



vino d'italia

From the Alps to the Islands

Italy doesn't make wine to impress critics. It makes wine to drink with lunch, dinner, friends, family, lovers and occasionally complete strangers.

Our list is a journey through Italy's twenty regions, from the snow-capped peaks of the north to the volcanic slopes of Etna and the sun-drenched coastline of the south. Along the way you'll find ancient grape varieties, tiny family producers, wines made with patience, and wines made simply because they taste delicious.

The focus is firmly on growers who farm with respect for the land, champion indigenous varieties and make wines that belong exactly where they come from.

Take a trip. Start in the mountains, finish by the sea. Or simply order the bottle that sounds the most fun.

Salute.

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cocktails

A little Napoli, a lot of Benevento and a few classics sent south for the summer. Strega, amaro, vermouth, caffè and plenty of bitter things along the way. Some familiar, some a little strange, all made for drinking. Salute!

Strega e Soda 17

Strega, lemon, mint and soda - long, cold and ridiculously easy to drink.

A Benevento staple

3 Sip Martini 15

Freezer-cold gin, lemon leaf amaro, olive brine and caper berry - dirty, salty and straight to the point, gone in 3.

Negroni 20

Gin, Strega Bitter and vermouth, raised slowly in barrel - because even a Negroni gets better with age.

Americano a Benevento 19

Campari, Strega, ginger and soda - an Americano took the wrong train and ended up in Benevento.

Cos-Napolitan 21

Yuzu vodka, mandarin amaro, rosato and cranberry - the Cosmo went to Napoli and decided to stay.

Caffè Bene Martini 21

Espresso, Strega and walnut liqueur - our take on the espresso martini, dark, nutty and unmistakably southern Italian.

Vesuvio 22

Gin, Strega, apricot and lemon - bright, tart and dangerously easy before the eruption.

beer & cider

Menabrea 'Bionda' Lager Tap 12

Menabrea '00' Zero Alcohol Btl 10

Sidro del Bosco Apple Cider Btl 14

aperitivo & vermouth

Campari

iconic Italian bitter. Orange, herbs and that unmistakable Campari bite / Lombardia \$12

Aperol

Bitter orange, rhubarb and good times, sunset in liquid form. / Veneto \$11

Aetnae Etna Bitter

Earthy, smoky bitterness with Sicilian swagger. / Sicilia \$12

Strega Bitter 900 Giallo

Gentian, sweet and bitter orange, wormwood and saffron give this golden bitter its herbal, citrusy and distinctly Strega character. The wild card of the three; bitter, aromatic and saffron-laced, with one foot in aperitivo and the other firmly in Benevento. / Campania \$13

Strega Aperitivo 900

Bright red-orange, fresh and citrus-led, with sweet orange character and a gentle bittersweet finish. The easy-going one of the trio; light, lively and built for spritzes and long aperitivo drinks. / Campania \$13

Strega Bitter 900 Rosso

Ruby-red and built around gentian root, with a proper bitter backbone softened by just enough sweetness. Classic Italian bitter territory; punchy without being aggressive and right at home in a Negroni or Americano. / Campania \$13

wine by the glass

125ml / Dolce 60ml

Sparkling wine

Masot 'Marina Blu' Prosecco *Glera, 2024, 125ml* 16

Dry, energetic and exactly what you want to kick things off.

Ferrari 'Maximum' Blanc de Blancs *Metodo Classico Chardonnay, NV, 125ml* 27

Pure mountain sparkling Chardonnay from Ferrari, one of Italy's benchmarks for Metodo Classico.

White wine

Cascina Val del Prete 'Luet' Arneis *2024, Piemonte, 125ml* 20

Biodynamically farmed Arneis from sandy-clay soils, with partial barrel fermentation giving more flesh than the usual lean style.

i Clivi 'San Pietro' Friulano *2025, Friuli-Venezia Giulia, 125ml* 17

By cult producer i Clivi from old Friulano vines. White flowers, pear and almond skin with gentle herbs, bright and long.

Daniele Piccinin 'Lariòn' Chardonnay *2024, Friuli-Venezia Giulia, 125ml* 19

Direct-pressed and partly raised in neutral wood. Golden apple, dried citrus and herbs with vibrant acidity, texture and mineral bite.

Alessandro di Camporeale 'Benede' Catarratto *2025, Sicilia, 125ml* 17

One of Sicily's traditional grapes with a far more serious voice. Citrus, white peach, almond and freshness with a distinctly Sicilian salty finish.

Rosé wine

Gorgi Tondi 'Rosa Dei Venti' Rosato *Nerello Mascalese, 2024, Sicilia, 125ml* 16

Organic Nerello Mascalese grown near Mazara del Vallo. Wild strawberry, blood orange and flowers with crisp acidity.

Chilled red wine

Liberta Langhe Nebbiolo *2024, Piemonte, 125ml* 17

A deliberately lighter Nebbiolo, given a short maceration before finishing in terracotta; built for freshness rather than muscle.

Red wine

Poderi Cellario 'Vino Rosso' *Barbera, Piemonte, 125ml* 15

Joy in a glass. Juicy red fruits, earthy tang and rustic charm. Made for laughter and pasta.

wine by the glass

(continued)

Red wine

Filodivino 'Diana' Lacrima di Morro d'Alba 2022, Marche, 125ml 18

Organic Lacrima from a tiny appellation near the Adriatic. Rose petal, violet and black cherry with soft tannin.

Nifo 'Tritan' Beneventano Aglianico 2022, Campania, 125ml 17

Organic Aglianico from the hills of Benevento. Black cherry, violet and liquorice with earthy spice.

Pietraventosa 'Volere Volare' Primitivo 2022, Puglia, 125ml 19

Organic Primitivo from the higher limestone plateau of Gioia del Colle, producing a fresher, more structured style than Puglia's richer coastal examples.

Dessert wine

Davide Vignato 'Cul d'Oro' Recioto di Gambellara Classico DOCG 21

Garganega, 2015, Veneto, 60ml

Organic Garganega from Gambellara's volcanic soils. Apricot, honey and ripe golden fruit with almond, silky sweetness and the acidity to keep its residual sugar beautifully alive.

vino d'italia

piemonte

Truffles, Fog & Nebbiolo

The spiritual home of great Italian wine. Rolling hills, autumn fog, white truffles and some of the most age-worthy reds on earth. The wines here can be serious, but the people rarely are.

White wine

Cascina Val de Prete 'Luet' Arneis, 2024 109

Biodynamically farmed Arneis from sandy-clay soils, with partial barrel fermentation giving more flesh than the usual lean style. Apricot, pear and white flowers with a creamy middle, resinous grip and a dry, persistent finish.

Fontanassa 'Ca Adua' Gavi Cortese, 2025 85

Marco Gemme blends Cortese from all five Fontanassa vineyards, planted on the iron-rich clay soils of southeastern Piemonte.

Green apple, orange peel and lemon zest with herbs, white pepper, silky texture and a salty mineral finish.

Classic Gavi with a little more swagger — bright, savoury and built for seafood.

Borgogno 'Era Ora' Langhe Riesling, 2024 155

Borgogno's rare white, 100% Riesling grown around 500m on calcareous-clay marl, with extended time on fine lees.

Lime, grapefruit and yellow fruit with flowers, herbs and a crisp mineral streak.

A very Piedmontese take on Riesling — vertical, savoury and built to get more interesting with age.

Chilled red wine

Poderi Cellario 'Liberti' Langhe Nebbiolo, 2024 (chilled red) 88

A deliberately lighter Nebbiolo, given a short maceration before finishing in terracotta; built for freshness rather than Barolo-style muscle. Wild strawberry, redcurrant and orange peel with tangy acidity, fine tannin and a slight chill doing it absolutely no harm.

Red wine

Icardi 'Tabaren' Barbera d'Asti, 2024 72

Organic/biodynamic Barbera, vinified and raised in stainless steel to preserve the grape's natural fruit and electric acidity. Morello cherry, blackberry and liquorice with earthy spice, juicy depth and a fresh, energetic finish.

piemonte

(continued)

Red wine

Rovellotti 'Morenico' *Colline Novaresi Nebbiolo, 2024* 93

A traditional Alto Piemonte blend from the morainic hills around Novara, raised in steel rather than buried under oak. Red cherry, strawberry and alpine spice with earthy detail, lively freshness and that fine, savoury northern Piemonte grip.

Scarzello Langhe *Nebbiolo, 2022* 172

From the Scarzello family in Barolo, applying their traditional, patient cellar approach to a more immediately accessible expression of Nebbiolo.

Red cherry, rose and orange peel with fine tannins, savoury spice and bright Piemonte acidity.

Proper old-school Nebbiolo without having to wait for the Barolo.

Scarpa 'Tettimora' Barolo *Nebbiolo, 2020* 329

Scarpa's traditionally styled Barolo from Tettimorra in La Morra, given the long élevage that defines this historic house.

Cherry, dried rose, mint and liquorice with mature, beautifully integrated tannins and savoury spice.

Classic Barolo with some bottle age beginning to show — elegant, earthy and wonderfully old-school.

valle d'aosta

Wine at the Top of the World

Tiny vineyards squeezed between glaciers and mountains. Everything is steep, difficult and completely worth it. Some of Italy's rarest wines come from this little corner of the Alps.

White wine

Les Cretes 'Mon Blanc' *Pinot Grigio & Bianco, Muller Thurgau, Chardonnay, 2024* 99

Mountain field blend from one of Aosta's benchmark estates, international and alpine varieties from high-altitude vineyards. White peach, citrus blossom and mountain herbs.

Institut Agricole Régional *Pinot Gris, 2023* 115

Made by Aosta's historic agricultural institute, an important custodian of the valley's viticultural heritage and alpine varieties. Ripe pear, quince and wildflowers; textured and gently rounded, mountain acidity keeping everything fresh.

trentino-alto adige

Where Italy Meets the Alps

Think crisp mountain air, dramatic peaks and wines with laser-like precision. The influence of Austria remains strong, giving the wines a freshness and purity unlike anywhere else in Italy.

Sparkling wine

Ferrari 'Maximum' Blanc de Blancs, Metodo Classico Sparkling Chardonnay, NV 149
Pure mountain sparkling Chardonnay from Ferrari, the Lunelli family's historic Trentodoc house and one of Italy's benchmarks for Metodo Classico. Golden apple, citrus and brioche; fine bubbles, creamy texture and a crisp alpine finish.

White wine

Peter Zemmer Riesling, 2023 95
From one of Alto Adige's longstanding family estates, freshness and aromatic precision from the cool slopes of the Adige Valley. Lime, green apple and white flowers; dry, racy and mineral.

Chilled red wine

Agricola MoS 'Para Se Vigneti delle Dolomiti' Schiava, 2025 87
From tiny Cembra Valley producer MoS, with just two days on skins to capture Schiava's colour, perfume and outright drinkability. The name means 'thirst-quenching' in Trentino dialect. Strawberry, red cherry and herbs; feather-light, crunchy and made for a chill.

friuli-venezia giulia

The Cult Wine Corner

Bordering Slovenia and fiercely independent, Friuli has become a playground for some of Italy's most exciting winemakers. Skin contact, amphora, natural wine or classic whites; you'll find it here.

White wine

i Clivi 'San Pietro' Friulano, 2025 84

By cult producer i Clivi from old Friulano vines, made with a restrained hand to keep the focus on texture and site. White flowers, pear and almond skin with gentle herbs, bright acidity and a long, saline finish.

Jermann Pinot Grigio, 2024 144

Classic Jermann; polished, clean and far more serious than generic Pinot Grigio, with stainless-steel élevage preserving freshness. White peach, green apple and citrus with a dry, rounded palate and fine mineral lift.

Paraschos 'Riserva' Collio Sauvignon Blanc, 2022 145

A very different Sauvignon: spontaneously fermented and given 24 months in large oak, with the Paraschos family's low-intervention approach front and centre.

Pear, orange peel, jasmine and almond with waxy texture, deep salinity and a long savoury mineral line.

Forget grassy Sauvignon, this is broad, layered Collio with serious personality.

Red wine

Russiz Superiore Cabernet Franc, 2023 128

From Capriva del Friuli, grown on sandstone, limestone and clay, measured oak ageing for structure without heaviness. Black cherry, herbs and pepper with supple tannins, savoury depth and a polished finish.

veneto

More Than Amarone

Home to Venice, Prosecco, Soave and Amarone. Veneto can do fresh and easy just as well as rich and powerful. Few regions offer such a broad spectrum of styles.

Sparkling wine

Masot 'Marna Blu' Prosecco Brut *Glera, 2024* 69

100% Glera from Masot, made Brut with low residual sugar to keep the fruit crisp and the wine clean and lively.

Green apple, white flowers and wisteria with fine bubbles, bright acidity and a fresh citrus finish.

Straight-up good Prosecco – dry, energetic and exactly what you want to kick things off.

White wine

Vicentini Agostino 'Terre Lunghe' *Soave Garganega, 2024* 95

Stainless-steel Soave from volcanic hillside fruit, keeping Garganega bright and honest, no oak. White peach, lemon with lively acidity.

Daniele Piccinin 'Lariòn' *Chardonnay bl., 2024* 104

Direct-pressed and partly raised in neutral wood, creating more shape than a simple white blend suggests. Golden apple, dried citrus and herbs with vibrant acidity, texture and mineral bite.

Gorgo *Chardonnay, 2024* 75

Organic Chardonnay from the Bricolo family's vineyards in Verona's morainic hills, kept in stainless steel to preserve freshness and fruit.

Pear, golden apple and white flowers with tropical fruit, gentle richness and a fresh mineral line. Italian Chardonnay without the heavy oak, bright, generous and ridiculously easy to drink.

Red wine

Adalia 'Laute' Valpolicella Classico *Corvina, Rondinella, Molinara, 2025* 83

From Federica Camerani's certified-organic vineyards in Val di Mezzane, blending Corvina and Corvinone with Rondinella and Molinara, fermented with indigenous yeasts.

Sour cherry, red berries and black pepper with fresh acidity, delicate tannins and a lovely savoury snap. Bright, crunchy Valpolicella with plenty of verve, juicy, uncomplicated and dangerously drinkable.

Le Calendre Amarone delle Valpolicella Classico, 257

Corvina/Rondinella/Molinara, 2019

Traditional Amarone from dried grapes, built around richness, warmth and slow development in bottle. Ripe cherry, dried plum and spice with broad texture, soft tannin and a long, warming finish. A prettier, softer version of Amarone.

liguria

Wine by the Sea

Steep vineyards tumble toward the Mediterranean. These are wines built for seafood, sunshine and long lunches overlooking the water.

White wine

Bruna 'Le Russeghine' *Pigato, 2023*

154

Old-vine Pigato from the historic Russeghine vineyard above Ranzo Borgo, rooted in stony red clay rich in iron and farmed organically. Yellow peach, grapefruit and Mediterranean herbs with deep minerality, serious salinity and a citrus-almond finish. Proper coastal Liguria — textured, savoury and salty, with far more depth than your average Pigato.

Red wine

Bruna 'Bansigu' *Colline Savonesi Rosso Grenache/Rossese, 2024*

139

A juicy Ligurian red from the terraced vineyards of the Arroscia Valley, built around Granaccia aka Grenache and local varieties. Wild strawberry, plum and rose with light tannin, savoury spice and proper Mediterranean lift.

emilia-romagna

Italy's Dining Room

If Italy had a pantry, it would be Emilia-Romagna. Parmigiano Reggiano, Prosciutto di Parma and mortadella all call this place home. The wines know exactly how to play their part at the table.

Red wine

Bissoni 'Girapoggio' *Sangiovese di Romagna, 2021*

95

Certified-organic Sangiovese from sandy-clay hills around Bertinoro, made without oak to keep the fruit and freshness front and centre. Red cherry, blackberry and herbs with ripe tannin, medium body and an easy savoury finish.

toscana

The Long Lunch Capital

The postcard region. Cypress-lined roads, hilltop villages and endless vineyards. Home to Sangiovese in all its forms, from simple trattoria reds to some of Italy's most sought-after wines.

White wine

Alessandro Tofarni 'Sassa' Vernaccia, 2024 94

A naturally minded expression of Vernaccia, keeping the grape's savoury Tuscan character front and centre.

Golden apple, lemon peel and wild herbs with fine texture, gentle phenolic grip and a distinctly mineral finish.

Rustic in the right places – characterful Vernaccia with plenty going on.

Red wine

Fattoria di Fugnano Chianti Colli Senesi Sangiovese/Colorino, 2024 89

From the hills around San Gimignano, a fresh 98% Sangiovese, 2% Canaiolo blend fermented and raised entirely in stainless steel.

Red cherry, raspberry and Tuscan herbs with bright acidity, gentle tannins and a savoury snap.

Proper everyday Chianti, juicy, rustic and made to disappear quickly.

Valiano 'Poggio Teo' Chianti Classico Riserva Sangiovese, 2019 167

From Valiano's high Poggio Teo vineyard in Castelnuovo Berardenga, an organically farmed old-vine expression of Chianti Classico.

Black cherry, plum and violet with tobacco, savoury herbs, firm tannins and plenty of mineral drive.

Six years on, the edges are starting to soften – classic, structured Chianti with plenty still in the tank.

Montevertine 'Pian Ciampo' Sangiovese/Canaiolo/Colorino, 2024 207

The younger, more immediate face of legendary Montevertine, from organically farmed high-altitude vineyards around Radda. Wild cherry, rose and Tuscan herbs with silky tannin, beautiful freshness and unmistakable Montevertine finesse.

Corte Pavone Rosso di Montalcino, Sangiovese, 2023 156

Biodynamically farmed Sangiovese from their hillside vineyards in Montalcino. Fresh and energetic, with crunchy acidity, fine tannin, none of Brunello's need to wait around. Real vineyard character here, just delivered younger, brighter, with a little more freedom. Brunello's younger sibling; less serious, more immediate, and very hard to put down.

 toscana

(continued)

Red wine

Pian delle'Orino Rosso di Montalcino *Sangiovese, 2021* 435

From Pian dell'Orino's biodynamically farmed Montalcino vineyards, with selected parcels giving this Rosso considerably more depth than the category suggests. Red cherry, blood orange and dried herbs with fine tannins, mineral freshness and a long savoury line.

Serious Rosso — beautifully precise and knocking firmly on Brunello's door.

Caparzo Brunello di Montalcino *Sangiovese, 2021* 233

100% Sangiovese from one of Montalcino's historic estates, blending vineyards across different parts of the appellation for balance and complexity.

Red cherry, rose, violet and Tuscan herbs with structured tannins, bright acidity and a long salty finish.

The excellent 2021 vintage gives it depth and muscle, but there's plenty of freshness keeping everything sharp.

Poggio Mandorlo 'Il Guardiano' *Sangiovese bl., 2020* 95

From high vineyards near Seggiano, blending Sangiovese with Merlot and raised entirely in stainless steel.

Cherry, plum and violet with bright acidity, supple tannins and a lovely savoury Tuscan edge.

A Super Tuscan without the makeup.

Tenuta del Nicchio 'Le 2 Ville del Nicchio' *Cabernet Franc, Merlot, Ciliegiolo, 2024* 225

Lodovico Antinori's new coastal Tuscan project with daughter Sophia, on fossil-rich soils between Bibbona, Bolgheri and the Tyrrhenian Sea.

Dark cherry, plum and Mediterranean herbs with Cabernet Franc structure, Merlot flesh and Ciliegiolo bringing a bright, juicy lift.

Modern Maremma with serious Antinori pedigree; polished and generous, but with a distinctly Tuscan snap.

Stefano Amerighi *Cortona Syrah, 2022* 199

Biodynamically farmed Syrah from one of Italy's benchmark producers of the grape, fermented naturally and matured patiently without unnecessary polish. Blackberry, violet, olive and black pepper with fine tannin, mineral depth and serious northern-Rhône swagger.

umbria

Tuscany's Quieter Neighbour

Less famous, less crowded and all the better for it. Powerful reds, ancient vineyards and a slower pace of life define Italy's green heart.

White wine

Della Staffa *Grechetto, 2024* 85

From Danilo Marcucci's organically farmed vineyards around Lake Trasimeno, made naturally with a focus on texture rather than squeaky-clean simplicity. Yellow apple, citrus peel and herbs with gentle grip, savoury depth and a dry mineral finish.

Red wine

Beulah Violetta 'Stesso Stesso' *Sangiovese/Sagrantino/Merlot, 2024* 92

A freewheeling Umbrian blend that takes Sagrantino's muscle and gives it a much more relaxed set of clothes. Wild cherry, blackberry and dried herbs with juicy freshness, gentle grip and plenty of rustic Italian charm.

Antonelli Rosso di Montefalco *Sagrantino, 2022* 98

From one of Montefalco's historic organic estates, with Sagrantino adding structure and depth to a Sangiovese-led blend. Black cherry, plum and tobacco with fresh acidity, earthy spice and firm but beautifully measured tannin.

marche

Adriatic Freshness

One of Italy's best-kept secrets. Verdicchio shines here, producing whites that are fresh, mineral and endlessly drinkable.

White wine

Umani Ronchi 'Casal di Serra' *Verdicchio dei Castelli di Jesi, 2024* 73

An organic single-vineyard Verdicchio that has become one of Umani Ronchi's signatures, lees ageing adding texture without hiding fruit. Lemon, green almond and white flowers with lovely weight, saline freshness and a long mineral finish.

Red wine

Filodivino 'Diana' *Lacrima di Morro d'Alba, 2022* 96

Organic Lacrima from a tiny appellation near the Adriatic, where this wonderfully aromatic native grape is very much at home. Rose petal, violet and black cherry with soft tannin, juicy freshness and an almost exotic perfume.

lazio

Wines of Rome

The vineyards surrounding Rome have been feeding thirsty locals for centuries. Today's generation is rediscovering forgotten varieties and giving the region a well-deserved renaissance.

Red wine

La Visciola 'Priore Mozzatta' Cesanese, 2019

198

Piero and Rosa Macciocca's tiny biodynamic cru, from a 1960-planted parcel of Cesanese on light clay and calcareous soils.

Wild cherry, strawberry and dried flowers with earthy spice, vibrant acidity and beautifully fine tannins.

A brilliant glimpse of Lazio's forgotten red grape; elegant, savoury and wonderfully alive.

abruzzo

Mountains to the Sea

Abruzzo combines dramatic mountain landscapes with the cooling influence of the Adriatic. The result is wines full of flavour without ever feeling heavy.

White wine

Cantina Orsogna Lunaria 'Charisma' *Trebbiano d'Abruzzo, 2024* 82

Biodynamic Demeter-certified Trebbiano grown around Orsogna at 440m, spontaneously fermented and bottled unfiltered.

White flowers, pear and crisp apple with citrus, stone fruit and a lovely saline edge. Fresh and energetic, but with enough texture to make it much more interesting than everyday Trebbiano.

Amorotti *Trebbiano d'Abruzzo, 2023* 156

From Gaetano Carboni's tiny Amorotti estate in Loreto Aprutino, a serious, traditional expression of Trebbiano matured in large oak.

Yellow fruit, almond and citrus with savoury depth, bright acidity and a long salty finish. Trebbiano with substance and soul – quietly complex without losing its Abruzzese freshness.

Red wine

Abbondanza 'Collective' 1 Litre *Montepulciano, 2024* 79

A fresh, small-batch take on Abruzzo's great red grape, leaning toward brightness and drinkability rather than brute force.

Black cherry, plum and violet with juicy acidity, gentle tannins and a savoury herbal edge.

campania

Volcanic Soul

Ancient vineyards planted around the shadow of Vesuvius. Some of Italy's greatest white wines and most powerful reds call Campania home.

White wine

Macchialupa *Fiano di Avellino, 2024*

94

From the high, cool hills of Irpinia, where volcanic soils and altitude give Fiano its distinctive combination of richness and freshness. White peach, citrus and hazelnut with waxy texture, mineral drive and a long almond finish.

Azienda Agricola Tinessa 'Rubice Bianco' *Falanghina, 2022*

118

From Marco Tinessa's tiny natural-wine project in Irpinia, taking Falanghina well beyond the simple. Golden apple, citrus peel and herbs with texture, savoury grip and volcanic energy.

Red wine

Nifo 'Tritan' *Beneventano Aglianico, 2022*

73

Organic Aglianico from the hills of Benevento, where the Nifo family has farmed vines for generations focussing on native varieties. Black cherry, violet and liquorice with earthy spice, fresh acidity and firm southern Italian grip.

puglia

Sunshine in a Glass

The heel of Italy. Warm weather, olive groves and generous wines made for sharing. Hospitality comes naturally here.

White wine

A.Mano *Fiano/Greco, 2024* 69

Made by Mark Shannon and Elvezia Sbalchiero, combining two southern Italian grapes into a bright, uncomplicated Puglian white. White peach, citrus and blossom with Fiano's texture, Greco's freshness and a clean almond finish.

Cantine Losito *Fiano, 2024* 84

Organic Fiano from the Losito family's vineyards in northern Puglia, where warm days and Adriatic influence give richness without losing freshness. Peach, pear and citrus blossom with gentle weight, bright acidity and a savoury almond edge.

Red wine

Pietraventosa 'Volere Volare' *Primitivo, 2022* 92

Organic Primitivo from the higher limestone plateau of Gioia del Colle, producing a fresher, more structured style than Puglia's richer coastal examples. Black cherry, plum and wild herbs with firm tannin, spice and plenty of southern warmth.

Cielo '3 Passo' *Negroamaro/Sangiovese/Primitivo, 2023* 75

An organic southern blend made with partially dried grapes, giving extra concentration without heading all the way into Amarone territory. Blackberry, ripe plum and sweet spice with velvety tannins, generous fruit and an unapologetically plush finish.

basilicata

The Mountain Kingdom

Remote, rugged and volcanic. Home to Aglianico del Vulture, one of southern Italy's greatest and most underrated wines.

White wine

Madonna dell Grazie 'Leuconoe' Bianco Aglianico, 2024 77

A fascinating white made from red Aglianico grown on the volcanic slopes of Monte Vulture, gently pressed away from its skins to avoid colour. Citrus, white flowers and herbs with mountain freshness, mineral grip and a distinctly savoury finish.

Rosé wine

Elena Fucci 'Titolo Pink Edition' Rosato Aglianico, 2024 89

Rosato from Elena Fucci's organically farmed old Aglianico vines high on Monte Vulture, one of southern Italy's great volcanic terroirs. Wild strawberry, blood orange and rose with saline minerality, savoury texture and considerably more backbone than your average pink.

Red wine

Paternoster 'Synthesi' Aglianico del Vulture, 2020 115

From one of Vulture's historic names, blending Aglianico from several volcanic sites to capture the broader personality of the mountain. Black cherry, violet, tobacco and smoke with firm tannins, mineral depth and the structure to keep ageing.

calabria

The Deep South

Ancient Greek history runs through Calabria's vineyards. The wines are rustic, honest and full of Mediterranean character.

Red wine

Scala 'Cirò' Rosso Classico Superiore, Gaglioppo, 2023 86

Organic Gaglioppo from the Scala family near Calabria's Ionian coast, where this ancient native grape can look surprisingly delicate and Nebbiolo-like. Sour cherry, dried rose and herbs with dusty tannins, bright freshness and a salty Mediterranean edge.

sicilia

Fire & Salt

Everything feels bigger in Sicily. The island's energy comes from Mount Etna, where volcanic soils and high altitudes produce some of Italy's most exciting wines.

White wine

Rapitalà Grillo, 2024 67

From western Sicily, where Rapitalà's elevated vineyards temper the island sunshine and preserve Grillo's natural freshness. Lemon, yellow peach and wildflowers with gentle texture, crisp acidity and a clean saline finish.

Alessandro di Camporeale 'Benede' Catarratto, 2025 69

Organic Catarratto from the hills around Camporeale, where the Alessandro family gives one of Sicily's traditional grapes a far more serious voice. Citrus, white peach and almond with herbal freshness, subtle texture and a distinctly Sicilian salty finish.

Rosé wine

Gorghi Tondi 'Rosa Dei Venti' Nerello Mascalese, 2024 78

Organic Nerello Mascalese grown around Gorghi Tondi's WWF-protected estate near Mazara del Vallo, far from the grape's usual Etna home. Wild strawberry, blood orange and flowers with crisp acidity, gentle spice and a dry mineral finish.

Red wine

Colomba Bianca 'Granatey' Nero d'Avola, 2025 66

Organic Nero d'Avola from Sicily's large grower-owned Colomba Bianca cooperative, drawing fruit from vineyards across the island's western reaches. Black cherry, plum and Mediterranean herbs with juicy freshness, soft tannins and an easy savoury finish.

sardegna

The Island Way

Sardinia marches to its own beat. Surrounded by turquoise water and shaped by centuries of seafaring culture, the wines are wild, savoury and unmistakably Mediterranean.

White wine

Mesa 'Giunco' Vermentino, 2025

84

100% Vermentino from the windswept Sulcis in Sardinia's far southwest, grown on sandy, clay-limestone soils and matured on fine lees for at least four months. White peach, citrus zest and Mediterranean herbs with hints of iodine, juicy acidity and a lovely salty edge.

Sunny Sardinian fruit meets the sea – fresh, generous and properly coastal.

amaro & digestive

Antico Amaro Noveis

Bright orange and bitter gentian, classic Piedmont poise. / Piemonte

\$12

San Simone

Aromatic herbs, citrus peel and warming spice. Rich but remarkably balanced. / Piemonte

\$18

Amarot Amaro di Chinotto

Bitter chinotto citrus and dark cola depth, zing with attitude. / Piemonte

\$14

Amaro Dente di Leone Whiskey

Wild dandelion, alpine herbs and a delicate bitterness. Light-footed and fragrant. / Valle d'Aosta

\$12

Braulio

The benchmark alpine amaro. Pine, juniper, mint and mountain herbs. / Lombardia

\$13

Ramazotti

Sweet orange peel, cola spice and gentle bitterness. A true classic. / Lombardia

\$13

Amaro Alpino

Fresh herbs, mint and pine needles. / Trentino-Alto Adige

\$12

Nonino Quintessentia

Grape distillate meets Amaro. Orange peel, saffron, herbs and spice. / Friuli-Venezia Giulia

\$17

Nonino Riserva Quintessentia

Aged and complex, caramel, oak spice, and amaro royalty. / Friuli-Venezia Giulia

\$21

Camatti

Orange peel, gentian and alpine herbs with a bright maritime feel. / Liguria

\$12

Distilleria Gualco Amaro Soldatini

Small-batch brilliance, sage, citrus, and peppery roots. / Liguria

\$13

Montenegro

Perhaps Italy's most versatile amaro. Mandarin, rose petals and baking spice. / Emilia-Romagna

\$12

Casamari Elixir di San Bernardo

Monastic herbs and citrus peel, ancient recipe serenity. / Lazio

\$21

Paesani Amaro Gran Sasso

Forest herbs, liquorice and mountain depth, pure Abruzzo backbone. / Abruzzo

\$19

amaro & digestive

(continued)

Fragrante Amaro

Sun-soaked and bright. Aromatic and playful bitter with a Mediterranean accent /
Campania

\$15

Ischia Sopri Rucolino Amaro

Rucola and myrtle, spicy, herbal, and unmistakably Ischian. / Campania

\$18

Ischia Sopri Amaroncello Amaro al Limoncello

Limoncello meets amaro, sunshine with a bitter twist. / Campania

\$16

Amaro Lucano

Orange peel, wormwood and sweet spice. An Italian institution. / Basilicata

\$14

Lucano Essenza

Refined take on this southern Italian amaro. Orange peel, herbs and spice, smoother,
more polished bitterness. / Basilicata

\$19

Vecchio Amaro del Capo

Mint, chamomile and Calabrian citrus. Best served ice cold. / Calabria

\$12

Vecchio Amaro del Capo Peperoncino

Same classic base with Calabrian chilli heat. / Calabria

\$16

Briamutto Bergamot Amaro

Calabrian amaro built around bergamot and mandarin. Clean bitter snap & sunshine
bite. / Calabria

\$15

Strega Amaro

Orange, quinine, rhubarb, complex but approachable / Sicilia

\$12

Citrange Mandarinino di Sicilia

Sweet mandarin and gentle herbs, vibrant and playful. / Sicilia

\$12

Amaro dell'Etna Riserva

Volcanic herbs, citrus and gentle smoke. / Sicilia

\$21

Casa Alloro Amaro Dallorro

Bay leaf, lemon and spice, earthy, Mediterranean soul. / Sicilia

\$16

Amacardo Amaro di Carciofino e Arancia

Artichoke meets orange, bold and bittersweet. / Sicilia

\$13

amaro & digestive

(continued)

Rossa Amara Blood Orange

Vibrant Sicilian oranges, bright, juicy and sunset-bitter. / Sicilia

\$14