



caffè  
**parma**  
part of the Paperino's Family

## WINE LIST

## WHITE WINES

	125ml Glass	175ml Glass	250ml Glass	Bottle
<p>PINOT GRIGIO, SACCHETTO, VENEZIE GIULIA</p> <p>A real step up from your average PG. This wine hails from the premium Veneto region, elegant and floral with delicious apple and pear fruit.</p>	£3.45	£4.95	£6.80	£19.95
<p>GAVI 'PALAS', MICHELE CHIARLO, <i>P</i></p> <p>From one of Piedmonts iconic producers. Palas Gavi is modern, fruit forward and delicious, an Italian classic.</p>				£23.95
<p>TREBBIANO, NOVITA</p> <p>A lesser known grape, yet so easy to enjoy.</p>	£3.05	£4.20	£5.65	£16.95
<p>TERROIR PICPOUL DE PINET, <i>P</i> GÉRARD BERTRAND</p> <p>The seafood wine! Hailing from the hills surrounding the mussel bays of the Languedoc coast. Gerard Bertrand is not only a major award winning wine maker but he is also a French Rugby international number 8.</p>				£22.00
<p>SAUVIGNON BLANC, FAUTLINE <i>P</i></p> <p>OK, it's not Italian but it is a modern classic! Made by one of New Zealand's top wine making teams, this is packed with gooseberry and green peppers. Marlborough Savvy as it should be.</p>	£3.80	£5.60	£7.50	£22.50
<p>SOAVE, CA'RUGATE <i>P</i></p> <p>Named one of the top 5 Soave producers in Italy, a truly delicious example, excellent with our Northern Italian Cuisine.</p>				£23.50
<p>CHARDONNAY, IL CASONE</p> <p>An old Paperino's favourite, fresh and fruity a perfect all rounder.</p>	£3.10	£4.25	£5.70	£17.95

## ROSÉ WINES

	125ml Glass	175ml Glass	250ml Glass	Bottle
<p>PINOT GRIGIO ROSE, Ca'Solare, Italy</p> <p>A lighter style, with subtle strawberry flavours.</p>	£2.95	£4.30	£5.80	£17.50
<p>GÉRARD BERTRAND, GRIS BLANC, Languedoc-Roussillon, France</p> <p>Bringing the south of France to the West of Scotland. This is a light and elegant style of Rose, that is perfect with our seafood platter.</p>	£3.80	£5.50	£7.00	£21.00

## RED WINES

	125ml Glass	175ml Glass	250ml Glass	Bottle
<b>BARBERA D'ASTI, CA SOLARE</b> Dark, spicy, smoky flavours- classic Barbera.	£3.45	£5.20	£6.80	£19.95
<b>VALPOLICELLA CALSSICO SUPERIORE RIPASSO, CLIVUS P</b> Deep garnet in colour,full bodied yet full of vibrant raspberry fruits and herb flavoured finish.				£31.00
<b>NEGROAMARO IL PUMO CANTINE SAN MARZANO P</b> An absolute must try from the European Winery of the year. Big and bold with soft juicy fruits and a hint of black olive make this a brilliant food wine.	£3.35	£4.85	£6.30	£18.95
<b>MALBEC, DONA PAULA ESTATE</b> This estate Malbec is a blend of grapes from the three best vineyard sites in Mendoza, beautifully balanced with intense dark fruits, liquorice and spice.				£24.00
<b>CHIANTI GENTILESCO BONNACHI</b> A family owned winery for 3 generations, a modern and easy drinking style of Chianti.	£3.55	£5.20	£6.80	£19.95
<b>BAROLO 'PATRES', SAN SILVESTRO</b> The king of Italian wines, Nebbiolo, achieves the prefect balance of elegance, concentration and complexity.				£36.00
<b>SANGIOVESE RUBICONE, NOVITÀ</b> Soft and juicy with redcurrant and raspberry fruit.	£3.05	£4.20	£5.65	£16.95

## DESSERT WINES

	375ml Bottle
<b>NIVOLE MOSCATO D'ASTI HALVES, MICHELE CHIARLO P</b> Quite simply one of the most delicious dessert wines we have ever tasted.	£14.50

## SPARKLING WINES & CHAMPAGNE

	125ml Glass	Bottle
PROSECCO DOC, FAVOLA, Veneto, Italy Everyone's favourite bubbles! Fresh and fruity, the perfect way to start your meal.	£4.75	£23.00
PINOT GRIGIO ROSE, Vetrignano, Italy A delicious, Prosecco styled, pink fizz.	£4.75	£23.00
PROSECCO CA'VITTORIO DOCG Top notch Prosecco from the famed Conegliano and Valdobbiadene region, worthy of a quality Champagne		£27.00
LAMBRUSCO ROSSO, MEDICI ERMETE, EMILIA ROMAGNA, Italy <i>P</i> A lightly sparkling red, wonderful juicy fruits and hint of spice. The perfect pizza accompaniment.		£19.95
MOET CHANDON CHAMPAGNE Moet Chandon our house champagne, needs no introduction.		£52.00
MOET CHANDON ROSE CHAMPAGNE Moet Chandon Rose a style that distinguishes itself by its bright fruitiness.		£65.00
VEUVE CLICQUOT YELLOW LABEL One of the true legends of champagne.		£60.00
DOM PERIGNON VINTAGE 2005 Iconic, elegant, timeless.		£185.00

## RESERVE WINES

### WHITE WINES

	Bottle
ATTEMPS, SAUVIGNON BLANC COLLIO 2013 Winner of UK Sommelier Award Critics choice in 2015 and multiple Gold medals. Elegant and mineral, an absolute must try wine.	£29.95
ANCILLA LUGANA, LUGANA 'ELLA' DOC 2015 A truly wonderful small family producer making the best Lugana we have tasted. Minimal intervention in the winery gives this wine an incredible purity.	£29.95
POMINO BIANCO DOC, <i>P</i> CASTELLO DI POMINO, MARCHESI DE' FRESCOBALDI 2014 The Pomino Estate in the Apennine mountains is the highest in Tuscany, making it the perfect place for growing Chardonnay. Pomino Bianco is a blend of Pinot Bianco, Chardonnay with just a touch of oak. A wine of true elegance and finesse.	£28.95

### RED WINES

	Bottle
FRESCOBALDI, POMINO ROSSO, PINOT NOIR CASTELLO DI POMINO 2011 Hailing from Tuscany's highest vineyards, this Pinot Noir is just wonderful. Elegant and refined, with cherry and raspberry fruit and a hint of spice.	£40.00
CA'RUGATE, AMARONE 2013 A wine that needs no introduction, big, bold and complex. This one from Ca Rugate is right up there for us.	£45.00
FRESCOBALDI, <i>P</i> BRUNELLO DI MONTALCINO 2010 The Frescobaldi Family have made wine in Tuscany for over 700 years! One of the worlds most renowned red wine producers. This Brunello from the magical 2010 vintage is stunning. Hailed as the best vintage in the last 50 years! The wine is hugely approachable, with incredible depth and complexity.	£65.00

***The move to Caffè Parma has been a long time dream of mine. It has given us the chance to look at every aspect from the ground up.***

*This wine list has been carefully chosen to match perfectly with our Northern Italian style menu, with Italy at its core but incorporating some of the best of the rest of the world.*

*We have added a number of award winning wines from some of the world's most renowned producers including Frescobaldi, Michele Chiaro, Ca Rugate and Dona Paula.*

*I have personally selected all of the wines (a tough job I know!) a couple of my favourites include:*

*Medici Ermete, Lambrusco Rosso Secco 'Favorita', – very close to my heart as it is from my home region of Emilia Romagna (and my mothers favourite) perfect with Culatello di Zibello or even a pizza.*

*Ancilla Lugana is a class act, as a family business we love working with like minded wineries, one of the best Lugana's I have tasted. Try a bottle with our seafood platter.*

*San Marzano 'IlPumo' Negromaro European winery of the year 2015. Puglia is known as the new world of Italy and is bang on trend.*

*Keep an eye out for our staff favourites (noted by Parma 'P').*

*I hope you enjoy the wines.*

*Stefano*

30A HYNDLAND ROAD GLASGOW G12 9UP

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