

# Il Posto

## DRINKS LIST

### SPARKLING WINE

#### Terredirai Prosecco Extra Dry DOC

*Veneto, Italy*

Lively and fresh with notes of apple and pear. Perfect for celebrations or a sunny afternoon.

125ml £6.50    Bottle £36.00

#### Domaine des Jeanne Bulle Blanche NV

*Lubéron, France*

Crisp and clean with a hint of citrus. A versatile choice that pairs well with seafood or light salads.

125ml £6.50    Bottle £36.00

#### Domaine des Jeanne Bulle Rosé NV

*Lubéron, France*

Delicate and fruity with aromas of strawberry and raspberry. A delightful aperitif or accompaniment to desserts.

125ml £6.50    Bottle £36.00



### CHAMPAGNE

#### Champagne Ayala NV

*Champagne, France*

This elegant chardonnay dominant wine has three years of ageing on the yeast lees, leading to an elegant green-apple and floral Champagne with freshly baked pastry notes and bright refreshing acidity.

Bottle £65.00

#### Bollinger Special Cuvée NV

*Champagne, France*

Fresh flavours of citrus with hazelnuts, brioche and toast. Perfect for a celebration.

Bottle £85.00

### ROSÉ WINE

#### Out of America White Zinfandel

*California, USA*

Luscious strawberry ice cream on the nose supported by a bright, berry fruited palate and an off-dry finish

175ml £7.90    Bottle £29.00

#### Domaine des Jeanne JJ Rosé

*Lubéron, France*

Delicious ripe red berry flavours with touches of pear and anise. The finish is long with rich fruit flavours, balanced with a cleansing citrus zing.

175ml £8.00    Bottle £32.00

### WHITE WINE

#### Il Meridione Grillo

*Sicily, Italy*

A ripe & spicy nose with floral & stone fruit characters. The palate has more honeyed stone fruit and savoury notes backed by fresh citrus acidity.

175ml £7.90    Bottle £29.00

#### Domaine des Jeanne JJ Blanc

*Languedoc, France*

The initial scents of wildflowers give way to layers of light citrus, pear, ripe melon and a hint of honey richness.

175ml £8.00    Bottle £32.00

#### Il Tempo Passa Pinot Grigio

*Lombardia, Italy*

Light and crisp with hints of citrus and green apple. Perfect for a warm day or with light pasta dishes.

175ml £8.50    Bottle £34.00

#### Bon Courage Unwooded Chardonnay

*Robertson, South Africa*

Smooth and creamy, with notes of ripe peach and melon. A versatile wine that goes well with seafood or creamy pasta dishes.

175ml £8.50    Bottle £34.00

#### Riversdale Sauvignon Blanc

*Wairarapa, New Zealand*

A classic Sauvignon Blanc bursting with grapefruit and passion fruit aromas. Perfect with seafood or fresh goat cheese.

175ml £11    Bottle £41.50

#### 'La Battistina' Gavi DOCG

*Piemonte, Italy*

Aromatic, zesty nose with notes of apple, lime and white flower. An elegant wine for seafood or light appetizers.

175ml £13    Bottle £44.50

### RED WINE

#### Il Meridione Nero d'Avola

*Sicily, Italy*

A medium-bodied, easy drinking red with aromas of ripe plum and black cherry. Ideal with tomato sauce based pasta dishes, or grilled red meat.

175ml £7.90    Bottle £29.00

#### Mesa Trinas Malbec

*Mendoza, Argentina*

A bold and rich red with notes of plum and blackberry. A great match for steak or a hearty stew on a chilly night.

175ml £8.50    Bottle £34.00

#### Domaine Jeanne Prestige Red

*Lubéron, France*

Smooth and balanced with hints of cherry and a touch of spice. Enjoy with roasted chicken or a simple pasta dish.

175ml £9.90    Bottle £38.00

#### Villa Dante Montepulciano d'Abruzzo

*Abruzzo, Italy*

Medium-bodied with cherry flavours and a hint of spice. A classic Italian red that pairs beautifully with pizza or pasta.

Bottle £37.00

#### Bordón Rioja Crianza

*Rioja, Spain*

Elegant and well-rounded with red fruit and a subtle touch of vanilla from oak aging. Pairs well with lamb, roasted vegetables, or cheese.

175ml £11.50    Bottle £41.00

---

---

*"In Italy, they add work and life  
on to food and wine."*

---

---

---

---

*"Italian food is all about ingredients and it's not fussy and it's not fancy."*

---

---

## Il Posto

### FOOD MENU

---

---

*"The trouble with eating Italian food is that five or six days later you're hungry again."*

---

---

#### CICCHETTI

**Nocellara olives**  
Vivid green Sicilian olives, fruity & firm  
£7

**Cod Fritti**  
With salsa Verde mayonnaise  
£10

**Arancini & caponata**  
Fried saffron rice with piquant aubergine relish  
£10

**Minestrone alla genovese**  
Basil pesto, pancetta & pasta  
£9

**Parmesan chips**  
Roasted garlic aioli  
£7

#### PIZZA

**Margarita**  
Our sugo, fior di latte mozzarella & basil  
£10

**Parma ham**  
Rocket & Parmesan  
£14

**'Nduja & chicken**  
Tender stem broccoli & corn  
£14



#### SALADS

**Caprese**  
Buffalo, mozzarella, tomato & basil  
£12

**Rocket**  
Fennel & parmesan  
£8

**Tuna**  
Cannellini beans, red onion & parsley  
£12

**Prosciutto crudo**  
Garden pickles & leaves  
£10

**Artichokes vinaigrette**  
Smoked olive oil & shallots  
£10

#### PASTA

**Rigatoni**  
Beef ragu, parmesan & mascarpone  
£13

**Ravioli**  
With peas, lemon & mint  
£12



#### DESSERTS

**Tiramisu**  
With hazelnut praline & cocoa nibs  
£8

**Panna cotta**  
Made with buttermilk & served with Perthshire strawberries  
£8

**Cheeseboard**  
Selection of cheeses, biscuits  
£12