

RISTORANTE BIAGIO  
189 PICCADILLY, LONDON, W1J 9ES

**ITALY - WHITE**

	Glass 175 ml	½ Bottle	Bottle
<b>TREBBIANO D'ABRUZZO</b>	4.25	7.50	13.50
<b>CORTESE</b> Delicate dry harmonious, clean taste of citrus and mineral aftertaste, balance and fruity			15.00
<b>GRILLO DUCA DI CASTELMONTE</b> Straw yellow with greenish reflections intense fruity tones, amiably dry			17.00
<b>FRASCATI SUPERIORE D.O.C</b> Fresh, crisp, dry with soft smooth fruit and nutty flavours clean to the palate			18.00
<b>VERDICCHIO DEI CASTELLI DI JESI D.O.C</b> Crispy and dry with a pleasant lingering fruit on the palate			19.00
<b>ORVIETO CLASSICO D.O.C</b> Straw yellow colour, a delicate and pleasant bouquet, dry to the palate with a lingering after taste	4.95	8.50	19.00
<b>SOAVE CLASSICO</b> Fresh and fruity white wine and lightly fragrant aroma			20.00
<b>VERMENTINO DI SARDEGNA D.O.C</b> Dry, soft and well balanced wine with an elegant bouquet			21.00
<b>PINOT GRIGIO</b> Straw yellow in colour, dry clean with pleasant citrine after taste			22.00
<b>CHARDONNAY LA LOCATELLA- FRIULI</b> Yellow straw colour, typical bouquet recalling acacia flowers, fry and full taste	5.50	9.50	22.00
<b>GAVI DI GAVI D.O.C.G</b> Light to medium, straw yellow in colour, hint of sage and citrus			22.00
<b>SAUVIGNON FRIULANO COLLIO D.O.C</b> Uncomplicated and pleasantly drinkable with interesting berry fruit aromas			25.00
<b>GRECO DI TUFO</b> Good body and a distinct presence of toasted hazelnut			26.50

**AUSTRALIA - WHITE**

<b>CHARDONNAY UP GAM TREE</b> Melon fruit flavours a lively fresh style of chardonnay			20.00
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**FRANCE - WHITE**

<b>SANCERRE</b> Fruity wine with delicate and floral fragrances			37.00
<b>CHABLIS CRU</b> Clean with mineral characters on the nose and palate, fresh with a vibrant lemon finish			38.00

**ROSE**

<b>SALENTO ROSATO</b> Pink in colour, smooth, fruity bouquet, well balanced and scented	4.95		18.00
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**ITALY RED**

	Glass 175 ml	½ Bottle	Bottle
<b>MONTEPULCIANO D' ABRUZZO</b>	4.25	7.50	13.50
<b>MERLOT COLLIO D.O.C</b> Distinct fragrance of raspberry when young . Ruby red in colour with violet highlights			17.00
<b>BARBERA D'ASTI D.O.C</b> Clear, deep to opaque garnet, a clean, delicate and fruity aroma			18.50
<b>NERO D'AVOLA SICILIA I.G.T</b> Deep red fragrant wine with an a variety of aromatic herbs	5.00	9.50	19.00
<b>BARDOLINO CLASSICO</b> Clean youthful wine, ruby red with fruity aroma well balanced pleasantly bitter			19.00
<b>PASIA</b> Ruby red colour, intense finish , full fruit and warm			20.50
<b>CHIANTI D.O.C.G</b> Dark, garnet, purple in colour, restrained nose of cherry and toasty oak	5.25	10.50	21.00
<b>VALPOLICELLA CLASSICO SUPERIORE D.O.C</b> A medium bodied young red wine with a fruity bouquet			22.00
<b>AGLIANICO IRPINIA I.G.T</b> Intense ruby red in colour with wild black fruit, liquorice and wild berry aromas			25.00
<b>DOLCETTO</b> Bright, zesty and sassy with earthy complexity			25.00
<b>CHIANTI CLASICCO GALLO NERO DOCG</b> Made from 90% sangiovese grapes, berry fruit aromas with flowery overtones, spicy vanilla notes, full bodied and well balanced			35.00
<b>VINO NOBILE DI MONTEPULCIANO DOCG</b> Briliant ruby red in colour, complex perfume of ripe red fruit elegantly framed by coffee and hazelnut tones			35.00
<b>IL GRIFONE DOC COCCI GRIFONI</b> Intense ruby red, persistent, with a scent of cherries			39.50
<b>BAROLO DOCG</b> Garnet red intense with hints of violets, full bodied and dry finish			50.00
<b>AMARONE CLASICCO DELLA VALPOLICELLA D.O.C</b> Full, rich, velvety and well balanced with a firm herbal tones bittersweet wine			50.00
<b>BRUNELLO DI MONTALCINO D.O.C.G</b> Deep ruby red in colour, elegant on the palate, dry and warm delicate acidity, hints of peppermint , walnut and liquorice			65.00
<b>TIGNANELLO</b> Wonderful density of fruit on the palate, with great body and a full masculine texture			85.00
<b>CHILE - RED</b>			
<b>CABERNET SAUVIGNON D.O.C</b> Deep ruby red colour with violet highlights. Intense and fragrant bouquet with a rich variety of ripe fruits			20.00
<b>AUSTRALIA - RED</b>			
<b>SHIRAZ</b> Deep red, purple, touch of spice on the nose			19.00

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	Glass 175 ml	½ Bottle	Bottle
<b>ITALY - SPARKLING</b>			
<b>PROSECCO</b>	6.00		24.00
<b>CHAMPAGNE</b>			
<b>RENARD BARNIER CHAMPAGNE</b>	8.50		30.00
<b>MOET &amp; CHANDON</b>			55.00
<b>BOLLINGER</b>			49.00
<b>DESSERT WINE</b>			
<b>IL SANTO NISTRI</b>	5.50		
Bouquet of dried fruit and spices			

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**SPIRITS**

ALL SPIRITS ARE SERVED AT 50ML OR MULTIPLES OF

<b>GIN</b>	
Gordons & mixer	5.00
Bombay Sapphire & mixer	6.00
<b>VODKA</b>	
Smirnoff Red & mixer	5.00
Absolut Blue Label & mixer	6.00
Absolut Vanilla	5.00
<b>WHISKEY</b>	
Jameson(Ireland)	4.50
Glenfiddich – single malt (Scotland)	5.00
Bells (Scotland) & mixer	5.00
Teachers (Scotland) & mixer	5.00
Johnnie Walker – black label (Scotland)	5.00
Southern Comfort (USA) & mixer	5.00
Jim Bean (USA)	5.00
Jack Daniels (USA) & mixer	5.00
<b>COGNAC</b>	
Martell	5.50
Hennessy	5.50
Remy Martin	6.50
Courvoisier	5.50
Courvoisier XO 40%	15.00
Hennessy XO 40%	15.00
Hennessy Paradise 40%	30.00
<b>BRANDY</b>	
Stock 84' VSOP (6 Yr) Brandy	5.50
VSOP	5.50
<b>ARMAGNAC</b>	
Janneau (5 Yrs) 40%	5.50
<b>RUM</b>	
Bacardi & mixer	5.00
Dark Rum & mixer	5.00
<b>TEQUILA</b>	
Tequila Sierra	5.00
Tequila Jose Cuervo	5.00
Tequila Blanco	5.00

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**LIQUEURS**

ALL SPIRITS ARE SERVED AT 50ML OR MULTIPLES OF

Arches	5.00
Pimms	6.00
Malibu	5.00
White Port	5.00
Port	5.00
Martini Bianco, Martini Rosso, Martini Dry, Cinzano	5.00
Baileys	5.50
Kahula	5.50
Cointreau	5.50
Drambuie	5.50
Campari	5.50
Tia Maria	5.50
Tio Pepe	5.50
Harveys Bristol Cream	5.50
Pernod	5.50
Grand Marnier	5.50
Grappa di Cabernet	5.50
Acquavite di Chardonnay	5.50
Grappa di Prosecco / Moscato / Julia	5.50
Grappa Sassicaia	6.50
Di Meo Black	5.50
Di Meo White	5.50
Lapponia	5.50
Averna (Amaro)	5.50
Sambucca	5.50
Amaretto dell'Orso stock (Almond Liqueur)	5.50
Amaretto di Saronno	5.50
Limoncello (Lemon Liqueur)	5.50
Aurum (Orange Liqueur)	5.50
Frangelico (hazelnut Liqueur)	5.50
Aperol (Herb Liqueur)	5.50
Strega Alberti (Herb Liqueur)	5.50
Amaro Averna (Digestive Liqueur)	5.50
Fernet Branca	5.50
<b>BEERS</b>	
Peroni -pint - draft	4.50
Peroni - ½ pint-draft	3.25
Birra Peroni Nastro Azzurro -330ml bottle	3.25
<b>MINERAL WATER</b> - Still / Sparkling	
	50cl 100cl
	2.50 3.50
<b>SOFT DRINKS</b>	
Coke, Diet Coke, Lemonade	2.00
Pago Fruit Juice – Please ask waiter for our full selection	2.00
Freshly Squeezed Orange Juice	3.25
Cranberry Juice	2.00
Tonic Water, Soda Water, Bitter Lemon, Ginger Ale	2.00

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