

Tarantella

Ambleside Wine List

RED WINES

				bottle
1.	Cabernet Sauvignon Finca la Colonia BODEGA NORTON, ARGENTINA Aromas of plums, blackberries and strawberries. Very good structure, balanced and round, with a long finish.			£ 16.50
2.	Shiraz 'Long Paddock' REDBACK, AUSTRALIA This wine is bursting with ripe blackberry fruit, chocolate and pepper flavours that lead to a long warm finish.			£ 22.50
3.	Merlot Reserva Gran Hacienda SANTA RITA, CHILE Juicy blackberry and plum flavours, are wrapped around a velvet texture and a touch of oak.			£ 18.50
4.	Tempranillo Finca Antigua LA MANCHA, SPAIN A very elegant contribution from the barrel - aging with a nice balance between fruit and oak.			£ 19.50
5.	NéPriCa TORMARESCA, ITALY Negromaro and Primitivo make a traditional Italian wine and is beefed up with the superstar Cabernet Sauvignon.			£ 19.95
6.	Bonacosta Valpolicella Classico MASI, ITALY Valpolicella is an Italian legend, brilliant in colour and in flavour, intense red fruit flavours and a mellow velvety finish.			£ 23.50
7.	Rioja Crianza ANTINORI, ITALY A robust single estate Chianiti from this globally respected producer. With aromatic black cherry flavours.			£ 23.25
8.	Chianti Superiore Santa Cristina ANTINORI, ITALY A robust single estate Chianti from this globally respected producer. With aromatic black cherry flavours.			£ 24.50
9.	Pinot Noir Coopers Creek MARLBOROUGH, NEW ZEALAND Rich and firm on the palate with bold, sweet fruit. A core of ripe black cherry lingers on the finish.			£ 25.25
10.	Costasera Amorone della Valpolicella Classico MASI, ITALY With an ancient technique for drying grapes, the palate is bursting with ripe, pure cherry fruit on a long finish.			£ 42.00
11.	Barolo Classico PRUNOTTO, ITALY This wine of the Nebbiolo grape is aged for long periods before release, to provide a great concentration of red fruit.			£ 42.00
12.	Château Haut-Brega HAUT-MEDOC, BORDEAUX, FRANCE A classic Cabernet based, left bank Bordeaux from one of the most famous wine regions on earth.			£ 25.50

HOUSE REDS

	125ml	175ml	250ml	bottle	
13.	Pieno Sud Rosso SICILIA IGT, ITALY A ruby coloured wine with a spicy nose and ripe red fruit flavours.	£ 2.95	£ 3.95	£ 4.95	£ 14.50
14.	Syrah/Sangiovese MÁNNARA, SICILIA IGT, ITALY Cherries on the nose lead to great fruit structure in the mouth, with a kick of spice from the Syrah.	£ 3.25	£ 4.25	£ 5.25	£ 15.50

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WHITE WINES

15.	Sauvignon Blanc Finca La Colonia BODEGA NORTON, ARGENTINA A softer more European style of Sauvignon that's a great partner to food due to its subtle, fresh and herbal flavours.	bottle £ 16.50
16.	Voignier 'Y' Series YALUMBA, AUSTRALIA This one exhibits the typical Voignier texture - silky, rich and luscious with a lovely finish. The palate is rich and long with citrus and tropical fruit flavours.	£ 19.50
17.	Casasole Orvieto Classico Amabile MARCHESI ANTINORI, ITALY The traditional style of Orvieto, for those who like their wine fruity and a little sweet.	£ 18.50
18.	Pinot Grigio Castel Firmian TRENTINO, ITALY Fresh, crisp fruit with just a hint of smokiness. A very clean well defined flavour and refreshing dry finish.	£ 19.50
19.	Chardonnay TORMARESCA, ITALY Clean, ripe intense Chardonnay fruit, wonderfully rounded with just a hint of oak.	£ 20.00
20.	Gavi de Gavi La Meirana BRUNO BROGLIA, ITALY Fresh with a great texture and apricot flavours, a genuinely characterful Gavi.	£ 26.25
21.	Chardonnay Bramito del Cervo CASTELLO DELLA SALA, ITALY Easily one of the best wines on the list and one of the best Chardonnays that Italy produces. Bursts of rich tropical fruit on the crisp palate, leading to a superb, lengthy finish.	£ 31.00
22.	Sauvignon Blanc Coopers Creek MARLBOROUGH, NEW ZEALAND Refreshing and uncomplicated, perfect citrus, balanced freshness and a great finish.	£ 21.95
23.	Chenin Blanc KANU, SOUTH AFRICA Fresh and assertive with a zingy fruit salad flavour and a refreshing lemon twist on the finish.	£ 15.95

HOUSE WHITES

25.	Pieno Sud Bianco SICILIA IGT, ITALY A fresh, round white with fruity flavours of citrus, peach and apple.	125ml £ 2.95	175ml £ 3.95	250ml £ 4.95	bottle £ 14.50
26.	Grillo/Pinot Grigio MÁNNARA, SICILY IGT, ITALY Fresh and lively with a vibrant clean flavour. Pinot Grigio blended with Grillo creates this exciting wine.	£ 3.25	£ 4.25	£ 5.25	£ 15.50

HOUSE ROSÉS

32.	Pinot Grigio Rosé MÁNNARA, SICILIA IGT, ITALY Elegant, crisp and fruity with notes of ripe melon.	125ml £ 3.25	175ml £ 4.25	250ml £ 5.25	bottle £ 15.50
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SPARKLING WINE AND CHAMPAGNE

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| 27. | Prosecco di Valdobbiadene
COL DE'SALICA, ITALY
Prosecco is actually the name of the grape variety used in this world famous Italian sparkling wine.
It has produced a creamy fizz, with a flowery, delicate fragrance and finely balanced, slightly sweet, long lasting finish. | £ 24.00 |
| 28. | Rotari Rosé Classico NV
MEZZACORONA, ITALY
An elegant sparkling rose, dry fresh and fruity with a fine persistent finish.
Made to the champagne mould in Italy, this is a wonderfully balanced fizz. | £ 24.00 |
| 29. | Champagne Testulat Blanc de Noirs NV
FRANCE
From a family run house committed to quality, comes a well balanced, rich and fruity wine with intricate flavours of vanilla, lime and peaches on the long complex finish. | £ 35.00 |
| 30. | Champagne Deutz Brut Classic NV
FRANCE
A definitive non-vintage blend, with equal proportions Chardonnay, Pinot Noir and Pino Meunier rounded by 20-40% reserve wines. Delicate and floral on the nose, this champagne exudes ripe fruit flavours and full bodied elegance. | £ 50.00 |

DESSERT WINE

- | | | ½ bottle |
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| 31. | Dindarello Moscato Giallo del Veneto
MACULAN, ITALY
Honeyed apricot syrup aromas are followed by beautifully balanced barley sugar and citrus fruit flavours.
The perfect accompaniment to sweet puddings of cheese. | £ 18.00 |

IF A WINE IS UNAVAILABLE, A SUITABLE ALTERNATIVE WILL BE OFFERED.

WHILST WE MAKE EVERY EFFORT TO ENSURE THE PRICES ON OUR WEBSITE ARE CORRECT
PLEASE CHECK THE MENU IN THE RESTAURANT BEFORE ORDERING.

ALL VINTAGES ARE CURRENT.