

VINO BIANCO

	glass (175ml)	glass (250ml)	bottle
01 Trebbiano D’Abruzzo D.O.C. Villa Grazia – Italy <i>A clear, pale white wine with a subtle fruity aroma, light medium body, and a nice refreshing acidity. Pleasant and easy drinking</i>	4.25	5.50	16.50
03 Verdicchio del Castelli Jesi Classico D.O.C. – Italy <i>Pale yellow with a delicate and lingering aroma. Dry, fresh and nicely acidic with good fruit and a subtle bitter aftertaste lasting pleasantly in the mouth</i>			18.50
05 Chardonnay Trentino D.O.C. Concilio – Italy <i>Fresh and youthful, with a dry flavour, full of delicious fruit on the nose and the palate</i>			19.50
07 Pato Torrente Sauvignon Blanc – Chile <i>An excellent Chilean Sauvignon Blanc with a fresh and highly expressive fruit aroma, packed with juicy lemons and a hint of lime</i>			20.00
09 Rowlands Brook Chardonnay – Australia <i>Deliciously fresh, lightly oaked Aussie Chardonnay, full of pineapple and melon fruit with a creamy finish</i>			21.00
11 Pinot Grigio Trentino D.O.C. Concilio – Italy <i>In the distinctive Trentino style, delightfully dry and full of flavour, with a delicate fragrance and smooth texture</i>			23.00
13 MSB Topuku Sauvignon Blanc – New Zealand <i>An excellent New Zealand Marlborough Sauvignon Blanc. Crisp, fresh and full of citrus and gooseberry character</i>			25.00
15 Chablis Domaine des Manants Brocard – France <i>An excellent Chablis: it has a subtle lemony fruit and flinty mineral flavour</i>			29.00

SPUMANTE

	glass (175ml)	bottle
17 Prosecco Santero, Veneto - Italy <i>Delightfully crisp, refreshing Prosecco, ideally suited as an aperitif or accompanying savoury appetizers. Pure fresh and creamy with a subtle floral character on the nose</i>	6.25	24.00
19 Baron de Beaupre Champagne - France <i>This Champagne is light and easy in style, with a soft creamy finish</i>		34.00

VINO ROSE

	glass (175ml)	glass (250ml)	bottle
21 Bardolino Chiaretto Montigoli – Italy <i>Easy drinking rose: Very pale brick-red with a subtle vinous aroma and a dry, medium flavour. Lightly tannic nicely balanced by a moderate acidity</i>	4.25	5.50	16.50

VINO ROSSO

glass glass bottle
(175ml) (250ml)

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| 02 | Montepulciano D'Abruzzo D.O.C. Villa Grazia – Italy
<i>Deep cherry-red in colour. Brief period of wood ageing gives a dry, soft and medium bodied wine. Well balanced tannins and a delightful vinous aroma</i> | 4.25 | 5.50 | 16.50 |
| 04 | Cabernet Sauvignon Trentino D.O.C. Concilio – Italy
<i>Deep ruby red, with wonderful aromas and flavours of ripe red fruits and a delicious earthiness</i> | | | 19.50 |
| 06 | Feudo d'Elimi Nero D'Avola – Italy
<i>Nero D'Avola is the most famous red grape variety in Sicily. An intense, full bodied wine with lovely plum, red fruit, vanilla and spice flavours, supple oak tannins and a fine ability to age. An ideal partner to rich meat dishes</i> | | | 19.50 |
| 08 | Valpolicella Superiore Clivus – Italy
<i>A traditional Valpolicella with personality and good acidity, based mainly on Corvina grapes to increase structure and complexity. Full of elegance and fruit, matured in stainless steel to enhance the aromas of sour cherries and almonds</i> | | | 20.00 |
| 10 | Rioja Navajas Arjona – Spain
<i>Rioja, deep in colour with intense smooth black cherry flavours and a hint of spice</i> | | | 21.00 |
| 12 | Pampas Del Sur Malbec – Argentina
<i>Rich and full flavoured Argentine Malbec, with plum and damson fruits</i> | | | 22.00 |
| 14 | Pato Torrente Merlot – Chile
<i>A medium bodied soft and plummy Chilean Merlot</i> | | | 23.00 |
| 16 | Rowlands Brook Shiraz – Australia
<i>Medium bodied Shiraz from South Australia, with distinctive blackberry fruit character</i> | | | 23.00 |
| 18 | Ser Dante Chianti Classico – Italy
<i>Very pleasant, bright ruby red wine, with aromas of mature fruits and a medium, well balanced flavour</i> | | | 24.00 |
| 20 | Racine Pinot Noir – France
<i>Packed with cranberry and raspberry with a delicate velvety finish</i> | | | 25.00 |
| 22 | Fleurie Jean Loron – France
<i>Attractive wild strawberry fruit leading to a silky smooth finish</i> | | | 26.00 |
| 24 | Ser Dante Chianti Reserva - Italy
<i>Matured in oak, this delicious Chianti is full and dry with gentle tannins and rich aromas of ripe fruits</i> | | | 29.00 |
| 26 | Barolo Manfredi DOCG - Italy
<i>A light red colour with hints of orange, the nose is complex and spicy, on the palate it is rich, full-bodied with sweet tannins and a dry finish</i> | | | 35.00 |
| 28 | Amarone, Re Teodorico – Italy
<i>Intense in colour with a bouquet rich of spices and hints of vanilla. Full bodied with sweet tannins</i> | | | 42.00 |

VINO DOLCE

glass
(175ml)

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| 30 | Lombardo Moscato Sicilia, Vino Liquoroso 16% - Italy
<i>Amber coloured with an intense perfume. An excellent sweet wine, the perfect drink to accompany your dessert</i> | | | 5.50 |
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Our Italian wines are sourced directly from Italy and our International wines are sourced from local

suppliers. On occasion, if a particular wine is not available, a suitable, similar alternative will be offered at the same price.

BEVANDE

Birra Peroni Draft Nastro Azzuro	<i>Half</i>	2.50
	<i>Pint</i>	4.50
Birra Messina Sicily	<i>330ml bottle</i>	3.50
Soft Drinks		
<i>Coke, Diet Coke, Sprite, Fanta Orange,</i>		1.75
<i>Fresh Orange and Apple Juice</i>		1.50
J20		
<i>Orange and passion fruit or apple and raspberry</i>		2.50
San Benedetto Italian Mineral Water 500ml	<i>- Still or Sparkling</i>	3.00
Schweppes Soda & Tonic Water		1.25
Aperitifs/Spirits / Liqueurs		2.75 – 4.00
<i>Smirnoff Vodka,</i>	<i>Gordons Gin,</i>	
<i>Bacardi,</i>	<i>Lambs Navy Rum,</i>	
<i>Famous Grouse,</i>	<i>Black Grouse,</i>	
<i>Glenmorangie,</i>	<i>Jack Daniels,</i>	
<i>Martini Rosso,</i>	<i>Martini Bianco,</i>	
<i>Martini Extra Dry,</i>	<i>Campari,</i>	
<i>Archers,</i>	<i>Malibu,</i>	
<i>Southern Comfort,</i>	<i>Pernod,</i>	
<i>Port,</i>	<i>Sambuca,</i>	
<i>Grappa,</i>	<i>Limoncello,</i>	
<i>Baileys,</i>	<i>Tia Maria,</i>	
<i>Cointreau,</i>	<i>Grand Marnier,</i>	
<i>Remy Martin,</i>	<i>Grand Armangac,</i>	
<i>Vecchia Romagna,</i>	<i>Strega,</i>	
<i>Di Saronno Amareto,</i>	<i>Sherry,</i>	
<i>Galiano,</i>	<i>Drambuie,</i>	
<i>Aperol,</i>	<i>Amaro al Tartufo,</i>	
<i>Averna</i>		

A 10% discretionary service charge will be added to tables of 10 or more. La Mona Lisa accepts Cash, Visa, Visa Debit, Visa Electron, Mastercard, Maestro and American Express payment cards. We regret that we are unable to accept cheques.

We also offer La Mona Lisa Gift Vouchers, which make a fantastic gift for your friends and family. Ask your server for more information or to have these added to your bill.

From December 2014, the EU Food information for Consumers Regulation (EU FIC) comes into force. The EU law has listed 14 Allergens that need to be identified in a dish and we need to provide information about the allergic ingredients used in our foods. The allergens are listed below and a full and detailed list of all of our products and their ingredients is available upon request.

Celery, Cereals containing gluten, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame seeds, Soya and Sulphur dioxide

