

SPARKLING & CHAMPAGNE

125ml Bottle

19 Prosecco VS Brut Itynera £4.25 £18.95
MGM, Veneto, Italy
Green apple note – thin perlage, persistent. Creamy and crispy taste.

WINES BY THE GLASS

20 Champagne Testulat Carte d'Or £32.95
Blanc de Noirs, France
A well balanced rich and fruity style with complex flavours of vanilla, lime and peaches.

WHITES

175ml 250ml Bottle

1 Trebbiano del Rubicone 2008 £3.25 £4.35 £12.95
Soledoro, Emilia-Romagna IGT, Italy
Crisp refreshing white with a citrus lemon fruit and light apple bite.

WINES BY THE GLASS

2 Itynera Grillo/Sauvignon Blanc 2008 £13.95
Sicilia IGT, Italy
Fresh, invigorating wine with citrus and tropical fruit flavours. Rounded palate with additional notes of nut and subtle herbs.

3 Montalto Organic Catarratto 2008 £14.50
Sicilia IGT, Italy
Fruity and dry with fresh citrus notes and a crisp, fruity palate. Aromas of apples and nuts with orange and orange peel notes on the palate.

4 Frascati Superiore 2008 £14.95
Gotto d'Oro, Latium, Italy
A clean fresh and delicate wine, crisp and dry with a lingering tangy finish.

5 Pinot Grigio Terre del Noce 2008 £15.25
Mezzacorona, Vigneti delle Dolomiti IGT, Italy
Elegant, dry Pinot Grigio with apple and banana fruit aromas, floral lift in the mouth, and a clean, crisp finish.

6 Castel Firmian Chardonnay 2008 £15.95
Mezzacorona, Trentino, Italy
An elegant, fruity wine with hints of apples, apricot, white melon and citrus fruit. Dry, harmonious, refined, well-structured with a balanced acidity.

ROSE

175ml 250ml Bottle

7 Mánnara Pinot Grigio Rosé 2008 £3.75 £4.75 £13.95
IGT Veneto, Italy
Elegant, crisp and fruity with notes of ripe melon.

WINES BY THE GLASS

8 Castel Firmian Lagrein Rosato 2008 £15.50
Mezzacorona, Trentino, Italy
Red berry and violet aromas with a smooth fruity palate and a long, elegant finish.

REDS

175ml 250ml Bottle

9 Sangiovese del Rubicone 2008 £3.25 £4.35 £12.95
Soledoro, Emilia-Romagna IGT, Italy
Ripe cherry and plum flavours make this wine soft, smooth and easy drinking.

WINES BY THE GLASS

10 Mánnara Syrah/Sangiovese 2008 £13.95
Sicilia IGT, Italy
Smooth and ripe red fruit flavours with soft, spicy notes on the finish.

11 Itynera Primitivo 2008 £14.25
Salento IGT, Italy
This attractive wine has a ruby red colour. Juicy on the palate, with persistent hints of baked fruits and tobacco.

12 Cabernet Sauvignon Terre del Noce 2007 £14.50
Mezzacorona, Vigneti delle Dolomiti IGT, Italy
Ruby red in colour, this wine is intense and complex. The palate shows a predominance of blackcurrants and fruits of the forest. Dry and full-bodied.

13 Montalto Organic Nero d'Avola 2008 £15.25
Sicilia IGT, Italy
Notes of ripe red fruits, sweet spices and liquorice. The fruit flavours continue on the round, generous palate.

14 Montepulciano d'Abruzzo 2006 £15.95
Azienda Madonna dei Miracoli, Abruzzi, Italy
Soft supple fruits with juicy fleshy tannins. Vibrant rich and smooth.

SPECIAL SELECTION

Bottle

15 NéPriCa (Negroamaro/Primitivo/Cabernet) 2007 £18.95
Tormaresca, Famiglia Antinori, Puglia IGT, Italy
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.

16 Barbera d'Asti Fiulot 2007 £19.95
Alfredo Prunotto, Piedmont, Italy
Vibrant and fragrant aromas of plum and cherry fruit are balanced with soft ripe tannins.

17 Santa Cristina Chianti Superiore 2007 £23.95
Marchesi Antinori, Tuscany, Italy
A classic Chianti, offering aromas of red berry fruit, with vanilla and floral hints of violets. Flavoursome, medium-bodied palate, fresh in structure and with a delicious balance of fruit and savoury notes.

18 Brolo di Campofiorin Rosso del Veronese IGT 2005 £27.50
Masi, Veneto, Italy
An impressive and complex nose of plums, bitter cherries, bilberries and a touch of vanilla. More pronounced plums and cherries on the palate with hints of cinnamon and cocoa. Impressive structure and length, with a soft and velvety finish.



IL TRENO RISTORANTE
WINE LIST



THE SIDINGS HOTEL & IL TRENO RISTORANTE

T: 01904 470221 F: 01904 470945 E: info@sidingshotel.co.uk
Station Lane, Shipton By Beningbrough, York YO30 1BT
www.sidingshotel.co.uk