

BAR - RISTORANTE - PIZZERIA

# Bucci

Est. 1986

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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*

Peroni Nastro Azzurro - 33cl £4.5

Peroni Nastro Azzurro 0% - 33cl £3.9

## *Prosecco & Champagne*

Prosecco Millesimato D.O.C. - Extra Dry £27.50

Glass 125ml £8.5

Prosecco D.O.C Rose "Le Clive" - Veneto - £27.50

House Champagne - £65

## *Wine by Glass*

	175ml	375ml
<b><u>RED</u></b>		
House Red	£6.90	£12.90
Primitivo I.G.P Puglia "Le Clive"	£7.90	£13.90
Malbec Mendoza Argentina "Pampa Estate"	£8.90	£14.90
<b><u>ROSE</u></b>		
Pinot Grigio delle Venezie I.G.T. Blush "Dacastello"	£7.90	£13.90
<b><u>WHITE</u></b>		
House White	£6.90	£12.90
Pinot Grigio Delle Venezie D.O.C. "Dacastello"	£7.90	£13.90
Sauvignon Frulli D.O.C "Polde"	£8.90	£14.90

# Vini Bianchi

<b>House White</b>	£22.50
<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.	£27.90
<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.	£25.90
<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.	£29.50
<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.	£28.90
<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 and elegant finish of pears	£25.90
<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.	£32.50
<b>Verdicchio Classico Superiore D.O.C. "Marchetti"</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.	£36.50
<b>Traminer D.O.C. "Dacastello"</b> – Friuli A captivating white wine renowned for its aromatic intensity and exotic flavours. With its distinctive lychee, rose petal, and spice notes, Traminer offers a sensory journey that delights the palate. Crisp acidity and a hint of sweetness balance its rich, full-bodied texture, making it a versatile choice for pairing with a variety of dishes.	£32.00
<b>Cavi 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	£42.50
<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.	£33.50
<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

# Vini Rose

<b>Negroamaro Rosato I.G.P. "Brinarosa"</b> – 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.	£32.00
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# Vini Rossi

<b>House Red</b>	£22.50
<b>Malbec Mendoza “Pampa Estate” - Argentina</b> A Generous and complex aromas of fruit such as fresh plums, cherries & Raspberries. A silky Texture on the palate, well balanced with good acidity.	£28.90
<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.	£25.90
<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	£32.50
<b>Barbera D’Asti D.O.C.G. “Dacastello”- Piedmont</b> Deep ruby color with aromas of red fruit, spice, and caramel. Crisp, fruity, and well-developed with balanced acidity.	£34.00
<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.	£36.50
<b>Aglianico Del Vulture “Le Clive” – Basilicata</b> A deep and elegant red, with an aroma reminiscent of Mediterranean maquis. Warm and velvety on the palate, Aglianico D.O.C. Dacastello is a sensory journey into the heart of Basilicata.	£30.50
<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.	£33.50
<b>Chianti Classico D.O.C.G. Riserva “Piccarda Donati”- Tuscany</b>	£44.50
<b>Chianti Classico D.O.C.G. “Lamole di Lamole” - Tuscany</b> A renowned red wine from Tuscany, crafted primarily from Sangiovese grapes. Celebrated for its bright acidity and balanced tannins, this wine offers vibrant flavours of cherry, plum, and earthy spices.	£97.00 Magnum
<b>Valpolicella Ripasso “Le Clive” - Veneto</b> Pleasantly aromatic with rich mulberry and blueberry notes, complemented by hints of vanilla and spice. Well-balanced with smooth tannins and a lingering, refined finish.	£48.50
<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, perfect alongside roasted meats and mature cheeses.	£49.00
<b>Barbaresco D.O.C.G. “Le Clivie” - Piedmont</b> This Nebbiolo offers delicate aromas of dark berries, smoke, and earthy tones. Firm tannins and a vibrant acidity make it an excellent match for roasted meats and aged cheeses.	£48.00
<b>Barolo D.O.C.G. “Le Clive”- Piedmont</b> Beautifully rich wine produced from Piedmont’s famous Nebbiolo grapes. Hearty, full bodied red, remarkably rich, with deep, warm, plummy wood smoked flavours that linger pleasantly.	£62.00
<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. This is the secret to Tuscany’s unrivaled viticulture and wine-making heritage.	£51.50
<b>Amarone della Valpolicella D.O.C.G. “Le Clive”- Veneto</b> A powerful and elegant wine with rich layers of dark cherry, raisins, and spices. Structured and full-bodied, with a refined finish that reveals notes of vanilla and dried fruits.	£79.00 Magnum £125.00