

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