



# Mari Deli Dining



## Vini Frizzanti /Sparkling Wines

	175ml	IN	OUT
<b>Prosecco extra dry</b>	£10.00	£ 30.00	£ 15.00
<i>11% ABV -EXTRA DRY - A classic Prosecco with aromas of white peach, pear, and flowers. The palate is fresh, not too dry and clean as a whistle all the way through to the sparkling finish.</i>			
<b>Champagne Drappier, Carte D'or Brut (37.5ocl)</b>		£50.00	£33.40
<i>Drappier (37.5ocl) - 12% ABV - Expresses all of the aromas of the noble grape variety Pinot noir. This in fact constitutes at least 80% of the blend. A red grape producing white juice, it is sought after not only for its structure but also for its very characteristic fine notes of red fruits. 75% Pinot noir. 15% Chardonnay. 10% Meunier.</i>			
<b>Franciacorta Brut, Cuvée Royale, Marchese Antinori</b>		£55.50	£37.00
<i>MARCHESI ANTINORI - 12.5% ABV - The wine is golden yellow colour with plenty of mousses and delicate lasting perlage. The intense aromas include hints of white peaches and apples and yeast, toasty notes. The typical liveliness of the Brut is enhanced on the palate by ripe fruit aromas adding depth and balance. 78% Chardonnay. 12% Pinot Noir. 10% Pinot Blanc.</i>			
<b>Franciacorta Cuvée Prestige, Ca' Del Bosco</b>		£78.00	£52.00
<i>CA' DEL BOSCO - 12.5% ABV - The one that cannot be missed on convivial occasions, from aperitifs to the end of a meal. It is a cuvée composed of Chardonnay (75%), Pinot Noir (15%) and Pinot Blanc (10%)The nose has lovely floral, peach, citrus and yeast scents. The palate is pleasant, balanced with fresh mineral notes</i>			

## Vini Rossi/Red Wines

	1/2 Bottle	IN	OUT
<b>Chianti Classico</b>		£44.00	£29.00
<i>IL CASTELLO DI ABOLA - 14% ABV - Deep ruby red, iridescent with the classic Sangiovese transparency. It has aromas of violet, cherry, red current &amp; raspberry jam with a slight undertone of spice, pepper, leather &amp; walnut.</i>			
<b>Germano Ettore Barolo Serralunga</b>		£48.00	£32.00
<i>ANGELO (37.5) - 14.5% ABV -A brilliant garnet red, the nose carries hints of strawberry, red fruit, rose, violet and a touch of liquorice. On the palate it is full of power and precision with clean tannins.</i>			
<b>Brunello di Montalcino</b>		£43.00	£28.50
<i>TENUTA DI SESTA - 14.5% ABV -Tuscan type of Sangiovese called Brunello. Some also call it Prugnolo Gentile. It's noted for having thicker skinned berries and because of this, Brunello produces wines with exceptionally bold fruits flavours, high tannin.</i>			
<b>Il Bruciato, Tenute Guado al Tasso</b>		£29.50	£21.00
<i>MARCHESI ANTINORI (37.5cl) - 14.5% ABV - Fragrant fruity aromas, particularly plum, followed by delicate mint and green tea notes. On the palate it is full-bodied and smooth with a long finish. 100% Bolgheri.</i>			
<b>Tignanello</b>		£114.00	£85.00
<i>MARCHESI ANTINORI (37.5cl) - 14% ABV -An intense yet elegant wine with ripe red fruit, vanilla, chocolate and leather aromas. The palate is mouth-filling and detailed, with a very fine velvety texture and long, reverberant finish. 80% Sangiovese, 15% Cabernet Sauvignon. 5% Cabernet Franc.</i>			
<b>Amarone Della Valpolicella</b>		£60.50	£40.30
<i>LE SALETTE (37.5cl) - 14% ABV -An intense yet elegant wine with ripe red fruit, vanilla, chocolate and leather aromas. The palate is mouth-filling and detailed, with a very fine velvety texture and long, reverberant finish. 80% Sangiovese, 15% Cabernet Sauvignon. 5% Cabernet Franc.</i>			

## Vini Bianchi /White Wines

	1/2 Bottle	IN	OUT
<b>Gavi di Gavi</b>		£25.00	£16.00
<i>Batasiolo- 13.5% ABV - Pale straw yellow-green. NOSE: This wine offers a fine and delicate nose with fruity notes of peach, melon, and pink grapefruit, as well as anise and flowers. PALATE: On the palate, it is very balanced with a long fruit finish and a hint of almond alongside bright acidity.</i>			
<b>Cervaro della Sala, 2018</b>		£86.00	£54.00
<i>MARCHESI ANTINORI (37.5cl) - 12.5% ABV -Intense complex aroma with notes of white flowers and flint. Balanced by a hint of vanilla. Full-bodied and well-structured palate with notes of toast, citrus, and mineral. Elegant and persistent in the mouth, this is a wine with a long life ahead of it. 90% Chardonnay. 10% Grechetto.</i>			



# Mari Deli Dining



## Vini Rosati / Rosé Wines

	125ml	175ml	IN	OUT
<b>Calafuria</b>	£9.50	£12.50	£37.00	£25.00
<i>Tormaresca - 12% ABV - A peach petal pink colour with an aroma that is both intense and delicate with fragrant notes of peaches, roses, and cherry blossoms. A fresh and balanced wine, highly savoury and with much aromatic persistence.</i>				
<b>Scalabrone Bolgeheri Rosato</b>	£10.00	£13.00	£39.50	£27.00
<i>MARCHESI ANTINORI - 12.5% ABV - A distinguished rosé with a fresh, fruity nose dominated by raspberry aromas; well-balanced and elegant on the palate with a long finish of raspberry and rose. 40% Cabernet Sauvignon. 30% Merlot. 30% Syrah.</i>				

## Vini Bianchi / White Wines

	125ml	175ml	IN	OUT
<b>Falanghina Beneventano</b>	£6.50	£9.00	£26.00	£18.00
<i>LAPILI - 13% ABV - Coming from one tiny vineyard, this concentrated Falaghina offers luscious apricot fruit lifted by notes of summer flowers, with a touch of vanilla in the background. A great balance of freshness and weight. 100% Falanghina</i>				
<b>Pecorino Colline Pescaresi (Organic)</b>	£9.00	£12.00	£35.00	£23.00
<i>LA VALENTINA - 13.5% ABV - A pure yet lively aroma with mineral and life lead notes. This leads to an immediately charming palate that is both delicate and persistent, with great balance between body, freshness and exotic fruit flavours. 100% Pecorino.</i>				
<b>Gavi di Gavi, La Meirana</b>	£9.90	£12.40	£37.00	£25.00
<i>LA MEIRANA - 13.5% ABV - Pale straw yellow-green. NOSE: This wine offers a fine and delicate nose with fruity notes of peach, melon, and pink grapefruit, as well as anise and flowers. PALATE: On the palate, it is very balanced with a long fruit finish and a hint of almond alongside bright acidity.</i>				
<b>Chardonnay delle Langhe</b>	-	-	£34.00	£23.00
<i>BENI DI BATASIOLO - 13% ABV - Chardonnay aged in French baroque, balanced, wide-ranging, and dry. Because of its structure, in addition to classic combinations of antipasto, seafood main course, and recipes with meat and fish, it is an ideal complement for red meat tartare, matured prosciuttos, oysters, and shellfish in general.</i>				
<b>Vermentino di Bolgheri</b>	-	-	£42.00	£28.00
<i>GUADO al TASSO - 13% ABV - This shows the combination of crispness &amp; breadth that marks Vermentino, with engaging citrus flavours and a long mineral finish. 100% Vermentino.</i>				
<b>Pinot Grigio Mongris Collio</b>	-	-	£36.50	£26.50
<i>MARCO FELLUGA - 13% ABV - An intense bouquet of acacia flowers, broom and apple. Followed by an elegant, fruity palate, well-structured with a persistent finish. 100% Pinot Grigio.</i>				
<b>Conte de la Vipera Umbria</b>	-	-	£53.00	£35.00
<i>MARCHESI ANTINORI - 12.5% ABV - Antinori's take on the classic white Bordeaux blend, showing expressive Sauvignon aromas of peach, herbs, and melon, backed up by citrusy Semillon. Dry and zesty, yet with ample weight and richness in the mouth. 60% Sauvignon blanc. 20% Semillon.</i>				
<b>Cervaro della Sala</b>	-	-	£145.00	£97.00
<i>MARCHESI ANTINORI - 12.5% ABV - Intense complex aroma with white flowers and flint balanced by a hint of vanilla. Full-bodied and well-structured palate with notes of toast, citrus, and mineral. Elegant and persistent in the mouth, this is a wine with a long life ahead of it. 90% Chardonnay, 10% Grechetto.</i>				
<b>Vintage Tunina</b>	-	-	£150.00	£100.00
<i>13.5% ABV - Complex, full-bodied white blending familiar grapes (Chardonnay, Sauvignon) with obscure local ones, all from the same vineyard; the result is a beautifully balanced blend of wildflowers and honey.</i>				



# Mari Deli Dining



## Vini Rossi/Red Wine

	125ml	175ml	IN	OUT
<b>Primitivo</b>	£6.00	£8.00	£24.00	£15.00
<i>MEZZOGIORNO - 13%abv full bodied, low sweetness, with high acidity, very fruity, high tannins, medium alcohol and some oak.</i>				
<b>Chianti Classico</b>	-	-	£37.00	£25.00
<i>LE CORTI - 14% ABV - Deep ruby red, iridescent with the classic Sangiovese transparency. It has aromas of violet, cherry, red current, and raspberry jam with a slight undertone of spice, pepper, leather, and walnut. Well balanced and fresh in the mouth, typical finesse, and returns of citrus aromas and a touch of liquorice. Pleasant and medium-bodied.</i>				
<b>La Braccasca, Vino Nobile di Montepulciano</b>	£12.00	£15.70	£47.00	£31.00
<i>MARCHESI ANTINORI - 14.5% ABV - Deep ruby red colour with violet undertones. Intense and full on the nose; offers a pleasant scent of violets, cherries, and wild berries. Full-bodied on the palate with good balance and structure; hints of bright cherry overtones and soft persistent finish.</i>				
<b>Il Bruciato, Tenute Guado al Tasso</b>	-	-	£54.50	£36.50
<i>MARCHESI ANTINORI ANTINORI - 13.5% ABV - Fragrant fruity aromas, particularly plum, followed by delicate mint and green tea notes. On the palate it is full-bodied and smooth with a long finish. 100% Bolgheri.</i>				
<b>Barbaresco</b>	-	-	£72.00	£48.00
<i>PRODUTTORI DEL BARBARESCO - 14.5% ABV - Medium body vintage, bright red fruit and spicy notes with a balanced tannic finish.. 100% Nebbiolo.</i>				
<b>Brunello di Montalcino</b>	-	-	£83.00	£56.00
<i>TENUTA DI SESTA - 14.5% ABV -Tuscan type of Sangiovese called Brunello. Some also call it Prugnolo Gentile. It's noted for having thicker-skinned berries and because of this, Brunello produces wines with exceptionally bold fruits flavours, high tannin.</i>				
<b>Badia a Passignano Chianti Classico</b>	-	-	£94.00	£63.00
<i>MARCHESI ANTINORI - 15% ABV - The nose offers a wide range of fruity aromas as well as hints of liquorice and ripe blackberries. The complex elegant palate shows plenty of fruit alongside savory flavors finishing long and vibrant. 100% Sangiovese.</i>				
<b>Barolo</b>	-	-	£73.00	£51.00
<i>BENI DI BATASIOLO - 14.5% ABV -Aged in large oak casks, this shows natural intensity and purity that is evident its quality of fruit and elegant nature. Aromas include ginger, forest berry, white truffle and cola. The tannins are fine and silky</i>				
<b>Amarone Della Valpolicella</b>	-	-	£85.00	£57.00
<i>LE SALETTE - 15.5% ABV - Classico sees four months of appassimento, plus 30 months of aging between barrique and botte grande which has resulted in a very plush and ripe wine, bursting with black fruit, violets, spice, tar, tobacco and leather. The moderate residual sugar adds rich and soft texture, making it a nice pairing with rich meaty dishes.</i>				
<b>Guado al Tasso, Blogheri doc</b>	-	-	£216.00	£173.00
<i>MARCHESI ANTINORI - 14.5% ABV - Powerful, yet displaying great lightness of touch, this wine has vibrant aromas of plum, blackberry, mint, liquorice and cassis, leading to a silky smooth palate of beautiful poise and precision. 50% Cabaret Sauvignon. 27% Merlot. 20% Cabaret Franc. 3% Petit Verdot.</i>				
<b>Tignanello</b>	-	-	£231.00	£185.00
<i>MARCHESI ANTINORI - 14% ABV -An intense yet elegant wine with ripe red fruit, vanilla, chocolate and leather aromas. The palate is mouth-filling and detailed, with a very fine velvety texture and long, reverberant finish. 80% Sangiovese, 15% Cabernet Sauvignon. 5% Cabernet Franc.</i>				
<b>Solaia</b>	-	-	£577.00	£461.00
<i>MARCHESI ANTINORI - 14% ABV -Complex fruit aromas with spices, black pepper, chocolate, coffee and vanilla. Generous and vibrant palate with more fruit notes and some minerality. A complex and elegant wine with a long lingering finish. 75% Cabernet Sauvignon, 20% Sangiovese, 5% Cabernet Franc.</i>				
<b>Sassicaia</b>	-	-	£750.00	£500.00
<i>TEUTA DI SAN GUIDO - 14% ABV - Strong mineral red fruit nose with cassis, black olive and savoury, cranberry, vanilla and menthol aromas. The attack is fresh with bright juicy firm sweet cassis fruit with that warm savoury Bolgheri dried herb undercurrent. Cabernet Sauvignon 85%, Cabernet Franc 15%.</i>				



# Mari Deli Dining

## Beers & Bitter



IN OUT

<b>Amacord Gradisca</b>	£6.50	£4.80
<i>Pale Italian lager made with 100% barley malt golden to colour, with floral aromas &amp; a refreshing balanced taste. 5.2% ABV</i>		
<b>Amarcord La Midone 500ml</b>	£12.60	£9.40
<i>Italian golden Ale, dry-hopping with a note of herbs &amp; citrus, subtly strong and with rounded aromatic fragrances. 6.5% ABV</i>		
<b>Amarcord La Volpina 500ml</b>	£12.50	£9.30
<i>Italian red ale with a special blend of hops &amp; malt ruby red highlights, triggering fluctuations between sweet caramel notes &amp; aromatic spiciness. 6.5% ABV</i>		
<b>Baladin Issac 33cl</b>	£6.95	£5.30
<i>Italian white, Ale scent of yeast &amp; citrus, which blend into harmonies of Coriander &amp; oranges. 5% ABV</i>		
<b>Baladin Birra Nazionale Gluten Free 33cl</b>	£7.95	£5.90
<i>Italian Ale made with 100% Italian ingredients, water, barley malt, hops &amp; spices (bergamot and coriander). 6.5% ABV</i>		
<b>Baladin Open Rock &amp; Roll 33cl</b>	£7.80	£5.80
<i>Italian blonde Ale water, barley malt, American hops, yeast and pepper for an unmistakably Rock 'n' Roll character. 7.5% ABV</i>		
<b>Birra Baladin Botanic Non Alcoholic 33cl</b>	£8.20	£6.00
<i>Italian non alcoholic beer with a light floral taste and pleasant bitterness. Passion flower added to this beer to give the beer a "zen touch".</i>		
<b>Compari soda 70cl</b>	£4.95	£3.50
<i>Compari's prominent flavour is that of a strong bittersweet orange. It's very complex, and there are notes of cherry, clove, and cinnamon. It's one of the most bitter spirits you will taste. 10% ABV</i>		

## Liquors

	Single	Double
Grappa Bianca	£4.25	£8.00
Grappa Riserva	£6.50	£11.50
Vin Santo	£4.25	£8.00
Passito Di Pantelleria	£4.25	£8.00
Moscato D'Asti	£4.25	£8.00
Fernet Branca	£4.25	£8.00
Limoncello	£4.25	£8.00
Finocchietto	£4.25	£8.00
Amaro del capo	£4.25	£8.00
Amaro Averna	£4.25	£8.00
Amaro Monrenegro	£4.25	£8.00
Amaretto	£4.25	£8.00
Mirto Di Sardegna	£4.25	£8.00
Sambuca Finocchietto	£4.25	£8.00
Jägermeister	£4.25	£8.00
Nocino	£4.25	£8.00
Amaro Lucan	£4.25	£8.00
Bas Armagnac	£15.00	£28.00
Panama 21	£15.00	£28.00



# Mari Deli Dining

## Beers & Bitter



IN OUT

<b>Amacord Gradisca</b>	£6.50	£4.80
<i>Pale Italian larger made with 100% barley malt golden to colour, with floral aromas &amp; a refreshing balanced taste. 5.2% ABV</i>		
<b>Amarcord La Midone 500ml</b>	£12.60	£9.40
<i>Italian golden Ale, dry-hopping with a note of herbs &amp; citrus, subtly strong and with rounded aromatic fragrances. 6.5% ABV</i>		
<b>Amarcord La Volpina 500ml</b>	£12.50	£9.30
<i>Italian red ale with a special blend of hops &amp; malt ruby red highlights, triggering fluctuations between sweet caramel notes &amp; aromatic spiciness. 6.5% ABV</i>		
<b>Baladin Issac 33cl</b>	£6.95	£5.30
<i>Italian white, Ale scent of yeast &amp; citrus, which blend into harmonies of Coriander &amp; oranges. 5% ABV</i>		
<b>Baladin Birra Nazionale Gluten Free 33cl</b>	£7.95	£5.90
<i>Italian Ale made with 100% Italian ingredients, water, barley malt, hops &amp; spices (bergamot and coriander). 6.5% ABV</i>		
<b>Baladin Open Rock &amp; Roll 33cl</b>	£7.80	£5.80
<i>Italian blonde Ale water, barley malt, American hops, yeast and pepper for an unmistakably Rock 'n' Roll character. 7.5% ABV</i>		
<b>Birra Baladin Open White 33cl</b>	£8.20	£6.00
<i>Italian white Ale the scent is pleasantly reminiscent of citrus fruits, yeast and wheat. The taste is also very fresh and full of aromas of citrus fruits and coriander. 5% ABV</i>		
<b>Birra Botanic Alcohol Free 33cl</b>	£6.90	£5.00
<i>Italian white Ale the scent is pleasantly reminiscent of citrus fruits, yeast and wheat. The taste is also very fresh and full of aromas of citrus fruits and coriander. 5% ABV</i>		
<b>Compari soda 70cl</b>	£6.00	£3.50
<i>Campari's prominent flavour is that of a strong bittersweet orange. It's very complex, and there are notes of cherry, clove, and cinnamon. It's one of the most bitter spirits you will taste. 10% ABV</i>		

## Liquors

	Single	Double
Grappa Bianca	£4.25	£8.00
Grappa Riserva	£6.50	£11.50
Vin Santo	£4.25	£8.00
Passito Di Pantelleria	£4.25	£8.00
Moscato D'Asti	£4.25	£8.00
Fernet Branca	£4.25	£8.00
Limoncello	£4.25	£8.00
Finocchietto	£4.25	£8.00
Amaro del capo	£4.25	£8.00
Amaro Averna	£4.25	£8.00
Amaro Monrenegro	£4.25	£8.00
Amaretto	£4.25	£8.00
Mirto Di Sardegna	£4.25	£8.00
Sambuca Finocchietto	£4.25	£8.00
Jägermeister	£4.25	£8.00
Nocino	£4.25	£8.00
Amaro Lucan	£4.25	£8.00
Bas Armagnac	£15.00	£28.00
Panama 21	£15.00	£28.00



# *Mari Deli Dining*



## *Cocktail*

<i>APEROL SPRITZ</i>	<i>£8.50</i>
<i>LIMONCELLO SPRITZ</i>	<i>£8.50</i>
<i>SAXOL SPRITZ</i>	<i>£8.50</i>
<i>CAMPARI SPRITZ</i>	<i>£8.50</i>
<i>BOULEVARDIER</i>	<i>£8.50</i>
<i>GIN &amp; TONIC</i>	<i>£8.50</i>

*Italian Aperitif From 4pm to 7pm*

*Drink & Nibbles*

*£10.00*

## *Party / Chef's Table Menu*

*£35 per person*

*Entrè*

*-Canapés & Nibbles*

*-*

*-Main Course*

*-Salad to share*

*-Desserts or Cheeses*

*£40 per person*

*Entrè*

*-Canapés & Nibbles*

*-Antipasto to share*

*-Main Course*

*-Salad to share*

*-Desserts or Cheeses*

*£45 per person*

*Entrè*

*-Canapés & Nibbles*

*-Antipasto*

*-Main Course*

*-Salad to share*

*-Desserts or Cheeses*

*Menus are bespoke and customized based on the requirements of each client.*