riesling</b> , Finger Lakes, USA <i>Expressive with grapefruit, lime and tangy star fruit notes on the palate</i>		Btl 38.00



## RIPE, FRUITY WHITE

Work well with poultry, pork and creamy pasta






<b>Orvieto Classico Secco</b> , Bigi, Italy <i>Bright, fresh spring blossoms</i>		Btl 22.50
<b>Chardonnay</b> , Whispering Hills, California, USA <i>Crisp, lemony with ripe tropical fruit flavours and excellent mouth feel</i>	 	175ml 4.80 / 250ml 6.75 Btl 19.50
<b>Marco's choice</b> <b>Greco di Tufo</b> , Rocca del Dragone, Tre Fiori, Italy <i>Ripe grapefruit, melon and orange zest</i>	 	175ml 6.65 / 250ml 9.40 Btl 27.50

## OAKY WHITE

Enhanced by creamy sauces, rich fish, pork and poultry

<b>Chardonnay 'Grand Cru' Terre Siciliane</b> , Rapitalà, Sicily <i>Fruit packed, buttery and creamy. An incredible wine</i>		Btl 47.00
<b>Robert Mondavi Winery Fumé Blanc</b> , Napa Valley, USA <i>Full and creamy with tropical fruit</i>		Btl 55.00

## 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

<b>Amodo Pinot Noir</b> , Veneto, Italy <i>Notes of blackberries and red fruit</i>	 	175ml 4.80 / 250ml 6.75 Btl 19.50
<b>Bardolino Classico</b> , Bolla, Italy <i>Light, refreshing blackberry and blackcurrant</i>		Btl 27.95

## FRUITY, MEDIUM RED

We recommend these with burgers, steak and pork

<b>Chianti Classico Tenuta Piccini Poggio Cetto</b> , Italy <i>Dark ruby, with a nose of ripe plum, and spicy notes. A lush palate with sweet toasty oak, bitter chocolate and ripe raspberry</i>		175ml 6.45 / 250ml 9.10 Btl 26.50
<b>Vinuva Organic Nero d'Avola</b> , Terre Siciliane, Sicily <i>Blueberries, bilberries and spice</i>		Btl 22.50
<b>Berri Estates Merlot</b> , Australia <i>Juicy plums and hints of spice</i>	 	175ml 4.90 / 250ml 6.90 Btl 19.95




## SPICY, PEPPERY RED

Complement steak, lamb and burgers

<b>Veneto</b> , Passori Rosso, Italy <i>Rich, smooth red wine, showing plum and dried fruit</i>		175ml 7.00 / 250ml 9.90 Btl 28.95
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### Marco's choice

<b>Primitivo Del Salento</b> , Uno Due, Cinque, Feudi Salentini, Italy <i>Ripe plum, cherry jam and cocoa</i>		Btl 26.50
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<b>Barbera d'Asti Superiore</b> , Ca' Bianca, Piemonte, Italy <i>Sweet, spice with floral and red fruit notes</i>		175ml 6.55 / 250ml 9.25 Btl 26.95
<b>Syrah Lazio Siroe</b> , Fontana Candida, Italy <i>Soft cherry fruit with licquorice and white pepper notes</i>		Btl 24.95
<b>Los Intocables San Juan Black Malbec</b> , San Juan <i>Argentinian. Red cherries, caramel and vanilla. Malbec aged in Bourbon barrels</i>	 	175ml 6.55 / 250ml 9.25 Btl 26.95





## OAKY RED

These wines love lamb and steak

<b>Amarone della Valpolicella Classico</b> , Bolla, Veneto, Italy <i>Velvety raisins and dates, creamy marzipan</i>		Btl 55.00
<b>Dr. Konstantin Frank Cabernet Franc</b> , Finger Lakes, USA <i>Ripe blueberry, cherry and raspberry, with floral and cedar notes; the palate is fresh, finishing smooth and velvety</i>		Btl 44.00

## ROSÉ WINE

Pair with lighter food flavours

<b>Pinot Grigio</b> , Parini, Rosé, delle Venezie, Italy <i>Delicate and fruity bouquet; soft and fresh</i>	 	175ml 5.25 / 250ml 7.40 Btl 21.50
<b>White Zinfandel</b> , Lavender Hill, California, USA <i>Medium-dry, plenty of watermelon, strawberry and redcurrant</i>		175ml 4.80 / 250ml 6.75 Btl 19.50
<b>Côtes de Provence Rosé Classic</b> , Mirabeau Rosé, France 		Btl 32.00
<b>Côtes de Provence Rosé Pure</b> , Mirabeau Rosé, France		Btl 33.00