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### — WHITE WINE —

	175ml	
<b>IL BANCHETTO BIANCO</b> - Piemonte	£3.95	£14.95
<i>A dry, fresh palate that has an easy-drinking style and plenty of pear, citrus and apple fruit.</i>		
<b>SOAVE CLASSICO 'CLIVUS'</b> - Veneto		£17.95
<i>Delicate yet intense bouquet, scents of exotic fruit, almonds and mineral aromas. Full-bodied with a long finish.</i>		
<b>PINOT GRIGIO 'TRAMONT'</b> - Friuli Venezia	£4.95	£18.95
<i>An elegant and delicate bouquet, marked by pleasant hints of dry hay and toasted almonds. The taste is characterized by a pleasing freshness that is gentile and full.</i>		
<b>SAUVIGNON, GRAVE DEL FRIULI 'ANTONUTTI'</b>	£5.65	£21.95
<i>Grave Friuli</i> <i>Award winner from one of the top producers of the region. Full varietal flavours, dry and clean with the classic hint of gooseberry. Well balanced with an elegant finish.</i>		
<b>VERMENTINO DI GALLURA 'INVIDIA'</b> - Sardinia		£23.95
<i>A rich bouquet with subtle, elegant fragrances; ripe fruit and citrus predominate followed by chamomile and floral notes of wildflowers. Full-bodied and complex on the palate, with judicious acidity, light bitterness and a leisurely, full-flavoured finish.</i>		
<b>GAVI DI GAVI 'IL POGGIO'</b> - Piemonte		£25.95
<i>Intense and fine aromas, both floral and fruity, reminiscent of golden apple, green almonds and chamomile. Smooth and well balanced with a perfect structure.</i>		

### — RED WINE —

	175ml	
<b>IL BANCHETTO ROSSO</b> - Emilia-Romagna	£3.95	£14.95
<i>Crisp cherry and raspberry fruit with ripe tannins and a wave of refreshing acidity on the finish.</i>		
<b>MERLOT 'TRAMONT'</b> - Friuli Venezia		£17.95
<i>Delicate aromas of red and dark berries introduce a soft, immediate and pleasant taste.</i>		
<b>MONTEPULCIANO D'ABRUZZO '5 SENSES'</b> - Abruzzo	£4.95	£18.95
<i>Deep ruby red in colour, with lifted perfumes of dark fruits, plums and cherries and a hint of mocha. Soft, ripe tannins and a delicious chocolate-cherry finish.</i>		
<b>BARBERA D'ASTI 'CASTELVECCHIO'</b> - Piemonte		£19.95
<i>A full and fruity nose wets the appetite with blackberry, plum, rose petals and jam, spiced with hints of pepper and cinnamon. Finely structured, mouth-filling flavour, and a long aromatic finish.</i>		
<b>CHIANTI CLASSICO 'LUIANO'</b> - Tuscany		£22.95
<i>This delightful ruby red coloured wine is made from the fruity Sangiovese grape variety, distinctly perceptible with the wood well-judged and perfectly blended in the bouquet. Full in body, long in finish.</i>		
<b>VALPOLICELLA RIPASSO 'MONTEFORTE'</b> - Veneto		£24.95
<i>Concentrated perfume of red and black cherries, with the ripasso adding a dried cherry intensity. Full-bodied on the palate, with a lovely balance between opulent cherry-pie character and supple structure.</i>		
<b>PRIMITIVO SALENTO 'CAPOFORTE'</b> - Puglia		£26.95
<i>Superbly-structured in the mouth, velvety texture and rounded mouth-feel, fine-grained tannins and judicious acidity. Impressively rich, yet crisp, it concludes with a finish laced with fragrant cocoa powder, espresso bean, and vanilla.</i>		
<b>NEGRESCO, GARDA CLASSICO ROSSO 'CA MAIOL'</b> - Lombardia		£29.95
<i>Originating from 4 of the noble red grape vines of the Lake Garda area; Gropello, Marzemino, Sangiovese and Barbera. Aged in oak for a minimum 12 months in order to refine and enrich the different levels of taste and aroma. Warm, full-bodied with tones of mature fruit, tobacco and spices.</i>		
<b>BAROLO 'PIAZZO'</b> - Piemonte		£39.95
<i>Beautiful ruby red in the glass with an intense aroma that is typical Nebbiolo; notes of strawberry, glazed cherry, marzipan, sweet spicy oak and a touch of orange peel. A silky mouth feel offers firm tannins and a wonderful finish.</i>		

### — ROSE WINE —

<b>IL BANCHETTO ROSATO</b> - Emilia-Romagna	£3.95	£14.95
<i>This is a deep rosé wine with a floral and fruity bouquet with hints of cherry.</i>		
<b>PINOT GRIGIO BLUSH 'RE-TEODORICO'</b> - Veneto		£18.95
<i>Full of character, with a rich ripe palate, fruity and delicate perfume with an elegant refreshing finish.</i>		

### — SPARKLING WINE —

<b>PROSECCO SUPERIORE CONEGLIANO VALDOBBIADENE 'BEPIN DE ETO'</b> - Veneto	125ml	£4.45	£24.95
<i>Pale yellow in colour with a near endless bead of tiny bubbles. A delicate note of freshly-baked bread is the first to emerge, followed by apple, pear, and peach, alongside refined impressions of rose petals and acacia blossoms. Fresh and full flavoured.</i>			
<b>FLAVE SPUMANTE ROSATO 'BEPIN DE ETO'</b> - Veneto			£24.95
<i>A rosé sparkling wine displaying a self-confident pink hue and a rich perlage. The bouquet is generous yet refined, white peach and apricot are the first to emerge, followed by floral notes. The palate is multi-layered, offering a crisp acidity, overall fine-balance, and a lightly sapid finale.</i>			

### — DESSERT WINE —

	100ml	500ml
<b>RECIOTO DI SOAVE 'MONTEFORTE'</b>	£5.95	£24.95
<i>Veneto</i> <i>Fine and elegant with hints of apricot, vanilla and spices.</i>		

### — BEERS —

<b>CORONA (330 ML)</b>	£3.95
<b>BIRRA MORETTI ALLA TOSCANA (500 ML)</b>	£5.25
<b>PERONI (DRAUGHT)</b>	<b>PINT</b> £5.25
<b>PERONI (DRAUGHT)</b>	<b>1/2 PINT</b> £2.75

### — APERITIFS —

<b>JACK DANIELS</b>	£4.20	<b>GORDON'S GIN</b>	£3.75
<b>JOHNNIE WALKER BLACK</b>	£4.20	<b>SMIRNOFF VODKA</b>	£3.75
<b>BACARDI RUM</b>	£3.75	<b>BRANDY</b>	£3.75
<b>CAPTAIN MORGAN DARK RUM</b>	£3.75	<b>APEROL SPRITZ</b>	£6.45
<b>CAMPARI</b>	£3.75	<i>Aperol, soda, prosecco, slice of fresh orange</i>	
<b>PIMMS NO.1</b>	£3.75	<b>ALL MIXERS (125ML)</b>	£0.75
<i>For 50ml spirit measurements add extra £2.00</i>			

### — SOFT DRINKS —

<b>COKE / DIET COKE / SPRITE</b>	£2.40
<b>SAN PELLEGRINO - ARANCIATA / LIMONATA</b>	£2.40
<b>FRESH ORANGE JUICE</b>	£3.25
<b>JUICES - APPLE / PINEAPPLE / SOUR CHEERY / CRANBERRY</b>	£2.40
<b>STILL / SPARKLING MINERAL WATER (SMALL 330ML)</b>	£2.00
<b>STILL / SPARKLING MINERAL WATER (LARGE 750ML)</b>	£3.45

### — TEA —

<b>ENGLISH BREAKFAST</b>	£1.90
<b>EARL GREY</b>	£2.30
<b>FRESH MINT LEAVES</b>	£2.40
<b>HERBAL - APPLE / PEPPERMINT / GREEN / CAMOMILE</b>	£2.30

### — COFFEE —

<b>FILTER COFFEE</b>	£2.20	<b>CAFFÈ LATTE</b>	£2.50
<b>ESPRESSO</b>	£2.00	<b>MOCHA</b>	£2.75
<b>DOUBLE ESPRESSO</b>	£2.20	<b>HOT CHOCOLATE</b>	£2.50
<b>CAPPUCCINO</b>	£2.50		