

trullo

Aperitivi

Negroni		8
<i>Boxer Gin, Campari, Punt e mes</i>		
Spritz		8
<i>Campari or Aperol, Prosecco, Fever Tree Soda Water</i>		
Rhubarb Sour		8
<i>Boxer Gin, Homemade Rhubarb Shrub, Lemon Juice</i>		
The Long Drink		5
<i>Homemade Lime Cordial, Soda, Bitters</i>		

Session Lager, Braybrooke Session	5.5	Fresh Lemonade	2.5
<i>Leicestershire ABV:3.8%</i>		Gingerella	3.5
Pale Fire APA, Pressure Drop	6	Karma Cola	3.5
<i>London ABV:4.8%</i>		Karma Cola Sugar Free	3.5
Saison, Burning Sky	6.5	Rhubarb Shrub	4
<i>Firle, Sussex ABV:6.5%</i>			
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: Pinot Nero, Chardonnay</i>			
Brut Reserve 2014, Gusbourne	13.5		80
<i>region: Kent grape: Pinot Noir, Chardonnay, Pinot Meunier</i>			

White

Cataratto 2018, Il Meridione (Page 2)	4.5	12.5	25
<i>region: Sicily grape: Cataratto</i>			
'Bianca' Barbera 2017, Castello di Cigognola (Page 2)	6	18	36
<i>region: Piedmonte grape: Barbera</i>			
'Il Preliminare' 2017, Cantine del Notaio (Page 3)	7	20	40
<i>region: Basilicata grape: Aglianico Blend</i>			
Kerner 2017, Abazzi di Novacella (Page 3)	9.5	28	57
<i>region: Alto Adige grape: Kerner</i>			
'Impero' 2017, Fattoria Mancini (Page 4)	14	42	84
<i>region: Marche grape: Pinot Nero</i>			

Red

'Crocera' Barbera d'Asti 2016, Il Cascinone (Page 5)	5	14.5	29
<i>region: Piedmonte grape: Barbera</i>			
Vigneto Giardinelli 2015, Salice Salento (Page 6)	6.5	18.5	37
<i>region: Puglia grape: Negroamaro</i>			
Monferatto Rosso 2011, Marchesi di Gresy (Page 6)	9	26	52
<i>region: Piedmonte grape: Merlot</i>			
'Settevigne' Tintilla 2013, Claudio Cipressi (Page 7)	9.5	27.5	55
<i>region: Molise grape: Tintilla di Molise</i>			
Valtellina Rosso 2016, ArPePe (Page 5)	10.5	30.5	61
<i>region: Lombardy grape: Nebbiolo</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.
- Catarratto 2018, Il Meridone** **25**
region: Sicily grape: Catarratto abv: 12%
A lovely example of Catarratto from a young co-operative in the Marsala region of Sicily. Fresh almonds and lime zest on the nose with characteristic peachiness and floral notes. A racy acidity ensures this will match well with most fish and vegetable dishes.
- 'Bianca' Barbera 2017 Castello Di Cigognola** **36**
region: Piedmont grape: Barbera abv: 13%
It is unusual to come across a white Barbera, a grape famous for red wine. Here the grapes are pressed very gently and the skins are removed instantly, so as not to extract colour, but still get the acidity and character of the red grapes. This is simple and elegant, with aromas of green apple and white flowers. The palate is round and almost tangy and spicy on the finish.
- Pecorino 2017, Fattoria La Valtelina** **42**
region: Abruzzo grape: Pecorino abv: 13%
This is a beautifully balanced Pecorino, with fantastic complexity on the palate: gooseberry, lemon verbena, sorrel, white peach and creamy hazelnut. A versatile wine with great acidity that would partner all but the heaviest dishes; refreshing, sumptuous and extremely moreish.
- 'Rayon' Blanc de Morgex 2016, La cave de Morgex et de la Salle** **42**
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.
- 'Il Blanco' 2017, Il Torchio** **49**
region: Liguria grape: Vermentino abv: 12.5%
A young and fresh vermentino, where the sandy soils of Colli di Luni and the breeze from the nearby Mediterranean sea combine to produce a wine with delightful sea air savouriness, clementine citrus, unripe apricot, and sea purslane flavours. A gentle, natural wine with a refreshing, bright acidity.
- Chardonnay 2017, Cantina Terlano** **50**
region: Alto Adige grape: Chardonnay abv: 14%
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.
- 'La Rocca' Soave Classico 2016, Pieropan** **70**
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

- Fontantino Riesling 2016, Il Cascione** **30**
region: Piedmont *grape: Riesling* *abv: 13%*
This is a simple but deliciously dry expression of Riesling from Piedmont. Lime zest and blossom on the nose with a hint of unripe pear and wet stone. A good, mouth-watering acidity make this a brilliant food wine. Think white fish with a spicy mussel, tomato and agretti sauce.
- 'Il Preliminare' 2017, Cantine del Notaio** **40**
region: Basilicata *grape: Aglianico, Chardonnay, Malvasia, Trebbiano* *abv: 13.5%*
This intriguing blend comes from the slopes of Mount Vulture. Heady and perfumed aromas of parma violets, honeysuckle and papaya, with the faintest hint of fresh cut grass. The palate is generous yet fresh.
- 'Servaj' 2017, Deltetto** **43**
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.
- 'Indi' 2017, La Mesma** **49**
region: Liguria *grape: cortese* *abv: 12.5%*
White flowers, quince and citrus, this is a classic expression of Gavi, balanced and fresh with good acidity, the exclusive use of indigenous yeasts, along with its proximity to the Ligurian coastline contribute to a wine with nice complexity.
- 'Vigneto Carantina' 2017, Monteforche** **50**
region: Veneto *grape: Garganega* *abv: 12%*
An easy-going introduction to the world of Italian skin contact wine. Made from the Garganega grape- made famous in the Soave region- this aromatic wine shows soft, ripe peaches, marjoram and nespole on the nose with just a hint of smoke. A very slight tannic grip and a suggestion of marzipan on the palate mean this will match wonderfully with a range of foods: think anything from firm, white fish to a pork chop off the grill.
- Lugana 2017, Ca Lojera** **51**
region: Lombardy *grape: Trebbiano* *abv: 13%*
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.
- 'Kerner' 2017, Abbazia de Novacella** **57**
region: Alto Adige *grape: Kerner* *abv: 13.5%*
This will suit a fan of Alsace: pretty aromatics, then bright acidity on the palate with apple, fennel and pear. Always fantastic with fish from the charcoal grill.
- 'Winkl' 2017, Cantina Terlan** **62**
Region: Alto Adige *Grape: Sauvignon Blanc* *abv: 13.5%*
A pleasingly restrained Sauvignon from Alto Adige. Lemon, gooseberry, elderflower and a flinty minerality on the nose and a dancing, taut acidity in the mouth make this wine so drinkable and yet satisfyingly complex.
- 'Ograde' 2016, Skerk** **84**
region: Friulli *grape: Pinot Grigio, Malvasia, Vitovska* *abv: 13%*
Made on Friulli's Border with Slovenia, it is immensely complex and delicious, with notes of grapefruit and apricot. It is bone dry with a hint of tannin and a sweet smokey finish. Will take the centre stage of the table and rightly so. Only 200 bottles made

White

Rich and full

'Conscio' Verdicchio Classico 2016, Accadia

38

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.

'Terre Silvate' 2017, La Distesa

49

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.

'Guinevere' 2016, Gusbourne Estate

65

region: Kent, England *grape: Chardonnay* *abv: 12%*

We're chuffed to be able to include a still English wine on our Italian focused list. This delicious Chardonnay shows ripe red apples, candied citrus and sap and on the nose along with honey and vanilla. The palate is rich and full with notes of toasted almonds, cape gooseberries and a hint of tropical fruit. Only a tiny number of bottles are made in select vintages.

'Anisos' 2015, Eugenio Rosi

70

region: Trentino *grape: Nosiola, Chardonnay, Manzoni* *abv: 12.5%*

this wine perfectly translates Eugenio Rosi's philosophy and love for this land: the grapes macerate on their skins then spend a year in oak. This is a golden white, with aromas of white peach, brioche and smoky vanilla, the palate offers some minerality due to the estate's altitude, some bruised stone fruit notes with acacia blossom, immensely complex and absolutely unique.

'Paski' 2016, Cantina Giardino

73

Region: Campania *grape: Coda di Volpe* *abv: 12%*

From 70 yr old vines, this wine spends about a week on its skins and a year in chestnut wood. This is a wild, unfiltered, white wine with beautiful, burnished orange hues. Fresh and enveloping, with notes of sage, dried apricots, bergamot, and a gripping, sour finish. (Delicious with pork or mackerel from the charcoal grill?)

'Egesta' 2016, Aldo Viola

81

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.

'Impereo' Blanco de Pinot Noir 2017, Fattoria Mancini

84

region: Marche *grape: Pinot Nero* *abv: 13%*

A real rarity: a white pinot noir from the Marche in central Italy. Fifth generation wine makers, the Mancini family, have been growing pinot noir since 1861 and have produced a delicious, elegant wine. Fresh herbs, Jazz apple skin, buttered toast and oaky spice on the nose give way to an excellent, lively acidity that makes the wine both complex and drinkable. This will go brilliantly with sea trout or skate

Red

Light and fruit driven

'Crocera' Barbera Superiore 2016, Il Cascinone **29**

region: Piedmont *grape: Barbera* *abv: 12.5%*

An excellent entry level Barbera with all the character you'd expect from Piedmont's hardest working grape. Hand-harvested from old vines it shows ripe berry fruit, cherries and plums with a hint of violet on the nose and the slight bitterness you'd expect from Barbera.

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 **39**

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.

'Velluto' Valpolicella Classico 2017, Carol Meroni **44**

Region: Veneto *grape: Corvina, Corvinoe, Rondinella, Molinara* *abv: 12%*

Carlo Meroni is an iconic producer whose estate is located on the birth of Amarone, Sant Ambrogio della Valpolicella. This is a versatile, light, northern Italian red: bring garnet, bursting with white cherry and raspberry, soft and delicate on the finish.

'Ciro' Classico Superiore 2014, A Vita **58**

region: Calabria *grape: Gaglioppo* *abv: 14%*

This a soft and elegant expression of Gaglioppo. Pale garnet with notes of wild herbs, garrigue and red currants. There is a somewhat savoury quality, imparted no doubt from it's proximity to the Ionian Sea, with a freshness not always associated with wines of Calabria. Supple tannins and a pleasing dry finish make it an excellent accompaniment to food.

Valtellina Rosso 2016, ArPePe **61**

region: Lombardy *grape: Nebbiolo* *abv: 12.5%*

Born in the steep and rocky slopes of the Italian Alps, this wine captures the essence of what makes Valtellina a unique winemaking region. Elegant touches of bright forest fruits and rose blossoms are key to this fresh and engaging Nebbiolo.

Mascalisi 2017, Lamoresca **65**

Region: Sicily *grape: Nerello Mascalese* *abv: 14%*

An excellent expression of Mascalese from one of our favourite producers. Light and fresh with notes of freshly-picked raspberries, wild strawberries, Bakewell tart and subtle perfumed hints of Turkish delight. Fine-grained tannins and a zippy acidity make this a great food wine and a pleasure to drink on its own.

Pinot Nero Elzabetta Dalzocchio **70**

region: Trentino *grape: Pinot Nero* *abv: 13%*

A beautiful expression of Pinot Nero from the cool climate of northern Italy. Redcurrant, rusty iron and black tea aromas lead to yoghurt and dried cranberry on the palate, herbaceous smokiness and a slightly astringent finish.

Red

Elegant and structured

- Vigneto Giardinelli 2015, Salice Salentino** **37**
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.
- Valpolicella Ripasso 2016, Terrapieno** **45**
region: Veneto *grape: Corvina, Rondinella* *abv: 13.5%*
An excellent 'baby Amarone' from the Veneto. Powerful and rich but surprisingly fresh with ripe, black cherries, blackcurrants and blackberries to the fore along with hints of leather, vanilla and woody herbs. A great accompaniment to red meat, particularly game
- Monferatto Rosso 2011, Marchesi di Gresy** **52**
Region: Piedmont *grape: Merlot*
This is a remarkably elegant wine for the price. Notes of sour cherries, ripe plums and damson predominate underpinned by delicious, spicy oak aromas. Wonderfully smooth and soft on the palate this will be a good friend to grilled beef or lamb as well as game like rabbit or duck.
- 'Lia Vi' Barbera d'Asti 2016, Bruna Carusin** **54**
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.
- 'Il Grigio' Chianti Classico Riserva 2014 San Felice** **55**
region: Tuscany *grape: Sangiovese* *abv: 13%*
A true expression of Chianti Classico, vanilla, bramble and blackberry crumble on the nose. The palate offers soft plush fruit, morello cherries and spice, with a pleasing savoury finish. Delicious with grilled meats.
- A Elizabeth, Dolcetto d'Alba, Cascina delle Rosa, 2017** **62**
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.
- Sagrantino di Montefalco 2013, Perticaia** **86**
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** **99**
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.

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 wine.

'I Fiori' Cannonau di Sardegna 2017, Pala **39**

region: Sardinia *grape: Cannonau,* *abv: 14%*

This is a real crowd pleaser made from Sardinia's native grape, Cannonau. Notes of hibiscus, ripe strawberries, raspberries and spiced plum predominate and a hint of black pepper on the nose. The palate is big, generous and mouthfilling. This is a wine that will pair beautifully with braised lamb and red meat off the grill.

Aglianico 2017, Ponte Pellegrino **42**

region: Campania *grape: Aglianico* *abv: 13%*

Dark cherries and blackberries, with young well integrated tannin, and good concentration of fruit. A nice introduction to Aglianico, that will pair particularly well with red meats

Primitivo Riserva Gioia Del Colle 2016, Fatalone **45**

region: Basilicata *grape: Primitivo*

A classic example of Primitivo, big and juicy with a slight tobacco scent and toasty flavours of plum and toffee as well as nutmeg, almond and coffee. Elegantly balanced between bright acidity and gentle tannin, this is a smooth, warm red.

'Settevigne' Claudio Cipressi Tintilla **55**

Region: Molise *grape: Tintilia del Molinese*

From a rare grape indigenous to Italy's smallest wine region, this is a juicy, enveloping hug of a wine. An initial suggestion of wild strawberries, ripe plums and pickled walnut, give way to notes of liquorice, mace and stewed raspberries. A great accompaniment to braised lamb or nduja fettucine.

Nero d'Avola Centopassi, 2016 **57**

region: Sicily *grape: Nero d'Avola* *abv: 14%*

This is a very dry, lean and grippy expression of Sicily's native grape made by Centopassi, the winemaking arm of Libera Terra social Co-ops, that cultivate lands seized from the Mafia. The vineyards are in the upper Belice Corleonese and the wine is a true reflection of the soil and grape. Think prunes and Blackberries, with some confected cherries.

'Velluto' Amarone della Valpolicella Classico 2010, Carlo Meroni **99**

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.

Pink

Calafuria Negroamaro Rosato 2018, Tormaresca

44

region: Puglia

grape: Negroamaro

abv: 12%

This is a charming rosato from Puglia, with delicate notes of strawberry, raspberry and fresh Gala melon. Good acidity and a pleasant mild saline minerality give this wine its decent length. It is an excellent companion to antipasti.

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.