



*Dimora is Neapolitan food with heart that celebrates the best and brightest dishes from Campania*

## Wine List

### Sparkling Wines

**Grande Reserve, grand cru, Andre Roger, France**

*A cool, dry ultra-elegant champagne*

*Btl £56.95*

**Prosecco DOC Spumante Brut, Zonin, Veneto**

*Intense fruity and aromatic with hint of wisteria*

*Btl £24.95      125ml £5.50*

**Feudi Di San Gregorio, Dubl Brut Spumante, Campania**

*Notes of crisp golden delicious apple, peach and hints of camomile, refreshing and lively*

*Btl 32.00*

### Vino Rosato

**Pinot Grigio Delle Venezie Blush, Zonin**

*Characteristically crisp and fruity with a ripe cherry aroma and flavours of strawberry*

*Btl £ 23.50      175ml £5.30      250ml £ 7.20*

**Colomba Bianca, Nero D'Avola Rose 'Gazzera', Sicily**

*A pronounced cherry and strawberry aroma combined with an elegant hint of rosehip.*

*Btl £ 22.50      175ml £5.20      250ml £7.10*

### Vino Bianco

**Borgo SanLeo Bianco, Zonin, Veneto**

*A fresh young wine with floral and fruity notes*

*Btl £17.50      175ml £4.55      250ml £6.20*

**Soave, Ventiterre, Zonin, Veneto**

*A classic Italian: crisp, dry and delicate with a refreshing finish*

*Btl £21.95      175ml £4.95      250ml £7.35*

**Uvam Pinot Grigio, IGT, Biscardo, Veneto**

*Light, delicately flavoured, refreshingly dry with hints of apple*

*Btl £22.95      175ml £5.25      250ml £7.45*

**San Marzano, Sauvignon Malvasia Il Pumo, Puglia**

*Flavours of peach, ginger and tropical orange zest, vibrant flavours from the South of Italy*

*Btl £23.50      175ml £5.50      250ml £7.50*

**Feudi Di San Gregorio, Albente Falanghina, Campania**

*Steely lime and lemon flavours through to a lively and mouthwatering finish*

*Btl £24.50      175ml £5.95      250ml £7.95*

**Fiano, Masseria Altemura, Puglia**



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*Floral and citrus notes with a slightly almondy finish*

*Btl £29.75*

**Tino, Vermentino di Sardegna, DOC, Mora&Memo, Sardegna**

*Superbly intense, with its green olive, sage and lemon flavours*

*Btl £36.50*

**Feudi Di San Gregorio, Cutizzi Greco di Tufo, Campania**

*A King of the South! Lively and herbaceous with fresh grapefruit and subtle spice, full of flavour*

*Btl £42.00*

### Vino Rosso

**Borgo SanLeo Rosso, Zonin, Veneto**

*Light ruby red in colour, fresh fruity tones with a hint of almond*

*Btl £17.95      175ml £4.75      250ml £6.35*

**San Marzano, Primitivo Il Pumo, Puglia**

*Intense aromas of plums and cherries, full of ripe fruit flavours with cinnamon notes.*

*Btl £21.95      175ml £4.95      250ml £7.35*

**Nero D'Avola, Merlot, Zonin, Sicily**

*A velvety texture with an elegant yet luscious flavour*

*Btl £23.50      175ml £5.55      250ml £7.65*

**Feudi Di San Gregorio, Trigaio Aglianico, Campania**

*A full flavoured, rich wine with succulent red fruits and spicy notes*

*Btl £25.50*

**Valpolicella Ripasso Superiore DOC, Zonin, Veneto**

*Medium bodied with the taste of stewed wild berries and a hint of exotic spices*

*Btl £35.00*

**Chianti Classico, Castello di Abola, Tuscany**

*A fresh and refined Chianti with dried cherries, lemon rind and other citrus fruit, medium bodied*

*Btl £36.50*

**Nau, Cannonau di Sardegna, DOC, Mora&Memo, Sardegna**

*A fresh and refined Chianti with dried cherries, lemon rind and other citrus fruit, medium bodied*

*Btl £36.50*

**Feudi Di San Gregorio, Rubrato Aglianico Irpinia, Campania**

*Rich and full bodied with wild black fruit and liquorice notes and a dry finish*

*Btl £37.00*

**Amarone della Valpolicella, Tuscany**

*Majestic and velvety with rich, fruity, dried grape tones*

*Btl £52.00*