

RED WINE

House Wine

£13.15 ½ bt. £7.15 gls. £3.60

Full bodied southern red wine especially selected for Il Pagliaccio

Latino Campania Aglianico £16.50

Campania: This wine is produced from grapes of the Campania region Ruby red in colour, intense fruity flavour (12% Vol.)

Bardolino Classico £20.00

Veneto. Light, scented wine with a dry flavour, from the area by Lake of Garda. Its lightly fruity and floral wine, which often resembles wild roses or a fresh bouquet of flowers. (12% Vol.)

Aglianico Irpinia £20.95

Campania. Ruby red, nearly purple, with dried cherry aromas and strawberry jam flavours. Initially it is a bit austere with strong tannins, thus bringing to mind mountain grown Aglianico. (12.5% Vol.)

Valpolicella Classico Cesari £21.45

Veneto. Full bodied, made predominantly from the Corvina grape. It tends to have a lively bouquet with floral notes and hints of cherry or berry fruits - this is definitely an aromatic wine. (12.5% Vol.)

Montepulciano D'Abbruzzo £20.35

Abruzzo. It has a brilliant ruby red colour and a dry, mellow, pungent, slightly tannic taste. It is a robust wine that ages well. (13.5% Vol.)

Chianti £23.65 gls. £5.20

Tuscany. Classic Sangiovese based wine from the Siena region. Full bodied flavour, intense aromas of red flowers, berries and subtle notes of plums.

Cannonau di Sardegna £26.35

Sardinia. It has an intense, deep ruby red colour tending to orange with ageing. The scent is pleasant, characteristic: dry flavour, tasty. It's kept in barriques for 7 months. (13% Vol.)

Aglianico Giubilo £28.35

Campania: Ruby red in colour, full bodied, this wine breathes refined and appealing scents of anise and black plum with a pleasant "dusty" note in the background. Mouth-filling and tart black-fruit flavours add a spicy touch of liquorice, with tangy acidity and perceptible tannins lingering in the finish. (13% Vol.)

Barbera £28.35

Piemonte. Ruby red with pale purplish highlights. Full and intense bouquet, with scents of cherries and emerging spicy hints. Fresh and fruity, full-flavoured and appealing, with a persistent finish.

Salice Salentino Riserva £33.55

Puglia. Full bodied wine. Robust and rustic with dried fruit flavours accompanied by a creamy bitter-chocolate character, balanced by moderate acidity and smoky oak, with superb length. (13.5% Vol.)

Barolo Villa Doria £45.05

Piemonte. Poggio Le Coste. Made from 100% Nebbiolo grapes, grown in the Langhe hills, these wines take their name from the village of Barolo. A wine of great perfume, body and size the classic nose of "tar and roses". (13.5% Vol.)

Amarone della Valpolicella Classico £51.45

Veneto. Brilliantly individual style of valpolicella. Deep ruby red-light purple with a lovely nose of ripe black cherry, oak and a hint of raisin. Medium full to full-bodied with excellent concentration. Quite elegant for an Amarone. Long finish with youthful but balanced tannins. (14.5% Vol.)

WHITE WINE

House Wine

£13.15 ½ bt. £7.15 gls. £3.60

Dry southern white wine especially selected for Il Pagliaccio.

Falanghina Musica £16.50

Campania. The wine has a light pale straw-yellow colour with greenish shimmer. The aroma is intense and persistent. Distinct notes of tiny white flowers and fruit, from the local "limongella" apple to tropical lime. A balanced, fresh taste with a clean finish. (12.5% Vol.)

Sannio Coda di Volpe £20.35

Campania. A nutty white with almond, quince, citrus oil and floral aromas. A fresh palate with clean mineral, nutty, baked pear and citrus flavours. (12.5% Vol.)

Chardonnay £21.45

Veneto. Classic unoaked chardonnay with a fruity aroma and full body. (12% Vol.)

Vernaccia di San Gimignano £24.15

Tuscany. Pale straw-yellow colour, tending to golden with age. Odor is fine, persistent, fruity and floral and the flavour is dry, harmonic, with a characteristic bitter aftertaste. (12.5% Vol.)

Pinot Grigio delle Venezie £20.85 gls. £5.35

Veneto. A crisp and characterful version of this Italian classic. This light, slightly spicy white is gently perfumed, showing flavours of fresh peach and lemon with a delicate, dry and nutty finish. (12.5% Vol.)

Sannio Falanghina £23.10

Campania. The wine has a pale straw-yellow colour with greenish shimmer. The aroma is intense and persistent. Distinct notes of tiny white flowers and fruit, from the local "limongella" apple to tropical lime. A balanced, fresh taste with a clean finish. (12.5% Vol.)

Gavi di Gavi Villadoria £26.95

Piemonte. A dry white with good acidity, mouth weight and finish. Notes of stoned and spiced fruits yet dry and big. (12.5% Vol.)

Greco di Tufo £26.40

Campania. A rich and powerfully aromatic nose shows aromas of apple, peach citrus fruits and a touch of white flowers. On the palate it is soft and well balanced with excellent acidity framing stone fruit and pear flavours plus a touch of nuttiness to finish. (13% Vol.)

Sauvignon £24.20

Friuli. Clear, pale yellow colour; closed at first, opened with warming to reveal complex, sweet, tropical fruit, lemon-lime, grass, floral, rose, vanilla cream, honey and faintly musty aromas; Medium body, snappy and crisp balance. (12.5% Vol.)

Fiano di Avellino £30.80

Campania. Wine of great elegance and refinement with an intense odor and a harmonious flavour that features scents of toasted hazelnuts A dry white with good acidity. (13% Vol.) Fiano di Avellino Fiariques

FINE WINES

Taurasi Magnum (1.5 litre) 2004 (special offer) £132.00

Campania. A barrique aged Aglianico with deeper oak and dark berry flavours. It has a dense ruby red colour with hints of garnet red around the edge, aromas that alternate between fruity scents of blackberry, plum, sour cherry, & aromatic notes of mint. It tastes smooth slick, very coherent & balanced. The tannins are elegant and the lingering finish leaves a delicate aftertaste of ripe sour cherry & liquorice. (13.5% Vol.)

Acciaiuolo 2001/2004 Δ £108.90

This wine is made from Cabernet Sauvignon grapes Sangiovese and matured in the vineyards covering the Castello d'Albola, whose stately elegance was architect for the noble Florentine family Acciaiuoli. The engraving reproduced on the label presents the outlines of Nicholas, son of Acciaiuolo Acciaiuoli, the most illustrious dynasty who first began planting vineyards on lands Albola.

Tuscany. A blend of Sangiovese and Cabernet Sauvignon grapes are aged in oak barriques giving violets, cherries, wild berries & a hint of vanilla on the nose with matching flavours within a velvety structure. (13.5% Vol.)

ROSATO WINE

Taurosae (Aglianico) £23.65 gls. £5.45

Campania. An elegant and intense, bright coloured rose' made with 100% aglianico grapes organically grown, with aromas of berries and roses. Refreshing, lively and with a vibrant flavour. (13% Vol.)

SPARKLING WINE

Spumante Prosecco (Brut) £19.50 gls. £5.50

Veneto. Late harvested prosecco grapes give a light, dry, sparkling wine.

Spumante Prosecco Rosé £25.75

Sicily. This is a fantastic party sparkler with enticing, sweet summer fruit aromas. The palate shows strawberry and raspberry flavours with a hint of peach and a fruity yet refreshing finish.

Veuve Clicquot Ponsardin Champagne Brut £75.90

Brut Yellow Label looks beautiful: golden-yellow, with a foaming necklace of tiny bubbles. It is so pleasing to the nose: initially reminiscent of white fruits and raisins, then of vanilla and later of brioche. The lingering aromas echo and re-echo, with each fruit or spice note distinct.

House Champagne £37.50

Bollinger Champagne £85.00

Dom Perignon Champagne £250.00

LIQUEUR

Limoncello bt. 70cl £45.00 - gls. 50ml £4.00

Sambuca bt. 70cl £45.00 - gls. 50ml £4.00

Amaretto bt. 70cl £45.00 - gls. 50ml £4.00

Grappa bt. 70cl £45.00 - gls. 50ml £4.00

BEER

Peroni (Nastro Azzurro) £3.50

SOFT DRINKS

Coke £2.00 Diet Coke £2.00

Lemonade £2.00 Fanta £2.00

Juices: Apple, Orange, Pineapple, Cranberry £2.00

Still or Sparkling Water 750ml £3.50

HOT DRINKS

Espresso £2.00

Double Espresso £2.50

Macchiato £2.00

Cappuccino £2.00

Caffe Latte £2.00

English Breakfast Tea £2.00

Peppermint Tea £2.00

Camomile Tea £2.00

Hot Chocolate £2.00