

The Casa Hotel's

SAPORI DI CASA

RISTORANTE ITALIANO



WHITE WINES

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|---|------|------|------|-------|
| GAVI DI GAVI, ENRICO SERAFINOD, <i>Piemonte</i> | | | | 31.95 |
| Beautiful minerality and acidity with a citrus and floral bouquet | | | | |
| ALLUMEA ORGANIC GRILLO CHARDONNAY, <i>Sicilia</i> | 5.00 | 6.00 | 8.00 | 22.50 |
| Fresh and crisp with intense aromas of pineapple and lemon, with a great minerality | | | | |
| GRAVE DEL FRIULI PINOT GRIGIO, <i>Friuli-Venezia Giulia</i> | 5.25 | 6.25 | 8.50 | 24.50 |
| Full-flavoured ripe apple with peach and pear notes palate | | | | |
| GRECO DI TUFO, ROCCA DEL DRAGONE, TRE FIORI, <i>Campania</i> | 5.50 | 6.50 | 9.00 | 25.95 |
| Aromas of almond and honeysuckle, the palate is well-balanced, crisp lively and complex, with a refreshing minerality and hints of grapefruit, melon and orange zest | | | | |
| TENUTA DEL PORCONERO FALANGHINA, ORGANIC, <i>Campania</i> | 6.50 | 7.50 | 9.90 | 27.95 |
| The palate shows notes of dried herbs amongst the citrus and stone fruit flavours | | | | |
| COLLIO FRIULANO, TENUTA SANT' HELENA, <i>Friuli-Venezia Giulia</i> | | | | 30.95 |
| White blossom and almond, smooth with a tell-tale bitter note backing the citrus fruit character | | | | |
| PECORINO ABRUZZO, GIOCHEREMO CON I FIORI, ORGANIC, <i>Abruzzo</i> | | | | 34.95 |
| Fine and elegant nose showing pear and floral notes of broom and gardenia, rounded off by a touch of honey, the vibrant palate has citrusy fruit flavours and typical herbal notes of sage, rosemary and lavender | | | | |
| CHARDONNAY 'GRAND CRU' TERRE SICILIANE, RAPITALÀ, <i>Sicilia</i> | | | | 41.95 |
| Sicilian fruit reminiscent of honeydew melon and tropical fruits like pineapple and greengage, with notes of vanilla and cream acquired from a period of oak ageing | | | | |
| ANTONIO RUBINI PINOT GRIGIO DELLE, <i>Venezie</i> | 3.90 | 4.90 | 6.90 | 18.95 |
| Rich pear drop and Eldeflower notes with lingering apple finish | | | | |
| BOTTEGA SAUVIGNON BLANC, TREVENZIE, <i>Veneto</i> | | | | 25.95 |
| Delicate and complex it has an intriguing array elderflower and sage, layered with lemon zest, lime and a delightfully fresh finish | | | | |
| FRASCATI TERRE DEI GRIFI, FONTANA CANDIDA, <i>Lazio</i> | | | | 22.95 |
| Has a lean, mineral style with a good, ripe, citrus and apple fruit character and a delicious touch of lime acidity with a hint of crushed almond on the finish | | | | |
| WAIPARA HILLS SAUVIGNON BLANC, <i>New Zealand</i> | 6.50 | 7.50 | 9.90 | 28.95 |
| A generous and lifted style, showing powerful aromas of melon, nettle and snow pea, the palate bursts with fresh citrus, grapefruit and melon notes, the fruit carrying through to the aromatic finish | | | | |
| CHABLIS CELLIER DE LA SABLIERE, LOUIS JADOT, <i>Burgundy</i> | | | | 39.95 |
| Louis Jadot's Chablis Cellier de la Sabliere is taut and crisp with fresh zesty acidity and a stoney character, making this the quintessential chardonnay | | | | |

FIZZ

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| CANTI PROSECCO BRUT ORGANIC DOC, <i>Prosecco</i> | 5.50 | 27.95 |
| Has a fresh and harmonious fragrance, a good presence of fruity and floral hints a long and persistent taste with a good mineral content | | |
| BOTTEGA POETI PROSECCO DOCG RIVE EXTRA DRY, <i>Prosecco</i> | | 34.95 |
| It is elegant, neat and refined, it opens with predominant fruity notes of apple, pear, banana and peach, evolving into fruity hues of wisteria and jasmine | | |
| BOTTEGA POETI ROSÉ PROSECCO DOC, <i>Prosecco</i> | | 28.95 |
| Blended with a small amount of Pinot Noir from Friuli to make this beautiful, bright pink mother of pearl Prosecco. A fine and persistent perlage (fizz), with a rich fruity-ness and hints of apple, white peach, citrus and wild strawberry | | |
| VEUVE CLICQUOT YELLOW LABEL BRUT NV, <i>Champagne</i> | | 64.95 |
| A black grape dominated blend, using 50% Pinot Noir and 20% Pinot Meunier together with 30% Chardonnay. A blend of over 50 crus, mostly Premier and Grand Cru, with over 25% reserve wines | | |
| DOM PERIGNON BRUT, <i>Champagne</i> | | 180 |
| A fitting tribute to the genius of the monk from Hautvillers who carried out much research to improve the quality of Champagne. Roughly equal proportions of Pinot Noir and Chardonnay are blended and then left to mature for seven years prior to release | | |

SOFT DRINKS

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| COCA COLA, Bottle, 330ml | 2.95 |
| DIET COCA COLA, Bottle, 330ml | 2.75 |
| LEMONADE, 200ml | 1.75 |
| APPLETISER, 275ml | 2.95 |
| SAN PELLEGRINO, Limonata or Aranciata Rossa | 2.75 |
| J2O, 275ml, Orange Passion or Apple Mango | 2.50 |
| BITTER LEMON, 200ml | 1.95 |
| GINGER BEER, 200ml | 2.10 |
| GINGER ALE, 200ml | 2.10 |
| APPLE JUICE, 200ml | 1.95 |
| ORANGE JUICE, 200ml | 1.95 |
| CRANBERRY JUICE, 200ml | 1.95 |
| TOMATO JUICE, 200ml | 2.10 |
| PINEAPPLE JUICE, 200ml | 2.10 |
| BRITVIC TONIC, 125ml | 1.25 |
| BRITVIC TONIC LIGHT, 125ml | 1.25 |
| FEVER TREE TONIC | 2.50 |
| FEVER TREE LIGHT | 2.50 |
| FEVER TREE AROMATIC | 2.50 |
| FEVER TREE ELDERFLOWER | 2.50 |
| FEVER TREE MEDITERRANEAN | 2.50 |
| SODA WATER, 200ml | 1.00 |
| ENERGY DRINK, 200ml | 1.75 |
| MINERAL WATER, 700ml | 3.30 |
| MINERAL WATER, 330ml | 1.75 |
| ENERGY DRINK MIXER | 0.95 |
| LEMONADE MIXER | 0.75 |
| DIET COLA MIXER | 0.75 |
| COLA MIXER | 0.75 |
| CORDIAL BLACKCURRANT | 0.75 |

The Casa Hotel's

SAPORI DI CASA

RISTORANTE ITALIANO

RED WINE S



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| BARBERA D'ALBA, SUCULÉ, DOMINI VILLA LANATA, <i>Piemonte</i> Aged for 18 months in French oak barriques; full-bodied and richly flavoured | | | | 34.95 |
| BOTTEGA MERLOT, VENEZIE, <i>Veneto</i> Full bodied on the palate with velvety tannins leading to delicate herbal notes on the finish. | 5.25 | 6.25 | 8.50 | 24.50 |
| BARDOLINO CLASSICO, BOLLA, <i>Veneto</i> Made using the traditional mix of Corvina, Rondinella and Molinara grapes, cool-fermented to conserve the maximum fruit flavours and aromas, typically light-bodied with a fresh, fruity character | | | | 23.95 |
| SALENTINI I25 NEGROAMARO DEL SALENTO, <i>Puglia</i> The wine is aged for between three and six months, in French oak barrels, ruby-red with purple hints and it has intense fragrances of wild berries, in particular mulberry and blueberry | 5.50 | 6.50 | 9.50 | 25.95 |
| FIORBELLA ROSSO APPASSIMENTO, ROSSO DEL VENETO, <i>Veneto</i> Aged in American and French barriques for 12 months. Intense ruby-red, with a bouquet reminiscent of cherry, dried fruit, chocolate and prune, the palate is full-bodied, soft and round, with a spiciness and lingering finish | | | | 27.95 |
| PASSO SARDO CANNONAU SARDEGNA, <i>Sardinia</i> A heady mixture of ripe red and black fruits with a pinch of spice | 4.50 | 5.50 | 7.75 | 23.95 |
| AMARONE DELLA VALPOLICELLA, ANTICA VILLA DELLE ROSE, <i>Veneto</i> Rich, warm and vigorous, well-orchestrated, with a distinct and persistent finish of dried fruit and toasted almond | | | | 39.95 |
| BAROLO, LO ZOCOLAIO, DOMINI VILLA LANATA, <i>Piemonte</i> This superior selection has been matured in the traditional way for three years in large old oak barrels before bottling. A wine with great complexity and smoothness | | | | 45.95 |
| BRUNELLO DI MONTALCINO GREPPONE MAZZI ESTATE, RUFFINO, <i>Toscana</i> Aged for three years in large oak casks after six months in stainless-steel vats, the wine was bottled and aged for a minimum of four months before release | | | | 59.95 |
| AMODO PINOT NOIR, PAVIA, <i>Campania</i> Delicate and elegant with notes of blackberries and red fruit. A delicious accompaniment to roast meats, grilled vegetables and cheeses | 3.90 | 4.90 | 6.90 | 18.95 |
| BERRI ESTATES SHIRAZ, <i>South Eastern Australia</i> The palate shows excellent varietal typicity with dark berry fruit flavours and juicy, soft tannins, mingled with a light touch of oak on the finish. | 4.50 | 5.50 | 7.75 | 21.50 |
| BORSARI CABERNET SAUVIGNON, ITALIA, <i>Venezie</i> Soft and juicy Cabernet Sauvignon, with ripe brambly fruit. | | | | 21.95 |
| CHIANTI CLASSICO, POGGIO CHETO TENUTE PICCINI, <i>Toscana</i> | 4.95 | 7.95 | 9.95 | 27.95 |
| DON JACOBO RIOJA CRIANZA, VITICULTURA ECOLÓGICA, ORGANIC, BODEGAS CORRAL, <i>Rioja</i> Red and black fruit, dairy and vanilla on the nose; in the mouth has soft tannins and good acidity, fruity and slightly spiced, hints of new oak barrel and a lingering finish | | | | 29.95 |
| LUNARIS BY CALLIA MALBEC, <i>San Juan</i> Enticing aromas of cherry and plum with a background of warming spice. Well-structured with freshness to the finish and ripe fruit and spice again | | | | 24.50 |
| NEDERBURG THE MANOR, <i>Cabernet Sauvignon</i> Shows an abundance of ripe berry and dark chocolate aromas with nuances of oak in the background, ripe fruit and delicate oak spice flavours, firm tannins and a lingering finish | 5.25 | 6.25 | 8.50 | 24.95 |

ROSE WINES

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| PARINI PINOT GRIGIO ROSATO DELLE VENEZIE, <i>Veneto</i> Soft, coppery-pink colour, delicate and fruity bouquet, soft and fresh on the palate | 3.90 | 4.90 | 6.90 | 18.95 |
| WICKED LADY WHITE ZINFANDEL, <i>California</i> Medium-sweet rosÉ made using Zinfandel grapes from warm Californian vineyards. The juice from the crushed grapes spends a short time in contact with the skins which gives the wine a salmon-pink colour. Shows red fruits on the rich, juicy palate | 4.20 | 5.90 | 7.45 | 19.95 |
| BARDOLINO CHIARETTO CLASSICO, BOLLA, <i>Veneto</i> Made using Corvina, Rondinella and Molinara grapes which are left in contact with the juice for only 12 hours. Shows developed cherry fruit and floral aromas on the fresh dry palate | | | | 22.00 |