

Wine Menu

Red Lion Italian Pub & Restaurant

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SPARKLING WINE

- 1 Prosecco Ca' del Console Extra Dry**
VENETO, ITALY
125ml £6.25 bottle £30.00
A classic Prosecco with aromas of white peach, pear and flowers. The palate is fresh, not too dry and clean as a whistle all the way through to the sparkling finish.
- 2 Montenisa Franciacorta Brut** 12.5%
ITALY
125ml £10.00 bottle £58.00
Superb traditional method fizz from the Antinori stable - crisp apple fruit is given richness by part-barrel fermentation and extended time on the lees.

WHITE WINE

- 3 Trebbiano Villa Rossi, Rubicone 2013** 11.5%
EMILIA-ROMAGNA, ITALY
175ml £4.75 bottle £17.00
Crisp, dry and fruity, with a delicate nutty aroma. Young and fresh.
- 4 Pieno Sud Bianco, IGT Sicilia 2013** 12%
SICILIA IGT, ITALY
175ml £4.95 bottle £18.50
This delicately perfumed blend of native Sicilian grape varieties offers ripe pear and red apple fruit, a hint of spice, and lemony crispness on the finish.
- 5 Pinot Grigio Terre del Noce 2014**
VIGNETI DELLE DOLOMITI IGT, ITALY
175ml £5.50 bottle £21.00
Elegant and dry with apple and banana fruit aromas, floral lift in the mouth and a clean, crisp finish.
- 6 Sauvignon Blanc Mannara 2014**
SICILY, ITALY
175ml £5.95 bottle £23.00
complex white apple, mineral and blossom flavours, firm and clean, with a refreshing finish.
- 7 Fiano Visconti della Rocca 2014**
PUGLIA, ITALY bottle £23.00
Intense and fruity. Full of plum fruit and savoury spice. Smooth-textured with a lick of vanilla on the finish.
- 8 Grillo Itynera 2013**
SICILIA IGT, ITALY bottle £25.00
This Sicilian blend with the island's traditional Grillo grape gives a fresh wine with notes of citrus and tropical fruit and a round, harmonious palate.

- 9 Gavi di Gavi La Contessa, Broglia 2014**
PIEDMONT, ITALY
125ml £6.95 bottle £28.00
This top selection shows great refinement and minerality on the nose, with a nutty savouriness on the palate. Taut, concentrated and structured, it sets the benchmark for great Gavi.

- 10 Arneis Ricossa Roero 2014**
PIEDMONT, ITALY bottle £27.00
A fresh, floral style, with crisp apple fruit rounded out by notes of pear and apricot. Dry but generous in texture, this is a delightful, characteristic of a local grape variety.

- 11 Orvieto Classico Campogrande 2014**
UMBRIA, ITALY bottle £28.00
The nose shows both floral and fruity notes, particularly pineapple and banana, while the palate is medium-bodied, with more fruit and a round, delicate finish.
- 12 Chardonnay Tormaresca 2014** 12.5%
PUGLIA IGT, ITALY bottle £27.00
Bright, fruity, medium-bodied Chardonnay showing the purity and richness of Puglian fruit.
- 13 Levarie Soave Classico, Masi 2014** 12.5%
VENETO, ITALY bottle £28.00
Intense floral nose with clear hints of wisteria flowers, together with bananas and pears. Strikingly fresh on the palate, well-balanced with good weight and structure. Dry and refreshing on the finish.
- 14 Regaleali Bianco 2013**
(Catarratto/Inzolia/Greco) 12% bottle £30.00
SICILIA IGT, ITALY
Delicately fruity nose with apple, peach and pink grapefruit notes. The palate is quite intense and crisp, with plenty of fresh fruit flavours.
- 15 Verdicchio dei Castelli di Jesi Classico Superiore, Vignamato 2014** 13.5%
MARCHES, ITALY bottle £30.00
A complex, rich Verdicchio with hints of wild flowers and yellow fruit leading to a lively, elegant palate that combines several fruits including peaches, apples and citrus fruit.
- 16 Falanghina 'Diana', Ocone 2014**
CAMPANIA, ITALY bottle £37.50
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.

- 17 Bramito del Cervo (Chardonnay) Castello della Sala 2013** 12.5%
UMBRIA IGT, ITALY bottle £41.00
The baby brother of the iconic Cervaro della Sala is an exceptional wine in its own right, with a richly structured palate and aromas of apples, citrus and toast.

- 18 Vermentino di Bolgheri, Guado al Tasso 2014** 13%
BOLGHERI DOC, ITALY bottle £40.00
This shows the combination of crispness and breadth that marks Vermentino, with engaging citrus flavours and a long mineral finish.

- 19 Conte della Vipera (Sauvignon Blanc/Semillon) Castello della Sala 2013** 12%
UMBRIA IGT, ITALY bottle £48.00
Antinori's take on the classic white bordeaux blend, showing expressive Sauvignon aromas of peach, herbs and melon, backed up by citrusy Semillon. Dry and zesty yet with ample weight and richness in the mouth.

- 20 Tocai Friulano Collio, Marco Felluga 2013**
FRIULI, ITALY bottle £49.00
This local grape gives a distinct almond blossom aroma with floral notes of hawthorn and camomile; in the mouth it is well-structured, silky and generous.

ROSÉ WINE

- 21 Pinot Grigio Rosé Nina 2014**
175ml £5.25 bottle £20.00
VENETO, ITALY
A delicate pale pink colour and an elegant nose of acacia flowers. A refreshing and light-bodied dry rosé.
- 22 Rosa dei Masi 2014** 12.5%
FRIULI-VENEZIA GIULIA, ITALY bottle £29.00
Delicate colour, full of blackcurrant fruit flavours, some creamy complexity and a refreshing, dry finish.

RED WINE

- 23 Sangiovese Villa Rossi, Rubicone 2014** 12%
175ml £4.75 bottle £17.00
EMILIA-ROMAGNA, ITALY
A smooth and easy-drinking red wine with a delicate aroma and flavours of red fruits.
- 24 Pieno Sud Rosso, IGT Sicilia 2013** 12.5%
175ml £4.95 bottle £18.50
SICILIA IGT, ITALY
A juicy, well-balanced wine that captures the sunshine of Sicily, with a blend of ripe red fruit and spicy characters.
- 25 Montepulciano d'Abruzzo Angelo 2013**
175ml £5.50 bottle £21.00
ABRUZZI, ITALY
A super-juicy wine, a black cherry fruit, a smooth, round texture, and a light dusting of Montepulciano spice.
- 26 Primitivo Itynera 2013**
SALENTO IGT, ITALY bottle £23.00
Attractive ruby red in colour with a persistent, juicy palate of baked fruits and some tobacco notes.
- 27 Syrah/Sangiovese Mánara 2013**
SICILIA IGT, ITALY bottle £23.00
The Sicilian sun gives the spicy Syrah grape an extra degree of roundness and fruity, blackberry warmth.
- 28 Merlot Castel Firmian, Mezzacorona 2013** 13%
175ml £6.25 bottle £25.00
TRENTINO, ITALY
Intense fragrance with a mixture of ripe fruits and a hint of oak. Dry, complex and well structured
- 29 Nero d'Avola Regaleali 2013** 13.5%
SICILIA IGT, ITALY bottle £29.00
Notes of cherry, mulberry, dark fruit, vanilla and sage on the nose. Velvety and balanced in the mouth.
- 30 Barbera d'Asti Fiulot, Prunotto 2013** 13.5%
175ml £6.75 bottle £27.00
PIEDMONT, ITALY
On the palate it is well structured and soft, showing the typical red fruit and bright character.
- 31 Chianti Superiore Santa Cristina 2013**
TUSCANY, ITALY bottle £34.00
Flavoursome, medium-bodied palate, fresh in structure. Typical spicy sensations from the oak on the barrel.
- 32 Campofiorin Rosso del Veronese IGT, Masi 2011** 13%
VENETO, ITALY bottle £34.00
Well-balanced, full-bodied palate. Long aftertaste with hints of vanilla and cocoa.
- 33 Dolcetto d'Alba, Prunotto 2014** 12.5%
PIEDMONT, ITALY bottle £35.00
Typical Dolcetto: striking violet colour, vibrant plum and redcurrant fruit, with a bright, aromatic palate.
- 34 Pinot Noir Focara Colli Pesaresi 2013** 14%
MARCHES, ITALY bottle £62.00
Creamy red fruit aromas typical of the variety, then seamless balance on the palate, mid-weight and elegant.
- 101 Nebbiolo d'Alba Occhetti, Prunotto 2011** 13.5%
PIEDMONT, ITALY bottle £50.00
This single-vineyard Nebbiolo offers an elegant nose with hints of raspberries and roses. On the palate, it is full and harmonious with a long, positive finish.
- 102 Tignanello 2011** bottle £180.00
IGT Toscana, Villa Antinori 13.5%
TUSCANY, ITALY
One of Italy's most iconic wines and the original 'Super Tuscan' Superb wine predominantly Sangiovese with the addition of Cabernet Sauvignon and Cabernet Franc, smooth, powerful with lovely elegance.

Sunday Menu

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STARTERS

Homemade Soup of the Day	£4.95
Grilled Fresh Asparagus, Poached Egg & Parmesan Cream	£8.50
Deep Fried Fresh Calamari	£8.50
Buffalo Mozzarella with Peas, Broad Beans, Mint, Lemon & Olive Oil	£7.90
Roasted Layers of Aubergine with Tomatoes, Mozzarella and Fresh Basil	£7.90
Mixed Antipasto	£8.90
Charred Mackerel with Tomato Chilli Coriander & Lime Salad	£8.90
King Prawns with Melon & Rocket Salad	£9.50
Pizza Garlic Bread with Cheese	£5.60
Pizza Garlic Bread	£4.00
Pizza Garlic Bread with Tomato	£4.50
Olives	£3.00

MAIN COURSES

LINE CAUGHT COD IN BATTER served with Chips, Peas and Tartare Sauce	£13.25	PAN FRIED FILLET OF SEA BASS served with New Potatoes, Capers and Sun Dried Tomatoes	£16.90
HOMEMADE 100% RUMP STEAK BURGER with Cheese, Lettuce, Tomato and Chips	£12.50	CHAR GRILLED BAVETTE STEAK served with Bone Marrow and Polenta	£17.90
FRESHLY COOKED SPAGHETTI with fresh Calamari, Garlic, Chilli and Olive Oil	£12.00	PACCHERI PASTA with English Lamb Ragù	£12.30
ORECCHIETTE PASTA with Garlic Tomato, Aubergine and Mozzarella	£12.00	CHICKEN CAESAR SALAD	£12.50

TRADITIONAL SUNDAY ROAST

ROAST SIRLOIN OF BEEF with all the trimmings	£13.90	ROAST LEG OF LAMB with all the trimmings	£13.90
ROASTED BREAST OF CHICKEN with all the trimmings		£13.00	

STONEBAKED ITALIAN PIZZA

ATALANTA £12.90 Tomato, Mozzarella, Extra Pepperoni, Extra Mozzarella	LAZIO £12.50 Cherry Tomato, Buffalo Mozzarella & Basil (v)
BOLOGNA £12.90 Tomato, Mozzarella, Parma Ham and Parmesan Cheese	MILAN £11.50 Tomato, Mozzarella, Gorgonzola Cheese & Onion (v)
CAGLIARI £12.50 Tomato, Mozzarella, Sheep's Cheese & Pancetta	NAPOLI £8.50 Tomato, Mozzarella (v)
CHIEVO £10.90 Tomato, Mozzarella, Pepperoni, Olives	PALERMO £10.90 Tomato, Mozzarella, Aubergine, Zucchini & Garlic Oil (v)
CROTONE £12.50 Tomato, Mozzarella, 'Nduja Sausage & Peppers	ROMA £10.90 Tomato, Mozzarella, Anchovies, Capers & Basil
EMPOLI £12.40 Tomato, Mozzarella, Chicken, Garlic, Onion, Chilli Oil	SAMPDORIA £12.50 Tomato, Mozzarella, Goats Cheese, Spinach & Caramelised Onions (v)
FIorentina £10.90 Tomato, Mozzarella, Pepperoni, Ham	SASSUOLO £11.50 Tomato, Mozzarella, Roasted Peppers, Fresh Chilli & Red Onion (v)
GENOA £12.50 Tomato, Mozzarella, Tuna, Prawns, Chilli & Garlic Oil	TORO £12.90 Tomato, Mozzarella, Oregano, Wild Boar Sausage & Mushrooms
INTERNAZIONALE £10.40 Mozzarella, Pear, Gorgonzola Cheese & Honey (v)	UDINESE £10.50 Tomato, Mozzarella, Ham & Mushrooms
JUVENTUS £12.90 Tomato, Mozzarella, Mushrooms, Coppa Ham, Rocket Salad & Chilli Oil	PESCARA £12.50 Tomato, Mozzarella, Gorgonzola, Taleggio Cheese and Onions (v)

DESSERTS £5.90

PANNA COTTA with Caramel Sauce	
CREMA DI MASCARPONE E CIOCCOLATO BIANCO White Chocolate and Mascarpone Cream	
TIRAMISU	
MERINGUE with Fresh Raspberries, Vanilla Ice Cream and Crème Patisserie	
VANILLA ICE CREAM with Double Espresso Coffee	
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ITALIAN CHEESE PLATTER served with a Basket of Bread	£7.90
SELECTION OF BREADS with Olive Oil and Balsamic Vinegar	£2.50

A 10% Service Charge will be added for Parties of 8 or more.