

ROTOVINO

SPARKLING

Prosecco, Terra Serena <i>Treviso, NV</i>	5 / 28
Franciacorta Cuvee Brut Bellavista <i>Lombardy, Italy NV (half bottle)</i>	25
Lambrusco, Solco Paltrinieri <i>Modena, Emilia-Romagna, Italy, NV</i>	38
Venturini Baldini 'Cadelvento' Rosato <i>Emilia-Romagna, 2016</i>	7.5 / 40
Nyetimber, Classic Cuvee <i>East Sussex, UK, 2010</i>	50

ROSÉ

Les Vignes de L'Eglise <i>Languedoc, France, 2013</i>	25
Chiaretto, G. Rizzardi <i>Veneto, 2015</i>	5.5 / 11 / 22 / 30
Chateau La Mascaronne, 'Quat Saisons' <i>Provence, 2017</i>	7 / 14 / 28 / 38

MAGNUM (RED)

Brancaia TRE <i>Tuscany, 2014</i>	70
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SWEET

Recioto di Soave 'Le Colombare', Pieropan (70 / 500ml) <i>Veneto, 2017</i>	7 / 40
Vin Santo, Da Vinci (70 / 500ml) <i>Tuscany, 2013</i>	7 / 45

RESERVE

Syrah, Isole e Olena 'Collezione Privata' <i>Tuscany, 2011</i>	80
Amarone della Valpolicella, 'Allegrini', <i>Veneto, 2014</i>	110

WHITE

House (Sth) Catarratto, Palazzo del Mere <i>Sicily, 2016</i>	4 / 7.5 / 15 / 22
House (Nth) Garganega, Torre del Falasco <i>Veneto, 2016</i>	4 / 7.5 / 15 / 22
Viognier Grenache Blanc, Flying Solo <i>Languedoc, France, 2016</i>	26
Sauvignon, Le Pianure <i>Veneto, 2014</i>	5.5 / 11 / 22 / 30
Pinot bianco / Peno Nero, Mavum <i>Veneto, 2016</i>	32
Passerina, Tocco <i>Abruzzo, 2017</i>	6 / 12 / 24 / 34
Trebbiano, Orsogna <i>Abruzzo, 2016</i>	6.5 / 13 / 26 / 35
Soave 'Costeggiola', G. Rizzardi <i>Veneto, 2014</i>	7 / 14 / 28 / 37
Zibibbo, Al Qasar <i>Sicily, 2017</i>	37
Langhe Bianco 'Dragon' <i>Piedmont, 2016</i>	7.5 / 15 / 30 / 38
Grillo 'Pinzeri', Funaro <i>Sicily, 2017</i>	38
Gavi di Gavi, Piccolo <i>Piedmont, 2017</i>	38
Pecorino, Tenuta Ulisse <i>Abruzzo, 2016</i>	8 / 16 / 32 / 40
Franz Haas 'Manna' <i>Alto Adige, 2015</i>	50
Soave Classico, La Rocca, Pieropan <i>Veneto, 2013</i>	52

RED

House (Sth) Syrah, Passo del Tempio <i>Sicily, 2016</i>	4 / 7.5 / 15 / 22
House (Nth) Corvina, Torre del Falasco <i>Veneto, 2016</i>	4 / 7.5 / 15 / 22
Grenache, Flying Solo <i>Languedoc, France, 2016</i>	26
Chianti Riserva 'Baccio', Le Chiantigiane <i>Tuscany, 2013</i>	6 / 12 / 24 / 30
Neropasso, Mabis Biscardo <i>Veneto, 2015</i>	30
Frappato, Baglio Gibellina <i>Sicily, 2016</i>	6 / 12 / 24 / 32
Pinot Noir, Espinos y Cardos <i>Central Valley, Chile, 2016</i>	6 / 12 / 24 / 32
Primitivo, Mocavero <i>Puglia, 2017</i>	6.5 / 13 / 26 / 34
Montepulciano d'Abruzzo, Tocco <i>Alanno, 2015</i>	6.5 / 13 / 26 / 35
Barbera d'Asti, Tenuta Olim Bauda <i>Piedmont, 2017</i>	38
Valpolicella Ripasso 'Pojega', G. Rizzardi <i>Piedmont, 2017</i>	7.5 / 15 / 30 / 40
Chianti Classico, Fontodi <i>Tuscany, 2015</i>	44
Vinteloper, Touriga Nacional <i>South Australia, 2015</i>	45
Franz Haas Pinot Nero <i>Alto Adige, 2015</i>	52
Montepulciano d'Abruzzo 'Amaranta' <i>Abruzzo, 2015</i>	58
Brunello di Montalcino, Castello Tricerchi <i>Montalcino, 2013</i>	70

Producer of the Month:

Erste + Neue

Pinot Nero 'Blauburgunder' 2017

Alto Adige, Italy

From flint and clay soils, this wine gives dry and vivacious Pinot Noir fruit in a very classic style. Finely wound tannins invite flavours of cherries with an animating finish. Excellent with chicken and pasta.

38

ROTORINO

COCKTAILS

CLASSICS

Sicilian 75 <i>blood orange, prosecco</i>	6.5
Pineapple Fix <i>appleton signature, fresh pineapple</i>	8
Eastside <i>gin, lime, cucumber, mint</i>	8
Sbagliato <i>campari, cocchi torino, prosecco</i>	7.5
Penicillin <i>blended scotch, laphroaig, honey, ginger</i>	8.5

UNICO

Man with Hat on <i>wild turkey bourbon, meletti, punt e mes, orange</i>	8.5
South Bergamo <i>italicus rosolio, appleton white, lavender</i>	9
Road to Vino (House Sangria) <i>sangiovese, del capo, orange, nutmeg</i>	7.5
Sunset 10 <i>somerset 10, apricot, campari, cocchi torino</i>	10
Torino Highball <i>cynar, cherry heering, mint, merchant's heart peppercorn tonic</i>	7.5

AMARO 35ml

Fernet Branca	5
Meletti	5
Branca Menta	5
Montenegro	5
Averna	5

BEER

Peroni Red	4
Neck Oil IPA	5
Gipsy Hill Amber Ale	5
Urban Orchard Cider	5

Get in touch to book the Big Table in the bar for a feast or party for up to 24 people, buy a gift voucher or organise a private hire.

Follow on Twitter for information on Wine Tables and new menus.