

R I S T O R A N T E P A P P A R D E L L E

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

RISTORANTE  PAPPARDELLE

ESTD 1988

— 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 |

— MINERAL WATER, SOFT DRINKS —

| | |
|---|-------------|
| Italian Mineral water (50cl/1 Litre) | £3.00/£5.50 |
| Coke, Lemonade, Tonic Water, | £2.75 |
| Belvoir Presse (Elderflower, Raspberry Lemonade,) | £4.20 |

— WHISKY (25 ML 40% A.B.V.) —

| | |
|---|--------------------------------|
| | 25ml, 25+mix, 50ml, 50ml + mix |
| Scotch, Irish Whisky, Bourbon | £3.20, £5.20, £6.20, £8.20 |
| PREMIUM WHISKY | |
| Bourbon - Makers Mark, Buffalo Trace, J.D Single Barrel | £4.20, £6.50, £7.20, £9.50 |
| Single Malt/Blended Malt | |
| Macallan Gold, Balvenie 12yr, Dalwhinnie 15 yr, | |

— DRAUGHT, BOTTLED AND ARTISAN BEERS —

| | |
|---|-------------|
| Moretti' draught 1/2 pt, pint. | £3.50/£5.50 |
| Beck's Blue alcohol free lager (275ml 0.05% a.b.v.) | £4.25 |

| | |
|---|-------|
| ARUNDEL BREWERY Lucky Swallow (lager 330ml 4.8%) | £4.95 |
| BREWDOG Punk IPA (Indian Pale Ale, 330ml 5.6%) | £5.25 |

— WHITE WINE NEW WORLD —

46. **Quercus 2017/8** £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.
47. **Chenin Blanc 2017** £24.75
(Ken Forrester, S.Africa) Petit Chenin - 7
 A youthful fresh wine with quince and pear drop flavours. Real freshness on the palate with crunchy green apple and grapefruit flavours. Good mouthfeel and appetisingly tangy finish.
48. **Viognier 2017/8** £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 2017/8** £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 2017/8** £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.

— WHITE WINE —

30. **Trebbiano Rubicone 2017/8** £4.95 / £16.95 
(Fonte della Vigna, Emilia-Romagna) - Trebbiano Chardonnay - 7
 Smooth and structured with hints of tropical fruit and flowers. Easy drinking.
31. **Fiano 2018** £5.50 / £20.95 
(Molino a Vento, Sicily) - Fiano - 6.5
 Bright straw yellow color. The nose reveals beautiful notes of tropical fruits with lemon and cedar references. Balanced, tasty, characterized by good freshness good acidity and satisfying finish.
32. **Verdicchio dei Castelli di Jesi DOC Classico, 2018** £5.95 / £23.50 
(Fazi Battaglia, Marche) - Verdicchio - 7.5
 A straw-yellow colour with greenish highlights. Fresh on the nose; apple, pear, and broom flowers. The mouth is rich, tangy and mineral, with a pleasant almondy finish.
33. **Pinot Grigio 2018** £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 2018** £27.95
(Molino a Vento, Sicily) - 6.5
 Elegant and bright Sauvignon Blanc with intense aromas of exotic fruits and Sicilian citrus. Mineral, savory with elegant hints of mint and aromatic herbs.
36. **Soave 2017/8** £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. **Moscato di Noto 2017/8-** £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 2017/8**
(Bergaglio, Piedmont) - Cortese - 6.5 £32.50
 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.

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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/125ml glass

£4.95 / £4.45



— 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 —

(125 ml glass/ 750ml bottle)

55. **Prosecco Fiol Doc (Fiol, Veneto)**

£5.95/£25.95

56. **Ruggeri Riserva Giustino Bisol Doc 2013 (VSQPRD)**

£39.95

(Superb balance of fruit, acidity and finish.)



— CHAMPAGNE —

58. **Carte D'or (V. Testulat, Epernay) - Blanc du Noir** £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 —

61. **I Capitelli Botrytis 2010 - (100ml/37.5cl)**

£9.50 / £39.95



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

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— RED WINE —

1. **Sangiovese Rubicone 2018** £4.95 / £16.95 
(Fonte della Vigna, Emilia-Romagna) - Sangiovese Merlot - 5
Easy drinking wine with a cherry/blackberry nose and sweet spice finish.
2. **Primitivo 2018** £5.25 / £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 d'Abruzzo DOC 2017/8** £5.95 / £21.00 
(Colle Sori, Abruzzo) - Montepulciano - 6
Jammy, peony and violet nose. Nice freshness and well integrated tannins.
Very food friendly!
4. **Nerello Mascalese 2018** £21.95
(Molino a Vento, Sicily) - Nerello Mascalese - 5
Intense aroma with hints of wild berries and spicy notes. On the palate the wine is elegant, of good structure and excellent balance. Recommended.
5. **Chianti 2017** £5.95 / £21.95 
(Da Vinci, Tuscany) - Sangiovese, Merlot - 7
Deep purple in colour, a bouquet of fresh red fruits especially cherries, mingled with peppery notes. Well balanced, ripe and lively with soft, tannins and a lingering finish.
6. **Segreta Rosso 2016** £22.95
(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.
7. **Valpolicella Le Vigne 2017** £6.25 / £23.95 
(Le Vigne, Veneto) Corvina Rondinella 6.
Le Vigne 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.
9. **Merlot Conte Brandolini 2016** £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.
12. **Cerasuolo di Vittoria DOCG 2016** £31.50
(Planeta, Sicily) 60% Nero d'Avola, 40% Frappato - 7.
The only DOCG in Sicily is derived from 'Cerasa', cherry in Sicilian dialect. Using indigenous varietals Nero d'Avola and Frappato, it is a very versatile wine posing no problems with food pairing; youthful flavours of cherry, strawberry and pomegranite. Highly recommended.

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— RED WINE —

13. **Chianti Classico Riserva DOCG, 2013 Castellani** £34.95
(Castellani, Tuscany) Sangiovese 8.
Intense and characteristic bouquet, earthy, with wild red berries and underwood notes. Harmonious and dry on the palate. Savoury, strong and persistent.
15. **Amarone Valpolicella 2015** £39.50
(Le Vigne, Veneto) - 7.5 (Rondinella, Corvina and Molinara)
Deep almost opaque in colour with a pronounced nose of morello cherries interspersed with layers of oak and spice. On the palate is rich and powerful with strong tannins and considerable texture and complexity. This is a powerful wine of great character. Individual parcels of Rondinella, Corvina and Molinara were selected for their concentration and ripeness then vinified separately. The grapes were dried, or 'raisined' in special drying lodges to reduce the water content and further increase concentration. This was then fermented dry and aged in oak before blending the individual parcels together before bottling. Recommended.
16. **Barolo Serralunga d'Alba 2014** £54.95
(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.

— RED WINE - NEW WORLD —

19. **Pinotage 2017** £23.95
(Ken Forrester, S Africa) - Pinotage - 6.5
Good fruit and acidity, gentle tannins finishes nicely. Quality wine.
21. **Merlot Reserva, 2017** £6.95 / £ 24.95 
(Vinamar, Chile) - Merlot - 6.5
With a light ruby color, this wine shows ripe red fruit aromas and gentle mouth with medium body, balanced acidity and persistent finish.
- 22 **Malbec 2016** £29.95
(Humberto Canale, Argentina) - Malbec - 7
Good fruit and acidity, gentle tannins finishes nicely. Quality wine.