



*Quattro*  
SINCE 1984

**Wine List**



# White Wine

	Glass (175ml)	Glass (250ml)	Carafe (375ml)	Bottle
<b>House Wine Catarratto (13.0%)</b> .....	£4.50	£5.80	£9.00	£16.50
Sicily Grape Variety: Catarratto. <i>A delicious dry white, floral peach and tropical fruit aromas with a hint of fennel.</i>				
<b>Pinot Grigio (12.0%)</b> .....	£5.20	£6.60	£10.40	£18.90
Veneto Grape Variety: Pinot Grigio. <i>The bouquet is intense fruity, fine and elegant. The palate is full, soft and characteristic.</i>				
<b>Ancora - Pinot Grigio Rose (12%)</b> .....	£5.20	£6.60	£10.40	£18.90
Veneto Grape Variety: Blend of 87% Pinot Grigio and 13% Pinot Noir. <i>Crisp and dry, lively on the palate with good intensity of ripe berry and red cherry fruit</i>				
<b>Sauvignon Del Veneto (12.5%)</b> .....	£5.20	£6.60	£10.40	£18.90
Grape Variety: Sauvignon. <i>Dry and elegant white wine. Pale yellow in colour with greenish hints.</i>				
<b>Frascati Superiore (12.0%)</b> .....				£18.50
Lazio Grape Variety: Malvasia di Candia, Malvasia Puntinata, Trebbiano. <i>Pale straw-yellow colour with a delicate apple bouquet. The palate is dry and crisp with citrus notes.</i>				
<b>Falanghina Del Benevento (12.5%)</b> .....				£18.50
Campania Grape Variety: Falanghina. <i>Intense and persistent nose, rich, fruity with floral notes. Sapid, well structured and harmonious.</i>				
<b>Gavi Di Gavi (12.0%)</b> .....				£26.50
Piemonte Grape Variety: Cortese. <i>A refined but intense, tangy dry white with an intriguing hint of lime.</i>				
<b>Le Grade Fiano Di Avellino (13.5%)</b> .....				£27.90
Campania Grape Variety: Fiano Avellino. <i>The palate is dry and elegant with floral aromas intensified and blending with notes of raisin and honey.</i>				
<b>Prosecco Di Valdobbiadene Brut (11.5%)</b> .....	£5.70			£25.90
<i>A lively crisp Prosecco with delicate flavours and a dry finish.</i>				
<b>House Champagne (12%)</b> .....				£36.00
<b>Moët &amp; Chandon Imperial NV (12%)</b> .....				£39.90

# Red Wine

	Glass (175ml)	Glass (250ml)	Carafe (375ml)	Bottle
<b>House Red Nero d'Avola Sicily (14.0%)</b> .....	£4.50	£5.80	£9.00	£16.50
Grape Variety: Nero d'Avola. <i>A deeply coloured, spicy red with aromas of ripe plum and black cherry with a hint of spice and smokiness.</i>				
<b>Merlot (13.5%)</b> .....	£4.90	£6.40	£10.10	£18.50
Veneto Grape Variety: Merlot. <i>A small berry component dominated by raspberry, redcurrant and strawberry. Palate well-balanced with harmonious acidity, medium bodied</i>				
<b>Valpolicella Classio Superiore (13.0%)</b> .....				£18.50
Veneto Grape Variety: Corvina, Rondinella, Molinara, Corvinone. <i>The bouquet is a combination of red fruits, full bodied and velvety-smoth tannins.</i>				
<b>Montepulciano d'Abruzzo (13.0%)</b> .....				£18.50
Grape Variety: Montepulciano. <i>A really delicious velvety smooth red wine from southern Italy. This wine is an ideal pairing for pasta and red meats.</i>				
<b>Chianti Vistareni (13.5%)</b> .....	£5.20	£6.60	£10.40	£19.20
Toscana Grape Variety: Sangiovese, Canaiolo. <i>Penetrating aromas of fruits and spices. Well-structured, balanced and long lasting.</i>				
<b>Malbech Veneto Orientale (13.5%)</b> .....				£24.50
Veneto Grape Variety: Malbech. <i>Medium intensity, fruity aromas, good texture, balanced acidity and ample finish.</i>				
<b>Inferno Éfesto Valtellina Superiore (13.0%)</b> .....				£27.90
Lombardia Grape Variety: Nebbiolo, Pignola, Brugnola, Rossola. <i>Red garnet in colour, ethereal bouquet, smooth and austere.</i>				
<b>Cannonau di Sardegna Riserva (13.5%)</b> .....				£27.50
Grape Variety: Cannonau. <i>Intense ruby-red. The palate is sapid, warm, and has good body with fine, tasty tannins.</i>				
<b>Barolo (14.0%)</b> .....				£36.50
Piemonte Grape Variety: Nebbiolo. <i>Oddero's Barolo shows a developed, complex spicy nose &amp; a multi-layered palate with a long, warm and tannic finish.</i>				
<b>Amarone della Valpolicella (15.5%)</b> .....				£39.90
Veneto Grape Variety: Corvina, Corvinone, Rondinella. <i>The bouquet is strong and persistent, ethereal and fruity with hints of black cherries and dry prunes.</i>				



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