

BAR - RISTORANTE - PIZZERIA

# Bucci

Est. 1986

## *Contents:*

Aperitifs & Cocktails .....	2
Soft Drinks .....	3
Beer .....	3
Sparkling Wines .....	3
House Wines & Wine by the Glass.....	3
Vini Bianchi.....	4
Vini Rossi .....	5



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# *Aperitifs & Cocktails*

## **Glass Prosecco**

Millesimato, Extra Dry

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## **Bucci Royal**

Prosecco, Crème de Cassis

## **Bellini**

Prosecco, Peach Purée

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## **Aperol Spritz**

Aperol, Prosecco, Soda Water

## **Negroni**

Campari, Martini Rosso, Gordon's Gin

## **Mojito**

Fresh Lime, White Rum, Sugar, Soda Water, Mint Leaves

## **Margarita**

Tequila, Cointreau, Lime Juice

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## **Pornstar Martini**

Absolut Vanilla, Passoã, Passion Fruit Purée

## **Espresso Martini**

Absolut Vodka, Kahlúa, Espresso Shot

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## *Soft Drinks*

San Pellegrino - Sparkling  
Acqua Panna - Still  
75cl Glass Bottle - £3.9

Coca Cola  
Coca Cola Zero  
Sprite  
Fanta  
33cl Glass Bottle - £3.5

San Pellegrino Orange  
San Pellegrino Lemonade  
£3

## *Fever Tree*

Premium Tonic Water  
Refreshingly Light Tonic Water  
Soda Water  
Premium Lemonade  
20cl Glass Bottle - £3

## *Juices*

Apple  
Orange  
Peach  
Pear  
Blood Orange  
Ace - (Apple, Carrot & Orange)  
25cl Glass Bottle - £3

# *Mixers*

## Gin

Gordons Dry Gin  
Gordons Premium Pink Distilled

**Bombay Sapphire**

**Tanqueray**

**Hendricks**

## Vodka

Absolute

**Ciroc**

**Ciroc Pineapple**

**Ciroc Summer Citrus**

## Whiskey

Bell's - Scotch (Blended)

Jameson - Irish (Triple Distilled)

**Jack Daniels - Tennessee USA**

Jean Beam - Bourbon USA

**Johnnie Walker Red Label - Scotch (Blended)**

## Brandy

Three Barrels

**Courvoisier**

**Vecchia Romagna**

## Other

Bacardi

Captain Morgan

**Malibu**

Tia Maria

Baileys

**Grand Marnier**

Sambuca

Tequila

SINGLE SHOT 35ml - £5

## **Fever-Tree Mixers (200ml):**

Premium Tonic Water

Refreshingly Light Tonic Water

Soda Water

Premium Lemonade

Ginger Beer

SINGLE MIXER - £7.90, DOUBLE MIXER - £9.90

**PREMIUM SINGLE MIXER - £8.90, PREMIUM DOUBLE MIXER - £10.90**

ANY FEVER-TREE MIXER OR SOFT DRINK

## *Beer*

Draught - Birra Moretti - 33cl £5.9

Bottled - Peroni Nastro Azzurro - 33cl £4.5

Bottled - Peroni Nastro Azzurro 0% - 33cl £3.9

## *Prosecco & Champagne*

Prosecco Millesimato D.O.C. - Extra Dry £28.90

Glass 125ml £8.5

Prosecco D.O.C Rose "Le Clive" - Veneto - £28.90

House Champagne - £65

## *Wine by Glass*

	175ml	375ml
<b><u>RED</u></b>		
<b>House Red</b>	£7.50	£13.50
<b>Primitivo I.G.P Puglia "Le Clive"</b>	£8.50	£14.50
<b>Nero D'avola D.O.C. "Il Pioppo"</b>	£9.50	£15.50
<b><u>ROSE</u></b>		
<b>Pinot Grigio delle Venezie I.G.T. Blush "Dacastello"</b>	£8.50	£14.50
<b><u>WHITE</u></b>		
<b>House White</b>	£7.50	£13.50
<b>Pinot Grigio Delle Venezie D.O.C. "Dacastello"</b>	£8.50	£14.50
<b>Sauvignon Frulli D.O.C "Dacastello"</b>	£9.50	£15.50

# Vini Bianchi

<b>House White</b>	£23.50
<b>Fiano Salento I.G.P. “Vaglio Massa”</b> – Puglia Pale straw-yellow color, with an intense aromatic bouquet featuring notes of apricot and citrus. On the palate, it offers a fresh, rich, and persistent flavor profile. Organic wine from Salento, 2022 vintage.	£28.90
<b>Chardonnay Vicenza “Dacastello”</b> – Veneto Shows a delicately flowery and slightly mineral nose. The palate is medium bodied dry and with a very good, rounded mouth feel. Elements of minerals, stones, peaches and pears.	£27.50
<b>Greco di Tufo D.O.C.G. “Za’ Monaca”</b> – Campania Aromatic and elegant, this Greco di Tufo offers notes of ripe pear, citrus, and almond with a hint of minerality. Bright acidity and a smooth finish make it an excellent choice for seafood and light dishes.	£32.00
<b>Sauvignon Friuli D.O.C “Dacastello”</b> – Friuli Venezia Giulia Straw yellow with golden reflections in colour has a complex bouquet with aromas of mineral, apples and hazelnuts. On the palate it has a full bodied rich and persistent flavours of tropical fruit.	£29.90
<b>Pinot Grigio Delle Venezie D.O.C. “Dacastello”</b> – Friuli Ample and pervasive perfume with an engaging fragrance of wild honey, walnut husks and dry flowers. A dry, smooth, creamy, fresh flavour with an elegant finish of pears	£26.90
<b>Pecorino Terre di Chieti I.G.T. “Dacastello”</b> – Abruzzo Pecorino is fragrantly infused and with flavours that span gooseberry & pine nuts to lychees & tangerines.	£33.00
<b>Arneis Langhe D.O.C. “DaMilano”</b> – Piedmont Straw yellow in colour, it offers delicate floral and fruity aromas, with a dry, elegant and harmonious palate. Fresh and balanced, with a moderate acidity and a pleasantly crisp finish.	£41.90
<b>Verdicchio Classico Superiore D.O.C. “Colonnara”</b> – Marche Elegant and crisp, featuring notes of green apple, almonds, and fresh herbs. A balanced wine with bright acidity, a hint of citrus, and a clean, mineral finish.	£37.00
<b>Falanghina I.G.T “Montefalione”</b> – Campania Intense fruit and floral notes of acacia and kaiser pear, apricot and candied citrus. Dry, soft, with a great acid structure and a long-lasting finish.	£34.00
<b>Gewürztraminer D.O.C. “Kettmeir”</b> – Alto Adige Straw yellow in colour with bright reflections, highly aromatic with the characteristic scents of rose petals, tropical fruit and hints of sweet spice. Lively and full of energy on the palate with a long aromatic finish thanks to its savoury tang and freshness.	£44.50
<b>Gavi di Gavi D.O.C.G. “Le Clive”</b> – Piedmont 100% Cortese grape from the Alto Monferrato in Piedmont this wine is bright, light to medium straw yellow in colour, clean with pronounced floral character and hints of sage and citrus	£43.50
<b>Ribolla Gialla DOC “Porzia”</b> – Veneto Delicate and well-balanced, Ribolla Gialla boasts a fresh flavour, intense fruity aromas and pleasant balsamic notes. It is the ideal accompaniment to aperitifs and fish dishes, and a perfect companion on warm summer evenings.	£31.50
<b>Lugana D.O.C. “Le Clive”</b> – Lombardy Lugana wine has a rather delicate nose with floral and almond notes. Straw yellow in colour with greenish hues, ideal as an aperitif to accompany appetizers of cold cuts and fresh, medium-matured cheeses.	£36.00
<b>Malvasia Bianca I.G.P. “Le Vigne di SanMarco”</b> – Puglia Complex aroma characterized from the fusion of aromatic notes of citrus, pineapple, banana and vanilla.	£29.50
<b>Pinot Grigio D.O.C. “Rivoli”</b> – Alto Adige Straw-yellow, with an intense perfume of lemon zest, pear, and white peach. Pleasantly fresh, rich in facets, and with great persistence. Perfectly balanced, harmonious and extremely elegant.	£48.50

# Vini Rossi

## House Red

	£23.50
<b>Sangiovese Maremma Toscana D.O.C “Rocca di Montemassi” - Tuscany</b> A smooth and expressive Sangiovese from coastal Tuscany. Aged in French Oak, it reveals generous notes of ripe red berries, wild herbs and a touch of tobacco. The tannins are supple and well integrated, leading to a balanced, lingering finish.	£39.00
<b>Primitivo I.G.P Puglia “Le Clive” - Puglia.</b> Deep ruby red in colour with a full aroma. A smooth and delicate taste which goes well with roasted or grilled meats.	£26.90
<b>Negroamaro I.G.P. “Vaglio Massa” – Puglia</b> A bold and expressive Negroamaro with a deep garnet hue, offering aromas of red berry jam, forest fruits, and a touch of spice. Aged in oak barrels, this organic wine is smooth, balanced, and persistent, with soft tannins and a savoury finish	£33.50
<b>Barbera D’Asti D.O.C.G. “Guasti Clemente” - Piedmont</b> Deep ruby color with aromas of red fruit, spice, and caramel. Crisp, fruity, and well-developed with balanced acidity. Aged for 18 months in oak barrels, best paired with roasted meats & mature cheeses.	£48.00
<b>Salice Salento D.O.P. “Le Vigne di SanMarco” - Puglia</b> Intense ruby red with aromas of black cherry, chocolate, potpourri, and spices. Delicate toasted notes complement the fruity fragrance, leading to a well-balanced palate with a harmonious interplay of sourness and tannins.	£41.50
<b>Aglianico I.G.P “Montefalione” – Campania</b> A deep and elegant red, with an aroma reminiscent of Mediterranean maquis. Warm and velvety on the palate.	£36.50
<b>Pinot Nero D.O.C. “Kettmeir” - Alto Adige</b> Ruby in colour. Aromas of cherry, smoke, and a little mushroom. Light delicate flavours of raspberry, plum, and cherry.	£46.00
<b>Primitivo di Manduria D.O.C. “Le Clive” – Puglia</b> A more intense and refined expression of Primitivo, this wine offers rich flavours of ripe blackberries, plum, and a touch of spice. Full-bodied with velvety tannins and a long, smooth finish.	£39.00
<b>Chianti Superiore D.O.C.G. Fiasco “Ruffino” - Tuscany</b> Intense and distinctive, with fruity notes of plums and black cherries pleasantly intermingled with black pepper and spices. Bold and full-bodied, this wine boasts elegant, well-integrated tannins.	£49.50
<b>Valpolicella Ripasso D.O.C “Le Clive” - Veneto</b> Pleasantly aromatic with rich mulberry and blueberry notes, complemented by hints of vanilla and spice.	£53.50
<b>Conero Riserva D.O.C.G “Le Clive” - Marche</b> Deep ruby colour with intense fruit aromas, spice, and a hint of herbs. Full-bodied with harmonious acidity.	£44.50
<b>Barbaresco D.O.C.G. “Pelissero” - Piedmont</b> Intense ruby red colour, both fruity and floral notes on the nose, soft, tasty, velvety on the palate, leaving typical sweetness and roundness with a slightly dry and astringent finish.	£72.00
<b>Rosso di Montalcino D.O.C “Col D’orcia” - Tuscany</b> Deep ruby red with violet hues, it offers a complex bouquet of ripe cherry, red fruit jam, and hints of spices and toasted oak. Full-bodied and well-structured, it balances soft tannins with fresh acidity, delivering a long, fruity finish.	£64.00
<b>Barolo D.O.C.G. “Bersano” - Piedmont</b> Garnet red with slight orange hues, and traditionally intense and enveloping aromas reminiscent of spices and ripe fruit.	£102.00
<b>Toscana Rosso I.G.T “Piccarda Donati” - Tuscany</b> Garnet-red colour, medium body and unique aromas all result from the high tannin and acidity in a Sangiovese grape.	£51.50
<b>Amarone della Valpolicella D.O.C.G. . “Domini Veneti” - Veneto</b> Dense garnet red hue. Its bouquet is strong and persistent, with ethereal, fruity notes of black cherries and dry prunes. The palate offers velvety tannins, creating a well-structured and smooth texture.	£95.00

## Vini Rose

### **Negroamaro Rosato I.G.P. "Brinarosa" – Puglia**

A vibrant and fresh rosé with notes of strawberries, cherries, and a hint of citrus. This organic wine offers a crisp and lively palate with a smooth, refreshing finish, ideal for any occasion.

£32.50

## Vini Orange

### **Sabbia "DeMarie" – Piedmont**

A natural orange wine made from 100% Arneis, vinified with extended skin contact and aged in oak. Rich and textured with notes of apricot, chamomile, nuts, and light spice. Full-bodied and saline, it pairs well with fish soup, foie gras, and spicy dishes.

£46.00

## Sparkling

### **Prosecco D.O.C. "Le Clive" – Treviso**

Crisp, floral, and harmonious with a fine perlage and gentle notes of white fruit. Elegant and refreshing, it's ideal as an aperitif or paired with sushi, seafood, and light pasta dishes.

£28.90

### **Prosecco Rosato D.O.C. "Le Clive" – Treviso**

Fresh and floral with notes of rose, violet, and red berries. Light and elegant on the palate with a smooth finish and gentle acidity. A versatile rosé ideal as an aperitif or with sushi, seafood, and light starters.

£28.90

### **Lambrusco D.O.P. "Settecani" – Emilia-Romagna**

Vibrant ruby red with violet reflections, this dry Lambrusco offers floral notes and an intense fruity palate. Crisp and refreshing, it's perfectly balanced with lively acidity and a fine, elegant sparkle.

£33.00

## Magnum

1.5LTR

### **Barbera D'Alba D.O.C. "Pelissero" – Piedmont**

Vivid garnet red, ripe berry fruit nose with a hint of sweet oak, concentrated fruity palate with clean acidity and an excellent depth of flavour.

£98.00

### **Chianti Classico D.O.C.G. "Lamole di Lamole" – Tuscany**

Its deep ruby red color acts as a prelude to scents of wild red berry fruits and floral aromas of violets and broom, as well as balsamic hints and those of underbrush. Its development on the palate is harmonious yet incisive, more dynamic than muscular.

£126.00

### **Rosso di Montalcino D.O.C "Col D'orcia" – Tuscany**

Deep ruby red with violet hues, it offers a complex bouquet of ripe cherry, red fruit jam, and hints of spices and toasted oak. Full-bodied and well-structured, it balances soft tannins with fresh acidity, delivering a long, fruity finish

£118.00

### **Primitivo di Manduria D.O.C. "Altemura" – Puglia**

A rich and smooth expression of Primitivo, offering jam-like notes of ripe red and black fruits. Velvety on the palate with warm, silky tannins and a dense texture, it finishes with spice and softness. A perfect match for robust, flavourful southern dishes.

£105.00

### **Amarone della Valpolicella D.O.C.G. "Le Clive" – Veneto**

Deep garnet red colour. Ethereal, vanilla and spicy bouquet, with hints of black cherry, bitter almond and plum. Full, warm, persistent and velvety taste.

£139.00