

MAMMA MIA

PIZZERIA

OFF LIST WINES

We have put together a small but concise addition to our regular wine list, whether for a special occasion or just because you feel like treating yourself we're sure you will enjoy our selection of old & new Italian classics.

RED

CASTELLO BANFI, BRUNELLO DI MONTALCINO 2010

A top quality wine from Castello Banfi, a household name concerning Brunello. Powerful & full bodied wine with dark berry fruits & subtle vanilla & liquorice tones.

£36.95

CASTELLARE CHIANTI CLASSICO RISERVA 2012

Exotic dark fruit, mint & liquorice flavours really bring to life this excellent Chianti with voluptuous layers of rich creamy fruit.

£34.95

ANGELO VEGLIO BAROLO 2011

Rich red fruit & berry flavours from probably the most famous name in Italian wine. Both elegant & complex with earthy notes of violets & oranges.

£32.95

BISCEGLIA AGLIANICO DEL VULTURE RISERVA 2007

Grown on the rich dark volcanic soils of Basilicata giving the grapes a depth & concentration of flavours only found in Southern Italy.

£28.95

WHITE

SOAVE CLASSICO MONTE CARBONARE SUAVIA 2013

This wine will make you look at Soave in a new light! Straw yellow, golden highlights with a juicy fresh minerality.

£28.95

FONDO ANTICO GRILLO PARLANTE

Grown in the hills north of Trapani in the North West corner of Sicily this wine is at the fore front of the new wave of Sicilian winemaking. Delicate jasmine & floral aromas with a well-balanced acidity & freshness

£26.95

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GRAPPA'S

Grappa is a fragrant grape based Brandy of Italian origin. Made from distilling the skins, pulp, seeds & stems (pomace) from the residue of winemaking. Traditionally thought of as a fiery rough peasant drink, it's now often held in higher regard than the wine it's made from.

GRAPPA JULIA; Perfectly clear & crisp, one of the new generation of grappas. £3.50

LUIGI FRANCOLI GRAPPA DI MOSCATO; Fine grappa from Piemonte, showing intense floral aromas. £5.25

NARDINI GRAPPA BIANCA; Slightly lighter style of grappa, best drunk at room temperature. £5.95

NARDINI GRAPPA RUTA; White grappa infused with a branch of the aarue plant. £6.75

ANTINORI TIGNANELLO GRAPPA; Top quality Sangiovese & Cabernet Sauvignon grapes are distilled to make this fine robust grappa. £6.75

TOSOLINI GRAPPA DI PINOT GRIGIO; Classic single varietal giving a unique crisp spirit. £6.95

NARDINI RISERVA GRAPPA; Aged in Slovenian oak to give a softer spirit. Apple & honey notes reminiscent of a lowland malt £7.45

DOMENIS STRAVECCHIA GRAPPA; Fantastically complex aged grappa with a never ending finish of apricots & clove. £7.95

AMARO

Amaro, Italian for "bitter", is a traditional herbal liqueur, commonly drunk as an after dinner digestif. It's often flavoured with several dozen herbs & roots to produce a sometimes syrupy bitter sweet flavour.

MONTENEGRO; First created in 1896, this is a bitter sweet delight! £4.25

AVERNA; The same recipe has been used for over 180 years, this Sicilian orangey tonic contains over 33 herbs including cinnamon & gentia. £4.25

LUCANO; Notable for being the official Amaro of the House of Savoy from 1900, the now deposed Italian royal family £4.25

FRNET BRANCA; Made in Milan since 1845, the secret formula is only known by Fernet Branca President Niccolo Branca. £4.25

CYNAR; A bitter sweet infusion of artichokes & 13 types of herbs & spices. Surprisingly great with a slice of orange, over ice & topped with soda as an aperitif. £4.25

CIOCIARO; Vibrant bittersweet bouquet is citrusy, herbal, floral & earthy. £4.25

BRANDY

VECCHIA ROMAGNA; Iconic label, one of Italy's best selling spirits £4.55

VECCHIA ROMAGNA 10 YEAR OLD RISERVA; Adorned with the image of Bacchus, using the same traditional method of making Cognac. The Trebbiano grapes are aged in Limousin casks for a minimum of 10years. £5.95

JACOPO POLI DI VINO ARZENTE BRANDY; A fine single vintage 10 year old brandy distilled from Trebbiano di Soave grapes. Packaged in a hand blown glass bottle. £8.95