

THAT'S AMORE

PIZZERIA - RESTAURANT - WINE BAR

WINE LIST



Welcome to That's Amore, a traditional Italian restaurant where quality, tradition and authenticity are of paramount importance. For our new list we have prepared a selection of fine wines to pair with our traditional Italian dishes, wines that enhance and complement the variety of flavours for a more complete culinary experience.

Italy's rich and ancient winemaking traditions have developed over centuries alongside its culinary traditions and each region offers its own wine styles and grape varieties. We have tried to represent that richness and diversity in our new list, carefully selecting both well-known and less well-known wines to pair with our equally varied food menu. If you need any suggestions or information on pairings our staff are on hand to help.

*Salute!
Enzo*

House White: Terre Siciliane DOP Bianco

Cataratto, Inzolia & Grillo blend from Sicily. Refreshing, easy to drink with a fruity bouquet and a lovely crispness on the palate.

by glass (150 ml.) € 5.90 by carafe (500 ml.) € 14.50 by carafe (1 litre) € 27.50

House Red: Terre Siciliane DOP Rosso

Nero d'Avola & Syrah blend from Sicily. A lovely medium-bodied red with a fruity bouquet and hints of cherry on the palate.

by glass (150 ml.) € 5.90 by carafe (500 ml.) € 14.50 by carafe (1 litre) € 27.50

<i>White Wines</i>	<i>Winery</i>	<i>Region</i>	<i>per bottle</i>
Le Corbinie Bianco IGT Toscana <i>Trebbiano, Malvasia grapes. Distinctive, dry & clean on the palate. Elegant & floral nose.</i>	Vecchia Cantina	Tuscany	€ 19.90
Ortense Bianco <i>Trebbiano, Chardonnay & Pecorino blend. Fresh, delicate & pleasantly dry.</i>	Citra	Abruzzo	€ 21.90
Trebbiano d'Abruzzo DOP Bisanzio <i>Trebbiano grapes. Dry, fresh, delicate & long-lingering. Pleasantly fruity with hints of apple blending with floral notes of broom.</i>	Citra	Abruzzo	€ 23.90
Pinot Grigio IGT Pavia San Vigilio <i>Pinot Grigio grapes. Crisp & medium-bodied with an inviting fruity bouquet. Nutty & citrusy on the palate.</i>	Cavit	Lombardy	€ 25.90
Vernaccia di San Gimignano DOCG <i>90% Vernaccia, 10% other white varieties, this Tuscan white was Italy's first white DOC wine. Good structure with fruity bouquet. Crisp with an almondy aftertaste typical of this variety.</i>	Guicciardini Strozzi	Tuscany	€ 26.90
Sauvignon-Blanc DOC Trentino <i>Sauvignon-Blanc grapes. Dry & delicate on the palate with a slightly acidic vein. The nose has hints of sage & elderflower.</i>	Cavit	Veneto	€ 27.90
Pecorino IGP Palio <i>Pecorino grapes. Dry with balsamic notes in the aftertaste. Pleasantly fruity with notes of sage & exotic fruit.</i>	Citra	Abruzzo	€ 27.50
Regaleali Bianco DOC Sicilia <i>Inzolia, Grecanico, Catarratto, Chardonnay grapes. Velvety, rich, crisp on palate. Aromatic & fruity with notes of apple, peach, grapefruit.</i>	Tasca d'Almerita	Sicily	€ 30.90
Gavi di Gavi DOCG Masseria dei Carmelitani <i>Cortese grapes. Pleasantly crisp, dry & full on palate. Great structure. Rich, full, fruity & floral bouquet.</i>	Terredavino	Piemonte	€ 31.90
Coda di Volpe DOP Sannio <i>Organic</i> <i>Coda di Volpe grapes, an ancient and rare variety from Campania. Fresh, harmonious, elegant & dry on palate. Ample floral bouquet with hints of dried fruit & almond.</i>	La Rivolta	Campania	€ 33.90
Soave DOC Vintage Edition <i>Garganega grapes. Intense, layered bouquet of white flowers and gooseberry. Peach & apricot on palate with vibrant acidity and a rich, long-lasting aftertaste.</i>	Bertani	Veneto	€ 34.90

White Wines

	Winery	Region	per bottle
Falanghina IGT Campania <i>Falanghina grapes. Opulent & creamy on palate with strong mineral & almond notes. Ample bouquet with pleasant notes of pineapple & banana.</i>	Cantine Caggiano	Campania	€ 35.90
Greco di Tufo DOCG Devon <i>Greco grapes. Dry, velvety & crisp with long refreshing finish. On the nose notes of exotic fruit, peach-blossom, apricot & almond.</i>	Cantine Caggiano	Campania	€ 38.50

Rosé Wines

	Winery	Region	per bottle
Pinot Grigio Blush IGT d. Venezie S. Vigilio <i>Pinot Grigio grapes. Delicate floral aromas, crisp and light with soft fruit flavours.</i>	Cavit	Veneto	€ 25.90
Regaleali Le Rose IGT Terre Siciliane <i>Nerello Mascalese grapes. Bouquet is aromatic, crisp and fruity with notes of strawberry, cherry and rose. Elegant, fragrant and fresh on palate.</i>	Tasca d'Almerita	Sicily	€ 30.00

Red Wines

	Winery	Region	per bottle
Le Corbinie Rosso IGT Toscana <i>Sangiovese & Canaiolo grapes. Intense, persistent bouquet. Warm, well-rounded with cherry on the nose.</i>	Vecchia Cantina	Tuscany	€ 19.90
Ortense Rosso <i>Sangiovese & Montepulciano grapes. Intense red with violet shades. Medium-bodied & fruity.</i>	Citra	Abruzzo	€ 22.90
Montepulciano d'Abruzzo DOP Bisanzio <i>Montepulciano grapes. Full-bodied & well-structured wine with soft & velvety tannins. Perceptible hints of liquorice & cinnamon on nose.</i>	Citra	Abruzzo	€ 24.90
Rosso Salento IGT Puglia <i>Negroamaro, Sangiovese & Montepulciano. Full-bodied and well-balanced with soft tannins, flavours of red fruits and lightly spicy notes.</i>	Mondo del Vino	Puglia	€ 25.90
Nero d'Avola Sicilia DOC Kore <i>Nero d'Avola grapes. Ruby red colour. Intense bouquet with hints of plum and blackberry. Full and velvety palate with good body and long lasting finish.</i>	Colomba Bianca	Sicily	€ 26.50
Syrah Sicilia DOC Kore <i>Syrah grapes. This rich, dark-coloured Syrah offers an intense bouquet with hints of mature fruit and black pepper. Full-bodied, velvety and well-balanced, with a lingering hint of spices in finish.</i>	Colomba Bianca	Sicily	€ 27.50

<i>Red Wines</i>	<i>Winery</i>	<i>Region</i>	<i>per bottle</i>
Sangiovese IGT Toscana <i>Sangiovese, Merlot, Petit Verdot & Alicante grapes. Medium-bodied with warm, brambly & dry palate of cherry & plum. Bouquet offers mulberry, spice & raspberry.</i>	Caparzo	Tuscany	€ 28.50
Salice Salentino DOC Mottura <i>Negroamaro & Malvasia Nera grapes. Full-bodied but still a pleasant, mellow wine. Notes of wild berries, vanilla, tobacco, & violet on nose.</i>	Mottura	Puglia	€ 27.90
Barbera d'Asti DOCG Raggi del Bosco <i>Dry, complex palate with notes of vanilla and spices. Persistent, fruity & well-structured bouquet.</i>	Terredavino	Piemonte	€ 29.90
Regaleali Rosso IGT Sicilia Nero d'Avola <i>Nero d'Avola grapes. Warm & velvety with silky, well-balanced tannins. Persistent bouquet with notes of mulberry, sour cherry, vanilla & sage.</i>	Tasca d'Almerita	Sicily	€ 30.90
Chianti Classico DOCG Borgo Scopeto <i>Sangiovese, Merlot & Colorino grapes. Full-bodied, dry & austere with balanced tannins. Nose is clean & fruity with hints of raspberry & wild fruits.</i>	Tenute Caparzo	Tuscany	€ 33.90
Negroamaro IGT Villa Mottura <i>Negroamaro grapes. Velvety & full-bodied in mouth. Intense bouquet with notes of ripe fruit, pepper, tobacco & walnut. Slightly bitter on palate.</i>	Mottura	Puglia	€ 34.90
Valpolicella Classico DOC Villa Novare <i>Rondinella and Corvina Veronese grapes. Good balance between acidity, sweetness & sapidity. Intense notes of blackcurrant, plum, raspberry, black cherry & spice.</i>	Bertani	Veneto	€ 34.50
Rosso di Montalcino DOC La Caduta <i>Sangiovese grapes. Warm, dry, persistent & well-orchestrated palate with silky tannins. Complex bouquet of vanilla & soft black fruits.</i>	Caparzo	Tuscany	€ 44.90
Barbaresco DOCG La Casa in Collina <i>Nebbiolo grapes. Powerful, rich & generous on palate with a lightly tannic vein. Intense bouquet with scents of violets, redcurrants, strawberries & vanilla.</i>	Terredavino	Piemonte	€ 54.90
Amarone della Valpolicella DOC Rubens <i>Corvina Veronese, Corvinone e Rondinella grapes. Dry, complex, velvety & harmonious. Intense & ethereal nose. On the palate, notes of amarena cherries & sweet spices.</i>	C. del Garda	Veneto	€ 68.00

<i>Red Wines</i>	<i>Winery</i>	<i>Region</i>	<i>per bottle</i>
Brunello di Montalcino DOCG <i>Sangiovese grapes. Dry, warm, harmonious & persistent flavour. The bouquet is penetrating, very full & varied, reminiscent of wild berries. One of the great classics of Italian wine.</i>	Tenute Caparzo	Tuscany	€ 72.00

Barolo DOCG <i>Nebbiolo grapes. Full-bodied, with silky tannins & a chocolatey, spicy & woody aftertaste. Lovely plum, berry & light spices on the nose. Another classic from one of the oldest wineries in Italy.</i>	Borgogno	Piemonte	€ 87.00
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<i>Sparkling Wines</i>	<i>Winery</i>	<i>Region</i>	<i>per bottle</i>
Prosecco DOC Treviso <i>Glera grapes (Charmat method). Persistent perlage. Enticing aromas of apple and peach give way to refreshing palate with crisp fruit flavours and a clean finish.</i>	Cavit	Veneto	€ 29.90

Prosecco DOC Lunetta 200ml. <i>Glera grapes (Charmat method). Good perlage. Lively nose of peach and citrus fruits. Good acidity and balance with dryness on palate.</i>	Cavit	Veneto	€ 13.50
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Spumante Rosé Lunetta 200ml. <i>Chardonnay, Merlot, Teroldego grapes (Charmat method). Clean nose of apple, currants and citrus fruits that follow onto palate.</i>	Cavit	Veneto	€ 13.50
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<i>Smaller Bottles</i>	<i>Size</i>	<i>Winery</i>	<i>Region</i>	<i>per bottle</i>
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White:

Pinot Grigio DOC Trentino Mastri Vernacoli	250 ml.	Cavit	Veneto	€ 11.50
Pinot Grigio DOC Trentino Mastri Vernacoli	375 ml.	Cavit	Veneto	€ 16.70
Regaleali Bianco DOC Sicilia	375 ml.	Tasca d'Almerita	Sicily	€ 17.50

Rosé:

Cerasuolo d'Abruzzo DOC	375 ml.	La Valentina	Abruzzo	€ 15.50
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Red:

Cabernet-Sauvignon DOC Mastri Vernacoli	250 ml.	Cavit	Veneto	€ 11.50
Chianti Colli Senesi DOCG	375 ml.	V. Cantina	Tuscany	€ 15.90
Regaleali Rosso IGT Sicilia Nero d'Avola	375 ml.	Tasca d'Almerita	Sicily	€ 17.50

Try something different!

With hundreds of grape varieties and even more wine denominations, there is always something new to discover in Italian wine. Often these wines are hugely popular in Italy but have not gained the same fame abroad. This is certainly the case with Lambrusco wine, one of Italy's most popular and versatile wines.

It is produced in the Emilia-Romagna region in Italy, home to Parmigiano Reggiano cheese, Parma ham and Bolognese sauce. A sparkling red wine it comes in two forms: dry or semi-sweet. The wine is now starting to garner interest outside of Italy, including Ireland, and we are pleased to offer it here in our restaurant where it pairs excellently with a number of our dishes. So why not give it a try? Our staff are on hand to offer any pairing suggestions.



Lambrusco Grasparossa di Castelvetro DOC Centenario Amabile

100% Lambrusco Grasparossa di Castelvetro grapes

Semi-sweet version with fruity bouquet. Lively on the palate.
Can be paired with savoury dishes as well as desserts.

Lambrusco Grasparossa di Castelvetro DOC Centenario Secco

100% Lambrusco Grasparossa di Castelvetro grapes

Dry version. Pairs well with pasta dishes, roasted meats and aged cheeses.

