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# OLIVELLO

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RISTORANTE



## DRINKS MENU

## PREMIUM PROSECCO

<b>1 GOLD PROSECCO BOTTEGA</b>	<b>200ML</b>	<b>BOTTLE</b>
<i>Characteristic, fruity with scents of golden apple, Williams pear, acacia flowers &amp; lily of the valley.</i>	<b>£7.95</b>	<b>£34.95</b>
<b>2 GOLD ROSE PROSECCO BOTTEGA</b>	<b>200ML</b>	<b>BOTTLE</b>
<i>Notes of mixed red berries alongside floral and white fruit aromas.</i>	<b>£7.95</b>	<b>£37.95</b>
<b>3 GALANTI PROSECCO</b>	<b>125ML</b>	<b>BOTTLE</b>
<i>Typical fruit spectrum of apple pear with a hint of peach; followed by a fine, persistent, soft fizz.</i>	<b>£5.95</b>	<b>£22.95</b>
<b>4 ROSE GALANTI PROSECCO</b>	<b>125ML</b>	<b>BOTTLE</b>
<i>Light, carnation-pink coloured rosé with generous raspberry and strawberry fruit.</i>	<b>£5.95</b>	<b>£22.95</b>

## WHITE WINES

<b>5 PINOT GRIGIO VINUVA DELLE VENEZIE, ITALIA</b>	<b>175ML</b>	<b>250ML</b>	<b>BOTTLE</b>
<i>Delicately flavoured with notes of green apple and pear; the palate is unoaked &amp; refreshing.</i>	<b>£5.25</b>	<b>£5.75</b>	<b>£15.95</b>
<b>6 SAUVIGNON BLANC TEKENA, CHILE</b>	<b>175ML</b>	<b>250ML</b>	<b>BOTTLE</b>
<i>A refreshing Sauvignon Blanc with citrus and tropical fruit flavours and a crisp finish.</i>	<b>£4.95</b>	<b>£5.50</b>	<b>£15.95</b>
<b>7 BORSARI INZOLIA, TERRE SICILIANE, ITALIA</b>	<b>175ML</b>	<b>250ML</b>	<b>BOTTLE</b>
<i>Fresh and light with lemon and peach fruit notes.</i>	<b>£4.75</b>	<b>£5.25</b>	<b>£14.95</b>
<b>8 CHARDONNAY, CORTE VIGNA, ITALIA</b>	<b>175ML</b>	<b>250ML</b>	<b>BOTTLE</b>
<i>This aromatic wine is crisp and fruity with a lovely peach and nectarine finish.</i>	<b>£4.95</b>	<b>£5.50</b>	<b>£15.95</b>
<b>9 SAUVIGNON BLANC PULPO, MARLBOROUGH, NEW ZEALAND</b>	<b>175ML</b>	<b>250ML</b>	<b>BOTTLE</b>
<i>Classic aromas of juicy tropical fruit &amp; zesty citrus with intense flavours or passion fruit, zippy &amp; gooseberry.</i>	<b>£5.95</b>	<b>£6.50</b>	<b>£18.95</b>

**125ML AVAILABLE IN GLASS OF WINE**

## PREMIUM WHITE WINES

	<b>BOTTLE</b>
<b>10 AMODO PECORINO, TERRE DI CHIETI ABRUZZO, ITALIA</b> <i>There are fresh, tropical notes on the nose, a delicate florality &amp; an enticing minerality on the finish.</i>	<b>£19.95</b>
<b>11 GAVI CA' BIANCA, ITALIA</b> <i>It shows white flower &amp; green fruit aromas, with a touch of honey, minerality on the palate,</i>	<b>£22.95</b>
<b>12 GRECO DI TUFO, ROCCA DEL DRAGONE, TRE FIORI, ITALIA</b> <i>The the palate is well-balanced, crisp, lively &amp; complex, with a refreshing minerality &amp; hints of grapefruit, melon &amp; orange zest.</i>	<b>£23.95</b>

## ROSE WINES

	<b>175ML</b>	<b>250ML</b>	<b>BOTTLE</b>
<b>13 ROSE PORTILLO MALBEC, UCO VALLEY, MENDOZA, ARGENTINA</b> <i>Highly aromatic with its ruby-red hints, this rosé offers up fruit aromas of cherry, strawberry and raspberry. Unoaked, the palate finishes crisply with lingering fruit notes.</i>	<b>£5.50</b>	<b>£5.95</b>	<b>£17.95</b>
<b>14 ZINFANDEL WHITE WICKED LADY, CALIFORNIA (USA)</b> <i>Medium-sweet rosé made using Zinfandel grapes from warm Californian vineyards. The juice from the crushed grapes spends a short time in contact with the skins which gives the wine a salmon-pink colour. Shows red-fruits on the rich, juicy palate.</i>	<b>£5.25</b>	<b>£5.75</b>	<b>£15.95</b>
<b>15 ROSE MERLOT BORSARI ROSATA, ITALIA</b> <i>Light and fresh with strawberry and raspberry fruits notes.</i>	<b>£4.75</b>	<b>£5.25</b>	<b>£14.95</b>

**125ML AVAILABLE IN GLASS OF WINE**

## RED WINES

	175ML	250ML	BOTTLE
<b>15 MALBEC PORTILLO, UCO VALLEY, MENDOZA, ARGENTINA</b>	<b>£5.50</b>	<b>£6.25</b>	<b>£17.95</b>
<i>Ruby-red wine displaying a fresh &amp; fruity nose, enhanced by hints of plum, black berries &amp; a touch of vanilla, fresh fruit flavours, supported by sweet and round tannins &amp; a good structure.</i>			
<b>16 RIOJA MARQUÉS DE MORANO JOVEN COLLADA, SPAIN</b>	<b>£5.75</b>	<b>£6.50</b>	<b>£18.95</b>
<i>Rioja made using the classic Tempranillo grape. Matured only a short time in oak prior to bottling, shows ripe, fresh fruit flavours.</i>			
<b>17 CABERNET SAUVIGNON, BORSARI, ITALIA</b>	<b>£4.75</b>	<b>£5.25</b>	<b>£14.95</b>
<i>Soft &amp; juicy Cabernet Sauvignon, with ripe brambly fruit. A soft, fruity red with juicy red berry fruit flavours.</i>			
<b>18 MERLOT TEKENA, CENTRAL VALLEY, CHILE</b>	<b>£4.95</b>	<b>£5.50</b>	<b>£15.95</b>
<i>A fruit-driven Merlot with raspberry and blueberry fruit leading to a soft finish.</i>			
<b>19 SHIRAZ BETWEEN THORNS, SOUTH EASTERN AUSTRALIA</b>	<b>£5.25</b>	<b>£5.75</b>	<b>£16.95</b>
<i>Excellent varietal typicity with dark berry fruit flavours &amp; juicy, soft tannis, mingled with a light touch of oak on the finish.</i>			

## PREMIUM AWARD-WINNING RED WINES

	BOTTLE
<b>21 CHIANTI, RUFFINO ITALIA</b>	<b>£18.95</b>
<i>It shows floral and fruity notes that lead towards spicy scents of white pepper and hazelnuts</i>	
<b>23 KLEINE ZALZE, CABERNET SAUVIGNON, STELLENBOSCH, SOUTH AFRICA</b>	<b>£21.95</b>
<i>On the nose, this wine shows well integrated berry-fruit with cedar wood aromas. These follow through to the palate, where an alluring combination of blackberry, chocolate and liquorice flavours follow on the lingering finish.</i>	
<b>23 VIDAL RESERVE PINOT NOIR, MARLBOROUGH, NEW ZEALAND</b>	<b>£23.95</b>
<i>Fragrant with red berry and floral aromas, with notes of cherry and spice on the silky palate.</i>	

**ULTIMATE DRINKS FOR ANY SPECIAL OCCASION SPECIALLY  
HAND MADE FROM BEST GRAPE GARDEN IN ITALY**

**20 AMARONE DELLA VALPOLICELLA CLASSICO BOLLA,  
ITALIA**

*Traditional method of semi-drying the grapes first ensures an enveloping, velvet richness with marzipan, raisin and date flavours.*

**BOTTLE  
£69.95**

**PREMIUM CHAMPAGNE**

**ACE OF SPADES, ARMAND DE BRIGNAC BRUT, FRANCE**

*A multi-vintage blend of wines made from only grapes from Premier & Grand Cru vineyards.*

**BOTTLE  
£375**

**DOM PERIGNON BRUT, FRANCE**

*With delicate fresh violets in a setting of white peaches. The soft delicate flavours continue by the most delicate of fine bubbles.*

**£275**

**ULTIMATE CHAMPAGNE**

**VEUVE CLICQUOT YELLOW LABEL BRUT, FRANCE**

*Reflecting the traditions of the past, yet dry & has a rich, creamy style with biscuity flavours.*

**BOTTLE  
£67.95**

**VEUVE CLIQUOT ROSE BRUT, FRANCE**

*Luminous, fresh, pink with initial aromas of red fruits leading to dried fruits & biscuit notes.*

**£74.95**

**LAURENT-PERRIER ROSE CUVÉE BRUT, FRANCE**

*With grape skins tantalisingly leaves this delicate colour yet exudes a floral fragrance evolving soft red berry richness.*

**£79.95**

**HOUSE CHAMPAGNE**

**LOUISE DORNIER BRUT, FRANCE**

*Light fresh, vigorously youthful Champagne with a fine, elegant, slightly lemon nose, lively mousse & long crisp palate*

**BOTTLE  
£34.95**

**CHAMPAGNE ROSE LOUISE DORNIER BRUT, FRANCE**

*Pinot dominated; amber-coloured rose with classic summer-fruit aromas, backed by fresh citrus & apple pastry notes on the palate.*

**£35.95**

## THE PREMIUM GIN SECTIONS

£3.95 OR DOUBLE EXTRA £1.95

BEEFEATER  
PINK STRAWBERRY BEEFEATER  
BLOOD ORANGE BEEFEATER  
PASSIONFRUIT  
TANQUERAY  
TANQUERAY SEVILLA  
STAR OF BOMBAY SAPPHIRE  
HENDRICKS  
RHUBARB & CRANBERRY  
RHUBARB & GINGER  
PARMA VIOLET  
STRAWBERRY & LIME  
MIXED FRUIT  
SLOE GIN

## PREMIUM TONICS

£1.80 EACH

TONIC WATER  
SLIMLINE TONIC  
CUCUMBER TONIC  
PINK GRAPEFRUIT TONIC OR  
DASH OF MIXER EXTRA £0.75P

## PREMIUM VODKA

£3.95 OR DOUBLE EXTRA £1.95

ABSOLUT ORIGINAL  
ABSOLUT VANILLA  
ABSOLUT CITRON  
ABSOLUT RASPBERRY  
GREY GOOSE £4.50  
BELVEDERE £4.50  
DASH OF MIXER EXTRA 75P

## PREMIUM RUM

£3.50 OR DOUBLE EXTRA £1.95

BACARDI  
HAVANA RUM 3YRS OLD  
KRAKEN DARK RUM  
CAPTAIN MORGAN SPICED  
MALIBU  
SAILOR JERRY  
SPICED LAMBS NAVY RUM  
DASH OF MIXER EXTRA £0.75P

## SPIRITS & LIQUEURS

£3.50 OR DOUBLE EXTRA £1.95

ARCHERS  
PASSOA  
SOUTHERN COMFORT  
APEROL  
GRAND MARNIER  
TIA MARIA  
KAHLUA  
COINTREAU  
MARTINI EXTRA DRY  
MARTINI BIANCO  
MARTINI ROSSO  
DISARONNO AMARETTO  
DASH OF MIXER EXTRA £0.75P

## WHISKEY

£3.95 OR DOUBLE EXTRA £1.95

JACK DANIELS  
JAMESON  
GENTLEMAN JACK  
FAMOUS GROUSE  
GLENFIDDICH  
DASH OF MIXER EXTRA £0.75P

## BRANDYS

MARTEL VS	£4.50
REMY MARTIN	£4.50
COURVOISIER	£4.50

## AFTER DINNER DIGESTIFS

BAILEYS	£3.95
GRAPPA	£3.95
SAMBUCA	£3.95
LIMONCELLO	£3.95
TEQUILA	£3.95
JÄGERMEISTER	£3.95

## DRAUGHT BEER & CIDER

	HALF	PINT
PERONI, ITALY 5.1%	£2.60	£4.95
BUD LIGHT, USA 3.5%	£2.30	£4.20
MAGNERS CIDER, IRISH 4.5%	£2.30	£4.20
BASS SMOOTH, ENGLAND 3.8%	£2.50	£4.85
GOOSE ISLAND MIDWAY, IPA, USA 4.1%	£2.50	£4.85
MAGNERS DARK FRUIT, IRISH 4%	£2.30	£4.50
STELLA, BELGIUM 4%	£2.20	£4.00
ASAHI 5.1%	£2.60	£4.95

## BOTTLE BEERS

	MEASURE	
PERONI RED LABEL	330ML	£3.95
BIRRA MORETTI	330ML	£3.95
BUDWEISER	330ML	£3.95
CORONA	330ML	£3.95
DESPERADO	330ML	£3.95
SAN MIGUEL	330ML	£3.95
WKD (BLUE / IRN BREW / BERRY / PINK GIN)	275ML	£3.00
STRAWBERRY & LIME CIDER	275ML	£3.00
SMIRNOFF ICE	275ML	£3.00
GINGER BEER	275ML	£3.00
NON-ALCOHOLIC PERONI 0.0		£3.50

## CIDERS

<b>STRAWBERRY &amp; LIME</b>	<b>£4.95</b>
<b>MIXED FRUIT</b>	<b>£4.95</b>
<b>PASSION FRUIT</b>	<b>£4.95</b>
<b>NON-ALCOHOLIC CIDER</b>	<b>£3.95</b>

## SOFT DRINKS

<b>COKE</b>	<b>£2.75</b>
<b>DIET COKE</b>	<b>£2.50</b>
<b>COKE ZERO</b>	<b>£2.50</b>
<b>LEMONADE</b>	<b>£2.75</b>
<b>FANTA BOTTLE 330ML</b>	<b>£2.75</b>
<b>SMALL STILL WATER ACQUA PANNA</b>	<b>£1.95</b>
<b>LARGE STILL WATER ACQUA PANNA</b>	<b>£2.95</b>
<b>SMALL SPARKLING WATER SAN PELLEGRINO</b>	<b>£1.95</b>
<b>LARGE SPARKLING WATER SAN PELLEGRINO</b>	<b>£2.95</b>
<b>FRUIT JUICE:</b>	<b>£2.50</b>
<b>(ORANGE, APPLE, PINEAPPLE, CRANBERRY, PASSIONFRUIT)</b>	
<b>CORDIAL &amp; WATER</b>	<b>£1.25</b>
<b>CORDIAL &amp; SODA</b>	<b>£1.95</b>
<b>SODA WATER</b>	<b>£1.20</b>
<b>APPLETISER</b>	<b>£2.75</b>
<b>J2O FLAVOURS:</b>	
<b>(ORANGE &amp; PASSION FRUIT / APPLE &amp; MANGO OR APPLE &amp; RASPBERRY)</b>	<b>£2.75</b>
<b>RED BULL</b>	<b>£2.75</b>
<b>BITTER LEMON BOTTLE</b>	<b>£1.80</b>
<b>GINGER ALE BOTTLE</b>	<b>£1.80</b>

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[www.olivello.co.uk](http://www.olivello.co.uk)



\*Allergies & Intolerances, Should you have concerns about an allergy or intolerance please speak to our staff before you order your drink | MCI09444 | for the facts [drinkaware.co.uk](http://drinkaware.co.uk)