



Quattro
SINCE 1984

Wine List



White Wine

	Glass (175ml)	Glass (250ml)	Carafe (375ml)	Bottle (750ml)
House Wine Catarratto (13%) Sicily Grape Variety: Catarratto. <i>A delicious dry white, floral peach and tropical fruit aromas with a hint of fennel.</i>	£6.50	£8.00	£11.90	£21.90
Pinot Grigio (12%) Veneto Grape Variety: Pinot Grigio. <i>The bouquet is intense fruity, fine and elegant. The palate is full, soft and characteristic.</i>	£7.00	£8.90	£13.50	£24.90
Pinot Grigio Rose (12%) 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>	£7.00	£8.90	£13.50	£24.90
Sauvignon Del Veneto (12.5%) Grape Variety: Sauvignon. <i>Dry and elegant white wine. Pale yellow in colour with greenish hints.</i>	£7.30	£9.00	£13.90	£25.90
Greco Di Tufo D.O.C.G (13.0%) Campania Grape Variety: Greco di Tufo. <i>Straw-yellow in colour with a fruity bouquet of overtones of lime leaf, vanilla and apple</i>				£29.50
Soave D.O.C Classico (12%) Veneto Grape Variety: Garganega, Trebbiano, Chardonnay. <i>Crisp, dry and aromatic it has a floral nose with flavours of ripe peaches and toasted almonds.</i>				£29.90
Gavi Di Gavi (12%) Piemonte Grape Variety: Cortese. <i>A refined but intense, tangy dry white with an intriguing hint of lime.</i>				£29.90
Prosecco (11.5%)125ml <i>A lively crisp Prosecco with delicate flavours and a dry finish.</i>	£7.20			£29.50
Gremillet Selection Brut (12%) <i>The champagne shows fine mousse in the glass and fresh floral aromas, with crisp citrus finish, and classic 'baked-biscuit' flavours.</i>				£53.00

Red Wine

	Glass (175ml)	Glass (250ml)	Carafe (375ml)	Bottle (750ml)
House Red Nero d'Avola Sicily (14.0%) 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>	£6.50	£8.00	£11.90	£21.90
Merlot (13.5%) Veneto Grape Variety: Merlot. <i>A small berry component dominated by raspberry, redcurrant and strawberry. Palate well-balanced with harmonious acidity, medium bodied</i>	£7.00	£8.90	£13.50	£24.90
Chianti (13.0%) Toscana Grape Variety: Sangiovese, Canaiolo. <i>Penetrating aromas of fruits and spices. Well-structured, balanced and long lasting.</i>	£7.30	£9.00	£13.90	£25.90
Montepulciano d'Abruzzo (13.0%) 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>				£25.90
Valpolicella Classio (13.0%) Veneto Grape Variety: Corvina, Rondinella, Molinara, Corvinone. <i>The bouquet is a combination of red fruits, full bodied and velvety-smoth tannins.</i>				£27.90
Malbech Veneto (13.5%) Veneto Grape Variety: Malbech. <i>Medium intensity, fruity aromas, good texture, balanced acidity and ample finish.</i>				£29.90
Barolo (14.0%) Piemonte Grape Variety: Nebbiolo. <i>Oddero's Barolo shows a developed, complex spicy nose & a multi-layered palate with a long, warm and tannic finish.</i>				£55.00
Amarone della Valpolicella (15.5%) 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>				£58.00

ASK ABOUT GUEST WINES. MORE RED WINES ARE AVAILABLE.



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www.quattro-restaurant.co.uk