

# OTTOLENGHI

Most of our wines come from small producers committed to preserving indigenous grape varieties, traditional wine making methods and working in harmony with nature. Some are organic, some biodynamic and most are made without any filtering and fining. We hope you'll enjoy them as much as we do.

<b>APERITIF</b>	<b>Sacred Gin/Vodka</b> , Highgate, UK		£8.50
	<b>Vergano Americano/Vermouth</b> , Piemonte, ITA		£8.50
		<b>125ml</b>	<b>Bottle</b>
<b>SPARKLING</b>	<b>Naturlich Rouge Pét-Nat</b> , Bernard & Benoit Landron, Nantes, FRA, 2017	£9.20	£51.00
	<b>Prosecco Sottoriva</b> , Malibran, Veneto, ITA, NV	£8.00	£43.00
	<b>Kalkspitz Pét-Nat</b> , Christoph Hoch, Kremstal, AUT, NV		£49.00
	<b>Cuvee de Reserve</b> , Pierre Gerbais, Champagne, FRA, NV	£11.50	£69.00
<b>ROSE/</b>	<b>Esprit Détente</b> , Bernard & Benoit Landron, Nantes, FRA, 2017	£7.50	£39.00
	<b>CHILLED RED</b>		
	Crisp, fresh and easy-going. Bright red fruits.		
	<b>Rozsa Petsovits</b> , Franz Weninger, Sopron, HUN, 2016	£8.45	£49.00
	A soft and playful rose with a touch of spice and red berries.		
	<b>Pusztá Libre!</b> , Claus Preisinger, Burgenland, AUT, 2016	£8.50	£47.00
	Austria's answer to Beaujolais. Bright and juicy with ripe plums and berries.		
	<b>Chkhaveri</b> , Zurab Topuridze, Guria, GE, 2015		£53.00
	A varietal native to western Georgia. Intensely smoky with bright cranberry flavours.		
<b>WHITE</b>	<b>Gran Cerdo Blanco</b> , Gonzalo Grijalba, Rioja, SPA, 2017	£5.75	£26.00
	Bright and aromatic Viura blend with citrus fruits and white flowers.		
	<b>Folle Blanche</b> , Pierre Luneau Papin, Loire, FRA, 2016		£28.00
	Lemony with great acidity. Clean, crisp and bright.		
	<b>Verdicchio Classico di Gino</b> , Fattoria San Lorenzo, Marche, ITA, 2017	£6.25	£32.00
	Complex, fresh and mineral. A great wine from a true artisan.		
	<b>Falerio</b> , Aurora, Marche, ITA, 2016	£7.50	£41.00
	Aromatic pears and apples with joyful acidity in harmony with a long creamy finish.		
	<b>Dabouki</b> , Cremisan, Bethlehem, PAL, 2016	£7.50	£42.00
	Fresh and light with good acidity. Made from grapes indigenous to the sunny hills of Shaffa.		
	<b>Blanc au Litre</b> , Domaine Rietsch, Alsace, FRA 2017	£8.00	£60.00(1L)
	A lively Alsatian blend with green apples, white pepper and grassy notes.		
	<b>Melon B</b> , Bernard & Benoit Landron, Nantes, FRA, 2017	£8.50	£47.00
	A wine with great personality, freshness and balance with a slight savoury note.		
<b>Pinot Gris</b> , Holly's Garden, Gippsland Mountain Rivers, AUS, 2016		£48.00	
Ripe apples, citrus and honey. Voluptuous and thought-provoking.			
<b>Dajoar Riesling</b> , Andreas Bender, Mosel, GER		£50.00	
Pays homage to the Mosel wines of old. Off-dry balanced with crisp acidity.			
<b>Lou Coulego</b> , Gregory Guillaume, Ardeche, FRA, 2016		£55.00	
A vibrant Chardonnay with lovely acidity and texture. It's difficult to put down.			
<b>Zibibbo</b> , Nino Barraco, Sicily, ITA, 2015	£9.75	£57.00	
Complex and aromatic with flavours of bergamot and fresh herbs.			
<b>Olaszrizling</b> , Wachter-Wiesler, Eisenberg, AUT, 2015		£59.50	
Honeyed nose, spicy and complex. A wonderfully graceful varietal.			
<b>Charme</b> , Jean-Pierre Robinot, Loire, FRA, 2015		£88.00	
Spectacular stuff from a legend of natural wine. Chenin from older vines, aged on its lees.			

*All of our wines are available for takeaway*

Orange wines have been produced for thousands of years and can trace their origin to Georgia. They are made from white grapes that have the skins left in contact with the juice as it ferments, giving both colour and texture to the wine. Expect wines with earth, spice and smoke which match perfectly with most dishes on our menu.

<b>ORANGE</b>	<b>Benimaquia Tinajas</b> , Bernabe Navarro, Alicante, SPA, 2015	£7.50	£42.00
	Moscatel de Alejandria made in amphora. Floral, fun and delicious.		
	<b>Caliptra Bianco</b> , Ca'Liptra, Marche, ITA, 2015	£8.50	£48.00
	A classic expression of Trebbiano with citrus, toasted almonds and herbs.		
	<b>Bianchetto</b> , Le Coste, Lazio, ITA, 2016		£60.00
	A wonderfully citric and fragrant blend of Procanico, Malvasia and Moscato.		
	<b>Paski</b> , Cantina Giardino, Campania, ITA, 2016	£12.00	£68.50
	The latest vintage of one of our favourite wines from one of our favourite producers.		
<b>RED</b>	<b>Gran Cerdo Tinto</b> , Gonzalo Grijalba, Rioja, SPA, 2017	£5.75	£26.00
	Juicy Tempranillo with red berries and earthy mineral notes.		
	<b>Le Clos St-Jean</b> , Joel Lapalue, Côte Roannaise, FRA, 2016		£31.00
	A lively and easy drinking Gamay. Fruity and mineral.		
	<b>Pompon Rouge</b> , Mas de La Font Ronde, Languedoc, FRA, 2016	£6.50	£34.00
	Fresh and fruity with strong tannins. An unusual blend, including the local Aramon varietal.		
	<b>Rosso Piceno di Gino</b> , Fattoria San Lorenzo, Marche, ITA, 2016	£6.75	£38.50
	A spicy Montepulciano and Sangiovese blend, rich with red fruits.		
	<b>Podere Della Filandra Chianti</b> , Buccianera, Tuscany, ITA, 2016		£42.00
	A pure expression of a classic from vines grown at high altitude amongst olive trees.		
	<b>Bullet Dodger</b> , Deliquente Wine Co., Riverland, AUS, 2017	£8.70	£48.00
	Montepulciano packed with punchy fruit. Soft tannins and a hint of spice.		
	<b>Rosso di Gaetano</b> , Le Coste, Lazio, ITA, 2015		£50.00
	A lively, juicy and pure Sangiovese full of red cherries and tea leaf.		
	<b>Saperavi Budeshuri</b> , Okro Wines, Kakheti, GE, 2015		£53.00
	Dry, concentrated and earthy Georgian wine full of vitality.		
<b>Rosso di Valtellina</b> , Ar.Pe.Pe, Lombardia, ITA, 2015		£57.00	
Delicate Alpine Nebbiolo. Spice and cherry with earthy undertones.			
<b>Blaufränkisch</b> , Rosi Schuster, Burgenland, AUT, 2015		£58.00	
Complex but refined. A well-structured and pure expression full of dark fruits.			
<b>Les Calades</b> , Mas Foulaquier, Pic Saint Loup, FRA, 2014	£11.45	£63.00	
Elegant, rich and velvety from the rugged landscape of the northern Languedoc.			
<b>Barbaresco Roccalini</b> , Paolo Veglio, Piemonte, ITA, 2014		£75.00	
A rich, complex and joyful wine from a humble micro-estate in Barbaresco.			
<b>Nude</b> , Cantina Giardino, Campania, ITA, 2008		£88.00	
Aglianico from 90 year old vines. Intense, rich ripe plums with cherry-like acidity to balance.			
<b>BEER</b>	<b>Studio Vienna Lager</b> , Signature Brewery, Leyton	£5.50	
	<b>Pale Ale</b> , The Five Points Brewery, Hackney	£6.50	
	<b>IPA</b> , The Kernel, Bermondsey	£6.50	
<b>SOFT DRINKS</b>	Hildon still/sparkling water – small/large	£2.50/£4.00	
	Pink grapefruit juice / orange juice / apple juice	£3.80	
	Wild elderflower / ginger beer / Sicilian lemonade	£3.80	

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