

# Wine, Beer, Cocktails & Soft Drinks



## WHITES FROM ITALY

HOUSE..... £2.65, £3.60, £4.95, £9.45, £13.95

### TREBBIANO - 11.5%

DRY WITH A FRUITY AROMA AND CRISP, REFRESHING TASTE. THE WINE IS WELL BALANCED OVERALL. IDEAL ACCOMPANIMENT TO MANY TYPICAL ITALIAN DISHES SUCH AS CREAMY PASTAS, SEAFOOD, SHELLFISH AND POULTRY DISHES

SUNELLE..... £2.85, £3.95, £5.65, £10.95, £14.95

### ORGANIC VEGAN HOUSE - 12%

LIGHT STRAW IN COLOUR WITH LIGHT GREEN REFLECTIONS. IT HAS A DELICATE, FRESH AND PLEASANTLY FRUITY AROMAS WITH WHITE FLOWER NOTES AND IS DRY AND HARMONIC ON THE TASTE WITH A SMOOTH, MEDIUM BODIED FINISH. IDEAL SERVED WITH PASTA DISHES, WHITE MEATS, SEAFOOD AND LIGHT CHEESES

SAUVIGNON BIANCO - 12%..... £17.80

DRY AND FULL BODIED WITH VELVETY FINISH. THIS WINE PAIRS WELL WITH APPETIZERS, FISH DISHES AND WHITE MEAT COURSES OR ENJOYED CHILLED AS AN APERITIF

VERDICCHIO IGT - 12.5%..... £17.95

FRUITY AND REMARKABLY ELEGANT WITH A PREDOMINANCE OF SCENTS OF RIPE FRUIT SUCH AS PEACHES, APPLES AND EXOTIC VARIETIES; INTENSE AND ELEGANT AT THE SAME TIME

ORVIETO SECCO - 12%..... £18.95

FRUITY, DRY AND REFRESHING WITH A MEDIUM BODY AND LENGTHY FINISH. EXCELLENT SERVED WITH VEGETARIAN, WHITE MEAT AND FISH DISHES

PINOT GRIGIO - 12% £3.45, £4.45, £6.90, £13.65, £19.95

THIS IS EXACTLY WHAT PINOT GRIGIO SHOULD TASTE LIKE. IT'S NOT A CONCOCTION OF CHEMICALS AND WATERY GRAPE JUICE; BUT A DELICATE BALANCE OF PEACHY, ALMOST APRICOTY FRUIT, TEMPERED WITH FRESHNESS AND LIGHT, APPEALING ACIDITY. IT'LL GO WITH MOST SALADS, WHITE MEATS AND PASTA. A REAL CREDIT TO ANY TABLE!

GRAN MAESTRO BIANCO - 14.5%..... £21.50

ETHEREAL WITH PLEASANT HINTS OF TROPICAL FRUIT. FULL, ROUND AND WARM WITH GREAT STRUCTURE AND SMOOTHNESS. DELICATE AND AROMATIC AFTERTASTE, LONG FINISH. WELL-MATCHED WITH FIRST COURSES, LOW-FAT FISH, WHITE MEATS, MATURE CHEESES AND GRILLED VEGETABLES

## WHITES FROM SARDINIA

VERMENTINO DI SARDEGNA - 11.5%..... £20.95

CRISP, FRESH AND FRUITY PALATE UNDERLINED WITH AROMATIC NOTES TYPICAL OF THE VERMENTINO VARIETAL. EXCELLENT AS AN APERITIF, WITH STARTER COURSES OR ACCOMPANIED WITH FISH OR WHITE MEAT DISHES

VERMENTINO..... £4.15, £5.65, £8.45, £16.95, £24.95

### LA CALA - 13%

PALE STRAW YELLOW IN COLOUR, ELEGANT AND SUPPLE, THIS SINGLE-VINEYARD WINE COUPLES FULLNESS OF FLAVOUR WITH AN UNDERLYING ACIDITY. SHOWS AN EXCEPTIONAL AFFINITY WITH SEAFOOD, THANKS TO THE VERY SUBTLE PRESENCE OF NATURAL MARINE SALINITY IN THE WINE, DUE TO THE VINEYARD'S SEASIDE LOCATION

LE ARENARIE DI ALGHERO - 13.5%..... £27.95

DRY, SUMPTUOUS AND IMPRESSIVELY SINEWY, WITH CHARACTER AND A LONG-LINGERING SWEET NOTE OF PEPPERS LAYERED OVER FIG-LIKE SENSATIONS. THIS IS A "TOP SARDINIAN WINE"!

## REDS FROM ITALY

HOUSE..... £2.65, £3.60, £4.95, £9.45, £13.95

### MONTEPULCIANO ITALY - 12.5%

THE PERFECT WINE TO COMPLIMENT MANY TYPICAL ITALIAN DISHES SUCH AS PASTA, MATURE CHEESES AND ROASTED RED MEAT DISHES

SUNELLE..... £2.85, £3.95, £5.65, £10.95, £14.95

HOUSE ORGANIC VEGAN - 12.5% INTENSE RUBY RED IN COLOUR WITH LIGHT VIOLET REFLECTIONS. IT HAS A LIGHT FRUITY AROMA AND A RICH HARMONIOUS TASTE AND IS ROUNDED AND FULL BODIED ON THE FINISH. PERFECT WITH PASTA, MEAT DISHES AND MATURE CHEESES

MERLOT - 13%..... £3.25, £3.95, £5.95, £11.60, £16.45

WONDERFUL AROMAS OF JUICY RED FRUITS WITH NOTES OF WILD BLUEBERRIES AND BLACKBERRIES THAT FOLLOW THROUGH TO THE PALATE. VERSATILE WINE SUITABLE FOR A RANGE OF DISHES IN PARTICULAR RED MEATS AND GAME

CANONICO..... £3.65, £4.95, £6.95, £13.65, £18.45

### DEL SALENTO - 12.5%

THIS IS AN EASY DRINKING RED WINE, WELL STRUCTURED, ROUNDED, WELL BALANCED WITH STRONG BUT SWEET TANNINS. THE PERFECT ACCOMPANIMENT TO MEAT SAUCE PASTA DISHES, GRILLED OR STEWED MEATS, RICH GAME AND WELL SEASONED CHEESES

PRIAMO NERO DI TROIA - 14%..... £19.95

DEEP RUBY RED IN COLOUR WITH A BOUQUET OF RIPE RED BERRIES, CHERRIES AND BLACK CHERRIES. ON THE PALATE IT IS FULL BODIED WITH A PERFECT BALANCE OF RIPE FRUIT. A PERFECT MATCH TO ROASTED MEATS, PASTA AND TOMATO SAUCE, GRILLED MEATS OR CHEESES

GRAN..... £3.65, £5.25, £7.20, £14.95, £21.50

### MAESTRO ROSSO - 14.5%

DEEP RUBY RED WITH RICH BROWN TONES. RIPE RED FRUITS ARE EVIDENT ON THE NOSE WITH AN INTENSE AND RICH TASTE AND SOFT, SWEET TANNINS

CHIANTI CLASSICO - 13.5%..... £23.20

VIBRANT RUBY RED COLOUR WITH A FRUITY NOSE PRODUCING HINTS OF LIGHT SPICINESS. ON THE PALATE THIS WINE IS SAVOURY AND FULL BODIED, WITH AROMATIC PERSISTENCY AND GOOD STRUCTURE. AN EXCEPTIONAL MATCH TO MOST MEAT AND PASTA DISHES

APPASSIONATAMENTE ROSSO..... £23.95

### VENETO - 14%

INTENSE RUBY RED WITH GARNET REFLECTIONS. FULL AND FRAGRANT BOUQUET WITH TYPICAL HINTS OF RIPE RED FRUITS AND LIGHT SPICY NOTES. THE TASTE IS FULL AND ROUND WITH RIPE RED FRUIT NOTES. EXCELLENT WITH PASTA DISHES, FRILLED RED MEATS AND MATURE CHEESES

## REDS FROM SARDINIA

CANNONAU - 13%..... £21.95

RUBY RED COLOUR WITH PURPLE TINGES. NOSE; TYPICAL CLEAR CUT, WITH SCENTS OF FOREST FRUITS AND MEDITERRANEAN SHRUB. SAPID, HARMONIOUS, WARM, WITH GOOD TANINS. IDEAL WITH PASTA AND RICE DISHES AND ROAST MEATS FROM THE BEST SARDINIAN TRADITION

TANCA FARRA' - 13.5%..... £30.95

COMPLEX NOSE SUGGESTS BOTH THE COMPLEXITY OF THE CANNONAU AND THE STRENGTH OF THE CABERNET WITH HINTS OF OAK. WELL STRUCTURED PALATE WITH SMOOTH AND COMPLEX TANNINS AND BALANCED ACIDITY. FANTASTIC SERVED WITH ROASTED RED MEATS, GAME AND MATURE PECORINO CHEESE

CORASH..... £5.45, £7.45, £10.95, £20.95, £30.95

### CANNONAU RISERVA - 14%

BRIGHT RUBY RED IN COLOUR WITH HINTS OF COFFEE, SPICES AND HERBS, WITH DELICATE NOTES OF VIOLETS, PLUMMY FRUIT FLAVOURS AND OAK OVERTONES ON THE PALATE. FANTASTIC SERVED WITH ROASTED RED MEATS, GAME AND MATURE PECORINO CHEESE

CARIGNANO - 13.5%..... £32.95

SHOWS GREAT COMPLEXITY ON THE NOSE WITH FRUITY SENSATIONS. THE PALATE IS SOFT AND STRUCTURED, YET NEVER LACKS A TOUCH OF ACIDITY THAT REFRESHES THE MOUTH. GREAT WITH ROASTED OR CURED MEAT AND GAME

## ROSE

PINOT GRIGIO. £3.10, £4.10, £5.10, £10.95, £14.95

### ROSATO - 11.5%

AN ITALIAN FAVOURITE STYLE WINE, WITH MOUTH WATERING UNDERTONES OF SUMMER FRUIT FLAVOURS AND A CRISP, CLEAN PALATE. THIS WINE MAKES AN EXCELLENT APERITIF OR ACCOMPANIMENT TO LIGHT SALADS

ARAGOSTA ROSE' DI ALGHERO - 13%..... £19.45

BRIGHT PINK IN COLOUR, BOUQUET IS PLEASANTLY FRESH. STRONG DRY FLAVOUR, HARMONIOUS AND PLEASANTLY FRUITY. IT IS BEST DRUNK WITH STARTERS AND FISH OR WHITE MEATS OR SOFT CHEESES.

## FIZZ

PROSECCO - 11%..... £5.65, £20.95

CRISP, REFRESHING AND WONDERFULLY EFFERVESCENT, THIS CLASSIC WINE IS BRIMMING WITH FRESH FRUIT AND FLORAL NOTES AND HAS AN ALIVE ZINGY FRUIT CHARACTER

BERLUCCHI FRANZIA CORTA..... £39.95

### IMPERIALE - 12.5%

STRAW-YELLOW WITH SUBTLE GREENISH HUES. RICH AND LINGERING COMPLEX WITH ORAL AND FRUIT NOTES AND SUBTLE FRAGRANCE OF YEAST AND CRUSTY BREAD. CLEAN-CUT AND FULL BODIED WITH APPEALING, EMPHATIC FRUITY NOTES AND NE ACIDITY. AN IDEAL APERITIF AS WELL AS WITH STARTERS AND DISHES BASED ON FISH, RICE, PASTA, WHITE MEATS AND FULL-FLAVOURED FISH

## COCKTAILS

APEROL SPRITZER..... £7.45  
PROSECCO, APEROL AND A "SPRITZ" OF SODA & SLICE OF FRESH ORANGE

BELLINI..... £6.95  
PROSECCO, PEACH or RASPBERRY PUREE

ESPRESSO MARTINI..... £7.45  
ABSOLUT VANILLA VODKA, KAHLUA, ESPRESSO COFFEE, SUGAR (sugar is optional) & A WHOLE COFFEE BEAN

NEGRONI..... £8.25  
LONDON DRY GIN, CAMPARI ROSSO AND MARTINI ROSSO

GARIBALDI..... £5.95  
CAMPARI ROSSO AND FRESH ORANGE JUICE

TEMPTATION..... £6.95  
PEACH VODKA, COINTREAU, PINEAPPLE JUICE & STRAWBERRY PUREE

## BEERS

MORETTI 330ML 660ML..... £3.75, £5.95

PERONI 330ML 660ML..... £3.60, £5.95

PERONI RISERVA 330ML..... £4.95

ICHNUSA 330ML..... £3.60

ICHNUSA NON FILTRATA 330ML..... £4.95

MORETTI ZERO - 330ML..... £3.60  
(low calorie)

## CRAFT BEERS

SICILIANA 500ML..... £5.95

TOSCANA 500ML..... £5.95

## CIDERS

CEDRO MELA ITALIANA 330ML..... £3.95

ANGIOMETTI 500ML..... £5.95  
CRAFT DRY CIDER

### About Pani's

We opened in 1995 and we were the first true Italian Street Café in Newcastle. Since then we have been family run and have employed many members of our family.

From the start we have served traditional Sardinian foods like Malloreddus and Fregola or wines like Vermentino and Cannonau. But we've never stopped innovating, importing specialist breads like Pane Carasao and wines like Carignano, to make exciting and innovative Sardinian themed dishes.