

HALF

FULL

White Wines

Gozo, Maltese Islands

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G01 **Bacchus- Vermentino (D.O.K Gozo)** € 14.00
Vermentino
Pale starw-coloured wine with light green highlights. Delicate aroma and a light bitter aftertaste.
Excellent with Octopus and Shellfish

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G02 **Victoria Heights Chardonnay (D.O.K Gozo)** € 9.00 € 14.00
Chardonnay
Soft, fruity dry wine produced from hand picked Chardonnay grapes grown in the valley vineyards of Gozo. Slightly honeyed barrel matured white wine full of character and subtle vanilla

Perfect companion with fish dishes

Malta

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M01 **Medina Girgentina & Chardonnay (D.O.K Malta)** € 9.00 € 14.00
Girgentina & Chardonnay
A skilful blend of the Malta grown noble grape, Chardonnay and the indigenous white grape Girgentina. The crispness and the fruitiness of the Girgentina complements the fullness and complexity of the Chardonnay perfectly to produce a refreshing dry white wine.
Excellent match for Goat Cheese

- Medina Sauvignon Blanc**
M02 **(D.O.K Malta)** € 14.00
Sauvignon
A crisp, dry wine a pleasant, tangy attack. Fruity flavours of Granny Smith apples with broader flavours of grapefruit and kiwi, all of which are pleasantly laced with aromas of freshly cut grass and nettle.
Excellent with Mussels and other Shellfish
- The Maltese Falcon**
M03 **Chardonnay (I.G.T Maltese Islands)** € 14.00
Chardonnay
An aromatic, fruity dry wine made from Malta grown Chardonnay grapes. The full flavoured white has tropical flavours and a crisp refreshing finish.
Ideal as an aperitif or with Pasta dishes, Seafood and Poultry
- Medina Vermentino - Zibibbo**
M04 **(D.O.K Malta)** € 14.00
Vermentino, Zibibbo
A delightfully fruit-packed, dry and aromatic white wine with a delicate floral bouquet made from a skilful combination of Vermentino and Zibibbo - two Malta grown grapes.
Perfect companion for Salads

Italy

IT01 **Vette Livio Felluga (Friuli, Italy)** € 29.50
Sauvignon Blanc

Straw yellow with greenish highlights. Notes of white melon with hints of grapefruit, tangerine and green herbs. Dry, full-bodied wine.

An outstanding partner for Asparagus, Vegetable Soups, and marinated Fish.

IT02 **Palio Trebbiano d'Abruzzo Citra Vini (Abruzzo, Italy)** € 14.00

Trebbiano

Pale straw yellow wine, delicately scented, pleasantly savoury and harmonic to the taste.

Excellent with Aperitifs, Fish, White Meats and Cheese

IT03 **Pinot Grigio Bottega Vinai (Trentino Alto Adige, Italy)** € 19.00

Pinot Grigio

Fresh, dry and flavourful with a firm structure leading into a lingering finish.

Perfect with Seafood, Risottos, Pasta and Fish

IT04 **Pálas Gavi Michele Chiarlo (Piemonte, Italy)** € 19.50

Cortese

Straw yellow with bright greenish reflections, floral and fruity. Notes of exotic fruits and white peach, harmonious, elegant very fresh with a pleasing roundness.

Excellent with white Fish

- Orvieto Classico Ruffino
(Umbria, Italy)**
- IT05 € 12.00 € 17.00
- Grechetto 50%, Procanico 30%,
Verdello 10% and Canaiolo Bianco
10%
- Subtle floral nose of light citrus
with hints of pear. Refreshing,
smooth, well-balanced wine with a
long fragrant aftertaste.
- Excellent pairing with
Mediterranean Platters, Soups,
grilled Fish and Seafood
- Castore Bellone Cincinnato
(Lazio, Italy)**
- IT06 € 17.00
- 100% Bellone
- Brilliant straw yellow colour;
delicate fruity nose, yellow peach;
fragrant, fresh palate with mineral
notes.
- Perfect with Pasta and Fish dishes.
- Corvo Glicine Bianco Vini
Corvo (Agrigento, Italy)**
- IT07 € 15.00
- Malvasia, Grillo
- Yellow with greenish tones, light,
fresh pleasantly aromatic wine.
- Easily combined with Appetizers,
first dishes, fried Fish, Vegetables
and Snacks
- Soave Classico**
- IT08 € 11.00 € 16.00
- Garganega, Trebbiano
- Straw yellow in colour excluding
crisp lemon characters with a racy
acidity and zingy aftertaste.
- Great companion for Game, Duck
and Pork

France

F01 **Chateau Petit Boyer Blanc
(Bordeaux, France)** € 24.00

100% Sauvignon Blanc
Dry white wine, balanced
without aggressive acidity.
Ideal with white Fish

F02 **Samorëns Côtes-du-
Rhône Ferraton (Rhône,
France)** € 22.50

White Grenache (60%) and
Clairette (40%).
Bright pale gold colour;
aromas of white flowers and
fruits on the nose; nicely
balanced on the palate.
Excellent with Salmon, Tuna,
Poultry and Cured Meats

F03 **Chablis, Ropiteau
(Burgundy, France)** € 24.00 € 35.50

Chardonnay
Pale gold, lovely brilliance and
crystal clear, elegant wine
with predominant notes of
fresh fruit with a slight hint of
oak.
Perfect with Fish, Poultry and
Goat Cheese

Chile

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- C01 **35 South Sauvignon Blanc Viña San Pedro (Central Valley)** € 20.00
- Sauvignon
- A fresh, fruity, dry wine with tropical fruit aromas and well rounded flavours.
- Delightful with Shellfish, Pasta, Fish Fillets and white Meats

- C02 **Tagua Sauvignon Blanc, Maipo Valley (Chile)** € 16.50
- Sauvignon Blanc
- Delicate yellow colour with greenish nuances with an intense aroma of tropical fruits. Herbal and citrus notes. Excellent balanced wine with a delicate acidity.
- Goes well with appetizers, Seafood, Fish and Salads

Argentina

- NW01 **Passo Blanco Pinot Grigio-Masi (Mendoza)** € 21.00
- Pinot Grigio & Torrontes
- Its body and exuberance come from the local grape variety, 'Torrontés', while the Pinot Grigio grapes, lightly dried, give it class and the style of a top Venetian white wine.
- Perfect companion for Pasta, Baked Fish , cold white Meats

South Africa

SA01 **The Winery of Good Hope
Chardonnay (Stellenbosch)** € 16.00
Chardonnay
An easy-drinking, yet classy wine with lovely freshness, citrus flavours and elegance.
Ideal with Veal, Chicken, Pork and Prawns

SA02 **Simonsig Chenin Blanc
(Stellenbosch)** € 16.50
Chenin Blanc
Delightful wine that is filled to the brim with fruit with a silky smooth finish
Ideal with Shellfish and Pasta dishes.

Australia

NW02 **Jim Barry JB Riesling
Watervale (Clare Valley,
Australia)** € 18.50
Reisling
Brilliant pale yellow wine with a fresh honey dew melon on the nose. The palate delivers ginger, mouth-watering juiciness, crisp granny smith apple like acidity. Excellent with Pork, Shellfish, Poultry, Appetizers, Snacks and Cured Meats

NW03 **Jacob's Creek Sauvignon
Blanc (South East Australia)** € 22.00
Sauvignon Blanc
Pale green wine with tropical notes of grapefruit. Intense lemony flavours with a balanced acidity and a delightful crisp finish. Enjoy this wine with Salads, Fish and Cheeses

Red Wines

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Gozo, Maltese Islands

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G03 **Bacchus - Cabernet Sauvignon (D.O.K Gozo)** € 14.00

Cabernet Sauvignon

Robust, elegant, soft, medium-bodied red wine that is skilfully transformed into a rich, beautiful red wine. A fruity aroma that alone evokes the name Cabernet Sauvignon.

Excellent with Beef Steaks

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G04 **Victoria Heights Merlot (D.O.K Gozo)** € 9.00 € 14.00

Merlot

Full flavoured, robust fruity red wine with an elegant austere wine full of character and flavour. Wine may contain natural sediment deposits as a result of its aging process.

Excellent with Red Meats

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G05 **Victoria Heights Cabernet Sauvignon (D.O.K Gozo)** € 14.00

Cabernet Sauvignon

Young vibrant, full-bodied robust, fruity, red wine made from Cabernet grapes with intense red berry flavours with a kiss of oak.

Ideal with Red Meats and Game

Malta

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M05 **Medina Syrah Carignan & Grenache (D.O.K Malta)** € 9.00 € 14.00

Syrah, Carignan, Grenache

Easy-drinking un-oaked red wine with great charm and finesse.

Light-bodied, juicy red wine with fruity flavours leaving an aftertaste that lingers attractively in the mouth.

Pairs nicely with Pasta Dishes

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M06 **Medina Cabernet Franc (D.O.K Malta)** € 14.00

Cabernet

Young, robust, vibrant full bodied, fruity wine boasting intense red berry flavours and a long broad finish.

Combines well with Beef, Pork, Poultry, and soft Cheese

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M07 **The Maltese Falcon (Maltese Islands I.G.T)** € 14.00

Merlot

Fruity, easy-drinking, full-bodied wine made from hand-picked Malta grown Merlot grapes. It has soft, ripe flavours with a firm austere finish.

Perfect with Beef and Game dishes

Italy

- IT09 **Palás Barbera d'Asti DOCG
(Piemonte, Italy)** € 19.50
- Barbera
Intense medium-bodied wine with a ruby red and brilliant violet hues. Fruity aromas and notes of red fruits on the nose with a fresh cleansing taste.
Excellent with grilled Meat, Fish, Mussels and Tomato-based Pasta
- IT10 **Chianti Superiore DOCG
(Tuscany, Italy)** € 24.00
- 90% Sangiovese, 10% Canaiolo Nero
An intense, fine, floral aroma with clear reference to violets. A harmonious, dry, sapid, tannins taste well balanced with the fruit. Perfect with Risottos, Chicken and Lamb
- IT11 **Pollùce Nero Buono IGT
Cantina Cincinnato (Lazio, Italy)** € 17.00
- Nero Buono 100%
Ruby red colour with purple highlights; intense and fragrant nose with scents of red fruits; delicate fruity palate, harmonic, with an elegant complexity.
Excellent pairing for strong tasting dishes

- IT12 Nero D'Avola IGP - Cantina Colosi (Sicilia, Italy)** € 19.00
 100% Nero d'Avola.
 Dry, full-bodied, deep, purple/red wine with an intense nose featuring black pepper and spices. The palate offers layers of fruit with bursts of berry, offering excellent balance and complexity, with a soft, long finish. Perfect with Tomato-based Pasta and aged Cheese
- IT13 Palio Montepulciano d'Abruzzo (Citra Vini, Abruzzo)** € 15.00
 Montepulciano
 Intense ruby red wine with red-berries fragrance and spicy notes , full-bodied, harmonic and perfectly tannic taste.
 Ideal for Red Meats, Game and Seasoned Cheese
- IT14 Valpolicella Classico Bolla (Bolla, Italy)** € 11.50 € 19.50
 75% Corvina and Corvinone, 25% Rondinella
 An intense ruby red colour with garnet hues; dry, savoury and harmonic taste with a distinct finish of wild berries.
 Great companion with Roasts, Game and tasty Pasta dishes
- IT15 Corvo Glicine, (Sicily, Italy)** € 15.00
 Malvasia, Grillo
 A medium dry fresh and fruity wine made from native grapes. Fruity aromas lead to full flavour on the palate and a hint of almonds.
 A perfect companion for aperitifs and Shellfish

France

- Samorëns Côtes-du-Rhône Red**
- F05 **Ferraton (Rhône, France)** ??? € 22.50
Grenache (80%), Syrah (15%),
Cinsault (5%)
Garnet colour with ruby reflects
with a very ripe red fruit on the
nose. Nicely structured with firm
and meaty tannins on the palate.
Aromas of small ripe fruit and spices.
Excellent companion for Beef, Lamb
and Game
- Chateau Petit Boyer Cuvée Armand (Bordeaux, France)** € 30.00
90% Merlot Noir 10% of Cabernet
Franc
Round and supple palate with very
smooth tannins.
Enjoy this wine with Beef, Veal,
Game and Poultry
- Saint Emilion Cordier (Bordeaux, France)** € 27.00
80% Merlot, 15% Cabernet Franc 5%
Cabernet Sauvignon
Full-bodied wine. Complex aromas
of plums, chocolate and chalk. Juicy
with a super-defined, stony texture.
Awesome freshness and delicate
fruit.
Food pairing Beef, Veal, Game and
Poultry
- Beaujolais-Villages, Louis Jadot (Rhône, France)** € 18.00
100% Gamay
Strong red purple colour. Fresh red
fruits on the nose with a hint of dark
cherry. Slightly spicy with a touch of
grey pepper, liquorice and a touch of
rose flower. Well balanced with a
nice acidity and a tannins presence
on the finish.
Perfect companion to grilled red

Chile

- C03 **Tagua Merlot (Central Valley, Chile)** € 14.00
- Merlot
- Our Gran Verano Merlot is a ruby red colored wine and possesses fresh fruit aromas with a touch of cherry. It displays an elegant finish with soft, round tannins.
- Ideal choice for Tomato-based Pasta and Pork

- C04 **35 South Cabernet Sauvignon Viña San Pedro** € 20.00
- Cabernet Sauvignon
- Luscious sweet tannins marry with intense red fruits before leaving a delicious sweet lasting finish on the palate. Blends well with Red Meats, Duck, Mature Cheese

Argentina

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- NW04 **Passo doble Malbec Masi (Tupungato Valley, Mendoza)** € 21.00
- Malbec-Corvina
- Modern wine with non conformist style, striking for its intense fruitiness and delicate spiciness.
- Excellent with Red Meats, Roasts, Game, or richly-flavoured Cheese

- NW05 **Altos Hormigas Malbec Clasico (Mendoza, Argentina)** € 22.50
- Malbec
- A bright ruby red color wine with a fruity nose of plums and raspberries complemented with herbal notes. The first palate shows supple tannins with a balanced acidity. Notes of crisp red fruits, with a soft texture and a long finish.
- Ideal to pair with red Meats, Pasta or grilled Vegetables.

South Africa

- S03 **The Winery of Good Hope Pinotage (Bush Vine)** € 15.50
- Pinotage
This full-bodied Pinotage is smooth with a strong alcohol taste, red berry flavours, and a spicy finish with moderate aromas of mild fruits.
Excellent with Beef, Veal, Salmon and Risottos

- S04 **Simonsig Cabernet Sauvignon-Shiraz (Stellenbosch)** € 16.50
- Cabernet Sauvignon-Shiraz
It's a vigorous and juicy blend which exhibits a fine fruit concentration whilst at the same time showing captivating oak on the nose.
Ideal for Red Meats, Tomato-based Pasta and Spicy food

Australia

- NW06 **Jim Barry JB Shiraz (Clare Valley, Australia)** € 21.00
- Shiraz
A deep red with an aroma of mixed berry and plum, overlay of violet florals, garden herbs, and a touch of clove spice. The palate is medium bodied dominated by lively bursts of berry fruits. Juicy plum and blackberry flavours persist through the finish, with sweet spice and florals to close.
Enjoy with chargilled, braised or roasted Red Meats.

- NW07 **Shiraz Bin 555, George Wyndham (Hunter Valley)** € 24.50
- Shiraz
Deep red with purple hues. Spicy plum, black pepper, cloves and chocolate aromas. Plum and dark cherry fruits with spicy notes. Palate richness with balance and flavour persistence enhance the

Rosé Wines

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Gozo

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G06

Rustico Rosé

€ 16.00

Syrah/Merlot

The Rustico Rosé is a delightfully fruity rosé wine achieved through skilful fermentation of the Syrah/Merlot grape. Soft, rosy coloured, sophisticated wine with a pleasant and fruity flavour.

Best appreciated with Seafood, Poultry and Pasta dishes

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Victoria Heights Rosé Shiraz (D.O.K Gozo)

G07

€ 14.00

Shiraz

Easy drinking, fruity, dry rosé. Ripe sweet fruit has given this wine concentrated red berry flavours with a slightly higher degree of natural alcohol.

Easy-drinking wine ideal with Shellfish, Salads and Pasta dishes

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Malta

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Medina Grenache Rosé (I.G.T Maltese Islands)

M08

€ 9.00 € 14.00

Grenache

A fruity, aromatic rosé produced entirely from Malta grown Grenache grapes with a lush strawberry nose with hints of cherry and forest fruits on the palate.

Excellent with light Starters and Salads

- M09 The Maltese Falcon Syrah Rosé (I.G.T Maltese Islands)** € 14.00
- Syrah
 Soft, fruity, easy-drinking, medium-dry rosé with a delicate strawberry bouquet and ripe fruity flavours.
 Excellent with fish like Pagell (Red Snapper) and Skorfna (Rock Fish) or Seafood specialities like Octopus and Calamari and assorted Shellfish platters
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- France**
- F09 Rose D'Anjou Famille Bougrier (Loire, France)** € 15.00
- 50% Gamay and 50% Grolleau.
 Inviting nose of strawberries, cherries, bananas, minerals, green leafy herbs and citrus zest. Easy drinking, slightly medium body with crisp acidity. Good length finish with lime zest with a touch of residual sweetness buffered nicely by the nice acidity.
 Ideal with Poultry dishes and Salads
- USA**
- NW08 'Stowells' White Zinfandel (California, USA)** € 15.00
- Zinfandel
 Zinfandel Wine is a light bodied, medium sweet rosé, full of summer fruit pudding flavours with a hint of white pepper to finish.
 Perfect companion for Salads, Fish, Meat and Pasta dishes

Sparkling & Cham- **pagne**

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- M10 **Gellewza Frizzante Rosé (I.G.T Maltese Islands)** € 17.00
- Gellewza
A Rosé wine made entirely from indigenous red grape variety Gellewza. This delicious semi-sparkling, medium dry wine is bursting with ripe fruity flavours. A delicate strawberry bouquet is followed by a steady stream of 'fiz and fruit'.
Excellent as an aperitif
- I16 **Lunetta Prosecco Spumante Cavit (Trentino Alto Adige)** € 17.00
- Glera
Light and fruity Prosecco with hints of Apple and Peach on the nose. Softly sparkling palate with characters of soft ripe stone fruits.
Delightful as an aperitif or with Antipasti, Shellfish and Seafood
- S05 **Kaapse Vonkel Brut Simonsig (Western Cape, S. Africa)** € 23.00
- Chardonnay & Pinot Noir
The flavour of freshly baked bread comforts the palate, while the fine balance between the fruit and acidity displays beautiful finesse and elegance.
Excellent companion with Shellfish, Fish and desserts

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| F10 | Moët & Chandon Champagne (Épernay, France) | € 35.00 | € 65.00 |
| | <p>Vibrant intensity of green apple and citrus fruit, mineral nuances and white flowers and the elegance of blond notes. A generous palate combining sumptuousness and subtlety of white-fleshed fruits (pear, peach, apple) with soft vivacity of citrus fruit and nuances of gooseberry.</p> <p>Can be served throughout the meal from aperitifs to desserts</p> | | |

Sweet Wines

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| M11 | Classic Collection, Casella- Moscato | € 17.00 | |
| | <p>Moscato</p> <p>A deliciously golden sweet rich concentrated wine produced entirely from Moscato grapes. Marmalade flavour with scents of honey and butterscotch.</p> <p>Perfect companion for desserts</p> | | |
| IT17 | Palas Moscato d'Asti DOCG, Michele Chiarlo (Piemonte) | € 19.00 | |
| | <p>White Moscato</p> <p>Brilliant straw yellow with white flowers and tropical fruit aromas on the nose. Balanced, persistent fragrance, with fine bubbles and a fresh, moderately sweet and savoury finish.</p> <p>Excellent with desserts or as an aperitif</p> | | |