



*Quattro*  
SINCE 1984

**Wine List**



# White Wine

	Glass (175ml)	Glass (250ml)	Carafe (375ml)	Bottle (750ml)
<b>House Wine Catarratto (13%)</b> ..... Sicily Grape Variety: Catarratto. <i>A delicious dry white, floral peach and tropical fruit aromas with a hint of fennel.</i>	£5.30	£6.50	£9.90	£18.50
<b>Pinot Grigio (12%)</b> ..... Veneto Grape Variety: Pinot Grigio. <i>The bouquet is intense fruity, fine and elegant. The palate is full, soft and characteristic.</i>	£5.90	£7.90	£11.60	£21.90
<b>Ancora - Pinot Grigio Rose (12%)</b> ..... 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>	£5.90	£7.90	£11.60	£21.90
<b>Sauvignon Del Veneto (12.5%)</b> ..... Grape Variety: Sauvignon. <i>Dry and elegant white wine. Pale yellow in colour with greenish hints.</i>	£5.90	£7.90	£11.60	£21.90
<b>Frascati Superiore (12%)</b> ..... 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>				£21.90
<b>Verdicchio Dei Castelli Di Jesi D.O.C Classico (12.5%)</b> ..... Marche Grape Variety: Verdicchio. <i>Delicate, dry, fresh and persistent fragrance of fruit and flowers, A hint of bitter almond.</i>				£21.90
<b>Soave D.O.C Classico (12%)</b> ..... 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>				£25.90
<b>Gavi Di Gavi (12%)</b> ..... Piemonte Grape Variety: Cortese. <i>A refined but intense, tangy dry white with an intriguing hint of lime.</i>				£28.90
<b>Prosecco (11.5%)</b> ..... 125ml <i>A lively crisp Prosecco with delicate flavours and a dry finish.</i>	£6.50			£27.50
<b>Gremillet Selection Brut (12%)</b> ..... <i>The champagne shows fine mousse in the glass and fresh floral aromas, with crisp citrus finish, and classic 'baked-biscuit' flavours.</i>				£45.00

# Red Wine

	Glass (175ml)	Glass (250ml)	Carafe (375ml)	Bottle (750ml)
<b>House Red Nero d'Avola Sicily (14.0%)</b> .....	£5.30	£6.50	£9.90	£18.50
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> .....	£5.90	£7.30	£11.30	£20.90
Veneto Grape Variety: Merlot.				
<i>A small berry component dominated by raspberry, redcurrant and strawberry. Palate well-balanced with harmonious acidity, medium bodied</i>				
<b>Montepulciano d'Abruzzo (13.0%)</b> .....				£20.50
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>Valpolicella Classio Superiore (13.0%)</b> .....				£22.00
Veneto Grape Variety: Corvina, Rondinella, Molinara, Corvinone.				
<i>The bouquet is a combination of red fruits, full bodied and velvety-smoth tannins.</i>				
<b>Chianti Vistareni (13.5%)</b> .....	£6.20	£7.90	£11.60	£22.00
Toscana Grape Variety: Sangiovese, Canaiolo.				
<i>Penetrating aromas of fruits and spices. Well-structured, balanced and long lasting.</i>				
<b>Malbech Veneto (13.5%)</b> .....				£26.90
Veneto Grape Variety: Malbech.				
<i>Medium intensity, fruity aromas, good texture, balanced acidity and ample finish.</i>				
<b>Cannonau di Sardegna Riserva (13.5%)</b> .....				£32.00
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> .....				£48.00
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> .....				£49.50
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](http://www.quattro-restaurant.co.uk)