

Lucca

BAR AND KITCHEN

Wine List

- Ca Lunga Euforia (Italy)** **£4.50 / £5.75 / £15.95**
Pale yellow colour with green reflections, crystalline lens, of medium consistency; al naso è delicato, fresh, fruity, with light hints of toast and vanilla on yellow flowers and exotic fruits.
- Valdemoreda Macabeo (Spain)** **£4.50 / £5.75 / £15.95**
This fresh dry Macabeo displays well-defined fruity aromas of peach and apple, with floral notes. Fresh and rounded in the mouth, with a long, smooth aftertaste of flowers and fruit.
- Pinot Grigio, Nina, Veneto (Italy)** **£4.75 / £5.95 / £16.95**
Crisp apple and pear fruit aromas with some floral overtones lead to a soft, medium-bodied palate with a clean, dry finish.
- Santa Alvara Sauvignon Blanc (Chile)** **£4.95 / £6.25 / £17.95**
This crisp Sauvignon Blanc offers aromas of gooseberry and elderflower, leading to a refreshing medium-bodied palate with green apple fruit flavours and a citrus kick on the finish.
- First Fleet Chardonnay (South-Eastern Australia)** **£16.50**
A delicious Chardonnay that captures the pioneering spirit of the first voyages to Australia in a crisp, modern style. Red apple and melon fruit fills a palate that is dry yet well rounded, making this a versatile accompaniment to food.
- Itynera Grillo, Sicily (Italy)** **£18.95**
This fine example of Sicily's traditional Grillo grape offers a fresh yet full-bodied wine with notes of citrus and herbs, a round, harmonious palate, and a refreshing, almost salty finish.
- Visconti della Rocca Fiano, Puglia (Italy)** **£18.95**
Richly fruited yet still crisp, this flavoursome Fiano has aromas of apricot, dried apple and Mediterranean herbs, a rounded mouthfeel lifted by citrus, and a refreshing savoury finish.
- Pinot Grigio Terre del Noce, Mezzacorona Vigneti Delle Dolomiti (Italy)** **£19.95**
Elegant, dry Pinot Grigio with apple and banana fruit aromas, floral lift in the mouth, and a clean, crisp finish.
- Rioja Blanco, Conde Valdemar, Bodegas Valdemar, Rioja (Spain)** **£21.95**
Fresh, intense aromas of fruits and white flowers, dominated by apple and pear nuances. Fruity and fresh on the palate with a crisp finish.
- Featherdrop Hill Sauvignon Blanc, Marlborough (New Zealand)** **£22.95**
Lively aromas of gooseberry, passionfruit, grapefruit and crisp red capsicum. Bold flavours of lemon, lime, grapefruit and gooseberry tantalize the palate and provide a refreshing finish.
- Zero-G Gruner Veltliner, Eschenhof Arnold Holzer Wagram (Austria)** **£23.95**
Light in body yet intensely flavoured, this Grüner Veltliner offers the typical white pepper and crisp green fruit aromas of the variety, allied to a creamy texture particular to the Wagram region.
- Gavi di Gavi La Contessa, Broglio, Piedmont (Italy)** **£23.95**
Great texture and precision, with distinctive greengage and almond notes on the palate. Fresh and dry.
- Chardonnay Tormaresca, Marchesi Antinori, Puglia (Italy)** **£24.95**
Bright, fruity, medium-bodied Chardonnay showing the purity and richness of Puglian fruit.
- Sancerre, Domaine Cherrier, Loire Valley (France)** **£29.95**
Fresh citrus on the nose, with a palate of melon and stone fruit balanced with subtle grassy notes and some bright minerality.

- Ca Lunga Incantesimo (Italy)** **£4.50 / £5.75 / £15.95**
 Beautiful Ruby Red, clear and great consistency; the plot is substantial and dense. The nose is powerful and complex, with the varietal characteristics of the grape variety that blend nicely with the calluses and plum jam.
- Valdemoreda Tempranillo (Spain)** **£4.50 / £5.75 / £15.95**
 Bursting with berry fruits (strawberry, raspberry and blackcurrant), and a creamy note on the nose. Full-bodied and fresh with hints of candy, and a long, complex finish.
- First Fleet Shiraz (South-Eastern Australia)** **£4.75 / £5.95 / £16.95**
 A vibrant Shiraz in a modern, easy-drinking style. Mulberry and plum fruit mixes with spice on the smooth-textured palate, making this a versatile accompaniment to food.
- Santa Alvara Merlot, Central Valley (Chile)** **£4.95 / £6.25 / £17.95**
 Smooth, juicy Merlot full of ripe plum and red berry fruit, medium weight and slightly spicy on the palate, and with a generous fruit-filled finish.
- Cabernet Sauvignon Siete Soles Central Valley (Chile)** **£16.50**
 Predominately Cabernet with a splash of Merlot, this wine has Ripe red fruit aromas with notes of blackberries, blueberries and black pepper. Medium bodied and well balanced.
- Angelo Montepulciano d'Abruzzo, Abruzzi (Italy)** **£17.95**
 A masterful combination of elegance and weight: a medium-bodied, ripe yet focused expression of Montepulciano.
- Primitivo, Visconti della Rocca, Puglia (Italy)** **£18.95**
 Intense, fruity Primitivo full of jammy plum fruit and savoury spice. Smooth-textured with a lick of vanilla on the finish
- Kleinkloof Pinotage, Paarl (South Africa)** **£19.50**
 Smooth berry fruit with hints of banana and herbs leads to a medium-full, spicy palate with impressive balance and richness.
- Gran Hacienda Pinot Noir, Santa Rita, Valle Central (Chile)** **£20.95**
 This pure, red-fruit scented Pinot Noir has a lively aroma, juicy texture, and a seductively silky finish.
- Norton Porteno Malbec , Bodega Norton, Mendoza (Argentina)** **£22.95**
 This luscious Malbec has aromas of violets, strawberries and black cherries, leading to a smooth, full-bodied palate with a hint of peppery spice.
- Promesa Rioja Crianza, Familia Martinez, Bujanda (Spain)** **£24.95**
 A classic style of Rioja, with strawberry, blackberry and rhubarb fruit flavours taking on a vanilla and cocoa smoothness during twelve months in oak barrels.
- NéPriCa (Negroamaro/Primitivo/Cabernet) Tormaresca, Antinori, Puglia (Italy)** **£25.95**
 Red fruits, black cherry and blackcurrant on the nose. On the palate, the spice of the Negroamaro is complemented by the juicy plum jam flavours of Primitivo, resulting in a soft and well-balanced wine.
- Santa Cristina Chianti Superiore, Antinori Tuscany (Italy)** **£29.95**
 A classic Chianti, offering aromas of red berry fruit, with vanilla and floral hints of violets. Flavourful, medium-bodied palate, fresh in structure and with a delicious balance of fruit and savoury notes.
- Barolo Ricossa, Sulpiano, Piedmont (Italy)** **£39.95**
 Complex nose with notes of violet and forest fruits. Floral, smoky and intensely elegant on the palate, this is Barolo at its best.
- Costasera Amarone della Valpolicella Classico, Masi, Veneto (Italy)** **£65.00**
 A masterful combination of elegance and weight: a medium-bodied, ripe yet focused expression of Montepulciano.

Rose

175ml / 250ml / Bottle

Pieno Sud Rosato (Dry), Puglia (Italy) **£4.75 / £6.00 / £16.50**

A refreshing rosé with notes of red fruits and orange blossom, dry but full of flavour, finishing with a bit of spice.

Zinfandel Blush, Nina, Puglia (Italy) **4.95 / 6.50 / 16.95**

Inviting aromas of redcurrants and orange zest, followed by a creamy medium-dry palate showing a nice balance of sweetness and fruit flavours.

Pinot Grigio Rosé, Nina, Veneto (Italy) **5.25 / 6.95 / 17.95**

With a delicate pale pink colour and an elegant nose of acacia flowers, this light-bodied dry rosé is delightfully refreshing.

Sparkling Wine

125ml / Bottle

Prosecco, Veneto (Italy) **4.95 / 25.00**

Pale yellow in colour, fine smell and fresh taste.
Dry, crisp and fruity with hints of bread crust and yeast.

Ca' del Console Prosecco Extra Dry (Italy) **5.50 / 26.00**

A classic, higher premium Prosecco with aromas of white peach, pear and flowers. The palate is fresh, not too dry, and clean as a whistle all the way through to the sparkling finish.

26.00

Viticoltori Acquesi Rosé Brut, Piedmont (Italy)

A beautiful pale pink colour, with a delicate aroma of spring flowers and orchard fruit, refined bubbles, and a crisp fruity finish.

Champagne

125ml / Bottle

Champagne Drappier Carte d'Or Brut **10.95 / 45.00**

A Pinot Noir-based champagne of style and finesse, Carte d'Or offers delicate aromas of white peach, quince and a touch of spice. The dry, elegant palate shows an impressive degree of concentration, along with fine bubbles and a long, crisp finish.



Champagne Laurent-Perrier **13.95 / 55.00**

Champagne Ruinart Brut **62.00**

Champagne Laurent-Perrier Rosé **79.00**

Cristal, Louis Roederer **250.00**



125ml glasses are also available on selected products, please ask at the bar for details.

Lucca Bar and Kitchen, 84 Princes Ave, Kingston upon Hull, HU5 3QJ, 01482 470088