

# *La Roma*

## *Lista dei Vini* *Wine List*



## House Wine

<i>White</i>	<i>Trebbiano del Rubicone (75cl)</i>		<b>£ 12.95</b>
		<i>By the glass (175 ml)</i>	<b>£ 3.00</b>
		<i>By the glass (250ml)</i>	<b>£ 4.50</b>
<i>Red</i>	<i>Sangiovese del Rubicone (75cl)</i>		<b>£ 12.95</b>
		<i>By the glass (175 ml)</i>	<b>£ 3.00</b>
		<i>By the glass (250ml)</i>	<b>£ 4.50</b>
<i>Rose`</i>	<i>Bardolino Chiaretto (75cl)</i>		<b>£ 16.95</b>
		<i>By the glass (175 ml)</i>	<b>£ 4.00</b>
		<i>By the glass (250ml)</i>	<b>£ 5.70</b>

## *Half Bottle Wines*

<i>Chianti</i>	<i>(375 ml)</i>	<b>£ 7.95</b>
<i>Frascati</i>	<i>(375 ml)</i>	<b>£ 7.95</b>
<i>Rose` Sparkling</i>	<i>(375 ml)</i>	<b>£ 8.25</b>

## Sparkling Wine & Champagne

<i>Prosecco</i>	<b>£ 26.95</b>
<i>Champagne Paul Langier</i>	<b>£ 32.95</b>
<i>Champagne Tattinger</i>	<b>£ 37.95</b>
<i>Champagne Veuve Clicquot</i>	<b>£ 42.95</b>
<i>Champagne Moet &amp; Chandon</i>	<b>£ 42.95</b>

## White Wine

### ***Soave*** (Medium Dry)

**£ 14.95**

Soave is a straw yellow color, almost green sometimes. It's known to be delicate and light, perhaps a hint of almonds. Think perfumes and gentle flowers. Gentle acidity. A slightly bitter finish.

Soave is best as a before-dinner drink - with hors d'oeuvres or soups. It can also go with light dishes, like simple vegetables, rice, pasta, and the like.

### ***Frascati Superiore*** (Medium Dry)

**£ 16.95**

Brilliantly translucent pale yellow, with a delicate and slight perfume of instinctive floral aromas. The palate is refreshing, dry, clean and crisp with citrus, pear and grassy characters.

### ***Chardonnay*** (Medium)

**£ 16.95**

Straw-coloured with a fruity fragrance and vanilla aroma.

On the palate this wine is soft and well-balanced with a good structure.

### ***Orvieto Secco*** (Dry)

**£ 16.95**

This wine is light and dry with a slightly nutty hint on the nose. Well balanced fruit and acidity. The finish is long and refreshing.

### ***Orvieto Amabile*** (Sweet)

**£ 16.95**

Bright, golden-yellow color with a pronounced aroma of wild flowers, honey, and almonds. The taste is pleasantly sweet balanced by soft acidity and a lingering finish of ripe fruit. Orvieto Amabile goes well with cheeses, fresh strawberries and pears. The wine is quite enjoyable by itself as well.

### ***Pecorino di Chieti*** (Dry)

**£ 18.95**

Pecorino is an old, indigenous Italian white wine grape. It grows primarily in the Marche and Abruzzo regions, and produces bright, lively citrus-flavored wines that complement seafood especially well.

### ***Pinot Grigio*** (Dry)

**£ 18.95**

A straw yellow coloured wine with amber reflects. Fresh, dry, inviting, long lasting, with a good body and right harmony, persistent, distinct and clear.

### ***Gavi di Gavi*** (Dry)

**£ 20.95**

The Gavi di Gavi wine visually looks bright and has a light to medium straw colour.

On the nose it has a clean, medium to pronounced youthful floral character.

On the palate it is fresh, crispy and flavoursome. It has persistent structure and a long finish. This wine is made by Collina Serragrilli in the Piedmont region.

## Red Wine

### *Merlot*

**£ 16.95**

Merlot has herbal and fruity flavours similar to Cabernet, with hints of berry, plum and currant, but also has a smooth and supple character in the mouth without the bite of tannins.

### *Montepulciano d'Abruzzo*

**£ 18.95**

Dominated by Montepulciano 90% this red wine has a little Sangiovese 10% too. A well structured, full bodied wine with a bright ruby colour there are also hints of violet, tending towards orange with ageing. Full bodied and intense bouquet, reminiscent of cherry the taste is dry, full, fruity; soft and slightly tannic.

### *Chianti Classico*

**£ 18.95**

A great example of the classic Tuscan win, this Chianti over-delivers in terms of flavour and structure. Its mouth filling palate shows deep, black fruit flavours laced with aromatic spices, without being at all heavy. A wine with a good balance and level of acidity, it'll pair well with tomato based sauces.

### *Barbera*

**£ 18.95**

This wine is from the Piemonte region of Italy. Hearty and robust, aromas of plums, red currants and raspberries, smoky nuances.

### *Nero d'Avola*

**£ 19.95**

A generously coloured wine that is soft, approachable and brimming with red fruits and flavours of Mediterranean herbs. It can only be itself, and it can overpower, as well as complement, mild cuisine. It seems made to accompany lamb, venison and stronger beef dishes.

### *Cabernet-Sauvignon*

**£ 18.95**

A ruby colour red wine, very fruity with a soft and smooth long last flavour. Best matched with beef, chicken and pork dishes.

### *Diano d'Alba*

**£ 21.95**

This red wine comes from a DOC zone that is considered the best of even DOC's in Italy's Piedmont region because of the number of high-quality producer making wine! Ruby coloured and fruity on the nose. Aromas of cherries, plums, almonds and anise. Full-bodied with low acidity.

### *Barolo*

**£ 38.95**

The king of the Piemonte in wine terms, Barolo is made exclusively from the Nebbiolo grape, and in spite of its reputation as a huge and muscular wine, is actually quite a refined and elegant wine. Expect delightful notes of spices and dried herbs on the nose, and a smooth, mouth-filling palate. A wonderful wine.

### *Amarone della Valpolicella*

**£ 40.95**

Perhaps the greatest wine of the Veneto region. Made from semi-dried grapes, giving a wine that is intense, long and rich with high alcohol content.