



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>	£5.80	£7.80	£10.80	£19.90
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>	£6.70	£8.60	£12.60	£23.90
Ancora - 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>	£6.70	£8.60	£12.60	£23.90
Sauvignon Del Veneto (12.5%) Grape Variety: Sauvignon. <i>Dry and elegant white wine. Pale yellow in colour with greenish hints.</i>	£6.90	£8.70	£12.90	£24.50
Frascati Superiore (12%) 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>				£23.80
Verdicchio Dei Castelli Di Jesi D.O.C Classico (12.5%) Marche Grape Variety: Verdicchio. <i>Delicate, dry, fresh and persistent fragrance of fruit and flowers, A hint of bitter almond.</i>				£23.80
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>				£28.10
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>	£6.90			£28.90
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>				£49.00

Red Wine

	Glass (175ml)	Glass (250ml)	Carafe (375ml)	Bottle (750ml)
House Red Nero d’Avola Sicily (14.0%)	£5.80	£7.80	£10.80	£19.90
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>				
Merlot (13.5%)	£6.70	£8.60	£12.60	£23.90
Veneto Grape Variety: Merlot. <i>A small berry component dominated by raspberry, redcurrant and strawberry. Palate well-balanced with harmonious acidity, medium bodied</i>				
Chianti Vistareni (13.5%)	£6.80	£8.60	£12.60	£23.90
Toscana Grape Variety: Sangiovese, Canaiolo. <i>Penetrating aromas of fruits and spices. Well-structured, balanced and long lasting.</i>				
Montepulciano d’Abruzzo (13.0%)			£23.90	
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>				
Valpolicella Classio Superiore (13.0%)			£23.90	
Veneto Grape Variety: Corvina, Rondinella, Molinara, Corvinone. <i>The bouquet is a combination of red fruits, full bodied and velvety-smoth tannins.</i>				
Malbech Veneto (13.5%)			£28.90	
Veneto Grape Variety: Malbech. <i>Medium intensity, fruity aromas, good texture, balanced acidity and ample finish.</i>				
Cannonau di Sardegna Riserva (13.5%)			£33.90	
Grape Variety: Cannonau. <i>Intense ruby-red. The palate is sapid, warm, and has good body with fine, tasty tannins.</i>				
Barolo (14.0%)			£53.00	
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>				
Amarone della Valpolicella (15.5%)			£55.90	
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>				

ASK ABOUT GUEST WINES. MORE RED WINES ARE AVAILABLE.



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www.quattro-restaurant.co.uk