



# *Wine List*

**"WINE IS ONE OF THE MOST CIVILIZED THINGS IN THE WORLD AND ONE OF THE MOST NATURAL THINGS OF THE WORLD THAT HAS BEEN BROUGHT TO THE GREATEST PERFECTION, AND IT OFFERS A GREATER RANGE FOR ENJOYMENT AND APPRECIATION THAN, POSSIBLY, ANY OTHER PURELY SENSORY THING."**

- Ernest Hemmingway



# Italian Reds

	175ml	250ml	75cl
<b>HOUSE RED WINE</b> (13%)	<b>£4.50</b>	<b>£5.50</b>	<b>£14.95</b>
<b>MERLOT DEL VENETO IGT</b> (11%) <i>Antonini Ceresa - Veneto</i> Intense ruby red with hints of violet, the bouquet typically intense with a scent of red berry fruits. Rich, full bodied, supple good structure.			<b>£18.95</b>
<b>NERO D'AVOLA DI SICILIA IGT</b> (12.5%) <i>Antonini Ceresa - Veneto</i> Its colour is a very intense ruby red; its bouquet has a hint of spices, dry fruit and jam. Full taste, meaty and supple, and with a good structure.			<b>£18.95</b>
<b>SALICE SALENTINO DOP</b> (12.5%) <i>Due Palme - Puglia</i> Deep purple in colour with dark plum and balackberry flavours. The richness of the fruit is balanced by the savoury spice from the oak and the tannins. Well-suited to roasted meats, game, and mature cheeses.			<b>£19.95</b>
<b>VALPOLICELLA CLASSICO SUPERIORE DOC</b> (13%) <i>Domini Veneti - Veneto</i> Ruby red colour with a hint of violets. The bouquet is a combination of red fruits, vinous and spicy on the palate is well balanced, full bodied and velvety-smooth tannins.	half	<b>£13.95</b>	<b>£23.95</b>
<b>CARANTO PINOT NERO IGT</b> (11.5%) <i>Astoria - Veneto</i> Light ruby-red in colour. The bouquet is filled with strawberry and rasperry notes. A harmonious, savoury, juicy wine, with a refreshing body.			<b>£24.95</b>
<b>ICONA CABERNET SAUVIGNON DOC</b> (13%) <i>Astoria - Veneto</i> Ruby colour with deep violet shades; an intense bouquet; slightly herbaceous with red berry fruits. The body is round, harmonious and velvety.			<b>£25.95</b>
<b>ORUS PRIMITIVO IGT</b> (13%) <i>Vinosia - Campania</i> Spectacular concentration, intensity and elegance. Surprisingly deep and clean and with incredibly smooth tannins. The richness of its fruit, its freshness and balance are signs of great longevity.			<b>£26.95</b>
<b>CHIANTI CLASSICO DOCG</b> (13.5%) <i>Villa Vistarenni - Toscana</i> Full garnet red, warm round bouquet with flavours of ripe plum and spices. Firm palate with a good balance of tannins on the finish.	half	<b>£15.95</b>	<b>£28.95</b>

# World Reds

<b>TAPADA DO BARAO TINTO Colheita Seleccionada</b> (14.5%) <i>Granadeiro - Portugal</i> Ruby-red in colour. Aromas are fruity and spicy whilst the palate shows good structure and volume with smooth tannins. The finish is highly elegant.			<b>£23.95</b>
<b>RIOJA CRIANZA</b> (13%) <i>Artesa - Spain</i> This deep cherry coloured wine is smooth and elegant with hints of ripe fruits and oak; the result makes for a long finish.			<b>£24.95</b>

## Want to try something different?

From time to time we stock a selection of non-listed red wines, carefully selected by the Manager to give our customers the opportunity to try wines that may not be readily available to the UK retail market and rare/exquisite wines.

Please ask your waiter for the Manager's selection.

# Italian Whites

	175ml	250ml	75cl
<b>HOUSE WHITE WINE</b> (12%)	£4.50	£5.50	£14.95
<b>GRILLO DI SICILIA IGT</b> (12%) <i>Antonini Ceresa - Veneto</i> Intense straw yellow colour and bouquet with flower and hazelnut nuances. Full-bodied taste, complete, pleasant and generous.			£18.95
<b>FRASCATI SUPERIORE DOC</b> (12%) <i>Monte Porzio Catone - Lazio</i> Bright, straw yellow in colour, it has an apple bouquet and a consistent and savoury flavour with good fresh acidity.	half	£10.95	£19.95
<b>VERDICCHIO DEI CASTELLI DI 1E51 DOP</b> (12.5%) <i>Colonnara - Marche</i> Very elegant, soft and fresh with hints of hazelnut to the finish.			£19.95
<b>PLACINO CHARDONNAY IGP</b> (12%) <i>Due Palme - Puglia</i> Straw-yellow colour with full-bodied aromas of vanilla and ripe fruits. Fresh, lively and well-balanced on the palate. Its structure is harmonious and persistent. Flavours are dry and delicate, accompanied by elegant aromas.			£20.95
<b>ORVIETO AMABILE CLASSICO DOC</b> (12%) <i>Ruffino - Toscana</i> A softly sweet Orvieto that goes well with fish dishes, salads, pasta and pizza.			£21.95
<b>PINOT GRIGIO DEL VALDADIGE DOC</b> (12.5%) <i>Santa Margherita - Trentino Alto Adige</i> Dry, full-bodied but crisp and firm in structure with an intense and typical aroma.			£26.95
<b>GAVI DI GAVI DOCG</b> (12.5%) <i>La Merlina - Piemonte</i> A refined but intense, tangy, dry white with an intriguing hint of lime.			£27.95
<b>COLLIO SAUVIGNON DOC</b> (13%) <i>Borgo Conventi - Friuli</i> Golden yellow in colour with ample bouquet hinting of vanilla and almonds, and the buttery texture of white Burgundy.			£34.95

# World Whites

<b>SAUVIGNON BLANC</b> (13%) <i>Vidal Estate - New Zealand</i> Aromas of passion fruit and citrus combine with tropical fruit flavours in this vibrant wine. A true expression of a classic Marlborough Sauvignon Blanc.			£24.95
<b>CHABLIS</b> (12.5%) <i>Henri La Fontaine - France</i> A pale colour with a distinctively delicate bouquet of fruit and hints of oak; on the palate it is generous, with well-balanced flavours of apple and honey.			£34.95

# Italian Rosés

<b>PINOT GRIGIO ROSE IGT</b> (12%) <i>Torresella - Veneto</i> A faint pinkish hue tends towards light copper. Fresh delicate aromas and an excellent balance between mellow fruit and fresh acidity on the palate.	£5.95	£6.95	£19.95
<b>ROSAMARA VALTENESI ROSE DOC NI vino di una notte"</b> (12.5%) <i>Costaripa - Lombardia</i> 'The wine of one night' is a winemaking technique that takes its name as the winemaker is present for the initial 24 hours. The colour is pale candy pink. On the nose it is inviting, ample with a hint of mayflower. The taste is harmonious, fresh, with excellent persistence.			£28.95

# Champagne & Sparkling

	75cl	
<b>PROSECCO DI VALDOBBIADENE BRUT DOCG</b>		<b>£29.95</b>
<i>(11.5%) Santa Margherita - Veneto</i>		
A brilliant pale colour with fine perlage, this is a very clean, fresh sparkling wine. The aromas of green apple and peach blossom are complemented by a soft gentle texture with a crisp finish.		
<b>HOUSE CHAMPAGNE</b>		<b>£39.95</b>
<b>VEUVE CLICQUOT YELLOW LABEL</b>		<b>£84.95</b>
<b>LAURENT PERRIER BRUT ROSE</b>		<b>£99.95</b>

## Cocktails

	glass	
<b>BELLINI</b>		<b>£7.95</b>
House Champagne with Peach Purée.		
<b>ROSSINI</b>		<b>£7.95</b>
House Champagne with Strawberry Purée.		
<b>CLASSIC CHAMPAGNE COCKTAIL</b>		<b>£8.95</b>
House Champagne, Brown Sugar, Angostura Bitter and Cognac		
<b>FRANGELICO</b>		<b>£8.95</b>
Frangelico, White Wine and Mineral Water		
<b>KIR ROYALE</b>		<b>£8.95</b>
House Champagne and Creme de Cassis		
<b>MIMOSA</b>		<b>£8.95</b>
House Champagne, Orange Juice and Grand Marnier		
<b>SEX ON THE BEACH</b>		<b>£8.95</b>
Vodka, Peach Schnapps, Orange Juice and Grenadine		

## Beers

	330ml	
<b>PERONI NASTRO AZZURRO</b>		<b>£3.50</b>
<i>(5.1%)</i>		
<b>BEER OF THE WEEK</b>		<b>£3.95</b>
Please ask your waiter for more details.		

## Soft Drinks

<b>MINERAL WATER (Still or Sparkling)</b>	sod	<b>£2.95</b>
<b>SOFT DRINKS/FRUIT JUICES</b>	glass	<b>£2.25</b>

# Spirits & Digestives

	25ml
<b>SPIRITS &amp; WHISKIES</b> - Please ask your waiter for more details.	<b>£4.95</b>
<b>PORT</b>	<b>£5.50</b>
<b>REMY MARTIN VSOP</b>	<b>£5.95</b>
<b>COURVOISIER VSOP</b>	<b>£5.95</b>
<b>VECCHIA ROMAGNA</b>	<b>£5.95</b>
<b>JANNEAU ARMAGNAC</b>	<b>£5.95</b>
<b>VIN SANTO</b> (dessert wine)	<b>£6.95</b>
<b>VINTAGE PORT</b>	<b>£7.95</b>

## Liqueurs

<b>BAILEYS</b>	<b>£4.95</b>
<b>COINTREAU</b>	<b>£4.95</b>
<b>DRAMBUJE</b>	<b>£4.95</b>
<b>FRANGELICO</b>	<b>£4.95</b>
<b>GRAND MARNIER</b>	<b>£4.95</b>
<b>LIMONCELLO</b>	<b>£4.95</b>
<b>TIA MARIA</b>	<b>£4.95</b>
<b>SAMBUCA</b>	<b>£4.95</b>
<b>STREGA</b>	<b>£4.95</b>
<b>AMARO AVERNA</b>	<b>£5.95</b>
<b>AMARO MONTENEGRO</b>	<b>£5.95</b>
<b>AMARO RAMAZZOTTI</b>	<b>£5.95</b>
<b>GRAPPA BIANCA</b>	<b>£5.95</b>

## Hot Drinks

<b>TE</b> (TEA - Earl Grey, English Breakfast, Peppermint, Chamomile)	<b>£2.20</b>
<b>MOKA</b> (FILTER COFFEE)	<b>£2.50</b>
<b>CAFFE LATTE</b> (WHITE COFFEE)	<b>£2.50</b>
<b>CAPPUCCINO</b>	<b>£2.50</b>
<b>DECAFFEINATO</b> (DECAF ESPRESSO)	<b>£2.50</b>
<b>ESPRESSO</b> (SINGLE)	<b>£2.50</b>
<b>ESPRESSO</b> (DOUBLE)	<b>£2.95</b>
<b>CIOCCOLATA CALDA</b> (HOT CHOCOLATE)	<b>£2.95</b>
<b>CAFFE CORRETTO</b> (ESPRESSO WITH GRAPPA)	<b>£3.95</b>
<b>CAFFE CON LIQUORE</b> (LIQUEUR COFFEE - please specify your choice of liqueur)	<b>£6.95</b>



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**[www.acasarestaurant.co.uk](http://www.acasarestaurant.co.uk)**