

trullo

Aperitivi

Negroni		7
<i>Boxer Gin, Campari, Punt e mes</i>		
Spritz		8
<i>Campari or Aperol, Prosecco, Fever Tree Soda Water</i>		
Hanky Panky		9
<i>Boxer Gin, Antica Formula, Fernet Liquore</i>		

Long Play IPA, Bianca road Brewery	5	Fresh Lemonade	2.5
<i>Bermondsey, London ABV:3.6%</i>		Fresh Redcurrant Cordial	2.5
Keller Pils, Lost and Grounded	5.5	Square Root Soda Pear and Aronia	3.5
<i>Bristol ABV:4.8%</i>		Square Root Ginger Beer	3.5
Pentonville Oyster Stout, Hammerton Brewery	6	Karma Cola	3.5
<i>Islington, London ABV:5.3%</i>		Karma Cola sugar free	3.5
Lucky Saint Low-Alcohol Beer, Not Another Beer Co	5		
<i>Barvaria, Germany ABV: 0.5%</i>			

by the glass

Sparkling	125ml	375ml	750ml
'Sottoriva' NV, Col Fondo, Malibrán (Page 8)	7.5		45
<i>region: Veneto grape: Glera</i>			
'Bollicine Rose' NV, Serafini & Vidotto (Page 8)	7.5		45
<i>region: Veneto grape: Pinot Nero, Chardonnay</i>			
Raboso NV, Col Fondo, Casa Belfi (Page 8)	7.5		45
<i>region: Veneto grape: Raboso</i>			
Brut Reserve 2014, Gusbourne	13.5		80
<i>region: Kent grape: Pinot Noir, Chardonnay, Pinot Meunier</i>			

White

Trebbiano Rubicone 2017, Vin Vita (Page 2)	4	12	24
<i>region: Emilia Romagna grape: Trebbiano</i>			
'Consono' Verdicchio Classico 2017, Accadia (Page 2)	5.5	15.5	31
<i>region: Marche grape: verdicchio</i>			
'Rayon' le Cave de Morgeux et de la Salle 2016 (Page 2)	7	21	40
<i>region: Valle d'Aosta grape: Prie Blanc</i>			
Lugana 2017, Ca Lojera (Page 3)	8.5	24.5	49
<i>region: Lombardy grape: Trebbiano</i>			
Collection Privata Chardonnay 2016, Isole e Olena (Page 4)	15	45	90
<i>region: Tuscany grape: Chardonnay</i>			

Red

'C' Corvina 2016, Alpha Zeta (Page 5)	5	14	28
<i>region: Veneto grape: Corvina</i>			
Vigneto Giardinelli, Salice Salentino, 2015 (Page 6)	5.5	16.5	33
<i>region: Puglia grape: Negroamaro</i>			
Barco Reale di Carmignano 2016, Capezzana (Page 7)	6.5	19	Magnum 76
<i>region: Tuscany grape: Sangiovese Blend</i>			
'Lia Vi' Barbera d'Asti 2016, Bruna Carusin (Page 6)	8.5	26	52
<i>region: Piedmont grape: Barbera</i>			
Meczan Pinot Nero 2017, Tenuta J.Hofstatter (Page 5)	9	27	54
<i>region: Alto adige grape: Pinot Nero</i>			

White

Bright and Refreshing

- Trebbiano Rubicone 2017, Vin Vita** **24**
region: Emilia Romagna grape: Trebbiano abv: 12%
Fresh lemon, crunchy pear, some honey and floral notes, along with a pleasing salinity, make this light Trebbiano stand out for us.
- 'Consono' Verdicchio Classico 2017, Accadia** **31**
region: Marche grape: Verdicchio abv: 13.5%
This aromatic and crisp Verdicchio, high in acidity with, notes of green apple skin and lime, offers an elegant yet slightly waxy finish. Angelo Accadia farms with biodynamic principles and his beautiful vineyards in the hills of the Marche produce this delicious Verdicchio.
- Pecorino 2017, Marchesi Migliorati** **36**
region: Abruzzo grape: Pecorino abv: 13%
A wonderful expression of the once humble Pecorino grape from the Abruzzi Mountains. Notes of pear, blanched white almonds, lemon zest and green gooseberry skin, combined with a fantastic, zesty acidity, make this wine a joy to drink with seafood or just on its own. The Migliorati family have been growing grapes in Abruzzo for 900 years.
- 'Rayon' Blanc de Morgex 2016, La cave de Morgex et de la Salle** **40**
region: Valle d'Aosta grape: Prie blanc abv: 12.5%
This Blanc de Morgex (aka Bianco dei ghiacciai or 'glacier wine') comes from the highest growing region in Europe on the Italian side of Mont Blanc. Textured and saline it shows notes of pears, lemon citrus, green melon and a hint of ripe mango. Terrific minerality and salinity make this wine an excellent companion to an array of different food from shellfish to ripe cheeses.
- Chardonnay 2017, Cantina Terlano** **46**
region: Alto Adige grape: Chardonnay
This is a fresh and lively unoaked Chardonnay from Alto Adige in the north of Italy. Green apple and white peach on the nose and a lively zestiness on the palate with a gentle mineral lift at the finish. A delicious and energetic wine which will make a great partner to fish and white meat dishes or work as a foil to our black pepper and parmesan pasta dishes.
- 'Fontanasanta' Manzoni Bianco 2017, Elisabetta Foradori** **57**
region: Trentino grape: Manzoni Bianco abv: 12.5%
Strong fragrances with notes of honeysuckle and acacia blossom, the palate is fuller, textured like peach skin, with yellow apple, quince, blanched almond and honey. From the foothills of the Dolomites, the Manzoni grape is a cross between Riesling and Pinot Bianco. Biodynamically farmed, with very little intervention from one of the most important and certainly one of our favourite winemakers, in Italy.
- 'La Rocca' Soave Classico 2016, Pieropan** **68**
region: Veneto grape: Garganega abv: 13%
This single vineyard Soave is rich and opulent with a warm, ripe peach character and silken texture. Clementine and lime acidity and excellent minerality perfectly balance this outstanding wine made by the legendary Pieropan family, who were the first to put Soave on a wine label back in the 1930s. Lovers of premier cru Chablis will enjoy this wine, along with the rest of us!

White Fragrant

- 'Servaj' 2017, Deltetto** **41**
region: Piedmont *grape: Favorita* *abv: 13%*
Flavours of gentle and warm stone fruits, along with pineapple and kiwi are backed up with a great acid balance. This delightful Favorita (called Vermentino in Tuscany and Sardinia) is aromatic and juicy, while also being refreshing. Works perfectly with the squash ravioli and gorgonzola fonduta.
- Belotti Bianco 2017, Cascina degli Ulivi** **45**
region: Piedmont *grape: Cortese* *abv: 11.5%*
A biodynamic wine, with corresponding citrus and cider minerality, the Semplicemente manages to be extremely refreshing while also having a delightful creamy and nutty richness. Straw-yellow in colour, ripe peach and blossom on the nose, with flavours of grapefruit, baked red apple and almond, this wine is incredibly complex but also very versatile. It will drink brilliantly with most of our antipasti, primi, fish and white meat.
- Lugana 2017, Ca Lojera** **48**
region: Lombardy *grape: Trebbiano*
This Laguna is fleshy bright and juicy with peaches, pears, tangerine and a hint of salinity on the nose. Beautifully soft, silken and generous on the palate.
- Fol 2016, Ezio Cerruti** **48**
region: Piedmont *grape: Moscato* *abv: 12%*
This is a very heady and wild Moscato, as you would expect from a skin contact, biodynamic wine. Bone dry, with flavours of sherbet, tangy cider apples, bay and liquorice, this wine has more than enough flavour and acidity to stand up to white meats off the chargrill.
- 'SP68' 2017, Arianna Occhipinti** **57**
region: Sicily *grape: Zibibbo, Albanello* *abv: 12%*
Arianna Occhipinti's winery observes biodynamic principles: the wine ferments on natural yeasts and remains unfiltered. This golden-coloured white has 7 days on the skins, and presents one with biting acidity and aromas ranging from olive to lychee, as well as notes of honeycomb, grapefruit and lemon pith. A compelling white that captures exactly why we are excited about Sicilian wines.
- 'Ageno' 2012, La Stoppa** **62**
region: Emilia Romagna *grape: Malvasia, Ortrugo, Trebbiano* *abv: 13.5%*
On the nose, enticing notes of jasmine and sweet apricot. On the palate, think olive brine and juniper at first, then spiced apple and black tea, with supple tannins. Bottled unfiltered, it is aged for two years before release. A prodigious introduction to Italian orange wines.
- Slatnik 2016, Radikon** **82**
Region: Friuli-Venezia Giulia *grape: Chardonnay, Tocai Friulano* *abv: 13.5%*
Less than 400 meters from the Slovenian border in the far East of Venezia-Giulia, this maverick wine maker produces skin contact white wines of incomparable character and flavour. A bright and happy wine, the rich amber colour gives you a sense of its depth of flavour, but the vivacity of the first mouthful is still astonishing: ripe stone fruits, candied orange peel, boiled cherry drops, lime salinity and sea purslane were just some of the intense and delightful flavours we found. An excellent complement to our Antipasti, and any fish or pork dish, particularly from the chargrill.
- Trebbiano d'Abruzzo 2014, Emidio Pepe** **98**
region: Abruzzo *grape: Trebbiano* *abv: 12%*
This is one of Italy's cult wines, the grapes are harvested by hand, crushed by foot, fermented in cement tank with natural yeasts, and hand-bottled. Aromas of orange peel and honeydew with a touch of fresh rosemary and green olives. The palate is full with refreshing acidity and a long, savoury finish.

White

Rich and full

- 'Le Oche' Verdicchio dei Castelli di Jesi Classico 2016, Fattoria San Lorenzo** **41**
region: Marche *grape: Verdicchio* *abv: 14%*
This is far richer than the usual Verdicchio, with an oily texture, almost like a Riesling. It is both fresh and soft with notes of pear and Mirabelle plum. It is a testament to Natalino's passionate and meticulous approach to winemaking. This will always prove to be a great choice when sharing many different plates from our menu.
- 'Tradizionale' Vernaccia di San Gimignano 2016, Montenidoli** **45**
region: Tuscany *grape: Vernaccia* *abv: 13.5%*
Our favourite Vernaccia! Medium to full bodied with a vibrant salinity, it presents notes of orange, bergamot citrus, quince, Golden Delicious apple, lemon thyme and that signature blanched almond flavour that is a hallmark of this famous grape. All is held together in a pleasant buttery creaminess, making it a truly exceptional wine.
- 'Terre Silvate' 2017, La Distesa** **47**
region: Marche *grape: Verdicchio, Trebbiano, Malvasia* *abv: 13%*
This is a different, more complex expression of the Verdicchio grape than the version above: oily, with a honeyed, hazelnut richness that is layered with firm lime and clementine citrus flavours. It works brilliantly with salumi, crab, fish or white meat.
- Gavi Riserva 2015, La Raia** **55**
region: Piedmont *grape: Cortese* *abv: 13%*
This was an instant favourite for us. Delicate and fragrant, with scents of blossom and pear skin, it is like no other Gavi we have tried before. Look for the biscuity notes on the palate, and the seductive pear drop, green melon and lemon pith. Something flinty on the finish makes this Gavi incredibly moreish and a pleasure to drink.
- Catarratto 2016, Nino Barracco** **61**
region: Sicily *grape: Catarratto* *abv: 12%*
Despite being one of Italy's most common grape varieties, Nino's golden-coloured Catarratto is one of a purer expression of both the character of the grape and the land. The nose is complex and saline, with candied orange in the finish. Grapefruit peel, dried herbs and a little smoke are found on the palate. Crunchy and full-bodied, this a wine to drink throughout the meal.
- Palistorti 2016, Tenuta di Valgiano** **68**
region: Tuscany *grape: Vermentino, Trebbiano, Malvasia* *abv: 13%*
These three familiar Tuscan grapes, grown in the hills above Lucca, produce an elegant and rich white wine whose pronounced flavours are in perfect harmony with one another. Buttery in taste with an elegant salinity, it has flavours of cooked bramley apple and raisin, and notes of vanilla spice and almond, all held together with excellent lime and lemon acidity.
- 'Egesta' 2016, Aldo Viola** **79**
region: Sicily *grape: Grillo* *abv: 13.5%*
Aldo is an enthusiastic biodynamic producer from north west Sicily. His take on Grillo is like no other: unfiltered, heartfelt and with never ending aromas. Deeply intriguing, from its golden colour to its doughy nose, this is an enveloping wine. A production of only 1200 bottles makes this a special addition to our list.
- Collection Privata Chardonnay 2016, Isole e Olena** **90**
region: Tuscany *grape: Chardonnay*
A brilliant expression of Chardonnay from one of Tuscany's most respected producers. A pronounced but harmonious nose of melon, pineapple, nectarine, brioche and butter is reminiscent of a fine Burgundy. The palate is wonderfully fresh and mouth-filling with a perfect balance between acidity and body. A superb, classical Chardonnay.

Red

Light and fruit driven

'C' Corvina 2016, Alpha Zeta **28**

region: Veneto *grape: corvina* *abv: 12.5%*

A simple but well made single varietal Corvina from it's natural home just outside of Verona. Medium-bodied with fresh and clean flavours of plum and black cherry and hints of warm baking spices on the finish. A good prickle of acidity and tannin make this a happy match for many of Trullo's dishes

Sangiovese Toscana 2016, Caparzo **31**

region: Tuscany *grape: Sangiovese* *abv: 13.5%*

The grapes here are mainly, but not exclusively, from Montalcino. As such, think baby Brunello rather than Chianti: dark, sweet blackcurrant and plum character.

Bardolino 2017, Raval **36**

region: Veneto *grape: Corvina, Rondinella Molinara, Negrara* *abv: 12.5%*

Grown on the edge of Lake Garda, this wine is very bright and pale and could almost be a rose. Biting raspberry fruit and a hint of white pepper on the finish.

Recantina 2017, Serafini & Vidotto **42**

region: Veneto *grape: Recantina* *abv: 13%*

Flavours of strawberries and red cherries with soft tannins, this wine is extremely juicy and has hints of liquorice, violets, vanilla, nutmeg and sweet tobacco. Made in the middle of Valpolicella Classico, this little known and indigenous grape variety flirted with extinction during Napoleonic rule, and was recently rediscovered.

'Costa Bassa' Valtellina Superiore 2015, Sandro Fay **50**

region: Lombardy *grape: Nebbiolo* *abv: 13%*

Born in the sandy slopes of the Italian Alps, this wine captures the essence of what makes Valtellina a unique winemaking region. Forest fruits and rose blossoms are key to this fresh and engaging red. Sandro Fay has been producing Nebbiolo for 40 years in a cool, sub-alpine climate, where the grapes slowly ripen until late October, and the wine is aged in oak for a year.

Montesecondo 2017, Montesecondo **53**

region: Tuscany *grape: Sangiovese* *abv: 12%*

This is a wild, juicy Tuscan wine with flavours of cherries and armfuls of red berries, seasoned with notes of blackcurrant leaves. Using biodynamic practices, Montesecondo aims to reflect the *terroir* of Tuscany as well as bring out the essence of the Sangiovese grape that finds its home there.

Meczan Pinot Nero 2017, Tenuta J.Hofstatter **54**

region: Alto adige *grape: Pinot Nero* *abv: 13%*

Light in colour, this delightful Pinot Nero has flavours of sweet slightly sun-dried blackcurrants, Morello cherry and a subtle spiciness. On the nose, there's refined smokiness, perfectly in balance with the red fruit- almost akin to the juice from chargrilled summer red peppers. The vineyards are located on both east and west sides of the Adige River, up in the very north of Italy, in a region famous for this grape. Its complexity of flavours and soft, velvety finish, combined with its light to medium body, make it an excellent wine when dining on both meat and fish.

Red

Elegant and structured

- Vigneto Giardinelli Salice Salentino, 2015** **33**
region: Puglia *grape: Negroamaro* *abv: 13%*
This excellent Puglian wine has a rich, pronounced nose of ripe cherries, redcurrants and spice, which leads on to a surprisingly fresh and juicy palate. Supple tannins and good acidity make this an excellent companion to a wide variety of dishes.
- 'Lia Vi' Barbera d'Asti 2016, Bruna Carusin** **52**
region: Piedmont *grape: Barbera* *abv: 14%*
This juicy, happy wine shows great concentration of fruit balanced by its vibrant acidity. Strawberries, sour cherries and blackberries are at the fore, with delicious hints of wild hedgerow in the undertones. Bruna's biodynamic wines are always excellent and the Lia Vi is no exception. It will pair well with a range of dishes making it an excellent choice when sharing.
- A Elizabeth, Dolcetto d'Alba, Cascina delle Rosa, 2017** **60**
region: Piedmont *grape: Dolcetto* *abv: 13.5%*
This is a pleasingly refined expression of Dolcetto from an excellent producer. The nose suggests sour cherries and blackcurrants with floral notes and hint of menthol. The palate offers great acidity and just a touch of bitterness. A very satisfying bottle.
- 'Spelt' Montepulciano d'Abruzzo Riserva 2015, La Valentina** **61**
region: Abruzzo *grape: Montepulciano* *abv: 13.5%*
Warm and very elegant, the flavours of black fruit and spice integrate perfectly in to a long and tannic finish. One of our favourite wines that is making a welcome return to the list at Trullo.
- 'Cortevicchia' Chianti Classico Riserva 2015, Principe Corsini** **73**
region: Tuscany *grape: Sangiovese, Colorino* *abv: 13.5%*
This Chianti Classico ticks all the boxes: concentration, elegance and intensity. Twenty months in French oak with a further six months in the bottle. Ripe plums and red cherries abound with hints of leather, liquorice, vanilla and smoke. This textbook Chianti goes beautifully with our T-bone steaks.
- Sagrantino di Montelfico 2013, Perticaia** **81**
region: Umbria *grape: Sagrantino* *abv: 15%*
This is a stunning, full-bodied Sagrantino from Umbria. Firm tannins along with ageing in French oak give this wine a beguiling complexity that makes it an ideal companion to food. Flavours of black cherries, leather and chocolate predominate with hints of tobacco, cedar and spice.
- Barolo Riserva 2012, Elio Sandri** **98**
region: Piedmont *grape: Nebbiolo* *abv: 14%*
This is a wonderful example of a traditional Barolo. Little intervention on the grapes and a long maceration in Slovenian oak lend this strong and complex Barolo its refinement. Look for aromas of dried raspberry, withered rose and tar, as well as its depth of leathery texture with intense tannins.
- 'Sondraia' Bolgheri Superiore 2014, Poggio al Tesoro** **135**
region: Tuscany *grape: Cabernet Franc, Merlot, Cabernet Sauvignon* *abv: 13%*
A wonderful example of a 'Super-Tuscan', without the bombastic price tag: notes of blackberry and black and red plum give way to coffee, toasted oak and sweet spice with an intriguing underlying meatiness. Its being blend of Cabernet Sauvignon, Cabernet Franc and Merlot, as well as its good amount of time spent in oak, suggests that fans of Right Bank Bordeaux will find plenty to love about this wine.

Red

Warm and spiced

- Il Meridone, Nero d'avola, 2017** **27**
region: Sicily *grape: Nero d'Avola* *abv: 14%*
This is a good, honest expression of Nero d'avola from its home in Sicily. With baked, ripe fruit and hints of earth and warm spice on the nose this is a perfect winter
- 'LilLove' Cannonau di Sardengna 2016, Gabbas** **43**
region: Sardinia *grape: Cannonau, Muristellu* *abv: 14%*
This wine is made from 100% Cannonau, Sardinia's native grape and is a sure crowd-pleasure that will satisfy lovers of big Italian reds. Warm and earthy with plenty of baked and fresh red fruits, such as redcurrants, raspberries and stewed plums, this is the perfect wine for meaty dishes such as our beef shin ragu.
- Pianogrillo, Frappato, 2017.** **52**
region: Sicily *grape: Frappato* *abv: 12.5%*
Frappato is one of Sicily's more revered indigenous grapes and this is an excellent example. A pronounced nose of baked cherries and plums, cinnamon and vanilla with hints of dried flowers gives way to a fresh but supple palate, soft tannins and good acidity with a delicate lift of minerality on the finish.
- 'Lamie delle Vigne' 2016, Cristiano Guttarolo** **54**
region: Puglia *grape: Primitivo* *abv: 13.5%*
In this winery, very little is done to the vines so that the grapes and the land might speak for themselves. This wine can be effervescent at first, but after decanting it will express a deep core of wild berries, cassis, black olives and brine on the nose. Notes of savoury fruit and wild herbs on the palate with tenacious velvety tannins make this an excellent partner for a rich lamb dish.
- 'La Grola' 2014, Allegrini** **61**
region: Veneto *grape: Corvina, Oseleta* *abv: 13%*
From the heart of Valpolicella, this full-bodied, hearty wine shows a wonderful wild berry nose with notes of blackcurrant, cherry stones, tobacco, juniper and coffee. Its 16 months in oak lend this wine a beguiling complexity without detracting from the intense fruit character.
- Barco Reale di Carmignano 2016, Capezzana** **75**
region: Tuscany *grape: Sangiovese, cabernet sauvignon, Canaiolo, Cabernet franc* *abv: 13.5%*
This is a delicious, wintry wine from our friends at Capezzana. Spiced berries, cherries and plums predominate with notes of white pepper and green leaves. Versatile with food and as it comes in our favourite format- a magnum- is the perfect choice for a group to share. Capezzana also make some of Italy's finest olive oil which we'll be show-casing as soon as the new season's crop is with us.
- 'Velluto' Amarone della Valpolicella Classico 2010, Carlo Meroni** **98**
region: Veneto *grape: Corvina, Corvinone, Rondinella, Molinara* *abv: 16.5%*
This is a restrained, yet expressive example of Amarone from one of its most famous producers. Aromas of raisins, prunes and kirsch predominate followed by hints of dried flowers, tobacco and chocolate. A wonderful companion to a t-bone steak with Gorgonzola fonduta.

Sparkling Wine

'Sottoriva' NV, Col Fondo, Malibrán

45

region: Veneto

grape: Glera

abv: 11%

The Sottoriva is made using *metodo ancestrale*, as is done with Champagne, where the second fermentation happens in the bottle. Unlike Champagne, however, the *lees* (yeast) are not removed, giving the wine a cloudy appearance and its delicate biscuit flavours and soft bubbles. It stands as a brilliant example of an ancient winemaking technique.

'Bollicine Rosé' NV, Serafini & Vidotto

45

region: Veneto

grape: Pinot Nero, Chardonnay

abv: 12.5%

This very pale, delicate and rather special rosé is an example of how the quality of the winemaker and the grapes can most definitely be reflected in the glass. Serafini & Vidotto have delivered a product of poise and elegance that makes for a delicious *aperitivo*.

Raboso NV, Col Fondo, Casa Belfi

45

region: Veneto

grape: Raboso

abv: 12.5%

This delightful sparkling red is a great match with so many dishes on the Trullo menu, especially those from the chargrill. The nose is clean with pronounced fruit flavours of wild strawberries, sloes, sour cherry, mulberries and plums. This is beautifully accompanied by a light effervescence with delicate notes of liquorice, vanilla, charcoal and straw on the palate, giving it real structure. Like Beaujolais, this wine undergoes a partial carbonic maceration before completing two more fermentations, the last of which is in the bottle.

Brut Reserve 2014, Gusbourne Estate

80

region: Kent, England *grape: Pinot Noir, Chardonnay, Pinot Meunier*

An excellent, classical example of English sparkling from Kent. Golden in colour with a lovely, delicate mousse and notes of honey, citrus, white peach and brioche. The palate has red apples, and raspberries with lingering flavours of pastry and freshly baked bread.