

## Via Rossi Red Wine

**SANGIOVESE DI TOSCANA, TRAMBUSTI, 12.5%, TOSCANA**  
Ruby red, the nose shows bright red fruit & spicy notes; the palate is quite light & fresh with spicy fruit flavours & a soft finish.  
GLASS 175ml 4.45      GLASS 250ml 6.35      BTL 18.95

**MONTEPULCIANO D'ABRUZZO, COLLEZIONE, MARCHESINI 11%, ABRUZZO**  
The Montepulciano grape grown on the hills along the Adriatic coast around Pescara & Chieti produces a rich red wine with spicy fruit & firm tannins.  
GLASS 175ML 4.55      GLASS 250ML 6.50      BTL 19.40

**PINOT NOIR PROVINCIA DI PAVIA, BOLLA 12%, LOMBARDIA**  
Grown in Lombardia, the wine is ruby-red with aromas of wild cherry, bramble fruit, dried spring flowers & a touch of liquorice.  
GLASS 175ML 4.55      GLASS 250ML 6.50      BTL 19.40

**MERLOT, FONTANA CANDIDA 12.5%, LAZIO**  
A good well-structured all-rounder that will partner many dishes.  
GLASS 175ML 4.65      GLASS 250ML 6.70      BTL 20.00

**DA LUCA PRIMITIVO 13%, PUGLIA**  
A deep ruby-red coloured wine, made from Primitivo grapes grown in the Puglia region, often described as the heel of Italy. Dark liquorice nose, with black cherry & cinnamon hints; the palate is full-bodied with a dark brooding character & notes of vanilla spice.  
GLASS 175ML 4.90      GLASS 250ML 7.00      BTL 21.00

**CHIANTI CELSUS, TRAMBUSTI 12.5%, (WICKER FLASK) TOSCANA**  
Grapes from the centre of Tuscany between Florence & Siena are used to make this bright, ruby-red wine with its distinctive herbaceous & red fruit aromas.  
BTL 20.45

**BOCELLI SANGIOVESE 13%, TOSCANA**  
Made from Tuscany's noble variety, this bright, lush & appealing Sangiovese was made with hand-harvested grapes from some of the best vineyard sites in Morellino; the fruit is deliciously ripe & smoky, with notes of cherry, granite & thubarb compote.  
BTL 23.45

**CHIANTI CLASSICO AZIANO, RUFFINO 12.5%, TOSCANA**  
Refined briefly in large oak barrels it has intense aromas of violet, red berry fruit & spices. The palate is medium-bodied with a keen structure & plenty of mouth-watering cherry fruit.  
BTL 28.95

**TANCA FARRÀ, SELLA AND MOSCA 13.5%, SARDEGNA**  
Grown in the Tanca Farià area, here the well-exposed vineyards have iron-rich clay soils that suit the production of red grapes. Shows a complex, mature-fruit character on the nose with herbaceous & developed spicy notes. The palate is full-bodied with a smooth, Cabernet-fruit resonance.  
BTL 32.95

**MODUS, TOSCANA, RUFFINO 14%, TOSCANA**  
The grapes are vinified separately prior to blending & then aged for about 18 months in French oak barrels. Complex & intense bouquet of cherry, plum & blackberry, with a tremendous weight of fruit flavour on a rich & velvety palate.  
BTL 36.95

**VINO NOBILE DI MONTEPULCIANO, RUFFINO 13.5%, TOSCANA**  
Beautifully balanced wine from the Lodola Nuova estate located near Voliano. The intense aromas of plum & red berry fruits, backed with floral & spice notes are reflected on the rich, full-bodied & lingering palate.  
BTL 37.95

**RISERVA DUCALE ORO CHIANTI CLASSICO RISERVA GRAN SELEZIONE, RUFFINO 13.5%, TOSCANA**  
Only produced in the best years. Aged for almost three years in a range of small & large oak casks; the wine is full-bodied, rich & smooth with a complex palette of developed cherry & plum fruit flavours, mingling with Mediterranean herbs, like balsam & rosemary, as well as spicy, floral notes.  
BTL 38.95

**BAROLO IL BASTIONE 14%, PIEMONTE**  
Intense garnet red, with a typical violet & rose-scented aroma. Aged for three years in large oak barrels; it has smooth tannins & concentrated, developed savoury fruit flavours.  
BTL 39.95

**BRUNELLO DI MONTALCINO, VILLA POGGIO SALVI 13.5%, TOSCANA**  
The special location, some of the vineyards are 480 metres above sea level of the Villa Poggio Salvi estate enables the production of an exceptional, very elegant Brunello, from hand-picked Sangiovese grapes. Aged for 30 months in large Slavonian oak barrels; it shows an intense fragrance of red fruits; notes of flowering grapes, cinnamon & tobacco & well-rounded tannins on the long finish.  
BTL 49.95

## Via Bianchi White Wine

**CASTELBELLO CATARRATTO 12%, SICILIA**  
A light, fresh, dry white made from the indigenous Catarratto variety which has flavours not unlike Chardonnay, perhaps with a touch of spicy Viognier.  
GLASS 175ML 4.45      GLASS 250ML 6.35      BTL 18.95

**SOLSTICE SAUVIGNON BLANC 12%, VENEZIE**  
Soft, gently aromatic Sauvignon Blanc, the blend includes just a touch of Muscat & Gewürztraminer to add floral highlights.  
GLASS 175ML 4.45      GLASS 250ML 6.35      BTL 18.95

**VERNACCIA DI SAN GIMIGNANO, TRAMBUSTI 12%, TOSCANA**  
Tuscany's most celebrated white DOCG. Made using only Vernaccia grapes harvested from the hillsides surrounding the historic town of San Gimignano. Uncooked, it shows ripe apple fruit & peach with some floral notes & a bitter twist to the finish.  
GLASS 175ML 4.60      GLASS 250ML 6.60      BTL 19.75

**CHARDONNAY, CORTE VIGNA 12%, PIEMONTE**  
Easy-drinking example of this well-known popular grape, this aromatic wine is crisp & fruity with a lovely peach & nectarine finish.  
GLASS 175ML 5.10      GLASS 250ML 7.30      BTL 21.90

**PINOT GRIGIO L'ARISTOCRATICO 12.5%, TRENTO**  
This fine example of the popular Pinot Grigio is made using fruit sourced from high altitude vineyards in the foothills of the Alps. A combination of a long ripening season & low yields ensures this wine has a superbly concentrated, weighty style.  
GLASS 175ML 5.15      GLASS 250ML 7.35      BTL 21.95

**FRASCATI SUPERIORE TERRE DEI GRIFI 12.5%, LAZIO**  
Terre dei Grifi has a lean, mineral style with a good, ripe, citrus & apple fruit character & a delicious touch of lime acidity with a hint of crushed almond on the finish.  
BTL 21.45

**SOAVE CLASSICO, BOLLA 12%, VENETO**  
The traditional Garganega grape is blended with the rare, but highly-prized, Trebbiano di Soave which enhances both the fruit & aroma of the finished blend. Cool-fermented in temperature-controlled stainless-steel tanks, the grapes are harvested from the Classico sub-region. Dry with a soft acidity & a rounded pear, melon & almond notes.  
BTL 22.45

**PIANO MALTESE, RAPITALÀ 13%, SICILIA**  
The Grillo variety has long since been grown on Sicily; uncooked, this shows aromatic fruit flavours with notes of pineapple, herb & almonds on the soft, rounded palate. The grapes are grown on the slopes above the winery up to 400 metres above sea level & the finished wine is aged on its lees through the winter prior to bottling.  
BTL 23.45

**VERDICCHIO DEI CASTELLI DI JESI CLASSICO, FILARETTO 12%, MARCHE**  
Made from Verdicchio grapes grown close to the famous town of Jesi in the Marche region. Very elegant, soft, fresh style with a hint of hazelnut on the finish. Presented in the traditional bottle.  
BTL 26.95

**TENUTA DEL PORCONERO FIANO, PAESTUM 13%, CAMPANIA**  
Organically-grown Fiano grapes are hand-harvested from the Cannito vineyard which is situated on slopes facing almost directly south, looking out over the Gulf of Salerno. The grapes are de-stemmed & soft pressed prior to being chilled to about 4°C for a short chionacera lion to gain aromatics from the skins; the wine is aged on its lees until the following summer. Shows a floral nose with green apple & pear, jasmine & broom on the palate alongside citrus & savoury notes.  
BTL 29.95

**BOCELLI VERMENTINO 13%, TOSCANA**  
Produced solely from Vermentino, a grape very much at home in the vineyards along Italy's north-east coast. Cool-fermented to retain as much of the grapes' aromatic nature as possible, the wine is uncooked & bottled young to capture its freshness. Light, straw-yellow with gold hues; it shows floral, melon & citrus aromas backed by a refreshing, dry palate.  
BTL 29.95

**GAVI DI GAVI LA TOLEDANA 12%, PIEMONTE**  
Gavi, Piemonte's most celebrated uncooked, fresh & mineral white wine, is made from the Cortese grape, grown in vineyards in the south-east of the region. The Toledana estate has been growing Cortese & making this classic dry white for over 150 years, longer than any other winery.  
BTL 31.95

**CHARDONNAY GRAND CRU TERRE SICILIANA, RAPITALÀ 14%, SICILIA**  
Straight Chardonnay made from grapes grown in high vineyards, about 450 metres above sea level, where the altitude's cooling influence allows for a long ripening period when the grapes develop their flavour. Hand-harvested grapes are fermented in a mixture of stainless-steel & oak barrels, with the young wine being matured in contact with its lees for about a year. Pale gold in colour, it shows rich, Sicilian fruit reminiscent of honeydew melon & tropical fruits like pineapple & greengage, with notes of vanilla & cream acquired from a period of oak-aging.  
BTL 39.95

**VITA ZINFANDEL ROSE 12%, PUGLIA**  
Deliciously fruity medium-dry Zinfandel from the deep south of Italy where the sun almost always shines.  
GLASS 175ML 4.55      GLASS 250ML 6.50      BTL 19.45

**PINOT GRIGIO ROSATO, COLLEZIONE MARCHESINI 12%, VENETO**  
Just off-dry with delicious peach & strawberry flavours; this fashionable combination of colour & grape is a good choice for many wine lists.  
GLASS 175ML 5.10      GLASS 250ML 7.30      BTL 21.90



French & Italian  
Sparkling Wines

**ROCCO PROSECCO 12%**      Glass 6.25      BTL 26.95

**ROCCO ROSE 12%**      Glass 6.25      BTL 26.95

**MUMM CORDON ROUGE NV CHAMPAGNE 12%**      BTL 39.95

**PERRIER JOUET GRAND BRUT NV CHAMPAGNE 12%**      BTL 49.95

**PERRIER JOUET BLANCO ROSE NV CHAMPAGNE 12%**      BTL 69.95

**PERRIER JOUET BELLE EPOQUE PRESTIGE CUVÉE CHAMPAGNE 12.5%**      BTL 139.95

**PERRIER JOUET BELLE EPOQUE ROSE PRESTIGE CUVÉE CHAMPAGNE 12.5%**      BTL 224.95

125ml wine also available by the glass. Vintages may be subject to change. Abv's +/- 1%



★★★★★ Five Star Environmental Health  
- Food Hygiene

GM Foods; Wherever possible we are aiming to avoid products containing GM soya & maize. However, at present some of our products may contain such ingredients.

Allergies; some of the menu items contain nuts, seeds & other allergens. Therefore there maybe some risk that traces of these could be in any dish served here. Please discuss with your server if you have any concerns or allergies so we can ensure the safety of your meal.

Gratuity - Please be aware that a discretionary 10% gratuity will be added to the bill. All gratuities are distributed amongst Ziniz staff. Thank you.

