

# La Villa Bianca

## Bar & Wine List

*A*t La Villa Bianca, we offer a delightful array of suggested wine and food pairings, carefully selected to enhance your dining experience. These pairings are merely our recommendations, inviting you to explore and enjoy a harmonious blend of Flavors. Feel free to follow your own preferences and embark on a unique culinary adventure.

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Exciting news for wine enthusiasts! La Villa Bianca now offers our exquisite selection of wines by the case, available at exclusive trade prices. Elevate your home collection with our premium wines, handpicked for their exceptional quality. Plus, enjoy the convenience of free delivery within the local area. It's the perfect opportunity to stock up on your favourites or explore new Flavors. Don't miss out on this special offer – bring the La Villa Bianca experience to your home today! For enquiries, please contact us at [Villabianca10@live.co.uk](mailto:Villabianca10@live.co.uk)

### Vini Rossi

#### Red Wine by the glass 175ml

Merlot Del Veneto ReTeodorico **£8.50**

Corvo Duca di Salaparuta rosso '20 **£10**

Santa Cristina Antinori '19 **£11**

Aglianico Tenuta Scuotto '19 **£12**

Villa Antinori Rosso '22 **£14**

\*Chianti classico riserva Banfi DOCG '18 **£16**

Chateau Boutisse StEmilion GrandCru '18 **£18.95**

Barolo docg Villadoria Serralungad'Alba '18 **£21.95**

Brunello di Montalcino Castello Banfi '17 **£22**

Barbera D'asti La Court Riserva '15 **£27.95**

### Vini Rose'

#### Rose' Wine by the glass 175ml

Fiorito Rosato **£8.50**

Aragosta Rosato di Alghero '20 **£10**

Scaia Rondinella Rosato (*Blush*) '22 **£12**

\*Scalabrone Rosato di Bolgheri '21 **£14**

### Vini Bianchi

#### White wine by the glass 175ml

Soave Re Teodorico **£8.50**

Muscadet '21 **£10**

Orvieto Classico Secco Campogrande '21 **£10**

Gavi di Gavi D O C G '21 **£10**

Chardonnay Apulia Tormaresca '21 **£10**

Pinot Grigio del Veneto DOC Villa Sandi '21 **£10**

Villa Antinori IGT Bianco '22 **£12**

\*Sereole Soave Bertani '22 - **£13.95**

Chablis Premier Cru Fourchaume '20 **£20**

Pouilly Fuisse' '19 **£22**

### Vini Spumanti

#### Sparkling Wine by the glass 175ml

Prosecco Superiore DOCG *Millesimato* **£12**

House Champagne **£16.00**

House Champagne Rose' **£16.95**

## Champagne & Sparkling Wine

### Champagne

#### **House Champagne - £60**

A classic and refreshing Champagne.

Pair with: Smoked salmon, Beef Carpaccio

#### **Cristal - £860**

A luxurious and rich Champagne.

Pair with: Grilled Lobster, Rack of Lamb

#### **Dom Perignon - £590**

Elegant with a complex flavour profile.

Pair with: Dover Sole, Beef fillet

#### **Krug Grand Cuvee - £655**

Full-bodied with a refined taste.

Pair with: Seabream, Rib Eye

#### **Bollinger Special Cuvee NV - £150**

Rich and aromatic.

Pair with: Halibut, Nodino

#### **Moet & Chandon - £135**

Balanced and fruity.

Pair with: Beetroot Carpaccio, King prawns

#### **Veve Cliquot NV - £155**

Crisp with a hint of citrus.

Pair with: Linguine Clams, Pappardelle ai Funghi

#### **Tattinger Brut Reserve NV - £135**

Light and elegant.

Pair with: Crab Salad, Grilled Veg

#### **Laurent Perrier - £145**

Delicate and well-balanced.

Pair with: Bruschetta, Ravioli ricotta e spinach

### Champagne Rose'

#### **Laurent Perrier Rose' - £215**

Fruity and fresh.

Pair with: Beetroot carpaccio, Grilled Salmon

#### **Tattinger Rose' NV - £155**

Vibrant and lively.

Pair with: Beef Carpaccio, Baby Chicken

#### **House Champagne Rose' - £95**

Light and refreshing.

Pair with: Crab Salad, Spaghetti Pomodoro

### Italian Sparkling Wine

#### **Prosecco superiore DOCG Millesimato - £40**

Light and bubbly.

Pair with: Mozzarella di Bufala, Penne All' Arrabbiata

#### **\*Prosecco Rose' Brut - £34**

Crisp and slightly fruity.

Pair with: Grilled Veg, Pumpkin Ravioli

# French Wine & Other World

## Red Bordeaux

**Chateau Petrus 1987 - £5,200**

**(Note: label damaged)**

An esteemed wine known for its depth and richness.

*Pair with: Rack of Lamb, Beef fillet*

**Chateau Boutisse St Emilion Grand Cru '19 - £72**

A smooth and rich wine with a deep flavour.

*Pair with: Beef fillet, Rib Eye*

**La Reserve de Leoville Barton '18 - £110**

A full and elegant wine with a rich taste.

*Pair with: Rack of Lamb, Beef Bocconcini.*

## Red Burgundy

**Beaune 1er Cru '20 - £165**

A wine that's both light and flavourful.

*Pair with: Veal Milanese, Nodino.*

**Gevrey Chambertin Domaine P.Naigeon '18 - £160**

A bold and flavourful wine with a rich taste.

*Pair with: Veal Paillard, Surf & Turf.*

**\*Nuit StGeorges Les Boudots, F.C-Gindre'17 - £152**

A smooth wine with a hint of cherry flavour.

*Pair with: Veal lemon, Liver.*

## White Burgundy

**Batard Montrachet Grand Cru V. Morey '18 - £520**

A rich and smooth wine with a luxurious taste.

*Pair with: Dover Sole, Seabream.*

**Chablis Premier Cru Fourchaume '22 - £76**

A light and refreshing wine with a hint of citrus.

*Pair with: Grilled Lobster, Grilled Salmon.*

**Chassagne Montrachet Rene' Monnier '21 - £150**

A creamy and rich wine with a hint of apple.

*Pair with: Monkfish, Halibut.*

**Meursault "Le Limozin" '21 - £160**

A full-bodied wine with a buttery taste.

*Pair with: Linguine Clams, Seafood Pasta.*

**Meursault 1er Cru "Les Charmes" '21 - £242**

A rich and flavorful wine with a hint of spice.

*Pair with: Risotto with mushrooms, Lobster.*

**Pouilly Fuisse 1er Cru Prestige '20 - £88**

A lively and flavourful wine with a smooth finish.

*Pair with: King prawns, Seabass.*

## Loire

**Muscadet '22 - £28**

A light and crisp wine with a fresh taste.

*Pair with: Sardines, Crab Salad.*

**Pouilly Fume' '22 - £52**

A flavourful wine with a refreshing taste.

*Pair with: Calamari fritti, Smoked salmon.*

## United States

**A26 Napa Valley Chardonnay '20/21 - £137**

A rich and elegant wine with a balance of fruitiness and oak.

*Pair with: Dover Sole, Linguine clams*

# Antinori Wine Estate

The Antinori Wine Estate is a renowned Italian winemaking family with a rich history that stretches back over 600 years, making them one of the oldest and most respected wine producers in the world. Based primarily in Tuscany and Umbria, Antinori is famous for its pivotal role in the development of the Super Tuscan movement, which revolutionized Italian winemaking in the late 20th century. The estate is also known for its commitment to sustainability and environmental responsibility, ensuring their vineyards and wines continue to thrive.

## Red Wines

### **Antinori Solaia '18 - £975**

#### **Antinori Solaia '19 - £930**

Ruby-red with rich notes of blueberries and black currants, floral and spicy undertones.

*Food Pairing: Beef Carpaccio, Nodino*

#### **\*Badia a Passignano Chianti Riserva '19 - £120**

A smooth wine with a rich taste, perfect for savouring.

*Food Pairing: Rack of Lamb, Rib Eye tagliata*

#### **Brunello di Montalcino 'Pian delle Vigne' '18 - £137**

##### **Brunello Magnum (1.5L) '18 - £340**

Deep and flavourful, offering a satisfying taste journey.

*Food Pairing: Beef carpaccio, Nodino*

#### **\*Il Bruciato 'Guado al Tasso' Bolgheri '20 - £94**

Bold and fruity, offering a vibrant taste experience.

*Food Pairing: Mafalde al ragu' di agnello, Rib Eye tagliata*

#### **Ornellaia '17 / '18 - £655**

Luxurious and layered, perfect for a lavish dining experience.

*Food Pairing: Ideal with Beef fillet, Rib Eye tagliata*

#### **Santa Cristina '21 - £40**

An easy-drinking, smooth wine, great for casual meals.

*Food Pairing: Grilled Veg, Baby Chicken*

#### **Santa Pia di Montepulciano Riserva '15 - £99**

Elegant with a hint of oak, offering a refined taste.

*Food Pairing: Rack of Lamb, Lamb ragu*

#### **Tignanello '20 - £340**

##### **Tignanello Magnum (1.5L) '20 - £765**

Rich and balanced, ideal for a robust flavour experience.

*Food Pairing: Nodino, Beef fillet Bocconcini.*

#### **\*Torricoda-Primitivo Tormaresca '21 - £66**

Fruity and rich, for dishes with bold flavours

*Food Pairing: Carpaccio di Manzo, Parmigiana di melanzane.*

#### **Villa Antinori IGT Rosso'20 - £49**

Balanced and fruity, versatile for various dishes.

*Food Pairing: Baby Chicken, Lamb ragu.*

#### **Tenuta San Guido Sassicaia '19 - £1,080**

Balanced with nuanced fruit flavours, notes of chocolate and spice.

*Food Pairing: Beef fillet, Rib Eye tagliata*

## White Wines

#### **Cervaro della Sala '21 - £200**

Creamy and complex, suitable for refined tastes.

*Food Pairing: Spaghetti Seafood, Linguine clams.*

#### **\*Chardonnay Apulia Tormaresca '22 - £35**

Fresh and fruity, perfect for light meals.

*Food Pairing: baby Chicken, Grilled Veg.*

#### **Orvieto Classico Secco Campogrande '22 - £33**

Light and crisp, ideal for starting a meal.

*Food Pairing: Grilled Veg, Asparagus.*

#### **\*Vermentino di Bolgheri '22 - £59**

Aromatic and zesty, enhancing the flavours of seafood.

*Food Pairing: Grilled Salmon, Calamari fritti.*

#### **Villa Antinori IGT Bianco'22 - £39**

Balanced and fruity, versatile for various dishes.

*Food Pairing: Baby Chicken, Lamb ragu.*

# Banfi Wine Estate

Banfi Wine Estate, founded in 1978 in Tuscany, Italy, is renowned for its pioneering approach in winemaking and vineyard management. Specializing in Brunello di Montalcino, the estate is celebrated for its quality wines, innovative research in grape cultivation, and commitment to sustainability. With a blend of traditional Tuscan charm and modern viticulture practices, Banfi has become a key player in Italian wine production and a destination for wine lovers globally.

## **Brunello di Montalcino Castello Banfi '16 - £90**

A rich and full wine with deep flavours, perfect for indulging in complex tastes.

*Food Pairing: Beef fillet, Rack of Lamb.*

## **Chianti Classico Riserva Banfi '19 - £62**

This wine is smooth and well-rounded, offering a pleasingly balanced taste.

*Food Pairing: Rib Eye, Bocconcini di Manzo.*

## **\*La Lus Piemonte DOC '19 - £57**

Bright and flavourful, a delightful choice for a lively meal.

*Food Pairing: Grilled Veg, Baby chicken*

## **Summus Banfi '18 - £122**

A complex and rich wine, offering a deep and intricate flavour experience.

*Food Pairing: Parmigiana, Lamb ragu'.*

# Gaja Wine Estate

Established in 1859 in Piedmont, Italy, Gaja is a prestigious family-owned winery renowned for producing some of Italy's most acclaimed wines. Led by Angelo Gaja, Gaja is known for its exceptional Barbaresco and Barolo wines, which are characterized by their finesse, depth, and complexity. The winery's modernization approach has been influential in the elevation of Italian wines on the global stage. Gaja's commitment to quality and innovation, combined with a deep respect for tradition, has solidified its reputation as a leading producer of fine Italian wines.

## Red Wines

### **Barolo Dagromis – Gaja '19 - £215**

A robust wine with a variety of unfolding flavours, offering a rich and complex taste experience.

*Food Pairing: Beef fillet, Rack of Lamb*

### **Barbaresco Gaja DOCG '19 - £483**

Smooth and elegant, it boasts a strong, pleasant taste with rich flavours.

*Food Pairing: Beef Carpaccio, Rib eye*

### **Barolo Sperss Gaja '17 - £682**

A wine with nuanced, refined flavours that deliver a sophisticated palate.

*Food Pairing: Nodino, Lamb ragu'*

### **Barolo Sperss Gaja '18 - £832**

Intense and luxurious, it provides a powerful, indulgent taste.

*Food Pairing: Surf & Turf, Bocconcini di Manzo*

### **\*Gaja Sori' San Lorenzo Barbaresco '17- £1,100**

A blend of complex, satisfying flavours that create a rich and memorable drinking experience.

*Food Pairing: Carpaccio di Manzo, Rack of Lamb*

## White Wine

### **Gaja Rossi Bass '21 - £182**

### **Gaja Rossi Bass '22 - £190**

Refreshing and sharp, with a strong aroma, it's perfect for those who enjoy a crisp and aromatic white wine.

*Food Pairing: Calamari fritti, Grilled Salmon*

### **\*Gaia & Rey Langhe DOC '20 - £510**

Smooth and rich, with fruity and citrus notes, it offers a creamy and flavourful white wine experience.

*Food Pairing: Seafood spaghetti, Lobster*

# Italian Red Wines

## House

### **Merlot Del Veneto Re Teodorico - £25**

Easy-drinking and fruity with cherry flavours.

*Pair with: Crab salad, Spaghetti Pomodoro*

## Toscana

### **Chianti Classico Rocca Delle Macie DOC '20 - £42**

Classic red, not too heavy, with a smooth taste.

*Pair with: Beef Carpaccio, Bolognese*

### **Rosso di Montalcino 'Pinino' '19 - £50**

Rich with flavours of ripe berries.

*Pair with: Parmigiana, Veal Lemon*

### **\*San Leonardo Tenuta San Leonardo '16 - £187**

A refined blend, predominantly Cabernet Sauvignon, known for its elegance and aromatic complexity.

*Pair with: Rack of Lamb, Beef fillet.*

## Piemonte

### **Barbaresco 'Reyna' DOC '19 - £90**

Smooth and refined with a hint of spice.

*Pair with: Veal Milanese, Pappardelle ai Funghi*

### **Barbera D'alba DOC VillaDoria '20 - £45**

Bright and fresh with a light tangy taste.

*Pair with: Ravioli ricotta e spinach, Pollo V B*

### **\*Barbera D'asti La Court Riserva '16 - £110**

Bold and full with a smooth, rich feel.

*Pair with: Dutch calf's Liver, Lamb ragu'*

### **Barolo VillaDoria Serralunga d'Alba '19- £85**

Hearty with deep, rich flavours.

*Pair with: Beef fillet, Risotto with mushrooms*

### **Dolcetto D'alba DOC '21 - £42**

Light and slightly fruity.

*Pair with: Bruschetta, Mozzarella di Bufala*

## Veneto

### **Amarone Classico Della Valpolicella '18 - £92**

Rich and strong with a taste of dried fruits.

*Pair with: Surf & Turf, Rack of Lamb*

### **Amarone della Valpolicella superiore DOCG Bertani '12 - £315**

A full-bodied wine with deep Flavors,

*Pair with: Beef fillet, Rib Eye*

### **Bardolino DOC '22 - £37**

Light and fresh with a berry-like taste.

*Pair with: Beetroot carpaccio, Pumpkin ravioli*

### **\*Ripasso di Valpolicella Bertani '20 - £55**

Medium weight, fruity and a bit spicy.

*Pair with: Bresaola e scamorza, Veal Milanese*

### **Valpolicella DOC Bertani '21 - £42**

Smooth and fruity with a gentle finish.

*Pair with: Grilled Salmon, Pappardelle V B*

## Abruzzo, Basilicata e Campania

### **Aglianico Tenuta Scuotto '21 - £43**

Strong and dark with bold fruit flavours.

*Pair with: Saute' di cozze e vongole, Nodino*

### **Montepulciano D'abruzzo DOC '21 - £33**

Easy-going with a plum-like taste.

*Pair with: Penne All' Arrabbiata, Sardines*

## Puglia

### **Negroamaro del Salento IGT Villa Mottura '21 - £36**

A warm and flavourful red wine.

*Pair with: Lamb ragu, Rib Eye*

### **Primitivo Integro Organico '22 - £32**

Bold & flavourful with organic notes.

*Pair with: Lamb ragu, Rib Eye*

## Sardegna

### **Cannonau di Sardegna 'Capo Sardo' '20 - £57**

Spicy and hearty with a rustic taste.

*Pair with: Linguine alle vongole, Liver*

## Sicilia

### **Corvo Duca di Salaparuta Rosso '18 - £29**

Smooth and easy with a soft finish.

*Pair with: Grilled vegetables, Gnocchi alla Norma.*

## Trentino-Alto Adige

### **Pinot Noir Sudtirol '21 - £50**

Light and elegant with a subtle fruity taste.

*Pair with: Veal, Baby Chicken*

# Rose' Wines

## **Fiorito Rosato - £25**

A refreshing and light wine,  
*Pair with: Crab salad, Linguine alle vongole*

## **Scaia Rondinella Veneto (Blush)'22 - £40**

Delicate and aromatic,  
*Pair with: Beetroot carpaccio, Seafood pasta*

## **Aragosta Rosato di Alghero '21 - £48:**

Bright and fruity,  
*Pair with: Salmon, Saute' di cozze e vongole*

## **\*Scalabrone Rosato di Bolgheri '21 - £55**

Rich and complex, suitable for a variety of flavours.  
*Pair with: Baby Chicken, Gnocchi Norma*

## Italian White Wines

### House White

#### **Soave Re Teodorico - £25**

A light and easy-to-enjoy wine.  
*Pair with: Bruschetta, Spaghetti Pomodoro*

### Piemonte

#### **Gavi di Gavi Fossili DOCG '22 - £36**

A crisp and refreshing wine.  
*Pair with: Crab Salad, Linguine alle vongole.*

#### **\*Gavi di Gavi La Meirana Bruno Broglia '22 - £45**

The Premier Gavi di Gavi, A vibrant and crisp wine,  
fresh citrus, and floral notes.

*Pair with: Swordfish, Chicken Villa Bianca*

#### **Roero-Arneis'21 - £42**

A smooth and slightly aromatic wine.  
*Pair with: Beef Carpaccio, Pappardelle Funghi*

### Veneto Friuli Venezia Giulia e Trentino

#### **Chardonnay Collio Villa Russiz '22 - £66**

A rich and full-flavored wine.  
*Pair with: Dover Sole, Seabass*

#### **Muller Thurgau D O C Sudtirolo DOC '21 - £37**

A light and fruity wine.  
*Pair with: Smoked salmon, Seafood pasta*

#### **Pinot Bianco Collio Villa Russiz '20 - £66**

A well-balanced and smooth wine.  
*Pair with: Halibut, Risotto with mushrooms*

#### **Pinot Grigio Collio Villa Russiz '21 - £66**

A fresh and easy-to-drink wine.  
*Pair with: Grilled Salmon, Grilled Veg*

#### **Pinot Grigio Veneto DOC Villa Sandi '22 - £38**

A light and crisp wine.  
*Pair with: Artichoke Salad, Ravioli ricotta e spinach*

#### **Sauvignon del Collio Villa Russiz '21 - £66**

A vibrant and zesty wine.  
*Pair with: Beetroot Carpaccio, Gnocchi king prawns*

#### **Sauvignon "Tardo" Villa Sandi '21 - £50**

A flavourful and well-rounded wine.  
*Pair with: King prawns, Lobster.*

#### **\*Sereole Soave Bertani '22 - £40**

A smooth and aromatic wine.  
*Pair with: Mozzarella, Pumpkin Ravioli*

#### **Traminer Friuli D O C Ca'bolani '22 - £36**

A fragrant and slightly sweet wine.  
*Pair with: Sardine, Gnocchi alla Norma*

### Toscana

#### **Vernaccia di San Gimignano D O C G '22 - £32**

A light and dry wine.  
*Pair with: Grilled Veg, Penne All' Arrabbiata*

### Marche

#### **Verdicchio dei Castelli di Jesi Fazi Battaglia'22 - £35**

A crisp and citrusy wine.  
*Pair with: Fettuccine Alfredo, Pollo V B*

### Lazio

#### **Frascati superiore D O C '22 - £35**

A fresh and easy-going wine.  
*Pair with: Calamari fritti, Lobster*

### Campania

#### **\*Oli Ni Fiano D'Avellino IGP '20 - £62**

Elegant complexity, notes of ripe fruits, floral undertones, and a hint of minerality.  
*Pair with: Grilled Lobster, Gnocchi Langoustine*

#### **Greco di Tufo D O C '21 - £48**

A well-structured and aromatic wine.  
*Pair with: Dover Sole, Seabream*

#### **Falanghina D O C '22 - £41.50**

A vibrant and fruity wine.  
*Pair with: Monkfish, Halibut*

### Sicilia

#### **Corvo Duca di Salaparuta bianco '21 - £30**

A smooth and well-balanced wine.  
*Pair with: Linguine Clams, Risotto with mushroom*