



ITALIAN RESTAURANT
& WINE BAR

WINE LIST

Welcome to Zitto Italian Restaurant & Wine Bar.

Italian Tapas, Pasta and Pizza are our specialities. We have an extensive wine list, most of which are available by the glass.

Zitto is the Italian word for “Shut Up”.

So... Buon appetito, mangia, bevi, e stai zitto!”

(Bon appetit, eat up, drink up and shut up!)

Italian Fizz

Botter

1. BRILLA PROSECCO

Refreshingly crisp. A complex bouquet with fruity notes reminiscent of peach, pear drops and green apple. Fresh and light on the palate with lots of lively bubbles. *(Italy)*

30.00 Btl 5.00 125ml

Botter

2. BRILLA PROSECCO ROSÉ

A delicate and complex bouquet with fruity notes of peach, green apple, lemon and floral notes of acacia and rosé. Fresh and light on the palate, with balanced acidity and body. An elegant glass of bubbles. *(Italy)*

30.00 Btl 5.00 125ml

Sea Change

3. ALCOHOL-FREE SPARKLING BRUT

From this ethically sourced wine, you can expect a fresh, fizzy and fruity glass. *(Italy)*

26.00 Btl 4.50 125ml

Champagne

Piaff

10. BRUT CHAMPAGNE

Aromas of baked apple and bread dough lead to a palate of citrus and stone fruits. The finish is fresh and lively. *(France)*

95.00 Btl 16.00 125ml

Italian White Wines

Botter

20. PINOT GRIGIO

A fresh, floral nose followed by a refreshing palate of crisp green apples enhanced with a twist of melon. (Italy)

24.00 Btl 4.50 125ml 6.00 175ml 8.00 250ml

Terre de Chieti

21. PECORINO

Mouth-watering, fresh and fruity, gently aromatic with a crisp, fresh finish. (Abruzzo)

25.00 Btl 5.00 125ml 7.00 175ml 9.00 250ml

Ca'Bolani

22. PINOT BIANCO

A delicate and citrus-driven flavour profile, with a clean and satisfying finish. (Friuli-Aquileia)

30.00 Btl 5.00 125ml 7.00 175ml 9.50 250ml

Sea Change

25. CHARDONNAY

Easy-drinking and full of flavour - fresh citrus and tropical fruits dominate the palate. Notes of black pepper and lime pair with a crisp, mouthwatering acidity. A well-balanced structure with a soft, delicious finish. (Salento)

28.00 Btl 5.00 125ml 7.00 175ml 9.00 250ml

Non Italian White Wines

Sand Boy

27. ATLANTIC ALBARINO

Fresh cut grass and citrus fruit. Lush acidity with soft, long, stone-fruit finish. (Spain)

37.00 Btl 6.50 125ml 8.50 175ml 11.50 250ml

Los Gansos

29. SAUVIGNON BLANC

This wine has a bright yellow colour with aromas of tropical fruits such as passionfruit and pineapple, along with subtle herbal notes. On the palate, it is fresh and fruity with a balanced acidity and a clean finish. (Chile)

24.00 Btl 4.50 125ml 6.00 175ml 850 250ml

Sea Change

59. SAUVIGNON BLANC

Celebrate summer with this fresh and zesty Sauvignon Blanc from Marlborough, featuring tropical fruit and citrus notes. (New Zealand)

38.00 Btl 6.50 125ml 9.00 175ml 13.00 250ml

Sea Change

60. PICPOUL DE PINET

Generous, expressing white fruit and citrus notes. Balance dominates a fine liveliness. It reveals delicate lemony notes and a slight touch of bitterness typical of the grape variety. (France)

36.00 Btl 6.00 125ml 8.00 175ml 11.00 250ml

Rosé Wines

Ca' Lunghetta

40. PINOT GRIGIO ROSÉ

This Italian Rosé is light, crisp, dry and full of summer fruit flavours. Excellent as an apéritif. (Veneto, Italy)

25.00 Btl 5.00 125ml 7.00 175ml 9.50 250ml

Campillo

41. GARNACHA ROSADO RIOJA

Clean, bright pale pink salmon in colour with an intense fruity character, pleasant floral notes and hints of tropical fruit. Fresh and fruity. (Spain)

35.00 Btl 6.00 125ml 8.00 175ml 11.50 250ml

Chemin de Provence

42. ROSÉ

Pale rosé in colour, with a nose full of red fruits with a hint of guava. A fresh and clean palate emphasises ripe strawberries and perfectly balanced acidity. (Spain)

32.00 Btl 5.50 125ml 7.50 175ml 11.00 250ml

Italian Red Wines

Botter

50. MERLOT DEL VENETO

A soft, velvety smooth red with lush plum characters. (Veneto)

24.00 Btl 4.50 125ml 6.00 175ml 9.00 250ml

Cerulli Spinozzi

51. MONTEPULCIANO D'ABRUZZO

A smooth red with juicy red berry fruits and a lasting, fruit-filled finish. (Abruzzo)

30.00 Btl 5.50 125ml 7.50 175ml 10.50 250ml

Corte Maggio

52. VALPOLICELLA RIPASSO

Intense garnet. Full-bodied, dry and complex with notes of cherry fruit, vanilla and cocoa on the nose. Robust on the pallet with cherry fruit. Balanced with soft tannins and a long finish. (Salento)

38.00 Btl 6.50 125ml 9.00 175ml 13.00 250ml

Brilla

53. PINOT NERO TREVENEZIE

Intense red with purple shades. Rich and fruity aromas of cherry and spicy notes of black pepper. Dry, full-bodied flavour with a smooth and velvety finish. (Veneto)

36.00 Btl 6.00 125ml 8.000 175ml 11.50 250ml

Primitivo

55. PUGLIA IGT BAROCCO

Fresh black cherry and raspberry characters. An easy-drinking style with bags of fruit and hints of fresh herbs. (Sicily)

25.00 Btl 4.50 125ml 6.00 175ml 9.50 250ml

Non Italian Red Wines

Barocco

56. PRIMITIVO PUGLIA

Intense ruby red colour with fruit cake aromas and full, rich fruit flavours with hints of cinnamon and nutmeg. (Puglia)

38.00 Btl 6.50 125ml 9.00 175ml 13.00 250ml

Goyenechea

71. MALBEC

Soft and fruity with little tannin and a good blackberry flavour. It is perfect with meat dishes of all kinds, especially with sauces and all classic Mediterranean cuisine. (Argentina)

30.00 Btl 5.00 125ml 7.00 175ml 10.00 250ml

Campillo

72. CRIANZA

Clean, bright, intense cherry-red with a ruby rim. Intense on the nose, fresh fruit hints, sweet and warm notes due to the barrel ageing. Pleasant on the palate, tasty. Long finish, smooth and toasted. (Spain)

42.00 Btl 7.00 125ml 9.50 175ml 14.00 250ml

Reserve Wines

We are pleased to offer a selection of fine Italian wine's from our own cellar. These are all limited edition availability — we hope you enjoy!

Cantine Volpi

100. BAROLO

Classic Barolo, 100% Nebbiolo with roses and truffle on the nose. A supple, rounded wine with a mixture of ripe fruit, chocolate and spice. (Piemonte)

95.00 Btl

Bossi

101. CHIANTI CLASSICO DI BOSSI

A blend of 90% Sangiovese, 7% Merlot and 3% Colorino. Sweet sensations of berry and toasted oak are evident in the aromas of mature cherry and violet. Fruit, tannin and alcohol achieve an elegant balance that carries through to the lingering finish. (Tuscany)

105.00 Btl

I Saltari

102. AMARONE DELLA VALPOLICELLA

Ruby in colour with violet flecks. A spicy aroma with hints of dried figs, morello cherry and fragrant herbs. Good persistancy on the palate with elegant tannins and pleasant, velvety balsamic note. (Veneto)

60.00 Btl

