

FRESCO EATALIAN

TRATTORIA

Fresco Eatalian — where wine, food and friendship meet.

OUR WINE LIST

*All our wines are chosen with love for the land, tradition, and good food.
All wines are available by the glass or the bottle. Ask our staff for recommendations!*

■ **Sparkling Wines**

Prosecco, Ca' Belli – £7 / £25

Fresh and fruity, with notes of green apple and pear. Perfect as an aperitif.

Prosecco Rosé, Ca' Belli – £7 / £25

Delicate and lively, with strawberry and raspberry notes. Ideal for any celebration.

Prior Valdobbiadene Prosecco Superiore DOCG – £38

Fine bubbles and fresh fruit flavours. Elegant and refined.

Prior Filanda Rosé Millesimato – £38

Rosé made from Pinot Noir grapes, fresh and sophisticated.

Franciacorta, Castello Bonomi – £46

Elegant bubbles with notes of green apple and brioche. Perfect for special occasions.

■ **Rosé Wines**

Pinot Grigio Pink, Adele, Ca' Vescovado – £6.50 / £8.50 / £25

Crisp and fresh, with notes of strawberry and raspberry.

Rosé di Rosé, Anima, Claudio Quarta – £30

Rich and aromatic, with summer fruit aromas. A taste of Puglia sunshine.

■ **White Wines**

Trebbiano d'Abruzzo, House White – £6 / £7.50 / £23

Light, fresh, and easy to drink. A true classic.

Pinot Grigio, Terre Nardin – £6.50 / £8.50 / £25

Dry, crisp, and refreshing.

Sauvignon Blanc, Intrigo – £6.50 / £8.50 / £25

Vibrant citrus and tropical fruit aromas, lively finish.

Pecorino, Roccastella – £32

Full of personality, with bright citrus notes and a fresh finish.

Gavi del Comune di Gavi, Pico Maccario – £34

Delicate floral aromas, lemon zest and crisp acidity.

Vermentino, Terre Siciliane – £7 / £9 / £27

Vibrant and aromatic, perfect with Mediterranean dishes.

Fiano Campano, San Paolo – £7.50 / £9.50 / £28

Complex and balanced, with floral and fruity notes.

Lugana, Marangona – £36

Elegant and smooth, with peach and citrus aromas.

Ribolla Gialla, Tunella – £38

Fresh, fragrant, and mineral, ideal with seafood.

Sant’Ellero “Light Orange”, La Ginestra – £36

Natural white with floral and citrus notes. Perfect with our Pinsa.

Red Wines

Sangiovese, House Red – £6 / £7.50 / £23

Smooth and fruity, the perfect everyday red.

Primitivo & Aglianico, Barbanera – £7 / £9 / £26

Rich and full-bodied, with ripe fruit and a touch of spice.

Montepulciano d’Abruzzo, Annibale, Le Clivie – £7.50 / £9.50 / £28

Round and generous, great with pasta and meats.

Nero d’Avola Appassimento, Le Clivie – £7.50 / £9.50 / £28

Intense and velvety, with hints of chocolate and dried fruit.

Appassimento Passo del Sud – £29

Warm and smooth, with long and rich flavours.

Negroamaro, Monte dei Cocci – £30

Bold and spicy, perfect with lamb or Bolognese.

Shiraz Miral, Cantina Fina – £29

Full-bodied Sicilian red, long and intense finish.

Chianti Riserva, Rocca delle Macie – £32

Classic Tuscan red, with firm tannins and a smooth finish.

Barbera d’Asti, Pico Maccario – £36

Vibrant and juicy, great with pasta and rich dishes.

Brecciarolo, Rosso Piceno Superiore – £36

Elegant and structured, with a powerful yet balanced finish.

Ripasso di Valpolicella, Venturini – £42

Ripe cherry and dark berry flavours, smooth and lingering finish.

Pinot Nero, Oltrepò Pavese, Stefanago – £40

Elegant and silky, with notes of cherry and violet.

Nebbiolo Superiore, Tenute Nerano – £42

Delicate yet powerful, with red fruit and floral aromas.

Barolo, Tenute Nerano – £52

Rich and intense, the king of Piedmont wines.

Amarone della Valpolicella Classico, Lenotti – £52

Full-bodied, with dried fruit and chocolate notes.

Brunello di Montalcino, Sasso al Sole – £60

Deep and elegant, with ripe fruit and earthy undertones.

*This wine list is made with all my love for wine and terroir.
Ask us for pairing suggestions — we’re happy to help you choose the perfect wine.
All takeaway wines available with 10% off.*