

Angelina's

Italian Restaurant

Vini Bianchi *Gwîn Gwyn*

Viala Garganega / Trebbiano (Italy 12%) <i>Lemon, almond, fresh apple and spice</i> Glass (175ml)	£15.00 £ 3.50
Pinot Grigio Faccioli (Italy 12.5%) <i>Dry with depth and body</i>	£16.00
Huges de Beauvignac Sauvignon Blanc (France 12.5%) <i>Subdued gooseberry nose with lovely ripe sherberty flavours.</i>	£17.00
Cariad Welsh White (Wales 11%) <i>Fragrant medium dry and slightly spiced</i>	£18.00
Coto Mayor White Rioja (Spain 12.5%) <i>Fruity yet dry based on the Viura grape.</i>	£16.00
Emiliana Chardonnay (Chile 13.5%) <i>Deliciously unoaked with fresh tropical fruits on the palate.</i>	£15.00

Vini Rosato *Gwîn Gwridog*

Pinot Grigio Sanvigilio Blush (Italy 12%) <i>Subtle raspberry and strawberry notes blending to a classic lemon and apple finish</i>	£15.00
Miguel Torres Rose (Chile 14%) <i>Medium sweet and temptingly fruity</i>	£18.00

Frizzante *Byrlymog*

Villa Carnaro Prosecco (Italy 11%) <i>Refreshing, apple</i>	£17.00
Cava Rosado Portaceli (Spain 11.5%) <i>Blackberries and cherries in abundance</i>	£16.00
Roualet Desbordes Champagne (12%) <i>Butter and crisp</i>	£29.00
Aureus Blanc de Blanc (France) <i>Cremant de Loire hand picked 100% chardonnay made using the same method as Champagne</i>	£24.00

Vini Rossi *Gwîn Coch*

Viala Sangiovese (Italy 12.5%) <i>Vivid bright with spicy red fruit</i> Glass (175ml)	£15.00 £ 3.50
Trentham Estate Nebbiolo (Australia 13.5%) <i>Made with the Barolo grape-Aromas of berry fruits followed by soft oaky tannins.Stunning</i>	£22.00
Chianti Poggiano Parri (Italy 12.5%) <i>Spicy bouquet from a single estate in Tuscany</i>	£18.00
Bon Courage Shiraz (S.Africa 14.5%) <i>Full bodied with red berries, fruit and chocolate</i>	£22.00
Finca Las Moras Malbec (Argentina 13.5%) <i>Soft yet full bodied with ripe berry flavours, vanilla and wood-smoke</i>	£18.00
Emiliana Cabernet Sauvignon (Chile 13.5%) <i>Well balanced with hints of blackcurrants</i>	£15.00
Mountbridge Reserve Merlot (Australia 14.5%) <i>Intense bouquet with plenty of chocolate and plum aromas</i>	£16.00
Valliciergo Rioja Tempranillo (Spain 13%) <i>This is an un-oaked fruit driven wine of superb quality. Very approachable.</i>	£16.00

Bevande *Diodydd*

Kasteel Cru – Fine Alsace Beer <i>Made in eastern France using Champagne yeast</i>	£3.95
Kasteel Cru Rosé – Fine Alsace Beer <i>Flavoured with Champagne yeast and Elderflowers</i>	£3.95
Peroni, Becks	£2.95

Soft Drinks

Celtic Vale Welsh Mineral Water (750ml)	£3.75
Coca Cola, Diet Coke (330ml)	£2.25
Sprite	£2.25
Bitter Lemon, Tonic Water	£1.00
Squash	£1.50
Frobishers Apple Juice	£2.50
Frobishers Orange Juice	£2.50
J20	£2.25
Apple & Mango	
Orange & Passion-fruit	

Liquors and Spirits *gwirod*

Spirits (25ml unless otherwise stated) £2.00

Jack Daniels	
Southern Comfort	
Smirnoff	
Gordons	
Archers	
Malibu	
Martini Dry, Cinzano (50ml)	
Pimms	
Barcardi	
Spirit and mixer	£3.00

Spirits and Liquors £2.50

Jameson's Irish Whiskey	
Italian Brandy: Vecchia Romagna	
Courvoisier	
Bombay Sapphire	
Amaretto (50ml)	
Strega (Italian herbal liquor)	
Kahlúa (50ml)	
Limoncello	

Spirits and Liquors £3.00

Cointreau	
Cockburns Port (50ml)	
Tia Maria (50ml)	
Baileys Irish Cream (50ml)	
Black or White Sambuca	
Janneau Grand Armagnac	
Grappa	

Spirits £3.50

Italian Brandy: Vecchia Romagna Riserva	
Penderyn Welsh Whisky	

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Wine List

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