

RISTORANTE PAPPARDELLE

ESTD 1988

— GRAPPE —

The origins of Grappa are humble; it was created primarily to avoid wasting the Pomace - the skins, pips, stems and pulp left over from the wine-making process. The root of the word probably comes from words for pomace in the vulgar Latin of Northern Italy such as raspon, grapo, rappe, and graspa, the latter still used by many producers today.

The refinement of grappa from the 1970's on has developed hand in hand with the evolution of an elegant Italian cuisine and interest in boutique boubons and single-malt whiskies. Today almost every wine producer distills his own grappa (or has it distilled for him) often using precisely the same pomace used to make his most notable wine. (See Tignanello, Serpico, Ruggieri Prosecco and Sassicaia on our list). The number of grappas produced today is in the thousands.

At Pappardelle we have sourced some of the most distinctive grappas encountered over many years of tasting. Some of them are big names like Jacopo Poli, Nonino and Antinori, others less well known but still delicious, distinctive, and good value precisely because of that.

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| 100. Poggio Basso £3.95
(Francoli, Piemonte) Nebbiolo, Moscato - 40% | 114. Grappa Antica Cuvee £4.95
(Nonino, Friuli) - 45% |
| 101. Stravecchia £3.95
(Francoli, Piedmonte) -Vinacce Rosse - 42.5% | 115. Grappa Teroldego £4.95
(Zeni, Alto Adige) Teroldego - 45% |
| 104. Grappa di Scialgin £3.95
(Bulfon, Friuli) Scialgin - 40% | 116. Anghelu Ruju £5.75
(Sella e Mosca, Sardegna) Cannonau - 42% |
| 105. Grappa di Verdicchio £3.95
(Mancinelli, Marche) -Verdi' - 42% | 117. Grappa Le Dic'Otto Lune £5.95
(Marzadro, Trentino) Blend - 41% |
| 106. Grappa di Moscato £4.50
(Nonino, Friuli) -Moscato - 41% | 118. Tignanello £7.95
(Antinori, Tuscany) Sangiovese, Cabernet - 40% |
| 107. Grappa di Brunello £4.50
(Col d'Orcia, Tuscany) Sangiovese - 40% | 119. Sassicaia £8.25
(Tuscany) Cabernet Sauvignon, Franc - 42% |
| 108. Grappa Serpico £4.95
(San Gregorio, Campania) Aglianico - 40% | 120. Picolit £9.95
(Nonino, Friuli) - Picolit - 50% |
| 109. Grappa di Gavi £4.95
(Terre da Vino, Piemonte) Cortese - 40% | 121. Amorosa di Vespaiolo £11.95
(Poli, Veneto) Vespaiolo - 42% |
| 111. Grappa Riserva £4.95
(Nardini, Veneto) Pinot, Tocai - 50% | |
| 112. Grappa di Prosecco £4.95
(Nonino, Friuli) Prosecco - 38% | |
| 113. Grappa di Chardonnay £4.95
(Nonino, Friuli) Cardonnay - 41% | |

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— APERITIVI —

— WINE LIST —

— GRAPPA LIST —

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— APERITIVI —

Prosecco Fiol (125ml)	£5.95
'Spritz' (Prosecco, Aperol, soda, ice)	£7.50
'Americano' (Martini Rosso, Campari, soda, ice)	£7.50
'Ladies' Negroni' (Amaretto, Aperol, Prosecco, ice)	£7.50
'Bellini' (white peach puree, Prosecco)	£7.50
'Rossini' (strawberry puree, Prosecco)	£7.50

— MINERAL WATER, SOFT DRINKS —

Italian Mineral water (50cl/1 Litre)	£2.50/£3.95
Coke, Lemonade, Tonic Water,	£2.50
Belvoir Presse (Elderflower, Raspberry Lemonade,)	£3.85

— WHISKY (25ML 40% A.B.V.) —

Scotch, Irish Whisky Bourbon (with mixer)	(£2.50) £3.50
Bourbon - Makers Mark, Buffalo Trace, J.D Single Barrel	(£4.95) £4.00
Single Malt/Blended Malt (with mixer)	(£4.95) £4.00
Macallan 10 yr, Balvenie 12yr, Dalwhinnie 15 yr,	

— DRAUGHT, BOTTLED AND ARTISAN BEERS —

Peroni 'Nastro Azzuro' draught 1/2 pt, pint.	£2.75/£4.75
Beck's Blue alcohol free lager (275ml 0.05% a.b.v.)	£3.50

BIRRA DEL BORGO, LAZIO, ITALY.

Re Ale (Indian Pale Ale 330ml 6.4%)	£5.95
Duchessa (Pale Ale 330ml 5.8%)	£5.95

ARUNDEL BREWERY

Lucky Swallow (lager 330ml 4.8%)	£3.95
Wild Heaven (American Pale Ale 330ml 5.2%)	£4.25

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— WHITE WINE NEW WORLD —

45. **Elki 2016/7** £5.25/19.95
(Falemia, Chile) - Pedro Ximenez - 6.5
 Just like our Moscato from Planeta (38) grapes traditionally used for sweet wine, in this case sherry, are used to add fruit and softness to a dry white. This Pedro Ximenez exhibits a delicious balance of peachy lusciousness with crispness and length, can be enjoyed with a variety of foods, or on its own.
46. **Quercus 2016/7** £5.50/20.95
(Vinska Klet, Slovenia) - Pinot Bianco - 7
 From Slovenia, Quercus is 100% Pinot Bianco, and delivers all the flavours of a beautifully made wine. Aromas of ripe pear, grapefruit and pineapple. Poised, medium bodied palate with a silky, refreshing finish. Great value.
48. **Viognier 2016/7** £5.95/24.75
(Deakin Estate, Australia) - Viognier - 7
 The best Viognier we have tasted in years! Vanilla custard flavour overlaid with pineapple, quince and lemon notes. Yum!
49. **Sauvignon Blanc 2016/7** £6.50/27.95
(Yealands, N.Z.) - S.Blanc - 8
 We are very excited about the Yealands Estate wines we have on our list. This Sauvignon Blanc has notes of green apples and softens to gooseberries and white pepper. Great balance and good length.
51. **Rose of Pinot Noir 2016/7** £29.95
(Yealands, N.Z.) - Pinot Noir 7.5
 Obviously Rose, unmistakably Pinot Noir! Refreshing and complex. Light salmon colour, smooth opening of berries and cream rounded off with a light flinty acidity and lime citrus. Highly recommended, a great aperitif.

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— WHITE WINE —

30. **Cortese 2016/7** £4.95/16.50
(Amonte, Piemonte) - Cortese - 7.5
 Dry and flinty as all Cortese is, gentle fruit.
31. **Fiano 2016/7** £5.50/20.95
(Mandarossa, Sicily) - Fiano - 6.5
 Ripe, pineapple and gooseberry flavours with enough acidity to balance the fruit. Excellent value from Sicily's primary white varietal.
32. **Verdicchio 2016/7** £5.95/23.50
(Umani Ronchi, Marche) - Verdicchio - 7.5
 Floral bouquet, slightly spicy middle finishing with vanilla and peach. The best Verdicchio we have tried, good aperitif.
33. **Pinot Grigio 2016/7** £6.50/24.50
(Puiatti - Friuli-Venezia) - Pinot Grigio - 7
 This Pinot Grigio from Friuli's top producer shows just how good it can be. A fresh, grassy opening mellows to lemon and pear flavours. An elegant, refined wine with great length.
35. **Sauvignon Blanc 'Urro di Mare' 2016/7** £6.95/27.95
(Planeta, Sicily) - 6.5
 Another example of a New World varietal thriving in Sicily. Brilliant, satisfyingly intense yellow with green highlights. Peach and passion fruit blossom, spicy warmth and a full, long finish. Recommended.
36. **Soave 2016/7** £6.95/27.95
(Bertani, Veneto) - Garganega - 7
 A fine example of Soave and an example of just how good Garganega can be. Sweet almonds finishing with gentle citrus.
37. **Critone 2016/7** £7.50/28.50
(Librandi, Calabria) - Chardonnay, Sauv' Blanc 6.5
 We are increasingly impressed with the wines coming out of the Librandi cantina in Calabria, with their innovative blending of varietals. Critone is predominantly unoaked Chardonnay with Sauvignon Blanc. A softly fruity opening finishes with a satisfying citrus end. Recommended!
38. **Moscato di Noto 2016/7** £7.50/£29.50
(Planeta - Sicily) - Moscato - 7
 A fruity, yet well balanced wine from the south-east of Sicily. Using a varietal better known for making dessert wine, the fruit is accompanied by a complex structure of acidity and minerality. Superb with salami and prosciutto.
39. **Gavi di Gavi 2016** £8.75/32.50
(Bergaglio, Piedmont) - Cortese - 6.5
 The best Gavi comes from the DOCG area commune 'di Gavi', hence the appellation Gavi di Gavi. Nicola Bergaglio has produced a wine of great finesse and elegance, flavours of citrus, pear and flinty minerals predominate.
40. **Gewurtztraminer 2016/7** £9.75/36.75
(Colterenzio, South Tyrol) - 6
 Extremely elegant and classy wine from the Tyrol's top producer. Golden yellow colour, spicy in aroma and flavour reminiscent of yellow roses, cloves, lychees and nutmeg. Luscious and powerful on the palate with an elegant, dry and aromatic finish. Superb with scallops.

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— HOUSE WINE —

- A. Red, white or rose wine. (Bin Nos 1 red, Nos 30 white)
 75cl bottle £16.95
 175ml glass/50cl carafe £4.95/£11.95

— SPARKLING ROSÉ —

54. Rose Di Pinot (Ruggeri, Veneto) - Pinot Noir, Bianco (125ml/Bot) £6.95/£29.95
Delicious rose based upon Pinot Noir, Pinot Bianco and Chardonnay. Appealing aroma of apricots, redcurrants and vanilla. Balanced acidity and a refreshing, sustained finish.

— PROSECCO —

55. Prosecco Fiol Doc (Fiol, Veneto) £5.95/£25.95
 56. Ruggeri Riserva Giustino Bisol Doc 2013 (VSQPRD) £36.95
(Superb balance of fruit, acidity and finish.)

— CHAMPAGNE —

58. Carte D'or (V. Testulat, Epernay) - Blanc du Noirs £8.95/£45.00
 59. Gonet Medeville - Pinot Noir (Recommended*) £45.00
 60. Gobillard Vintage 2016 - Pinot Noir/Chardonnay £65.00
 60a. Tattinger Prelude Grand Cru - Pinot Noir/Chardonnay £95.00

— DESSERT WINE / BRANDY / LIQUERS —

61. I Capitelli Botrytis 2010 - (100ml/37.5cl) £9.50 / £39.95
 B. Vecchia Romagna, (25ml, 50ml) £3.95/£5.95
 C. Janneau VSOP Armagnac, Courvoisier Cognac (25ml, 50ml) £4.25/£6.50

We also have a large selection of Liqueurs and Single Malt whiskies, please ask for details.

— RED WINE —

1. **Barbera 2016/7** £4.95/16.95
(Amonte, Piemonte) - Barbera - 5
Easy quaffing with juicy cherry and damson fruit flavours.
2. **Primitivo 2017** £4.95/18.50
(La Boheme, Salento) - Primitivo (Zinfandel) - 7
Predominantly Primitivo this wine spends 12 months in oak, giving it gentle vanilla flavours over good structure and tannins.
3. **Montepulciano 2016** £5.25/21.00
(Umani Ronchi, Marche) - Montepul' - 6
Great value, rich plum and blackberry fruit and a good finish.
4. **Nero d'Avola 2016** £5.25/21.00
(Mandarossa, Sicily) - Nero d'Avola - 4
Damson, black cherry and liquorice all spring to mind drinking this delicious wine. From the best of Mandrarossa's Nero d'Avola vineyards.
5. **Segreta Rosso 2016** £5.25/21.00
(Planeta, Sicily) - Nero d'Avola - 6
60% Nero d'Avola, 20% Merlot 20% Syrah fermented in steel and aged in oak. Good fruit with a touch of cinnamon, nice length.
6. **Bardolino Classico 2016** £6.25/23.95
(Masi, Veneto) Corvina, Rondinella.
A light red from vineyards that run alongside Lake Garda. Masi is one of the Veneto's top producers and this wine reflects their expertise and innovation. Easy on the palate yes, but still bursting with the tell-tale cherry notes of the Corvina grape. In terms of 'body', think Bardolino, then Valpolicella, then Amarone.
7. **Valpolicella Le Vigne 2016** £6.25/23.95
(Le Vigne, Veneto) Corvina Rondinella 6.0
Le Vigner have been producing good quality wines for some years now, and they always deliver on 2 points; value for money, and a faithfulness to the character of the marque..
8. **Refosco 2014** £6.95/27.75
(Santa Margherita, Veneto) - Refosco - 6.5
A delicious new wine from the eastern Veneto. The indigenous Refosco has a very 'Italian' style and flavour with nice 'New World' fruit. Something a little different. Recommended.
9. **Cerasuolo di Vittoria DOCG 2016** £7.95/31.50
(Planeta, Sicily) 60% Nero d'Avola, 40% Frappato - 7.
The name of the only DOCG in Sicily is derived from 'Cerasa', cherry in Sicilian dialect. It is produced from indigenous varieties Nero d'Avola and Frappato. A unique and very versatile wine posing no problems with food pairing; youthful flavours of cherry, strawberry and pomegranite. Highly recommended.
12. **Merlot Conte Brandolini 2014** £7.95/29.95
(Brandolini, Friuli) Merlot - 7
At last a high quality organic Italian Merlot that won't break the bank. Great structure and finesse yet still clearly a merlot. Tannin a little more forward than is usual with this varietal, but perfectly balanced by its other qualities.

— RED WINE —

13. **Chianti Classico San Fabbiano 2015** £33.95
(Fabbiano, Tuscany) Sangiovese 7.5
Another fine organic wine, it spends 12 months in wood to give a background mellowness. Up front black cherry and pepper notes balanced with nice rounded tannins. Finesse married to a long long finish. Recommended.
15. **Barolo 2013/4** £43.50
(Fontanafredda, Piemonte) Nebbiolo - 8
A fine, modern example of Barolo from the younger generation at Fontanafredda. Great structure and depth, spiced cherries finishing with good tannins and spice.
16. **Amarone Valpolicella 2009/11** £59.50
(Musella, Veneto) - 7.5
75% Corvina and Corvinone, 20% Rondinella and 5% Oseleta grapes are air dried for 4 months concentrating flavours. In January the grapes are crushed and the skins and must left with the juice for 12-15 days giving colour and tannin to the wine. Then transferred to French oak barrels. Superb example of this famous wine. Dry and fleshy, soft fruit, fantastic structure and complexity, and a long long finish.

— RED WINE - NEW WORLD —

- 19 **Pinotage 2017** £5.95/21.95
(Ken Forrester, S.Africa) - Pinotage - 6.5
Good fruit and acidity, gentle tannins finishes nicely. Quality wine.
21. **Merlot Riserva 2017** £6.95/24.95
(De Gras, Chile) - Merlot - 6.5
Marvelously smooth and fruit driven Merlot with good depth of flavour and a good long finish.
- 22 **Malbec 2016/7** £7.50/27.95
(Humberto Canale, Argentina) - Malbec - 7
Good fruit and acidity, gentle tannins finishes nicely. Quality wine.
23. **Mountain Red 2014/5** £7.50/27.95
(Thelema, S.Africa) - Blend - 7
Fruit, spice and cinamon from this dynamic young wine.
24. **Paso Doblé 2015** £7.95/29.95
(Masi, Argentina) - Malbec, Corvina - 7.5
Masi (Of the Veneto) have used their Argentinian vineyards to grow Malbec, which they blend with Corvina from the Veneto to produce unique, and completely delicious wine! The light cherry fruitiness of the Corvina sits over the structure and body of the Malbec.