



Champagne & Sparkling Wine

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<i>Dom Perignon</i>	350.00
<i>Veuve Clicquot Magnum</i>	195.00
<i>Veuve Clicquot</i>	90.00
<i>Lallier, Cuvée R.014, Brut, Aÿ</i>	85.00
<i>Moët & Chandon Brut</i>	80.00
<i>San Rabano Vermentino Brut DOC, Cantina Vignaioli del Morellino di Scansano</i>	30.00
<i>San Rabano Rosato, Cantina Vignaioli del Morellino di Scansano</i>	30.00
<i>Prosecco Bio DOC, Terre di Marca Millesimato</i>	25.00

Wine by the Glass

<i>Prosecco Bio DOC, Terre di Marca Millesimato</i>	7.00
<i>Gavi Le Marne, Michele Chiarlo, Piedmont 2017</i>	8.00
<i>Chateau de Fayolle, Begerac 2017</i>	5.00
<i>Barbera d'Asti Le Orme, Michele Chiarlo, Piedmont 2015</i>	8.00
<i>Bush Vine Pinotage, The Winery of Good Hope, Stellenbosch, South Africa 2017</i>	5.00

Rosé Wine

<i>Bardolino Chiaretto, DOC, Classico, Delibori, Italy 2017</i>	35.00
<i>Côtes de Provence Rosé, Sunny Bay, C. Duceillier, Provence, France 2017</i>	31.00
<i>De Grendel Rosé, De Grendel, Stellenbosch, South Africa 2017</i>	24.00
<i>Rosé, Running Duck, South Africa 2018 (v)</i>	21.00
<i>Bardolino Chiaretto, Vigneti Villabella, Veneto, Italy 2017</i>	20.00
<i>Scantianum Rosato IGT, Cantina di Scansano, Toscana 2018</i>	18.00

Dessert Wine

<i>Sauternes, Thomas Barton Reserve, Saint Emilion 2010</i>	60.00
<i>Moscato d'Asti Nivole, Michele Chiarlo 2018</i>	39.00
<i>Heaven on Earth, Stellar Organics, South Africa 37cl</i>	15.00



White Wine

Italy

	€
<i>Sharis (Chardonnay-Ribola Gialla), Livio Felluga, Friuli 2017</i>	33.00
<i>Gavi Le Marne, Michele Chiarlo, Piedmont 2017</i>	27.00
<i>Trabocchetto, Peccorino, Azienda Talamonti, Abruzzo 2017</i>	27.00
<i>Vermentino, Poggio Argentiera, Tuscany 2017</i>	24.00
<i>Viognier IGT, Cantina Vignaioli del Morellino di Scansano, Toscana 2018</i>	18.00
<i>Rasenna, Bianco di Pitigliano, DOC, Cantina Vignaioli del Morellino di Scansano 2018</i>	18.00
<i>Trebbiano IGT, Cantina Vignaioli del Morellino di Scansano, Toscana 2018</i>	18.00

Maltese

<i>Isis Superior Chardonnay DOK, Meridiana Wine Estate</i>	36.00
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France

<i>Crozes-Hermitage 'La Matinière' Père & Fils, Rhone 2016</i>	36.00
<i>Sancerre, Lucien Crochet 2017</i>	32.00
<i>Chablis, Domaine Ropiteau Père & Fils, Burgundy 2017</i>	32.00
<i>Vouvray Sec Tuffo, Damien Pinon, Loire Valley 2017</i>	29.00
<i>Château de Fayolle, Begerac 2017</i>	21.00

New World

<i>HāHā, Sauvignon Blanc, Hawke's Bay, New Zealand 2017</i>	32.00
<i>Watervale Riesling, Jim Barry, Clare Valley, South Australia 2017</i>	28.00
<i>Sauvignon Blanc, Running Duck, South Africa 2017/2018 (v)</i>	21.00
<i>Chenin Blanc, Running Duck, South Africa 2017/2018 (v)</i>	21.00
<i>Chardonnay, Running Duck, South Africa 2017/2018 (v)</i>	21.00
<i>Sauvignon/Chenin blend, Running Duck, South Africa 2017/2018 (v)</i>	21.00

South America

<i>Casa Donoso, Sauvignon Blanc, Reserva Evolucion, Maule Valley, Chile 2017</i>	23.50
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Red Wine

Italy

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<i>Barolo Castiglione, Vietti, Piedmont 2014</i>	95.00
<i>Amarone della Valpolicella Riserva, Villabella, Veneto 2008</i>	88.00
<i>Vigneti delle Dolomiti, Pinot Nero 2016</i>	45.00
<i>Syrah, Poggio Argentiera, Toscana 2015</i>	43.00
<i>Chianti Classico, Castello di Monsanto, Tuscany 2016</i>	39.00
<i>Nizza Cipressi, Michele Chiarlo, Piedmont 2016</i>	38.00
<i>Vertigo, Cabernet Sauvignon-Merlot, Livio Felluga, Friuli-Venezia Giulia 2017</i>	34.00
<i>Valpolicella 'Reverie', Zymé, Veneto 2017</i>	32.00
<i>Il Principe Nebbiolo delle Langhe, Michele Chiarlo, Piedmont 2016</i>	31.00
<i>Montemazzano, Vigneti Villabella, Veneto 2015</i>	30.00
<i>Terre di San Leonardo, Tenuta San Leonardo, Trentino 2015</i>	29.00
<i>Palazetto, Tua Rita, Toscana 2015</i>	27.00
<i>Barbera d'Asti Le Orme, Michele Chiarlo, Piedmont 2015</i>	26.00
<i>Roggiano, Morellino di Scansano, Vino Biologico, Cantina Vignaioli Scansano 2017</i>	18.00
<i>Roggiano, Morellino di Scansano, Cantina Vignaioli Scansano 2017</i>	18.00
<i>Capoccia DOC, Ciliegiole Maremma, Cantina Vignaioli Scansano, Toscana 2017</i>	18.00
<i>Torrevento, Ghenos, Primitivo, Puglia</i>	28.00

Maltese

<i>Nexus, Merlot Superior, Meridiana Wine Estate 2016</i>	45.00
<i>Melqart, Cabernet Sauvignon & Merlot Superior, Meridiana Wine Estate 2016</i>	38.00

Spain

<i>Luis Cañas, Rioja, Reserva 2013</i>	34.00
<i>Nita, Meritxell Palleja, Priorat 2015</i>	33.00
<i>Botas de Barro, Tempranillo, 'Dirty Boots', Rioja 2015</i>	25.00

New World

<i>Pencarrow, Martinborough, Pinot Noir, New Zealand 2015</i>	48.00
<i>The Barry Bros, Jim Barry, South Australia 2016</i>	28.00
<i>Malbec, Running Duck, South Africa 2015 (v)</i>	28.00
<i>Malbec Clasico, Altos Las Hormigas, Mendoza, Argentina 2016</i>	23.00
<i>Merlot, Running Duck, South Africa 2018 (v)</i>	21.00
<i>Bush Vine Pinotage, The Winery of Good Hope, Stellenbosch, South Africa 2017</i>	19.00
<i>Kendall-Jackson, Vintner's Reserve, Zinfandel, California 2015</i>	35.00



Red Wine

France

	€
<i>Châteauneuf-du-Pape Le Parvis, Ferraton Père & Fils, Rhône Valley 2016</i>	72.00
<i>Château La Serre, Saint-Emilion Grand Cru Classé 2013</i>	70.00
<i>Château Fonroque, Saint-Emilion Grand Cru Classé, Bordeaux 2012</i>	62.00
<i>Merlot, Barton and Guestier, Saint Emilion, 2016</i>	60.00
<i>Bourgogne Pinot Noir, Les Ursilines, France 2017</i>	37.00
<i>Château Castera, Médoc Cru Bourgeois 2015</i>	36.00
<i>Château La Bonnelle, Saint-Emilion Grand Cru, Bordeaux 2014</i>	34.00
<i>Chinon Château la Coulaine, Loire Valley 2016</i>	32.00
<i>La Brande, Château La Brande, Castillon, Côtes de Bordeaux 2015</i>	31.00
<i>Château Tessendey Fronsac 2014</i>	28.00
<i>Côtes-du-Rhône Rouge, Ferraton, Rhône Valley 2017</i>	23.00
<i>Bordeaux Supérieur, Château Roques Mauriac, Bordeaux 2015</i>	22.00

South America

<i>Casa Donoso, Carmenère, Reserva Evolucion, Maule Valley, Chile 2017</i>	23.50
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