



CONTENTS.

Wine by the Glass	2
Sommelier Wine Selection	3

WHITE WINES.

North Italy	4
Central Italy	5
Southern Italy & Islands	6
Rosé Wines	6

RED WINES.

North Italy	7-8
Central Italy	9-10
Southern Italy & Islands	11
World Wines	12
Old Vintages from Stefano's cellar	12
Magnums	13
Half bottles	13

"Good wine makes good blood, good blood Brings good thoughts and good thoughts bring good actions and good"

Gabriele Rosin, Wine Consultant
Berkmann Wine Cellars







MAGNUMS.

13



Magnum Whites 1.5L

CERVARO DELLA SALA ANTINORI 2011 - Umbria	157.00
GAVI DI GAVI LA MEIRANA MAGNUM 2013 - Piemonte	70.00

Magnum Reds 1.5L

AMARONE COSTASERA MASI 2008 - Veneto	150.00
VILLA ANTINORI ROSSO 2007 - Toscana	65.00
VINO NOBILE LA BRACCESCA 2010 - Toscana	85.00
TORCICODA 2010 - Puglia	95.00
IL BRUCIATO 2011 - Toscana	95.00
CHIANTI CLASSICO RISERVA, TENUTE MARCHESE ANTINORI 2009 - Toscana	96.00
MASSERIA MAIME, TORMARESCA 2007 - Puglia	105.00
BADIA A PASSIGNANO 2006/07 - Toscana	140.00
VALPOLICELLA ANNIVERSARIO, SEREGO ALIGHIERI 1999 - Veneto	180.00
SALICE SALENTINO DECASTRIS RISERVA 2008 - Puglia	75.00

Double Magnums 3L

VINO NOBILE LA BRACCESCA ANTINORI 2008 - Toscana	180.00
CHIANTI CLASSICO RISERVA, TENUTE MARCHESE ANTINORI 2008 - Toscana	215.00
AMARONE COSTASERA 2005 - Veneto	320.00
BRUNELLO PIAN DELLE VIGNE 2006 - Toscana	420.00
TIGNANELLO, ANTINORI 2011 - Toscana	600.00

HALF BOTTLE WHITE/ RED.

Whites.

CERVARO DELLA SALA 2012 ANTINORI - Umbria	40.00
---	-------

Reds.

AMARONE COSTASERA 2008 MASI - Veneto	32.50
--------------------------------------	-------



OUR SELECTION OF WINES BY THE GLASS.

2

White Wines.	125ml	500ml Carafe	Bottle
MARCHE BIANCO - Moncaro	4.25	14.00	18.50
GRILLO/SAUVIGNON BLANC ITYNERA - Sicilia	5.00	16.50	22.00
ORVIETO CAMPOGRANDE SECCO - Umbria	5.00	16.50	22.00
PINOT GRIGIO - Veneto	6.00	18.00	23.50
VERDICCHIO SUPERIORE - Marche	6.50	19.50	26.50
REGALEALI BLANCO - Tasca	6.00	18.00	23.50
CHARDONNAY BRAMITO DELLA SALA - Umbria	8.00	28.50	36.50

Rosé Wine.

SILENZI ROSE - Sardegna	6.00	18.00	23.50
-------------------------	------	-------	-------

Red Wine.

MARCHE ROSSO, MONCARO - Marche	4.25	14.00	18.50
PRIMITIVO VISCONTI DELLA ROCCA - Puglia	5.00	16.50	22.00
SANTA CRISTINA IGT ANTINORI - Toscana	6.50	19.50	26.50
BARBERA D'ASTI FIULOT, PRUNOTTO - Piemonte	6.50	19.50	26.50
VALPOLICELLA ZENATO - Veneto	6.50	23.00	30.00
CHIANTI PEPPOLI ANTINORI - Toscana	7.50	28.00	36.00
RIPASSO BROLO DI CAMPOFIORIN 2009/10 - Veneto	8.00	29.50	38.00

Sparkling wine & Champagne.

	125ml	Bottle
PROSECCO BRUT - Veneto	6.50	29.50
VINO SPUMANTE ROSE EXTRA DRY - Veneto		32.00
TESTULAT BLANC DE NOIR CHAMPAGNE HALF BOTTLE		49.00 22.50
VEUVE CLICQUOT PONSARDIN NV		85.00
DOM PERIGNON 2000		235.00





SOMMELIER SELECTION. 3

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

- JUST MOLAMATTA MARCO FELLUGA 2013 - Friuli** 30.00
A typical Collio blend, with elegant fresh fruit reminiscent of apple and pear, and a mineral, almost salty savour to the palate.
- PIETRABIANCA TORMARESCA 2013 - Puglia** 39.00
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.
- BUNONORA CARRICANTE, ETNA TASCANTE 2013 - Sicily** 40.00
Carricante, a white grape local to Etna, here gives a fresh, incisive wine with pear, melon and mineral notes. The palate has some textural richness, balanced by lively acidity and an almost salty finish.

Red.

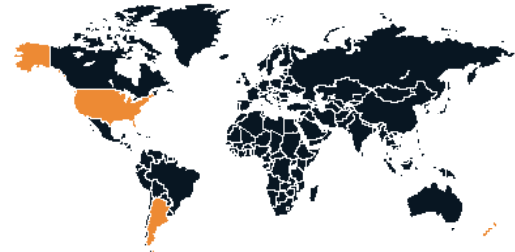
- BARBERA D'ASTI FIULOT PRUNOTTO 2013 - Piemonte** 26.50
Fragrant on the nose with hints of plum and cherry. On the palate it is well structured and soft, showing the typical red fruit and bright character of the Barbera variety.
- PRIMITIVO TORCICODA 2012 TORMARESCA - Puglia** 38.00
Soft, round and full-bodied on the palate, with a depth and wild complexity that sets it apart.
- GHIAIA NERA NERELLO MASCALESE 2012, TASCANTE- Sicily** 40.00
Intense ruby-red in color, Lamùri offers lush aromas of black cherry, blackberry, vanilla, tobacco and wild herbs. On the palate, this wine is incredibly rich, with velvety tannins and a refreshing acidity.

BACCO'S APERITIFS & BAR DRINKS.

- | | | | |
|--|------|--|------|
| Aperol Spritz
prosecco, aperol & orange zest | 6.50 | Soft Drinks
coke, diet coke & sprite | 2.20 |
| Americano
martini dry, campari & soda | 6.50 | San Pelligrino
Aranciata | 3.00 |
| Kir Royal
crème de cassis & prosecco | 7.00 | Juices
Apple, Orange | 2.00 |
| Rossini
Strawberry & Prosecco | 7.00 | Mineral water 500ml | 2.50 |
| Negroni
campari, martini rosso & gin | 7.50 | Peroni Nastro Azzurro 300ml | 3.75 |
| Garibaldi
campari & orange juice | 5.00 | Spirits 50ml & Mixer | 6.50 |



WORLD WINES. 12



World Whites.

- SAUVIGNON BLANC COOPER'S CREEK 2014 - New Zealand** 27.00
Rich and luscious flavours of ripe melon, succulent apple and lychee are wrapped seductively in a soft creamy texture. The full, stylish palate surrenders to a long smooth finish.
- CHARDONNAY BARBOURSVILLE 2010 - Virginia, USA** 49.00
A fresh and exuberant wine with crispness and clean varietal aromas and flavors of apple, pear, and lemon.

World Reds.

- PASSO DOBLE TUPUNGATO 2012 MASI - Argentina** 29.00
Fragrant and complex on the nose with ripe fruit aromas enhanced by notes of prune and liquorice. Hints of spice and cooked cherries followed by a long appetising finish.
- CABERNET SAUVIGNON BARBOURSVILLE 2007 - Virginia, USA** 64.00
Complex and inviting, ripened dark berry fruit woven with currant, cassis, and chocolate notes.

Old vintages from Stefano's private cellar.

- IMPERO BLANC DE PINOT NOIR, MANCINI- Marche** £65.00
- BRUNELLO DI MONTALCINO, PIAN DELLE VIGNE - Toscana 2004** £150.00
- MONTIANO FALESCO - Lazio 2010** 60.00
- CAMPOLONGO DI TORBE AMARONE MASI - Veneto 2004** 131.50
- MARCHESI ANTINORI - Toscana 2008** 60.00
- MARCHESI ANTINORI - Toscana 2010** 52.00
- PIAN DI NOVA IL BORRO - Toscana 2006** 65.00
- VILLA DONORATICO BOLGHERI - Toscana 2009** 70.00
- OSAR MASI - Veneto 2001** 70.00
- IL SIGILLO CANTINE DEL NOTAIO - Basilicata 2006** 53.00
- TIGNANELLO - Toscana 2006** 180.00





RED WINE.

11



Southern Italy & Islands.

- PRIMITIVO VISCONTI DELLA ROCCA 2013 - Puglia** 22.00
This Primitivo is intense, full-bodied, harmonious with blackberries flavour on a basis of mature tannins.
- PRIMITIVO TORCICODA TORMARESCA 2013 - Puglia** 38.00
Aromas of cherries and plums, combined with delicate hints of leather and tobacco. Soft tannins and a sustained round off the final taste of this 12 months in barrel.
- CANNONAU I FIORI Pala 2012 - Sardegna** 28.50
Characterised by a ruby red colour, an intense flavour and a typical Mediterranean appearance, this is a strong and robust wine.
- LAMURI (NERO D'AVOLA) 2012 - Sicilia** 32.50
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 2011 - Puglia** 47.00
From Antinori's new vineyards in Puglia, this 100% Negroamaro is full of exotic luscious flavours, rich and vibrant fruit and velvety character.
- NERELLO MESCALESE TASCANTE 2011 - Sicilia** 51.50
The red wines of Etna have more in common with Barolo and Burgundy than with any other style in between.
- BOCCA DI LUPO 2008 - Puglia** 64.50
Spicy notes of liquorice, vanilla and white pepper combine with red fruit and floral notes. Firmly structured yet aromatic in the mouth.



WHITE WINE.

4



North Italy.

- PINOT GRIGIO 2013 - Veneto** 23.50
A light wine, showing fruity notes of pear and apricots.
- MASIANCO MASI 2013 - Veneto** 28.00
This new wine, made from partially dried Verduzzo grapes and Pinot Grigio, is fruity and rich, with a long roasted almonds and ripe pineapple finish.
- PINOT BIANCO CA BOLANI 2013 - Friuli** 23.50
Marked fresh fruit and nutty notes. Light and elegant, baked apples and a light apricot finish.
- CASTELLO DI BUTRIO MON BLANC DOC 2012 - Friuli** 29.50
Fine and elegant, fruity nearly spicy at the nose. On the palate distinct freshness and a persistent finish.
- JUST MOLAMATTA MARCO FELLUGA 2013 - Friuli** 30.00
A typical Collio blend, with elegant fresh fruit reminiscent of apple and pear, and a mineral, almost salty savour to the palate.
- GAVI DI GAVI "LA MEIRANA" BROGLIA 2013 - Piemonte** 32.00
The wine shows the extraordinary characteristics typical of the area of Gavi, where the delicious almond taste, unique in its kind, can be found.
- LUGANA ST CRISTINA 2013 ZENATO - Veneto** 35.00
It is a wine of appealing distinctiveness, releasing crisp, fruity aromas that gradually expand to a rich complexity characteristic only of Lugana.
- PINOT GRIGIO "COLLIO" MARCO FELLUGA 2013 - Friuli** 36.00
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.





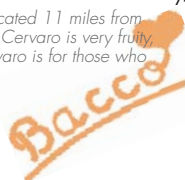
WHITE WINE.

5



Central Italy.

- ORVIETO CAMPOGRANDE CLASSICO 2013 - Umbria** 22.00
This wine is produced from grapes from the Orvieto Classico appellation, which encompasses the area around the alluvial cliff on which the city of Orvieto is located.
- VERDICCHIO VIGNAMATO 2013 CLASSICO SUPERIORE - Marche** 26.50
Vignamato lies in the rolling hills of the Marche, overlooking the Adriatic Sea on the east coast of Italy. Notes honeyed wildflowers linger on the nose, while a splash of grapefruit, pineapple and crushed stones make for an invigorating palate.
- VERNACCIA, TERRUZZI & PUTHOD 2013 - Toscana** 28.50
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.
- RONCAGLIA FATTORIA MANCINI 2013 - Marche** 31.00
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.
- BRAMITO DELLA SALA 2013 - Umbria** 36.50
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.
- TREBBIANO SPOLENTINO PERTICAIA 2012/13 - Umbria** 39.00
This is one of the best white wine coming out of Italy right now and great value now. Rich and full bodied with hints of orange peel and tropical fruit with a long finish. Fantastic weight and length.
- CERVARO "CASTELLO DELLA SALA" 2012 - Umbria** 74.00
Produced at Castello della 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, Cervaro is for those who enjoy world class Chardonnays.



RED WINE.

10



Central Italy.

- MARCHE ROSSO, MONCARO 2013 - Marche** 18.50
An intense ruby-red wine in colour. It has a fruity and floral bouquet with hints of wild berries.
- BADIA A PASSIGNANO CHIANTI CLASSICO RISERVA ANTINORI 2007- Toscana** 64.50
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.
- BLU "FATTORIA MANCINI" 2010 - Marche** 68.00
A rare and innovative wine made by Luigi Mancini, the Pinot Nero guru of Italy, with bags of figs, chocolate and exotic fruits.
- BRUNELLO DI MONTALCINO PIAN DELLE VIGNE 2009 - Toscana** 90.00
Ruby red colour with garnet hues. Complex generous nose with mature aromas of cherries, red berries, tobacco and hints of coffee and cocoa powder.
- TIGNANELLO ANTINORI 2010 - Toscana** 125.00
The original Super-Tuscan. It was 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.
- GUADO AL TASSO 2008 - Toscana** 135.00
Subtle, fragrant aromas of nuts and mint, alongside rich dark berry fruit. Mouth filling and luxurious, with great ripeness and harmony.
- 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.
- SASSICAIA TENUTA SAN GUIDO 2011 - Toscana** 315.00
Intensely concentrated with notes of blackcurrant and bramble fruits. Finely structured and supported by ripe cedar tannins.





RED WINE.

9



Central Italy.

- SANTA CRISTINA ANTINORI 2013 - Toscana** 26.50
Intense fresh fruit aromas with pleasant flora hints. Well structured, generous and soft on the palate with lingering fruit notes on the finish.
- MONTEPULCIANO D'ABRUZZO LA VALENTINA 2012 - Abruzzo** 28.00
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.
- PEPPOLI CHIANTI CLASSICO ANTINORI 2011 - Toscana** 36.00
Full robust black cherry and plummy fruit flavours. Clean and well balanced with a rich lingering finish. Peppoli is made with the view to be enjoyed fairly young when only fruity nuances are at their maximum.
- VINO NOBILE DI MONTEPULCIANO "LA BRACCESCA" 2011 - Toscana** 38.00
The vineyards of 'La Braccessa', (owned by Antinori) are situated in the Montepulciano DOCG area and enjoy a very favourable exposure and microclimate.
- IL BRUCIATO 2013 TENUTA GUADO AL TASSO - Toscana** 40.50
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.
- MARCHESE ANTINORI CHIANTI CLASSICO RISERVA TIGNANELLO, ANTINORI 2011 - Toscana** 68.00
A powerful Tignanello, the 2011 offers a combination of ripe, dark fruit and an underlying freshness, reflecting the vintage conditions. Plum and cherries mingle with mint and liquorice, creating a vivid, harmonious balance from the first impression through to the long, savoury finish.
- SAGRANTINO DI MONTEFALCO, PERTICAIA 2009 - Umbria** 59.50
This wine reveals the house's hallmark perfumed fruit, but with lovely density and richness.



WHITE WINE.

6



Southern Italy & Islands.

- MARCHE BIANCO MONCARO 2013 - Marche** 18.50
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.
- ITYNERA GRILLO/SAUVIGNON BLANC 2013 - Sicilia** 22.00
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 harmonious palate.
- VERMENTINO I FIORI, PALA 2013 - Sardegna** 25.50
From a limestone-sandy hill completely covered in vines. Intense, persistent floral bouquet with notes of thyme and greengage. A winning combination of depth and freshness on the palate – this is benchmark Vermentino.
- REGALEALI BIANCO 2013 - Sicilia** 23.50
Delicately fruity nose with apple, peach and pink grapefruit notes. The palate is quite intense and crisp, with plenty of fresh fruit flavours.
- 'FLORA' FALANGHINA 2012 OCONO - Campania** 28.50
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.
- PIETRABIANCA, TORMARESCA 2013 - Puglia** 39.00
Full intense and structured with notes of white peaches, ripe apple and vanilla wood on the nose. The palate is powerful yet retains impressive precision and elegance.

Rosé Wine.

- SILENZI ROSE 2012/13 - Sardegna** 23.50
Intense and fresh aromas of red fruits with floral notes. Elegant on the palate with a pleasant nose, palate harmony and nice freshness. Medium structure and finish.





RED WINE.

7



North Italy.

- MERLOT MEZZACORONA 2013 - Trentino** 24.00
The fruit for this wine comes exclusively from Mezzacorona's vineyards in the Arco area north of Lake Garda, an area particularly suited to the cultivation of Merlot. Intense, complex flavour with spicy notes, hints of eucalyptus and sweet fruit.
- BARBERA D'ASTI FIULOT PRUNOTTO 2013 - Piemonte** 26.50
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 flavoured wine with a long structured finish.
- DOLCETTO D'ALBA, PRUNOTTO 2013 - Piemonte** 26.00
Typical Dolcetto: striking violet colour, vibrant plum and redcurrant fruit, with a bright, aromatic palate.
- BARDOLINO COSTARIPA 2012/13 MASI - Veneto** 25.00
A light red wine with an intense bouquet thanks to the beneficial climate of Lake Garda. Light red wine with an intense bouquet thanks to the beneficial climate of Lake Garda.
- TEROLDEGO ROTALIANO RISERVA 2011 MEZZACORONA - Trentino** 29.00
The Teroldego vine is an indigenous varietal of Trentino which finds its ideal environment in the Piana Rotaliana. Rich, with bitter cherries, plums and mint, among the Trentino red wines Teroldego is the most famous and for this reason it is called the "royal wine of Trentino".
- VALPOLICELLA ZENATO 2012 - Veneto** 30.00
The nose of Zenato Valpolicella offers supple fragrances of almonds and violets. The wine is packed with bittersweet fruit and soft tannins. Well structured, with a lovely, velvety texture.



RED WINE.

8



North Italy.

- CASTELLO DI BUTTRIO MON ROUGE DOC 2011 - Friuli** 30.00
Blend of merlot, refosco and cabernet. Ruby red colour. Brings to mind amarena, raspberries and strawberries. Soft, fresh and easy to drink.
- BROLO DI CAMPOFIORIN ROSSO VERONESE 2010 - Veneto** 38.00
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.
- CORMI ZENATO 2008 - Veneto** 36.00
The palate has the great minerality and freshness of Corvina and is balanced with the fatness and sweetness of Merlot.
- PINOT NERO ST MICHELE APPIANO 2013 - Trentino Alto Adige** 34.00
It has a garnet red colour and enticing aromas of wild berries and blackcurrant, which are immediately enjoyed for a full rewarding flavour.
- BAROLO CLASSICO PRUNOTTO 2010 - Piemonte** 60.00
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 2008/9 - Veneto** 70.00
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, with intense and mature dry fruit aromas.

