

# Wine Menu

## Red Lion Italian Pub & Restaurant

### SPARKLING WINE

- 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.
- 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

- Trebbiano Villa Rossi, Rubicone 2013** 11.5%  
 EMILIA-ROMAGNA, ITALY  
 175ml £4.95    bottle £17.50  
 Crisp, dry and fruity, with a delicate nutty aroma. Young and fresh.
- Pieno Sud Bianco, IGT Sicilia 2013** 12%  
 SICILIA IGT, ITALY  
 175ml £5.25    bottle £18.95  
 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.
- Pinot Grigio Terre del Noce 2014**  
 VIGNETI DELLE DOLOMITI IGT, ITALY  
 175ml £5.75    bottle £22.00  
 Elegant and dry with apple and banana fruit aromas, floral lift in the mouth and a clean, crisp finish.
- Sauvignon Blanc Mannara 2014**  
 SICILY, ITALY  
 175ml £6.10    bottle £23.50  
 complex white apple, mineral and blossom flavours, firm and clean, with a refreshing finish.
- Fiano Visconti della Rocca 2014**  
 PUGLIA, ITALY    bottle £24.00  
 Intense and fruity. Full of plum fruit and savoury spice. Smooth-textured with a lick of vanilla on the finish.
- Grillo Itynera 2013**  
 SICILIA IGT, ITALY    bottle £26.00  
 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.
- Gavi di Gavi La Contessa, Broglia 2014**  
 PIEMONTE, 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.
- Arneis Ricossa Roero 2014**  
 PIEMONTE, ITALY    bottle £28.00  
 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.
- Orvieto Classico Campogrande 2014**  
 UMBRIA, ITALY    bottle £29.00  
 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.

### WHITE WINE

- Chardonnay Tormaresca 2014** 12.5%  
 PUGLIA IGT, ITALY    bottle £28.00  
 Bright, fruity, medium-bodied Chardonnay showing the purity and richness of Puglian fruit.
- Levarie Soave Classico, Masi 2014** 12.5%  
 VENETO, ITALY    bottle £29.00  
 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.
- 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.
- Verdicchio dei Castelli di Jesi Classico Superiore, Vignamato 2014** 13.5%    bottle £31.00  
 MARCHES, ITALY  
 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.
- Falanghina 'Diana', Ocone 2014**  
 CAMPANIA, ITALY    bottle £38.00  
 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.
- Bramito del Cervo (Chardonnay) Castello della Sala 2013** 12.5%    bottle £42.00  
 UMBRIA IGT, ITALY  
 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.
- Vermentino di Bolgheri, Guado al Tasso 2014** 13%    bottle £41.00  
 BOLGHERI DOC, ITALY  
 This shows the combination of crispness and breadth that marks Vermentino, with engaging citrus flavours and a long mineral finish.
- Conte della Vipera (Sauvignon Blanc/Semillon) Castello della Sala 2013** 12%    bottle £49.00  
 UMBRIA IGT, ITALY  
 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.
- Tocai Friulano Collio, Marco Felluga 2013**  
 FRIULI, ITALY    bottle £50.00  
 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.
- Pinot Grigio Rosé Nina 2014**  
 175ml £5.50    bottle £21.00  
 VENETO, ITALY  
 A delicate pale pink colour and an elegant nose of acacia flowers. A refreshing and light-bodied dry rosé.
- Rosa dei Masi 2014** 12.5%    £29.00  
 FRIULI-VENEZIA GIULIA, ITALY  
 Delicate colour, full of blackcurrant fruit flavours, some creamy complexity and a refreshing, dry finish.

### ROSÉ WINE

### RED WINE

- Sangiovese Villa Rossi, Rubicone 2014** 12%  
 175ml £4.95    bottle £17.50  
 EMILIA-ROMAGNA, ITALY  
 A smooth and easy-drinking red wine with a delicate aroma and flavours of red fruits.
- Pieno Sud Rosso, IGT Sicilia 2013** 12.5%  
 175ml £5.25    bottle £18.95  
 SICILIA IGT, ITALY  
 A juicy, well-balanced wine that captures the sunshine of Sicily, with a blend of ripe red fruit and spicy characters.
- Montepulciano d'Abruzzo Angelo 2013**  
 175ml £5.75    bottle £22.00  
 ABRUZZI, ITALY  
 A super-juicy wine, a black cherry fruit, a smooth, round texture, and a light dusting of Montepulciano spice.
- Primitivo Itynera 2013**  
 SALENTO IGT, ITALY    bottle £23.50  
 Attractive ruby red in colour with a persistent, juicy palate of baked fruits and some tobacco notes.
- Syrah/Sangiovese Mannara 2013**  
 SICILIA IGT, ITALY    bottle £23.50  
 The Sicilian sun gives the spicy Syrah grape an extra degree of roundness and fruity, blackberry warmth.
- Merlot Castel Firmian, Mezzacorona 2013** 13%  
 TRENTINO, ITALY    175ml £6.50    bottle £25.50  
 Intense fragrance with a mixture of ripe fruits and a hint of oak. Dry, complex and well structured
- Nero d'Avola Regaleali 2013** 13.5%  
 SICILIA IGT, ITALY    bottle £30.00  
 Notes of cherry, mulberry, dark fruit, vanilla and sage on the nose. Velvety and balanced in the mouth.
- Barbera d'Asti Fiulot, Prunotto 2013** 13.5%  
 175ml £6.95    bottle £27.50  
 PIEMONTE, ITALY  
 On the palate it is well structured and soft, showing the typical red fruit and bright character.
- Chianti Superiore Santa Cristina 2013**  
 TUSCANY, ITALY    bottle £35.00  
 Flavourful, medium-bodied palate, fresh in structure. Typical spicy sensations from the oak on the barrel.
- Campofiorin Rosso del Veronese IGT, Masi 2011** 13%  
 VENETO, ITALY    bottle £35.00  
 Well-balanced, full-bodied palate. Long aftertaste with hints of vanilla and cocoa.
- Dolcetto d'Alba, Prunotto 2014** 12.5%  
 PIEMONTE, ITALY    bottle £36.00  
 Typical Dolcetto: striking violet colour, vibrant plum and redcurrant fruit, with a bright, aromatic palate.
- 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.
- Nebbiolo d'Alba Occhetti, Prunotto 2011** 13.5%  
 PIEMONTE, 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.
- Tignanello 2011 IGT Toscana, Villa Antinori**  
 TUSCANY, ITALY 13.5%    bottle £180.00  
 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.

# Evening Menu

## Red Lion Italian Pub & Restaurant

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

### STARTERS

<b>ZUPPA DEL GIORNO.</b> Soup of the day	£4.90
<b>FILETTO DI SGOMBRO CON LA SALSAL VERDE</b> Chargrilled Fillets of Fresh Mackerel with a delicious Salsa Verde	£8.50
<b>POLIPETTI ALLA LUCIANA</b> Baby Octopus Stew in White Wine, Tomatoes, Olives and Capers	£9.50
<b>MELANZANE ALLA PARMIGIANA</b> Roasted layers of Aubergine with Tomatoes, Mozzarella and Fresh Basil.	£7.50
<b>INSALATA DI BUFALA</b> Buffalo Mozzarella Salad with Peas, Broad Beans, Lemon & Olive Oil	£7.90
<b>UOVA ALLA FIORENTINA</b> Braised Fresh Spinach with Poached Duck Egg and Parmesan Cream	£9.50
<b>SALMONE MARINATO CON LA MELASSA E IL WHISKY.</b> Fresh Salmon Marinated in Treacle & Whisky served with Fennel & Apple Salad	£8.90
<b>ANTIPASTO</b> Mixed Antipasto	£8.90

### PASTA COURSES

	Starter	Main
<b>TROFIE AL PESTO E MERLUZZO</b> Trofie Pasta with Homemade Pesto, and Fresh Cod	£8.80	£12.90
<b>BUCATINI ALL'AMATRICIANA</b> Bucatini Pasta with Pancetta, Tomato, Chilli & Pecorino Cheese	£8.80	£12.90
<b>LINGUINE CON IL SALMONE E GLI ASPARAGI</b> Linguine Pasta with Marinated Salmon & fresh Asparagus and Peas.	£8.80	£12.90
<b>TAJARIN CON IL RAGÙ DI AGNELLO</b> Homemade Tajarin Pasta with a Rich Lamb Ragù	£8.80	£12.90
<b>LINGUINE NERE CON LE COZZE</b> Black Linguine with Olive Oil Chilli, Garlic White Wine and Fresh Mussels (when in season)	£8.80	£12.90
<b>PAPPARDELLE CON I FUNGHI DEL BOSCO</b> Homemade Pappardelle Pasta with a Wild Mushroom Sauce	£8.80	£12.90
<b>SPAGHETTI ALLA NERANO</b> Spaghetti di Gragnano with Garlic, Zucchini, Provolone Cheese and Fresh Basil	£8.80	£12.90

### SIDE DISHES

<b>BEANS, BROCCOLI, SPINACH, POTATOES, CAULIFLOWER</b>	Per Dish £3.50
<b>MIXED SALAD</b>	£3.90

### MAIN COURSES

<b>PANCIA DI MAIALE CON IL SEDANO RAPA E I BROCCOLETTI</b> Slow cooked Pork Belly served with Celeriac, Apple Puree & Sprouting Broccoli	£14.50
<b>SUPREMA DI POLLO RIPIENA</b> Chicken Supreme, filled with Mozzarella, Sun Dried Tomatoes, and Baby Spinach.	£14.90
<b>COSCIA D'ANATRA AL PEPE VERDE</b> Slow Cooked Leg of Duck with Green Peppercorn Sauce served with Braised Red Cabbage	£14.90
<b>FILETTO DI BRANZINO CON LE FAVE.</b> Pan Roasted Sea Bass Fillet with Broad Beans and a Mussel and Mushroom Veloute'	£16.90
<b>MERLUZZO ARROSTO CON LE LENTICCHIE BRASATE</b> Fresh Roasted Fillet of Cod served with a tasty Lentil Casserole	£15.90
<b>COSTATA DI MANZO</b> Rib Eye Steak with Red Wine and Gorgonzola Cheese Sauce, Potatoes and Fresh Spinach	£19.90

PLEASE JOIN US FOR  
OUR TRADITIONAL ROAST  
SERVED ON SUNDAYS

<b>ROASTED CHICKEN</b>	£13.50
<b>ROASTED SIRLOIN OF BEEF</b>	£14.50
<b>ROASTED LEG OF LAMB</b>	£14.50

### DESSERTS

<b>CIOCCOLATO E NOCCIOLE</b> Chocolate Ganache with Salted Caramel and Hazelnuts	£6.50
<b>PANNA COTTA AL CARMELLO</b> Panna Cotta with Caramel Sauce	£5.90
<b>TORTA AI DATTERI CON IL GELATO</b> Sticky Toffee Pudding with Ice Cream and Toffee Sauce	£6.50
<b>TIRAMISU</b> Traditional Italian Mascarpone Cheese and Coffee Dessert	£5.90
<b>LA MERINGA</b> Meringue, Fresh Raspberries, with Vanilla Ice Cream and Crème Patisserie	£5.90
<b>SELECTION OF ICE CREAM</b>	£4.50
<b>CHEESE BOARD</b>	£8.90

### STONEBAKED ITALIAN PIZZA

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

**BASKET OF HOMEMADE BREAD** £2.50  
with Olive Oil and Balsamic Vinegar