



WINE MENU

White Wine

175ml Bottle

House White Wine (ITALY, Emilia Romagna)

£7.50 £23.95

Charming expression of the Trebbiano grape, fragrant with white flowers, followed by a mouthful of juicy pear and white peach. (11%)

Chardonnay, Tenute Orestiadi, Molino a Vento (ITALY, Sicily)

£26.95

Balanced Sicilian Chardonnay, floral and lemony on the nose, honeyed and buttery in the mouth. (12.5%)

Pinot Grigio Venezia Vigna Mescita IGT, Sartori (ITALY, Veneto)

£8.20 £28.95

Gently exuding flavours of pears, peaches and nuts and the scent of fresh flowers. (11%)

Titulus Verdicchio dei Castelli di Jesi DOC Classico, Fazi Battaglia (ITALY, Marche)

£31.95

Elegant white with chamomile, lemon zest, and an almond finish. (12%)

Sauvignon Blanc IGT Terre Siciliane, Molino a Vento Orestiadi (ITALY, Sicily)

£8.75 £33.95

Intensely aromatic with notes of mint, herb and a mouthful of tropical fruit and Sicilian lemons. (12.5%)

Frascati, San Marco (ITALY, Lazio)

£8.75 £33.95

Delicate, lemony white from the region surrounding Rome, with juicy peaches, lemon and honey hitting the tongue. (12.5%)

Vermentino di Sardegna, Villa Solais, Santadi (ITALY, Sardinia)

£34.95

A golden, herbal, aromatic wine made from Sardinia's best-known white grape, offering a pleasant mouthful of herbs and almonds. (12.5%)

Pecorino Falerio DOC, Fazi Battaglia (ITALY, Marche)

£36.95

Herbaceous and lemony with a slice or two of green apple. (12.5%)

Gavi di Gavi, La Minaia, Nicola Bergaglio (ITALY, Piemonte)

£13.95 £41.95

Aromas of acacia and peach, with hints of herbs and a swirl of apple, lemon, and melon. (13%)

Fiano di Avellino DOCG Bechar, Caggiano (ITALY, Campania)

£43.95

Golden wine from southern Italy, rich with apples, pears and tropical fruit, particularly a warm, appealing aroma of banana. (13.5%)

Fine White Wine

Bottle

Sancerre Blanc, Le Petit Broux, Cave de Sancerre (FRANCE, Loire)

£45.00

Crisp gooseberry notes softened by tropical fruit aromas, with the flinty elegance typical of Sancerre in the Loire Valley. (12%)

Le Creete Lugana, Ottella (ITALY, Veneto)

£55.00

A vibrant wine that jumps right out of the glass with an exotic, grapefruit and pineapple character. The wonderful silky texture is lifted by gorgeous floral and wild herb notes. (13%)

Chablis 1er Cru Montmain, Louis Michel (FRANCE, Burgundy)

£60.00

Vibrant and lemony, with a bouquet of flowers and a whiff of brioche and green apple and zippy citrus in the mouth. (13%)

Puligny Montrachet 8 Climats, Alain Chavy (FRANCE, Burgundy)

£85.00

Exotic, beguiling white Burgundy, bursting with ripe tropical fruit, including pineapple and guava, balanced by a concentrated jet of lime-flavoured acidity and a fragrance of spicy oak. (13%)

Sparkling Wine & Champagne

125ml Bottle

NV Prosecco, Via Vai (ITALY, Veneto)

£8.50 £31.95

Lively Prosecco, fragrant with white flowers, with a delicate lemon and lime tang in the mouth. (10.5%)

Prosecco Rosé Stelle d'Italia DOC Millesimato Brut (ITALY, Veneto)

£32.95

A fresh, light sparkling rosé with vibrant red berry notes, hints of strawberry, a creamy mousse, and a crisp finish. (10.5%)

NV Brut Tradition, Gobillard (FRANCE, Champagne)

£12.00 £65.00

Supple, quaffable Champagne full of red fruit, citrus and almonds. (12.5%)

NV Special Cuvée, Bollinger (FRANCE, Champagne)

£90.00

Notes of toast and brioche rising with the bubbles, the mouth rounded and satisfying with a fine thread of redcurrant. (12%)

Cuvée Dom Perignon, Moët and Chandon (FRANCE, Champagne)

£240.00

Delicious Dom, a delicate bouquet of pastel flowers, a handful of candied fruits and a scattering of toast, hay and liquorice. (12.5%)

Red Wine



175ml Bottle

House Red Wine (ITALY, Emilia Romagna)

£7.50 £23.95

Spicy, berry-filled Sangiovese, perfumed with roses, violets and potpourri, followed by a mouthful of blackcurrants. (12.5%)

Montepulciano d'Abruzzo, Borgo Sena (ITALY, Abruzzo)

£7.75 £26.95

Classic, plum-filled Montepulciano d'Abruzzo, pleasantly scented with violets, peonies and more plums. (12%)

Baglio Cumale Nero d'Avola DOC Sicilia (ITALY, Sicily)

£28.95

A full-bodied red wine with ripe cherry and blackberry aromas, hints of oregano and pepper, and a long, satisfying finish with notes of dark chocolate and licorice. (13%)

Barbera Amonte, Volpi (ITALY, Piemonte)

£30.95

Bright, fruity, easy-drinking red from the Barbera grape, cheerfully giving out blueberries, cherries and raspberries. (13%)

Premium Malbec Organic, Domaine Bousquet (ARGENTINA, Mendoza)

£8.95 £33.95

It presents intense blackberry aromas with hints of currant and plum, while the palate reveals ripe plum notes and smooth, elegant tannins. (14%)

Stomo Merlot DOC Organic, Brandolini (ITALY, Friuli Venezia Giulia)

£9.45 £34.95

It offers subtle dried cherry, cedar, and herb aromas, with crisp acidity, medium body, and soft, supple tannins. (12.5%)

Puente de Salceda Crianza Rioja, Vina Salceda (SPAIN, Rioja)

£36.95

Ripe sloe and plum dominate, with smoky, peppery notes; the palate is full and balanced, finishing with black fruit, vanilla, and spice. (12.5%)

Valpolicella Classico Ripasso, Acinatico DOC, Accordini, Organic (ITALY, Veneto)

£42.95

Ripasso is the fuller, richer style of Valpolicella: spice and vanilla on top of the familiar bowlful of red cherries. (14%)

Chianti Classico Riserva DOCG, Castellani (ITALY, Tuscany)

£14.95 £45.95

A mass of red fruit, like a bowl filled with cherries, raspberries and blackberries, complemented by a savoury, earthy perfume. (13%)

Primitivo della Puglia, Botromagno (ITALY, Puglia)

£49.95

Brilliant ruby-red in color, aromas of black cherries and baking spices complement undertones of tobacco and mint. (14%)

Fine Red Wine



Bottle

Barolo DOCG, Ascheri (ITALY, Piemonte)

£60.00

Rich and fragrant Barolo, heady with sweet spice and leather, with a delicious chewiness reminiscent of underbrush and dried flowers. (14.5%)

Amarone Classico DOCG, Acinatico DOC Organic, Accordini (ITALY, Veneto)

£70.00

Rich, complex Amarone, many-layered yet instantly likeable, with long-lasting notes of dried fruit, tobacco and hints of vanilla. (16%)

Brunello di Montalcino, Il Poggione (ITALY, Tuscany)

£90.00

An intense bouquet of ripe berries, vanilla, and spice leads to a rich palate of dark fruit, firm tannins, earthy hints, and a long, silky finish. (14.5%)

Tignanello Antinori (ITALY, Tuscany)

£260.00

Deep aromas of dark berries, sandalwood, and cedar meet a full body, polished tannins, bright acidity, and remarkable depth. (14%)

Rosé Wine



175ml Bottle

House Rosé Wine (ITALY, Veneto)

£6.95 £23.95

Subtle floral bouquet and pleasantly fresh and velvety taste. (12%)

Pinot Grigio Blush, Il Sospiro (ITALY, Veneto)

£7.95 £27.00

Easy-drinking Pinot Grigio Blush, with cranberry, citrus, and red berries — its name means 'the sigh.' (11%)

Cotes de Provence Rose Comte de Provence, La Vidaubanaise (FRANCE, Provence)

£34.95

Delightful, light pink Provençal rosé, awash with wild strawberries, lavender and rosemary: if sunshine had a flavour, it would be something like this. (12.5%)

NV Sancerre Rose Petit Broux, Cave de Sancerre (FRANCE, Loire)

£42.95

Glowing pink rosé from Pinot Noir, fragrant and appetising, with delicious aromas of wild strawberry, peach and redcurrant. (13%)

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