

WINE MENU

SPECIALLY SELECTED FOR PIER56

WHITE WINE & SPARKLING WINE

Bottle Glass

57. Pa Road – Marlborough, New Zealand (Sauvignon Blanc)

€42.00 | €11.00

Tropical fruit flavours of pineapple, mango and kiwi on the palate, with ripe mandarin and citrus flavours adding a zesty freshness. (9)

Food pairing: Tempura Line-Caught Haddock and Chips

20. False Bay - South Africa (Sauvignon Blanc)

€32.00 | €8.50

A radiant green-yellow with reflections of citrus yellow, this delicious white wine slides into the glass. A maritime freshness fills the air and creates classic green aromas. The palate is characterized by wonderfully fresh notes of paprika, nettle and gooseberry. (9)

Food pairing: Salads, Seafood & Shellfish, Asian/Thai dishes

21. Finca Lorosco - Chile (Chardonnay)

€32.00 | €8.50

This chardonnay has tropical aromas of peach, pineapple and hints of banana, perfectly blended with sweet notes of vanilla. The finish is fruity and refreshing. (9)

Food pairing: Chicken, Turkey, Vegetarian dishes

22. Il Conto - Italy (Pinot Grigio)

€32.00 | €8.50

A typical Italian Pinot Grigio. Dry and crisp on the palate with elegant light body. Pleasant nose of fruits with delicate floral notes. (9)

Food pairing: Salads, Charcuterie boards, Pastas with lemon butter or white wine sauce.

25. Drouhin – Chablis (Chardonnay)

Half Bottle €25 | N/A

White floral tones, green apple and crushed seashells, medium body. (3,9)

Food pairing: Ramen Broth

26. Trimbach – Alsace, France (Riesling)

Half Bottle €25 | N/A

Fresh floral and fragrant lemon notes with good fruit concentration and length on the palate. (9)

Food pairing: Gourmet Handcrafted Sausages

45 Bottega Gold (Prosecco)

Glass (200ml) €12

This prosecco that strikes on the dry side – marked by aromas of white flowers, touches of soft spices and a texture on the palate just like fine silk. (9)

Food pairing: Chef's Seafood Main Course Special of the Day

46 Bottega Rose (Prosecco)

Glass (200ml) €12

Complex olfactory notes with distinct floral hints and fruity hints of pear and white peach. Spicy notes and underbrush on the finish. Good as an aperitif and special occasions. (9)

Food Pairing: Seafood, Pasta Dishes, Light Desserts, Spicy Dishes



ALLERGENS: 1. Egg 2. Milk 3. Crustaceans 4. Molluscs 5. Fish 6. Peanut 7. Sesame 8. Soy 9. Sulphur Dioxide 10. Nuts: 10A Almond, 10B Hazelnut, 10C Walnut, 10D Cashew, 10E Pecan, 10F Brazil, 10G Pistachio, 10H Macadamia, 11. Cereals (Containing Gluten): 11A Wheat, 11B Rye, 11C Barley, 11D Oats, 11E Spelt, 11F Kamut, 12. Celery, 13. Mustard, 14. Lupin

RED WINE

Bottle Glass

82. Chianti Classico – Granaio, Italy (Sangiovese)

€36.00 | €9.50

Charming, inviting ripe dark cherries and plums. Cedar and vanilla notes from the oak. (9)

Food pairing: Rigatoni Pasta

30. Folonari - Italy (Montepulciano D'Abruzzo)

€32.00 | €8.50

A light soft red wine. Known for its dark fruits' flavours like plum and cherry, hints of spice, and a smooth, dry finish with notes of dried fruit and hazelnut. (9)

Food pairing: Pasta dishes, especially with sausage, Burgers, Turkey

31. Crucero - Chile (Cabernet Sauvignon)

€32.00 | €8.50

An intense ruby red colour. Smells of spicy notes, black fruits and dark chocolate. A round taste of soft tannins with good acidity and excellent balance. (9)

Food pairing: Beef, Lamb, Poultry

32. Madrigal - Malbec (Mendoza, Argentina)

€35.00 | €9.50

A rich, full-bodied red wine. Known for its deep flavours of plum, blackberry and dark cherry, with notes of cocoa, vanilla, and spice, and a smooth, velvety texture with soft tannins. (9)

Food pairing: Grilled Meats like Beef and Lamb, Pork, Sausages

35 Joseph Drouhin - Fleurie, France (Gamay)

Half Bottle €25 | N/A

It possesses great charm and delicacy, with its luminous raspberry colour, aromas of lilac, violet and gooseberry. Very supple and silky in the mouth. Leaves a beautiful impression of fine aromas. (9)

Food pairing: Galway Bay 6 oz Beef Burger

36 Bilbao -Rioja Crianza, Spain (Tempranillo)

Half Bottle €27 | N/A

Medium-bodied, it's a great crowd-pleaser red, ideal for parties or special occasions. This Rioja filled with ripe strawberry, plum and cherry fruit alongside notes of vanilla, cedar and toast, all wrapped in smooth, silky tannins. (9)

Food pairing: Tapas Board

ROSÉ WINE

64. Rosabelle - Languedoc (Grenache)

€ 35.00 | €9.50

Delicious wine perfectly balanced between sweet and dry with superb pale red colour and appealing floral nose. (9)

Food Pairing: Buttermilk Chicken Burger