



DRINKS & WINE



WINE LIST

WINE BY GLASS BOTTLE

SPARKLING WINE



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| 1 Prosecco Extra Dry Ca' del Console (<i>Veneto, Italy</i>) | £7.00 £32.00 |
| A classic 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. | |
| 2 Prosecco Rosé Ca' del Console (<i>Veneto, Italy</i>) | £32.00 |
| 3 Franciacorta Cuvée Royale Marchese Antinori (<i>Lombardy, Italy</i>) | £11.50 £60.00 |
| Superb traditional method fizz from the Antinori stable; crisp apple fruit with lemony finesse has acquired subtle richness and perfect tiny bubbles from extended time on the lees. | |
| 4 Champagne Testulat Blanc de Blancs (<i>Champagne, France</i>) | £75.00 |
| Light and subtle with notes of apple and quince; crisp and well-balanced in the mouth, with delicate bubbles and true blanc de blancs purity. | |
| 5 Hundred Hills Signature Rosé (<i>Oxfordshire, Great Britain</i>) | £85.00 |

ROSE WINE



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| 13 Pinot Grigio Rosé Poggio Alto (<i>Veneto, Italy</i>) | £7.50 £27.50 |
| With a delicate pale pink colour and an elegant nose of acacia flowers, this light-bodied dry rosé is delightfully refreshing. | |
| 14 Merlot, Rosa dei Masi (<i>Friuli-Venezia Giulia, Italy</i>) | £11.00 £40.00 |
| Brilliantly characterful rose, delicate in colour but full of flavour, with lip-smacking cherry and blackcurrant fruit character, some creamy complexity, and a refreshing dry finish. | |

WHITE WINE



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| 6 Grecanico Violetto (<i>Sicily, Italy</i>) | £6.95 £24.50 |
| Delicately floral, with notes of apple blossom and citrus peel. Fresh and lively to taste, crisp orchard fruits intermingle with riper peach flavours, and subtle almond notes add depth to the finish. | |
| 7 Fiano Codici Masserie (<i>Puglia, Italy</i>) | £27.00 |
| This characterful grape from southern Italy gives a rich, peachy style balanced by a lively citrus crispness. | |
| 8 Pinot Grigio Modello, Masi (<i>Friuli-Venezia Giulia, Italy</i>) | £7.75 £29.00 |
| 9 Sauvignon La Di Motte (<i>Friuli-Venezia Giulia, Italy</i>) | £8.00 £32.00 |
| 10 Chardonnay Tormaresca (<i>Puglia, Italy</i>) | £36.00 |
| Bright, fruity, medium-bodied Chardonnay showing the purity and richness of Puglian fruit. | |
| 11 Gavi di Gavi La Contessa (<i>Piedmont, Italy</i>) | £10.50 £38.00 |
| Great texture and precision, with distinctive green apple and almond notes on the palate. Fresh and dry. | |
| 12 Greco di Tufo, Tenute Pietrafusa Villa Matilde (<i>Campania, Italy</i>) | £45.00 |
| The wine offers bold flavours of white peach and apricot, giving way to notes of citrus and an appealing mineral streak. The palate is rich and well-structured and the finish leaves a subtle yet lingering flavour of sweet almonds. | |

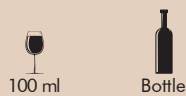


RED WINE



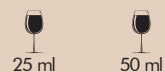
- 15 Negroamaro Vialetto (*Puglia, Italy*) £6.95 | £24.50
Ripe and juicy, with a succulent dark fruit character, satisfyingly rich to taste with elegant, spicy undertones and a hint of liquorice on the finish.
- 16 Primitivo Codici Masserie (*Puglia, Italy*) £27.00
This full-bodied and bold Primitivo has an abundance of red berry fruit flavours, alongside notes of dark fruit jam. The palate is soft and well-rounded, with a hint of spice on the finish.
- 17 Merlot Terre del Noce delle Dolomiti (*Trentino-Alto Adige, Italy*) £7.75 | £29.00
Smooth, easy-drinking Merlot with plum and red cherry fruit, and a hint of dark chocolate on the finish.
- 18 "Galioppo" Cirò Rosso Segno, Librandi (*Calabria, Italy*) £32.00
- 19 Montepulciano Montipagano, Umani Ronchi £8.50 | £35.00
(Organic) (*Abruzzo, Italy*)
Plentiful fresh red berries lead onto pleasing herbal flavours and subtle notes of spice from the oak. The palate is medium-bodied, with elegant, well-rounded tannins and a long, fresh finish.
- 20 Valpolicella Classico Bonacosta, Masi (*Veneto, Italy*) £38.00
Intense aromas of fresh cherries and raspberries accompanied by hints of spices such as cloves. Refreshing on the palate with a long finish of vanilla and cherry notes.
- 21 "Sangiovese" Sabazio Rosso di Montepulciano, La Braccasca £11.50 | £43.00
(*Tuscany, Italy*)
Earlier-drinking than its big brother, Vino Nobile di Montepulciano, this wine offers bright ruby colour, floral aromas and hints of black currant, a medium-bodied palate and a long mineral finish. Ideal substitution for Chianti.
- 22 Barbera d'Asti Fiulot, Prunotto (*Piedmont, Italy*) £45.00
Fragrant on the nose with hints of plum and cherry. On the palate it is well structured and soft, showing the typical red fruit and bright character of the Barbera variety.
- 23 Merlot/Cabernet, Brentino Maculan (*Veneto, Italy*) £48.00
A Bordeaux-style blend of fine depth and concentration, with the plums and spice of the Merlot rounding out the Cabernet's backbone of cassis; ripe and harmonious.
- 24 "Aglianico" Il Sigillo, Cantine del Notaio (*Basilicata, Italy*) £70.00
Made from super-ripe, late-picked grapes, this wine bursts with a vibrant cherry jam and blackberry aroma. The palate is also exuberantly fruity, tempered by notes of dark chocolate and liquorice. It retains remarkable freshness and lightness of such give
- 25 Barolo, Paolo Scavino (*Piedmont, Italy*) £93.00
- 26 Amarone Vaio Armaron, Serego Alghieri (*Veneto, Italy*) £115.00
Concentrated and elegant on the nose, with hints of spices and sumptuous ripe red fruit. The velvety palate is dominated by the same notes, with added flavours of wild flowers and herbs. Dry on the finish with excellent length.

DESSERT WINE

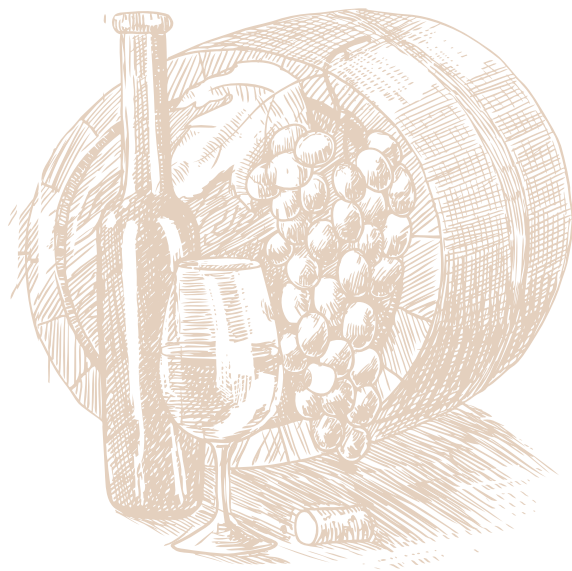


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| 27 Dindarello, Maculan, Half 2023 (Veneto, Italy) | £9.00 £32.00 |
| 28 Moscato d'Asti, Prunotto 2024 (Piedmont, Italy) | £35.00 |
| MoscatoTypical Moscato characteristics on the nose, with hints of acacia honey and hawthorn. Feather-light at 5% alcohol, with a gentle sparkle and a delicate sweetness lifting the aromas of fresh grapes and spring flowers. | |

SPIRITS



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| 29 Grappa Bassano Classica, Poli Italy | £4.25 £8.00 |
| 30 Grappa Po' di Poli Morbida (Moscato) (Italy) | £5.00 £9.00 |
| 31 Gin Poli Marconi 46 (Italy) | £5.00 £9.00 |
| 32 Poli Miele Honey Liqueur (Italy) | £4.00 £7.00 |
| 33 Four Roses Original Kentucky Straight Bourbon, 40% (USA) | £4.00 £7.00 |
| 34 Amaro Lucano (Italy) | £5.00 |
| 35 Cognac XO Premier, Château de Beaulon (France) | £9.00 £17.50 |



APERITIFS

Aperol Spritz	£11.00
Aperol, Ca Del Console Extra Dry Prosecco & Fever-Tree Soda	
Lemincello Spritz	£11.00
Lemoncello ,Ca Del Console Extra Dry Prosecco & Fever-Tree	
SodaBellini	£9.50
Funkin Peach Pure , Ca Del Console Extra Dry Prosecco	

COCKTAILS

Mojito	£10.50
Rum, Sugar Syrup, Freshly squeezed lime juice, Fresh mint Fever-tree Soda	
Cosmopolitan	£10.25
Vodka, Triple sec, Frobishers Cranberry juice & freshly squeezed Lime juice	
Expreso Martini	£10.25
Vodka, Coffe Liqueur, Sugar syrup, Espresso	
Godfather	£11.00
Amaretto, Bourbon, Lemon, Sugar Syrup, Egg white	
Casa Colada	£11.00
Marshfield Coconut ice cream, Malibu, Frobishers Pineapple juice, crushed ice	
Negroni	£10.00
Gin, Campari , Sweet Vermouth	
Pornstar Martini	£10.50
Vanilla Vodka, Passoa, Freshly squeezed Lime juice, Sugar Syrup, served with a shot Casa Prosecco	
Dirty Martini	£10.50
Grey Goose Vodka, Martini Dry Vermouth & Olive Brine	

DRUGHT BEER

Peroni	(1/2 Pint) £3.60
	(Pint) £6.20
Thatchers	(1/2 Pint) £2.90
	(Pint) £5.70

BOTTLES

Nastro Azzuro Peroni	£5.00
Birra Moretti	£5.00
Corona Extra	£5.00
Koppaberg	£6.50
London Pride	£6.50

WHISKEY(25ml)

Jameson's	£4.50
Monkey Shoulder	£5.80
Jack Daniel's	£5.20
Johnnie Walker Black Label	£6.80
Glenfiddich	£6.80

BRANDY, COGNACS AND ARMAGNACS (25ml)

Courvoisier VSOP	£4.60
Vecchia Romagna	£4.60
Armagnac Mousquetaire du Roy Xo	£6.95
Remy Martin VSOP	£6.50

SOFT DRINKS

Fever Tree Tonic, Slimline Tonic , Mediterranean Tonic, Soda Water	£3.50
Apple Juice	£3.50
Orange Juice	£3.50
Cranberry Juice	£3.50
Pineapple Juice	£3.50
Coke	£4.20
Diet Coke	£4.20
Sprite	£4.20
Bottle Green Elderflower	£4.60
Aqua Pana Still Water	£5.00
San Pellegrino (sparkling water)	£5.00

PORT

LBV port Ferreira	£5.50
Graham's 10 years old Tawny Port	£7.50

LIQUEURS AND SPIRITS

Limoncello	£3.00
Sambuca	£3.20
Campari	£4.00
Aperol	£4.00
Amaretto	£4.00
Southern Comfort	£4.00
Tequila	£3.60
Frangelico (50ml)	£5.60
Tia Maria	£4.20
Grappa Bassano	£3.90
Baileys (50ml)	£5.40

RUM

Captian Morgan's	£4.60
Bacardi	£4.60
Malibu	£4.60

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Gordon's	£4.00
Gordon's Pink	£4.00
Tanqueray	£4.00
Whitley Neil Raspberry	£4.50
Bombay Sapphire	£5.00
Hendricks	£6.00
The Botanist	£6.00

VODKA

Russian standard	£4.00
Smirnoff	£4.20
Grey Goose	£7.00
Belvedere	£7.00
Ciroc Vodka	£7.00



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