



AMORE

ITALIAN RESTAURANT

DRINKS  
MENU

## White Wines

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	175ml	250ml	Bottle
<b>House White</b>	<b>£7.50</b>	<b>£8.25</b>	<b>£22.95</b>

Produced in the smooth hills surrounding the city of Marsala, this wine is an everyday wine, pale straw yellow with a delicate and fruity bouquet, a pleasantly soft and round taste.

<b>Chardonnay IGT</b>	<b>£7.65</b>	<b>£8.75</b>	<b>£23.95</b>
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A white wine with a slightly fruity and ethereal bouquet. The flavour is pleasantly dry yet smooth.

<b>Pinot Grigio</b>	<b>£7.65</b>	<b>£8.75</b>	<b>£24.95</b>
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Light straw in colour with a fine, clean and elegant intense aroma. Dry with a pleasant apple aftertaste.

<b>Sauvignon Blanc</b>	<b>£7.95</b>	<b>£9.50</b>	<b>£26.95</b>
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A fruity and refreshing wine, with floral, citrus and green apple flavours balanced by a hint of ripe tropical fruit.

<b>Verdicchio di Jesi DOC Classico</b>			<b>£27.95</b>
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Yellow colour with greenish tints. The bouquet is fine and intense, fruity and floral. The palate is pleasant, vibrant and fresh notes, followed by a typically almond aftertaste.

<b>Soave Classico</b>			<b>£27.95</b>
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Straw yellow colour with golden nuances, wine with well balanced acidity and good structure. Intense note of almond and tropical fruit, excellent persistence on the palate.

<b>Frascati Superiore</b>			<b>£27.95</b>
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Easy drinking, lightly golden white wine, dry and fresh yet pleasantly fleshy and fruity with a smooth taste and subtle hint of nuttiness.

<b>Orvieto Classico Amabile</b>			<b>£28.95</b>
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An excellent accompaniment for delicate or structured first course, soft and semi-matured cheeses. Very good as a dessert wine, especially with fruit tarts and the traditional crunchy biscuits and cakes.

<b>Pecorino</b>			<b>£30.95</b>
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Friendly, fresh tasting Pecorino from central Italy, herbaceous and lemony with a slice or two of green apple.

## Fine White Wines

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<b>Gavi di Gavi</b>			<b>£37.95</b>
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Light fresh mineral and citrus bouquet. Crisp and dry with a hint of ripe pears and a complex array of red and green apples. mouth-wateringly refreshing and lengthy.

<b>Sancerre (France)</b>			<b>£38.95</b>
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Loire Valley's most celebrated white wines. The relief created by the river helps Sauvignon develop a host of aromas that give Sancerre its elegance and distinctive style.

<b>Chablis Premier Cru (France)</b>			<b>£48.95</b>
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An excellent accompaniment for delicate or structured first courses and soft and semi-matured cheeses. Very good as a dessert wine, especially with fruit tarts and the traditional crunch biscuits and cakes

## Red Wines

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	175ml	250ml	Bottle
<b>House Red</b>	<b>£7.50</b>	<b>£8.25</b>	<b>£22.95</b>

This is a perfect everyday wine, deep ruby red coloured with a very intense and rich outstanding liquorice scents.

<b>Montepulciano D'Abruzzo</b>	<b>£7.65</b>	<b>£8.95</b>	<b>£24.95</b>
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A soft and smooth wine which is easy to drink with cherry and plum flavours.

<b>Merlot</b>	<b>£7.65</b>	<b>£8.75</b>	<b>£24.95</b>
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Youthful shade of red with a fruit driven nose of redcurrants and spices. Offering an array of red fruit flavours.

<b>Nero D'Avola</b>	<b>£7.95</b>	<b>£9.50</b>	<b>£27.95</b>
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Intense aromas of preserved fruits, a balanced and full bodied flavour and a long lasting and pleasant finish.

<b>Syrah (Shiraz)</b>			<b>£27.95</b>
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Powerful and full bodied, this Syrah is dry, fruity with a pleasant floral finish. Perfect combination with meats.

<b>Valpolicella Classico</b>			<b>£30.55</b>
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Aromas of ripe cherry, plum and vanilla. A structured wine with subtle tannins and appropriate acidity.

<b>Chianti Classico</b>			<b>£35.95</b>
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Made from grapes selected and picked by hand. Intense and persistent with hints of wild berries that combine well with the aromas released by the wood of the barrels.

## Fine Red Wines

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<b>Mendus Primitivo di Manduria</b>			<b>£36.95</b>
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A wine with great structure and intense ruby red colour with purple reflections, wide range of aromas of ripe cherries, plums and pleasant notes of cacao and vanilla.

<b>Primitivo della Puglia</b>			<b>£38.95</b>
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Restrained Primitivo, surprisingly delicate, with lots of wild cherry and cinnamon on the nose, followed by more cherries, vanilla and a puff of tobacco in the mouth.

<b>Barolo</b>			<b>£49.95</b>
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Dry, full bodied with a long finish, Barolo has a complex and elegant bouquet, a beautiful red colour with garnet reflections.

<b>Amarone della Valpolicella</b>			<b>£65.95</b>
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A deep red wine with violet shades, intense aromas with scents of stewed fruit and jam. On the palate it's very elegant thanks to the harmonious balance between power and softness. A complex finish, with clear scents of jam and intense spicy notes.

<b>Brunello di Montalcino</b>			<b>£82.95</b>
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After a painstaking selection of only the best grapes located on an East-Southern hillside of Montalcino municipality, then in the bottle for a further 4-6 months. An intense ruby red with garnet reflections particularly suited to red meats, game and dry cheeses.

## Rosé Wines

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	175ml	250ml	Bottle
<b>House Rosé</b>	<b>£7.50</b>	<b>£8.25</b>	<b>£22.95</b>

A cherry coloured rose wine with an intense fruity bouquet, notes of strawberry, cherry, raspberry and pomegranate.

<b>Pinot Grigio Blush</b>	<b>£7.65</b>	<b>£8.75</b>	<b>£31.95</b>
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An elegant light rose wine with notes of tropical fruits, harmonious and fresh flavours and a lively finish.

## Champagne & Prosecco

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	Glass	Bottle
<b>Prosecco Brut</b>	<b>£7.95</b>	<b>£30.95</b>

Elegant fruit aromas of pear and apple, a smooth, fresh and well balanced sparkling wine.

<b>Spumante Lounge Rose</b>	<b>£37.95</b>
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A delicate pink coloured Spumante with a gentle bouquet with hints of fresh fruits and flowers. The taste is dry, full bodied, very lively and harmonious, yet delicately aromatic.

<b>Bollinger</b>	<b>£99.00</b>
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A wonderful fresh and fruity champagne with soft vibrant strawberry flavour.

<b>Don Perignon</b>	<b>£295.00</b>
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This Grand Vintage 2009, has an obvious maturity. The initial nuances of the bouquet are harvest notes and vanilla which gradually expand into darker, toastier notes (grilled sesame seeds, roasted almonds, mocha). Concurrently, hints of juicy, fleshy fruits (peaches, apricots) and a floral scent of roses and peonies round out the delicate ensemble. On the palate, the controlled power of the Pinot Noir, with notes of honey and mid spices, is underscored by a nuance of pink grapefruit.

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## Gins

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	25ml	50ml
Gordons	£4.50	£6.95
Flavoured Gin ( <i>Ask Server</i> )	£4.50	£6.95
Bombay	£4.95	£7.95
Hendricks	£4.95	£7.95
Malfy (Italy)	£4.95	£7.95
Warner Edwards Rhubarb	£4.50	£8.00

## Whiskies

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	25ml	50ml
Bells	£4.50	£6.90
Jack Daniels	£4.50	£6.90
Jameson	£4.50	£6.90
Glenmorangie	£6.25	£9.50

## Brandy & Cognac

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	25ml	50ml
Courvoisier VS	£5.95	£8.95
Hennessy VS	£5.95	£8.95
Remy Martin VSOP	£5.95	£8.95
Vecchia Romagna (Italy)	£5.95	£8.95
Martell	£5.95	£8.95

## Vodkas

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	25ml	50ml
Smirnoff	£4.50	£6.95
Absolut	£4.50	£6.95
Grey Goose	£6.25	£9.50

## Rums

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	25ml	50ml
Bacardi	£4.50	£6.95
Havana Club 3yr	£4.50	£6.95
Captain Morgan Dark	£4.50	£6.95
Captain M0rgan Spiced	£4.50	£6.95
Malibu	£4.50	£6.95

## Tequila

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	25ml	50ml
Jose Cuervo Gold	£5.50	£8.95
Jose Cuervo Silver	£5.50	£8.95

## Liqueurs

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	25ml	50ml
Baileys		£6.95
Amaretto	£3.95	£6.95
Cointreau	£3.95	£6.50
Limoncello	£3.95	£6.50
Sambuca White	£3.95	£6.50
Sambuca Black	£3.95	£6.50
Frangelico		£6.95
Grappa	£3.95	£6.50
Tia Maria	£3.95	£6.50
Kahlua	£3.95	£6.50
Southern comfort	£3.95	£6.50
Archers Peach Schnapps	£3.95	£6.50
Drambuie	£3.95	£6.50

## Mixers

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Soda Water		£2.95
Tonic Water		£2.95
Slimline Tonic		£2.95
Ginger Ale		£2.95
Ginger Beer		£2.95
Bitter Lemon		£2.95

## Spirits and Liqueurs

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	25ml	50ml
Martini	£4.50	£6.95
Campari	£4.50	£6.95
Aperol	£4.50	£6.95
Strega	£4.50	£6.95
Chambord	£4.50	£6.95

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## Bottled Beers & Ciders (330ml)

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Corona	£5.50
Peroni	£4.95
Budweiser	£4.90
Moretti	£4.95
Moretti (660ml)	£7.50
Becks Blue (Alcohol free)	£4.50
Magners (Cider - 500ml)	£6.50

## Soft Drinks

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Aqua panna (still water) 75cl	£3.95
S. Pellegrino (sparkling water) 75cl	£3.95
Coca Cola / Diet coke	£3.50
Fanta	£3.50
Lemonade	£3.50
Appletiser	£3.50
Orange Juice	£3.25
Apple Juice	£3.25
Pineapple Juice	£3.25
Cranberry Juice	£3.25
J2O Apple & Raspberry	£3.50
J2O Orange & Passion Fruit	£3.50
Homemade Lemonade	£4.50

