

BACCO

RESTAURANT - BAR

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"Good wine makes good blood, good blood brings good thoughts and good thoughts bring good actions and good actions ensure a man's place in heaven"

*Gabriele Rosin, Wine Consultant
Berkmann Wine Cellars*

OUR SELECTION OF WINES BY THE GLASS. 3

White Wine	175ml	500ml Carafe	Bottle
MARCHE BIANCO - <i>Moncaro</i>	4,80	13,80	19,50
SAUVIGNON BLANC, MANNARA - <i>Sicilia</i>	6,00	16,00	23,00
GRECHETTO DI TODI, CANTINA TODINI - <i>Umbria</i>	7,00	17,00	26,00
PINOT GRIGIO - <i>Veneto</i>	7,00	17,00	25,00
INZOLIA, PRINCIPI DI BUTTERA - <i>Sicilia</i>	7,00	17,00	25,00
VERDICCHIO SUPERIORE - <i>Marche</i>	7,80	19,00	27,50
CHARDONNAY BRAMITO, DELLA SALA - <i>Umbria</i>	9,80	27,00	38,00

Rose Wine

TASCA - REGALEALI LE ROSE - <i>Sicilia</i>	7,00	17,00	26,00
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Red Wine

CABERNET SAUVIGNON, I VIGNETI - <i>Veneto</i>	4,80	13,80	19,50
PRIMITIVO VISCONTI, DELLA ROCCA - <i>Puglia</i>	6,00	16,00	23,00
SALICE SALENTINO CELEBRATION - <i>Apulia</i>	7,00	19,00	27,50
VALPOLICELLA, MASTIA - <i>Veneto</i>	7,80	21,00	30,00
SANGIOVESE CRU RUBRO, CANTINA TODINI - <i>Umbria</i>	9,80	27,00	38,00
CHIANTI PEPPOLI ANTINORI - <i>Toscana</i>	9,50	26,50	37,00
RIPASSO BROLO DI CAMPOFIORIN 2012 - <i>Veneto</i>	9,90	28,00	39,50

Sparkling Wine & Champagne

	125ml	Bottle
PROSECCO BRUT - <i>Veneto</i>	6,50	31,50
ROTARI ROSÉ - <i>Trentino</i>		35,00
CHAMPAGNE DE VENOGÉ		49,00
VEUVE CLICQUOT PONSARDIN NV		75,00
LAURENT PERRIER ROSÉ		90,00
DOM PERIGNON 2000		235,00

125ml Glasses available on request

SOMMELIER SELECTION

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Specially selected by Gabriele Rosin of Berkmann Wine Cellars - Great Value Wine Merchant, Sommelier Wine Awards 2012/13/14.

White

SAUVIGNON BLANC IGT **ORGANIC**, LA CAPPUCCINA - Veneto 29,50
This superb Sauvignon has an intense varietal scent of peach with hints of grapefruit, mint, especially sage and tomato leaves. On the palate it's full-bodied yet lively, with excellent balance and length.

VIGN'ASAMARA, CHARDONNAY/TRAMINER 38,00
BOSSI FEDRIGOTTI 2013 - Trentino
Exuberant apricot, pineapple and floral notes from the Traminer combine beautifully with the body and the citrus freshness of the Chardonnay. Subtle oak notes add complexity, and help the initial richness resolve to a crisp, dry finish.

Red

TEROLDEGO ROTALIANO RISERVA, MEZZACORONA 2012 - Trentino 32,00
Complex, characteristic fragrance with a pleasant ripe fruit aroma of prunes and blackcurrant. Full-bodied and well-balanced with a soft mouthfeel.

PRIMITIVO TORCICODA, TORMARESCA 2014 - Puglia 39,50
Soft, round and full-bodied on the palate, with a depth and wild complexity that sets it apart.

BACCO'S APERITIFS & BAR DRINKS

Aperol Spritz prosecco, aperol & orange zest	7,00	Soft Drinks coke, diet coke & sprite	2,50
Americano martini rosso, campari & soda	7,00	San Pellegrino aranciata	3,00
Kir Royal crème de cassis & prosecco	7,50	Juices apple, orange	2,50
Rossini strawberry & prosecco	7,00	Mineral water 500ml	2,50
Negroni campari, martini rosso & gin	8,00	Peroni Nastro Azzurro 300ml	3,75
Garibaldi campari & orange juice	6,00	Spirits 50ml & Mixer	from 6,50

WHITE WINE

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North Italy

PINOT GRIGIO - Veneto 25,00
A light wine, showing fruity notes of pear and apricots.

RICOSSA ROERO ARNEIS - Piemonte 27,00
A fresh, floral style, with crisp apple fruit rounded out by notes of pear and apricot. Dry but generous in texture, this is a delightful, characteristic example of a local grape variety.

SAUVIGNON BLANC IGT **ORGANIC**, LA CAPPUCCINA - Veneto 29,50
This superb Sauvignon has an intense varietal scent of peach with hints of grapefruit, mint, especially sage and tomato leaves. On the palate it's full-bodied yet lively, with excellent balance and length.

LUGANA, PRATELLO - Lombardia 30,00
Open and expressive on the nose, with notes of citrus, apple and herbs. The palate is round and apricotty, yet with a mineral tautness that provides a very elegant finish.

GAVI DI GAVI DOCG, CANTINA SAN SILVESTRO - Piemonte 38,00
Aromas of lemon/lime citrus fruit, with floral tones with prominent mineral sensations, long finish with balance and good structure.

PINOT GRIGIO "COLLIO" MARCO FELLUGA - Friuli 38,00
The vineyards are located in Collio, considered by many to be the finest region in all of Italy for white wines. This is a wonderful food wine - bright fruit, creamy yet crisp on the palate with melon aromas and pleasant lavender herbal notes.

VIGN'ASAMARA, CHARDONNAY/TRAMINER 38,00
BOSSI FEDRIGOTTI - Trentino
Exuberant apricot, pineapple and floral notes from the Traminer combine beautifully with the body and the citrus freshness of the Chardonnay. Subtle oak notes add complexity, and help the initial richness resolve to a crisp, dry finish.

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WHITE WINE



Central Italy

GRECHETTO DI TODI DOC, CANTINA TODINI - Umbria <i>Pale yellow with hints of green. Fruity and fine flavour. Smooth and delicate taste.</i>	26,00
VERDICCHIO VIGNAMATO CLASSICO SUPERIORE - Marche <i>Vignamato lies in the rolling hills of the Marche, overlooking the Adriatic Sea on the east coast of Italy. Notes of honeyed wildflowers linger on the nose, while a splash of grapefruit, pineapple and crushed stones make for an invigorating palate.</i>	27,50
VERNACCIA, TERRUZZI & PUTHOD - Toscana <i>Elegant nose of apple and mineral is followed by a medium bodied palate with an appealing hint of toasty almond and an appetizing Chablis like finish.</i>	29,50
RONCAGLIA FATTORIA MANCINI - Marche <i>The owner, Luigi Mancini, has a particular passion for Pinot Noir which is reflected in the flavour and elegance of Roncaglia, with its complex butterscotch and exotic fruit flavour.</i>	32,50
BRAMITO DELLA SALA - Umbria <i>Bramito is Marchesi Antinori's second Chardonnay and, like its big brother, Cervaro, is produced at Castello della Sala. Melon and figs on the nose; the palate shows crisp lemony balance and a touch of butter richness.</i>	38,00
TREBBIANO SPOLENTINO PERTICAIA 2014 - Umbria <i>This is one of the best white wines coming out of Italy right now and great value too. Rich and full bodied with hints of orange peel and tropical fruit with a long finish. Fantastic weight and length.</i>	49,00
CERVARO "CASTELLO DELLA SALA" 2014 - Umbria <i>Produced at Castello dell Sala, a 14th Century castle located 11 miles from Orvieto. Fermented and aged for 5 months in "barrique", Cervaro is very fruity, rich and complex. Considered the best white in Italy, Cervara is for those who enjoy world class Chardonnays.</i>	80,00

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WHITE WINE

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Southern Italy & Islands

MARCHE BIANCO MONCARO - Marche <i>A light, easy drinking wine from the Marche region. The wine has a straw, yellow colour with green tints and a fresh and fruity bouquet with hints of citrus fruit. The flavour is fresh and harmonious.</i>	19,50
MANNARA SAUVIGNON BLANC - Sicilia <i>This blend of Sicilian Sauvignon Blanc with the island's traditional Grillo grape gives a fresh wine with notes of citrus and tropical fruit and a round and harmonious palate.</i>	23,00
INZOLIA PRINCIPI DI BUTTERA - Sicilia <i>Rich and harmonious with delicate scents of sweet almonds. Delicately dry with an excellent balance and a clean aftertaste.</i>	25,00
VERMENTINO I FIORI, PALA - Sardegna <i>From a limestone-sandy hill completely covered in vines. Intense, persistent floral bouquet with notes of thyme and green gage. A winning combination of depth and freshness on the palate - this is a benchmark Vermentino.</i>	26,50
LEONE D'ALMERITA, TASCA - Sicilia <i>Pink grapefruit, citrus flowers, white peach and pineapple on the nose, followed by a palate that manages to be both rich and vibrant.</i>	34,00
ORGANIC GRECO 'GIANO', OCONE - Campania <i>This round, expressive Greco infuses superripe stone fruit with the mineral elegance typical of the variety. A dry, full-bodied style, unoaked, but with plenty of savory richness.</i>	32,00
ORGANIC 'DIANA' FALANGHINA, OCONE - Campania <i>A captivating apricot aroma leaps from the glass, followed by elderflower and nettle notes. The palate is round yet vibrant, combining richness of texture with complex, verdant flavours.</i>	36,00
ORGANIC PIETRABIANCA, TORMARESCA 2014 - Puglia <i>Full, intense and structured with notes of white peach, ripe apple and vanilla wood on the nose. The palate is powerful yet retains impressive precision and elegance.</i>	41,00

Rose Wine

TASCA - REGALEALI LE ROSE - Sicilia <i>Rosé wine, made with Nerello Mascalese grapes planted at Regaleali in the Santa Rosa vineyard in 1986, combines the fruity elegance of red wine with the flavour of white wine.</i>	26,00
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RED WINE

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North Italy

CABERNET SAUVIGNON, TERRA MUSA - Veneto 19,50

Deep ruby-red in colour, with aromas of raspberry, blueberry and cassis set off by traces of black pepper, caramel, tobacco and chocolate. In the mouth it is a well balanced wine, with soft tannins leading to a long, persistent finish.

MERLOT IGT ORGANIC, LA CAPPUCCINA - Veneto 26,00

Full, hearty, richly coloured. Characterised by an intensely vinous fragrance with grassy undertones. A pleasant bouquet and very harmonious, balanced dry taste that cannot be matched for its completeness.

BARBERA D'ASTI FIULOT PRUNOTTO 2015 - Piemonte 27,50

Barbera is a grape high in acidity and low in tannin. This producer has created a balanced wine with a full oaky nose and lots of fruit. It is a mouth filling, big avoured wine with a long structured finish.

DOLCETTO D'ALBA, PRUNOTTO - Piemonte 28,00

Typical Docetto: striking violet colour, vibrant plum and redcurrant fruit, with a bright, aromatic palate.

TEROLDEGO ROTALIANO RISERVA, MEZZACORONA 2012 - Trentino 32,00

Complex, characteristic fragrance with a pleasant ripe fruit aroma of prunes and blackcurrant. Full-bodied and well-balanced with a soft mouthfeel.

VALPOLICELLA, MASTIA - Veneto 30,00

Intense ruby red in colour. Marked floral scents with hints of forest fruits and jam. On the palate it is rich and soft.

MADEGO (CABERNET, MERLOT, CARMENERE) IGT ORGANIC, LA CAPPUCCINA - Veneto 35,00

"Madégo", the name of the vineyard is the word in the local dialect for the harvest of the alfalfa that was once grown on this plot of land. It is a red wine that should be drunk young in order to enjoy its full, fragrant fruit at its best. Its forthright bouquet displays berry fruit notes and well-integrated hints of oak. Well-balanced with soft tannins.

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RED WINE

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North Italy

BROLO DI CAMPOFIORIN ROSSO VERONESE 2012 - Veneto 39,50

The baby Amarone, made with the techniques of "appassimento" and double fermentation by Masi. It is a dry, rich, velvety, complex and elegant wine, aged in small oak barrels.

PINOT NERO ST MICHELE APPIANO - Trentino Alto Adige 37,00

It has a gamet red colour and enticing aromas of wild berries and blackcurrant, which are immediately enjoyed for a full rewarding flavour.

BAROLO CLASSICO, PRUNOTTO 2012 - Piedmonte 62,00

The aristocratic Nebbiolo grape of this small wine shows a full bouquet with plenty of classic fruit - balanced with a long, powerful finish on the palate.

COSTASERA AMARONE RISERVA MASI 2008 - Veneto 84,00

This Amarone is made by drying the grapes on bamboo racks throughout winter, after which the dried berries undergo a very long fermentation period of around 80 days in total, in a mixture of steel vats and Slavonian oak barrels. Immensely full-bodied and complex

CAMPOLONGO DI TORBE AMARONE DELLA VALPOLICELLA, MASI 2007 - Veneto 135,00

An intense, persistent bouquet offers great complexity, with aromas of baked fruit and cinnamon. A rich, well-balanced palate follows with flavours of spirit-soaked cherries, fruits of the forest and a cinnamon and vanilla aftertaste.

MAZZANO AMARONE DELLA VALPOLICELLA, MASI 2009 - Veneto 150,00

The wine has a very deep ruby colour. It is dense and rich. An elegant and austere bouquet offers cherry, plums and incense scents. The fruit on the palate evolves in liquorice and bitter chocolate aromas, with a hint of toasted coffee. A touch of 'gianduaia' chocolate completes the fruity aromas (cherry, plums and wild cherry) in the aftertaste. Its finish is dry and persistent.

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RED WINE

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Central Italy

'LE FOCAIE' SANGIOVESE, ROCCA DI MONTEMASSI - *Toscana* 28,00
Perfumed aromas hint at the rich fruit and the 12 months spent aging in French oak. The taste is dark red berry, cherry, peppered spices and a vibrant bright finish.

MONTEPULCIANO D'ABRUZZO, LA VALENTINA - *Abruzzo* 29,00
It has loads of black cherry, a bit of blackberry and plum balanced with great acidity, lovely tannins, dusty earth, hints of tobacco and sage.

SANGIOVESE DOC 'RUBRO', CANTINA TODINI - *Umbria* 38,00
Deep ruby color, warm and round. Wild-berries flavour with light scents of oak. Rich and dense tannins. Full-bodied and powerful taste.

PEPPOLI CHIANTI CLASSICO, ANTINORI - *Toscana* 37,00
Full robust black cherry and plummy fruit avours. Clean and well balanced with a rich lingering nish. Peppoli is made with the view to be enjoyed fairly young when only fruity nuances are at their maximum.

SPELT 'LA VALENTINA' MONTEPULCIANO D'ABRUZZO RISERVA 2012 - *Abruzzo* 38,00
A vivid, complex aroma of superripe strawberries and spice leads to a full, dry, powerful palate that retains masterful balance despite its weight.

VINO NOBILE DI MONTEPULCIANO 'LA BRACCESCA' 2012 - *Toscana* 39,50
The vineyards of 'La Braccasca', (owned by Antinori) are in the Montepulciano DOCG area and enjoy a very favourable exposure and microclimate.

IL BRUCIATO, TENUTA GUADO AL TASSO 2014 - *Toscana* 57,00
Fragrant, fruity aromas, particularly plum, followed by a delicate mint and green tea notes. On the palate it is full-bodied and smooth with a long finish.

MARCHESE ANTINORI CHIANTI CLASSICO RISERVA TIGNANELLO, ANTINORI 2012 - *Toscana* 69,00
A powerful Tignanello, offering a combination of ripe, dark fruit and an underlying freshness. Plum and cherries mingle with mint and liquorice, creating a vivid, harmonious balance from the first impression through to the long, savoury finish.

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RED WINE

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Central Italy

SAGRANTINO DI MONTEFALCO, PERTICAIA 2010 - *Umbria* 67,00
This wine reveals the house's hallmark perfumed fruit, but with lovely density and richness.

BADIA A PASSIGNANO CHIANTI CLASSICO RISERVA, ANTINORI 2011/12 - *Toscana* 69,00
Produced exclusively from the finest, most highly selected grapes grown in the Abbey, renowned for its wine production for over 1000 years, Badia a Passignano is traditional in its complexity, roundness and elegance, yet modern in its intense fruitiness.

BRUNELLO DI MONTALCINO, PIAN DELLE VIGNE 2009 - *Toscana* 92,00
Ruby red colour with garnet hues. Complex generous nose with mature aromas of cherries, red berries, tobacco and hints of coffee and cocoa powder.

GUADO AL TASSO 2012 - *Toscana* 140,00
Subtle, fragrant aromas of nuts and mint, alongside rich dark berry fruit. Mouth filling and luxurious, with great ripeness and harmony.

TIGNANELLO, ANTINORI 2010 - *Toscana* 145,00
The original Super-Tuscan. The first Sangiovese to be aged in small oak barrels and the first red wine to use a non-traditional grape variety, Cabernet. Tignanello is aged in small French barrels for 14 months and in the bottle for a year.

SOLAIA, ANTINORI 2008 - *Toscana* 280,00
Complex fruit aromas with spices, black pepper, chocolate, coffee and vanilla. Generous, vibrant palate with more fruit notes and some minerality.

ORNELLAIA 2005 - *Toscana* 315,00
Deep ruby red in colour, with an elegant, complex bouquet of red and black berry fruits supported by underlying hints of tobacco and spice. On the palate it is full and enveloping, displaying a powerful, elegant tannic structure that flows into a long fruity finish.

SASSICAIA, TENUTA SAN GUIDO 2011 - *Toscana* 300,00
Intensely concentrated with notes of blackcurrant and bramble fruits. Finely structured and supported by ripe cedar tannins.

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RED WINE



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Southern Italy & Islands

PRIMITIVO VISCONTI DELLA ROCCA - Puglia 23,00
This Primitivo is intense, full-bodied, harmonious with blackberries flavour on a basis of mature tannins.

SALICE SALENTINO 'CELEBRATION', TENUTE EMEMERA - Puglia 27,50
Deep ruby red; rich bouquet, with notes of dried plum and morello cherry; complex palate, with a classic bitterish finish.

PRIMITIVO SALENTO SASSEO 2014 - Puglia 38,00
An intense ruby red, it offers scents of sour cherries, violets, liquorice and sweet, spicy hints. It is velvety, warm and persistent.

PRIMITIVO TORCICODA TORMARESCA 2014 - Puglia 41,00
An intense ruby red colour with a rich and ripe aroma with notes of plums, cherries, vanilla, and chocolate. A supple wine, the ripe red fruit and spice define a complex structure, properly tannic but balanced and flavorful as well.

CANNONAU SANTA MARIA RISERVA, LA PALMA - Sardegna 34,00
Intense, with hints of ripe fruit in harmony with the notes of toasted oak and vanilla. Velvety with an aftertaste of vanilla and spices.

LAMURI (NERO D'AVOLA) - Sicilia 33,50
Intensely ruby with a fantastic scent of blackberry, mulberry and ripe cherry. In the mouth, rich intense flavours of red fruits, sour cherry jam, spices and vanilla with a long, velvety finish.

MAIME TORMARESCA 2012 - Puglia 51,00
From Antinori's new vineyards in Puglia, this 100% Negroamaro is full of exotic luscious flavours, rich and vibrant fruit and velvety character.

BOCCA DI LUPO 2011 - Puglia 66,00
Spicy notes of liquorice, vanilla and white pepper combine with red fruit and floral notes. Firmly structured yet aromatic in the mouth.

IL SIGILLO 'AGLIANICO', CANTINE DEL NOTAIO 2010 - Basilicata 55,00
Made from superripe, late-picked grapes, this wine bursts with a vibrant cherry jam and blackberry aroma. The palate is fruity, tempered by notes of dark chocolate and liquorice.

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MAGNUMS

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Magnum Whites 1.5L

CERVARO DELLA SALA ANTINORI 2012 - Umbria 165,00

Magnum Reds 1.5L

ACHELO CORTONA, LA BRACCESCA 2011 - Toscana 80,00

VINO NOBILE LA BRACCESCA 2009/10/11 - Toscana 85,00

TORCICODA 2013 - Puglia 90,00

IL BRUCIATO 2013 - Toscana 125,00

CHIANTI CLASSICO RISERVA, TENUTE TIGNANELLO MARCHESE ANTINORI 2011 - Toscana 150,00

BADIA A PASSIGNANO 2010 - Toscana 150,00

VALPOLICELLA ANNIVERSARIO, SEREGO 180,00

ALIGHIERI 1999 - Veneto 180,00

AMARONE COSTASERA 2009 - Veneto 180,00

Double Magnums 3L

VINO NOBILE LA BRACCESCA ANTINORI 2009 - Toscana 180,00

CHIANTI CLASSICO RISERVA, TENUTE MARCHESE ANTINORI 2008 - Toscana 300,00

BRUNELLO PIAN DELLE VIGNE 2006 - Toscana 400,00

IL BRUCIATO 2011 - Toscana 250,00

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OLD VINTAGES FROM STEFANO'S PRIVATE CELLAR **14**

BRUNELLO DI MONTALCINO, PIAN DELLE VIGNE - Toscana 2004	150,00
CAMPOLONGO DI TORBE AMARONE MASI - Veneto 2004	131,50
MARCHESE ANTINORI CHIANTI RISERVA - Toscana 2010	75,00
PIAN DI NOVA IL BORRO - Toscana 2006	65,00
VILLA DONORATICO BOLGHERI - Toscana 2009	70,00
OSAR MASI - Veneto 2001	70,00
TIGNANELLO - Toscana 2007	190,00
BLU 'FATTORIA MANCINI' 2013 - Marche	78,00



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