

BAR - RISTORANTE - PIZZERIA

Bucci
Est. 1986

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Aperitifs & Cocktails

Glass Prosecco

Millesimato, Extra Dry

Bucci Royal

Prosecco, Crème de Cassis

Bellini

Prosecco, Peach Purée

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

Pornstar Martini

Absolut Vanilla, Passoã, Passion Fruit Purée

Espresso Martini

Absolut Vodka, Kahlúa, Espresso Shot

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

Franciacorta Brùt - Contadi Castaldi - £58

House Champagne - £95

Wine by Glass

	175ml	375ml
<u>TODAYS RECOMENDATION</u>	£11.50	£19.50
<u>RED</u>		
House Red	£7.50	£13.50
Bardolino D.O.C Veneto "Cantina di Negrar"	£8.50	£14.50
Primitivo I.G.P Puglia "Le Clive"	£9.50	£15.50
<u>ROSE</u>		
Pinot Grigio delle Venezie I.G.T. Blush "Dacastello"	£8.50	£14.50
<u>WHITE</u>		
House White	£7.50	£13.50
Pinot Grigio Delle Venezie D.O.C. "Dacastello"	£8.50	£14.50
Sauvignon Frulli D.O.C "Dacastello"	£9.50	£15.50

Vini Bianchi

House White	£23.50
Fiano Salento I.G.P “Vaglio Massa” – 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
Chardonnay Vicenza “Dacastello” – 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
Pinot Bianco D.O.C. “Ca’ Bolani” – Friuli Venezia Fresh and refined, offering aromas of citrus, white flowers and crisp orchard fruits. Dry and harmonious on the palate, with subtle mineral notes and a refreshing, elegant finish.	£36.00
Sauvignon Friuli D.O.C “Dacastello” – 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
Pinot Grigio Delle Venezie D.O.C. “Dacastello” – 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	£26.90
Pecorino Terre di Chieti I.G.T. “Dacastello” – Abruzzo Pecorino is fragrantly infused and with flavours that span gooseberry & pine nuts to lychees & tangerines.	£33.00
Arneis Langhe D.O.C. “DaMilano” – 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
Verdicchio Classico Superiore D.O.C. “Colonnara” – 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.	£39.00
Falanghina I.G.T “Montefalione” – 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.	£35.00
Gewürztraminer D.O.C. “Kettmeir” – 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
Gavi di Gavi D.O.C.G. “Le Clive” – 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
Lugana D.O.C. “Le Clive” – 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.	£38.00
Chardonnay I.G.T. “Castello d’Albola” – Tuscany Bright straw yellow with aromas of ripe peach, citrus and delicate vanilla notes. Soft and well-balanced on the palate, combining fresh fruit flavours with a smooth texture and lingering finish.	£48.50

Pinot Grigio D.O.C. “ Rivoli ” - 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.	£46.00
Friulano D.O.C. “ Ca’ Bolani ” – Friuli Venezia	
Straw yellow in colour with delicate floral aromas and notes of white peach, pear and almond. Fresh and elegant on the palate, with balanced acidity, gentle minerality and a clean, persistent finish.	£35.90
Greco di Tufo D.O.C.G. “ Za’ Monaca ” - 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
Malvasia Bianca I.G.P. “ Le Vigne di SanMarco ” - Puglia	
Complex aroma characterized from the fusion of aromatic notes of citrus, pineapple, banana and vanilla.	£29.50

Vini Rose

Negroamaro Rosato I.G.P. “ Noctiluna ” - 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.	£28.50
Syrah Maremma Toscana D.O.C “ Rocca di Montemassi ” - Tuscany	
Pale pink with coral reflections, offering aromas of lavender, small red berries & citrus hints of mandarin. Fresh & Vibrant on the palate, it balances liveliness and elegance with notes of peach, pomegranate and subtle vanilla, finishing silky, persistent and refined.	£34.50

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
Franciacorta Brüt D.O.C.G - “ Contadi Castaldi ” - Lombardia	
Produced using the traditional Metodo Classico from Chardonnay, Pinot Nero & Pinot Bianco grapes. Fresh & Refined, with delicate floral notes, citrus and white peach aromas, Crisp and elegant on the palate, balanced by a fine persistent mousse & a long, refreshing finish.	£58.00



House Red	£23.50
Sangiovese Maremma Toscana D.O.C “Rocca di Montemassi” - Tuscany 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
Primitivo I.G.P Puglia “Le Clive” - Puglia. Deep ruby red in colour with a full aroma. A smooth and delicate taste which goes well with roasted or grilled meats.	£26.90
Negroamaro I.G.P. “Vaglio Massa” – Puglia 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
Barbera D’Asti D.O.C.G. “Guasti Clemente” - Piedmont 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
Salice Salento Riserva D.O.P. “Le Vigne di SanMarco” - Puglia Deep garnet red with evolved aromas of ripe black cherry, tobacco, leather and sweet spice. Mature and harmonious on the palate, it offers silky tannins, remarkable complexity and a long, elegant finish.	£42.50
Aglanico I.G.P “Montefalione” – Campania A deep and elegant red, with an aroma reminiscent of Mediterranean maquis. Warm and velvety on the palate.	£36.50
Pinot Nero D.O.C. “Kettmeir” - Alto Adige Ruby in colour. Aromas of cherry, smoke, and a little mushroom. Light delicate flavours of raspberry, plum, and cherry.	£46.00
Primitivo di Manduria D.O.C. “Le Clive” – Puglia 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
Chianti Superiore D.O.C.G. Fiasco “Ruffino” - Tuscany 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
Valpolicella Ripasso D.O.C “Le Clive” - Veneto Pleasantly aromatic with rich mulberry and blueberry notes, complemented by hints of vanilla and spice.	£53.50
Conero Riserva D.O.C.G “Le Clive” - Marche Deep ruby colour with intense fruit aromas, spice, and a hint of herbs. Full-bodied with harmonious acidity.	£44.50
Barbaresco D.O.C.G. “Pelissero” - Piedmont 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
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.	£64.00

Barolo D.O.C.G. “Bersano” - Piedmont £102.00
Garnet red with slight orange hues, and traditionally intense and enveloping aromas reminiscent of spices and ripe fruit.

Toscana Rosso I.G.T “Piccarda Donati” - Tuscany £51.50
Garnet-red colour, medium body and unique aromas all result from the high tannin and acidity in a Sangiovese grape.

Amarone della Valpolicella D.O.C.G. “Domini Veneti” - Veneto £95.00
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.

Magnum

1.5LTR

Barbera D’Alba D.O.C. “Pelissero” - Piedmont £98.00
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.

Chianti Classico Riserva D.O.C.G. “Castello di Albola” - Tuscany £95.00
Produced from hand-selected Sangiovese grapes grown across eight estate vineyards, this Riserva is aged for 14 months in a combination of Allier & Slavonian oak before extended bottle refinement. Complex and elegant, it offers notes of ripe berries, tobacco and liquorice, with excellent structure and a long persistent finish.

Nero D’avola D.O.C. “Principi di Butera” - Sicily £105.00
Deep ruby red with aromas of ripe red berries, sweet spice and a touch of vanilla. Aged for 12 months in Slavonian oak barrels and refined in bottle, it is full-bodied yet smooth, with rich fruit flavours and a long elegant finish.

Rosso di Montalcino D.O.C “Col D’orcio” - Tuscany £128.00
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

Primitivo di Manduria D.O.C. “Altemura” – Puglia £115.00
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.

Chianti Classico D.O.C.G. “Lamole di Lamole” - Tuscany £175.00
Produced from high-altitude vineyards in the historic village of Lamole, this elegant Chianti Classico reveals aromas of wild red berries, violets and balsamic herbs. Refined and complex, it combines vibrant acidity with silky tannins, leading to a long and harmonious finish.

Amarone della Valpolicella D.O.C.G. “Le Clive” - Veneto £155.00
Deep garnet red colour. Ethereal, vanilla and spicy bouquet, with hints of black cherry, bitter almond and plum. Full, warm, persistent and velvety taste.