

ANTIPASTI E INSALATA (STARTERS)

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| PLAIN GARLIC BREAD | £6.95 |
| TOMATO GARLIC BREAD | £7.95 |
| CHEESE GARLIC BREAD | £7.95 |
| HALF & HALF GARLIC BREAD CHOOSE TWO FROM PLAIN, TOMATO AND CHEESE | £8.50 |
| HOMEMADE BREAD & OLIVES SERVED WITH OLIVE OIL, BALSAMIC & BREADSTICKS | £4.95 |
| FOCACCIA FRESH ROSEMARY, ROCK SALT, ROCKET, PARMESAN SHAVINGS, CHERRY TOMATOES & EXTRA VIRGIN OLIVE OIL | £9.00 |
| ANTIPASTO SELECTION OF SALAMI, CURED SLICED MEATS, CHARGRILLED ITALIAN VEGETABLES, BUFFALO MOZZARELLA & BREADSTICKS | £9.00 |
| BRUSCHETTA AI FUNGHI WILD MUSHROOMS WITH MOZZARELLA, FINISHED UNDER THE GRILL, SERVED ON TOASTED HOMEMADE BREAD | £6.95 |
| BRUSCHETTA AL POMODORO CHERRY TOMATOES, PESTO & BASIL SERVED ON TOASTED HOMEMADE BREAD | £6.95 |
| CALAMARI DEEP FRIED LIGHTLY BATTERED FRESH SQUID RINGS WITH A TARTARE DIP | £7.95 |
| LA BURRATA BURRATA (SPECIAL MOZZARELLA) WITH CHERRY TOMATOES & OUR FAMOUS HOMEMADE CARAMELIZED BALSAMIC VINEGAR UPGRADE TO OUR 24K GOLD LEAF BURRATA | £9.95 |
| CARPACCIO DI MANZO FILLET OF BEEF THINLY SLICED WITH ROCKET, PARMESAN & HOMEMADE DRESSING | £10.00 |
| COZZE PICCANTI FRESH SCOTTISH MUSSELS IN A SPICY TOMATO SAUCE & TOASTED BREAD | £9.95 |
| FRITTURA MISTA KING PRAWNS, CALAMARI FRITTI, WHITE BAIT & BABY OCTOPUS WITH OUR HOMEMADE TARTAR | £8.95 |
| GAMBERONI GRIGLIATI PAN FRIED KING PRAWNS WITH LEMON, EXTRA VIRGIN OLIVE OIL AND CHILLI ON TOASTED CIABATTA | £9.95 |
| INSALATA CAESAR CHARRED CHICKEN, KOS LETTUCE WITH GRAN PADANO SHAVINGS & CROUTONS | £8.95 |
| MINISTRONE HOMEMADE VEGETABLE SOUP & TOASTED BREAD | £7.95 |
| MOZZARELLA FRITTA DEEP FRIED, BREADED BUFFALO MOZZARELLA WITH A BREADCRUMB CRUST MADE OF SUN-DRIED TOMATO & PARSLEY | £7.95 |
| POLPETTE BEEF MEATBALLS IN A MEDIUM SPICE TOMATO SAUCE & TOASTED BREAD | £7.95 |
| PÂTÉ DUCK AND CHICKEN LIVER PÂTÉ WITH TOASTED BREAD. SERVED WITH CRANBERRY COMPOTE | £6.95 |
| ARANCINI (V) SICILIAN RICE BALLS FILLED WITH MOZZARELLA & BUTTERNUT SQUASH | £7.95 |
| CAPELANTE GRATINATE SEARED KING SCALLOPS, TOPPED WITH GRATED PARMIGIANO FINISHED UNDER THE GRILL & TOMATO SAUCE | £11.95 |
| BEEF RIBS MARINATED SLOW COOKED RIBS GLAZED IN A TEXAN BARBEQUE SAUCE | £9.95 |

TO SHARE

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| ANTIPASTO ITALIANO FOR 2 SELECTION OF SALAMI, CURED SLICED MEATS, CHARGRILLED ITALIAN VEGETABLES, BUFFALO MOZZARELLA & BREADSTICKS | £14.50 | BEEF RIBS FOR 2 MARINATED SLOW COOKED RIBS GLAZED IN A TEXAN BARBEQUE SAUCE | £17.95 |
| FRITTURA MISTA FOR 2 KING PRAWNS, CALAMARI FRITTI, WHITE BAIT & BABY OCTOPUS WITH OUR HOMEMADE TARTAR | £15.95 | SHARING STARTER FOR 2 ANTIPASTO ITALIANO CALAMARI, ARANCINI GAMBARONI FRITTA, BRUSCHETTA AL POMODORO WITH BREAD AND OLIVES | £30.00 |

PASTA & RISOTTO (GLUTEN FREE PASTA AVAILABLE UPON REQUEST)

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| LASAGNE HOMEMADE CLASSIC WITH BOLOGNESE & BESCIAPELLA SAUCE TOPPED WITH MOZZARELLA, BASIL & TOMATO | £13.95 |
| CANNELLONI PANCAKES FILLED WITH RICOTTA CHEESE & GRILLED MEDITERRANEAN VEGETABLES, TOPPED WITH TOMATO, BESCIAPELLA AND BAKED IN THE OVEN | £12.95 |
| PENNE REGGIANO PASTA WITH CREAM AND SAGE, FLAMBÉED WITH COGNAC IN ITS PARMESAN CHEESE & TRUFFLE OIL THE SHOW IN FRONT OF YOU ADD CHICKEN OR PANCETTA £3.95 | £17.95 |
| RIGATONI AL SALMONE PASTA WITH SMOKED SALMON, DILL AND PINK PEPPERCORNS IN A CREAM SAUCE WITH A TOUCH OF TOMATO ADD KING PRAWN £4.50 | £15.95 |
| PENNE ARRABBIATA PENNE PASTA WITH GARLIC, CHILLI, PARSLEY AND TOMATO SAUCE ADD CHICKEN £3.95 | £13.95 |
| RAVIOLI ARAGOSTA HOMEMADE RAVIOLI LOBSTER WITH FRESH CHILLI IN A LOBSTER BISQUE | £17.95 |
| RAVIOLI DI SPINACI EGG RAVIOLI FILLED WITH RICOTTA & SPINACH IN A BUTTER AND SAGE SAUCE | £15.95 |
| RISOTTO DI MARE SQUID RINGS, MUSSELS, BABY PRAWNS | £17.95 |
| RISOTTO FUNGHI RISOTTO WITH WILD MUSHROOMS & TRUFFLE OIL ADD CHICKEN £3.95 | £15.95 |
| SPAGHETTI CARBONARA SPAGHETTI WITH PANCETTA & PARMIGIANO | £14.95 |
| TAGLIATELLE AL FUNGHI TAGLIATELLE PASTA, MUSHROOMS IN A CREAM SAUCE ADD CHICKEN £3.95 | £14.95 |
| TAGLIATELLE BOLOGNESE FRESH HOMEMADE TAGLIATELLE IN HOMEMADE TOMATO SAUCE WITH BASIL | £14.95 |
| TAGLIATELLE POLPETTE TAGLIATELLE PASTA WITH HAND MADE MEATBALL | £15.95 |
| RISOTTO ARAGOSTA FRESH HALF LOBSTER GARDEN PEAS, ONION & GARLIC WITH A TOUCH OF TOMATO SAUCE | £23.95 |
| SPAGHETTI NERO SQUID INK SPAGHETTI PASTA WITH FRESH MUSSELS, KING PRAWNS IN A WHITE WINE SAUCE WITH A TOUCH OF TOMATO SAUCE | £15.95 |
| SPAGHETTI ARAGOSTA OUR FAMOUS SPAGHETTI LOBSTER WITH ONIONS, PEAS, CHERRY TOMATOES, BASIL & CREAM | £23.95 |



AL FERRI (GRILL)

ALL OF OUR MEAT IS BRITISH AND SOURCED IN THE NORTH WEST OF ENGLAND. IT IS AGED FOR 28 DAYS TO ENSURE A MATURE TASTE OF MEAT.

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| CHATEAUBRIAND (GF) 510G A SPECIALITY CUT OF TWO FILLETS, CARVED AT YOUR TABLE & SERVED WITH PARMESAN BABY ROAST POTATOES & A CHERRY TOMATO & PARMESAN SALAD UPGRADE TO 24K GOLD LEAF | £60.00 |
| FILLET STEAK 200G UPGRADE TO 24K GOLD LEAF | £28.00 |
| RIBEYE STEAK 280G | £26.00 |
| SIRLOIN STEAK 250G | £26.00 |
| CIBO'S MIXED GRILL SIRLOIN STEAK, BBQ BEEF RIBS & CHICKEN BREAST | £29.95 |
| ADD PORCINI, ROSSINI, DIANA OR PEPPERCORN SAUCE FOR £3.00 | |

SIDES

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| PURE DI PATATE MAMA'S MASH POTATOES | £4.00 | INSALATA DI POMODORO TOMATO & ONION SALAD | £4.50 |
| VERDURE MIXED SEASONAL VEGETABLES | £4.95 | INSALATA DI RUCOLA ROCKET, CHERRY TOMATOES & PARMESAN SHAVINGS | £4.50 |
| INSALATA DELLA CASA MIXED HOUSE SALAD | £4.95 | SPINACI WILD SPINACH, PAN FRIED WITH CHILLI | £4.95 |
| PATATINE FRITTE HAND CUT CHIPS | £4.00 | PISELLI CON PANCETTA PEAS, ONION & PANCETTA | £4.50 |
| ZUCCHINI COURGETTE FRIES | £4.50 | | |
| PATATE ARROSTO ROSEMARY ROAST POTATOES WITH PARMESAN | £4.50 | | |

CARNE (MEAT)

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| POLLO PORCINI CHICKEN FILLET, BAKED AND SERVED IN A CREAMY MUSHROOM SAUCE | £16.95 |
| SCALOPPINE AI FUNGHI VEAL ESCALLOPS PAN FRIED SERVED WITH MUSHROOMS, WHITE WINE CREAM AND PARSLEY | £18.95 |
| POLLO ALLA MILANESE CHICKEN LIGHTLY BREAD CRUMBED, SERVED WITH SPAGHETTI NAPOLI | £17.95 |
| STINCO DI AGNELLO LAMB SHANK SERVED ON A BED OF MASH POTATO & LAMB JUS | £19.95 |
| SALTIMBOCCA ALLA ROMANA THINLY SLICED VEAL ESCALLOPS WITH PARMA HAM & FRESH SAGE | £17.95 |
| SCALOPIA ALLA MILANESE VEAL ESCALOPE IN BREADCRUMBS PAN FRIED IN OLIVE OIL SERVED WITH SPAGHETTI NAPOLI | £17.95 |

PESCE FRESCO DEL GIORNO (FRESH FISH OF THE DAY)

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| CAPELANTE GRATINATE SEARED KING SCALLOPS, TOPPED WITH GRATED PARMIGIANO & TOMATO SAUCE FINISHED UNDER THE GRILL | £20.95 |
| CODA DI ROSPO WILD SCOTTISH MONKFISH PAN FRIED WITH CHERRY TOMATOS, MUSSELS & KING PRAWNS | £20.95 |
| SALMONE ADRIATICO GRILLED ATLANTIC SALMON SERVED WITH ASPARAGUS & BABY PRAWNS IN CREAM SAUCE | £17.95 |
| FILETTI DI BRANZINO PAN FRIED ANGLESEY FARMED SEA BASS FILLET, PARSLEY & LEMON | £18.95 |
| GRIGLIATA MISTA DI PESCE MIXED SHELLFISH INCLUDING KING PRAWNS, LANGOUSTINES, MUSSELS, MONKFISH, SEABASS & SALMON | £28 for One £50 for Two |

PIZZA

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| MARGHERITA CLASSIC TOMATO & MOZZARELLA ADD CHICKEN £2.95 | £11.95 |
| BOSCAIOLA TOMATO, MOZZARELLA, PORTOBELLO MUSHROOMS, BASIL, PARMESAN SHAVINGS | £11.95 |
| CALZONE A FOLDED PIZZA FILLED WITH TOMATO, MOZZARELLA, SALAMI, HAM & MUSHROOM ADD CHICKEN £3.95 | £14.95 |
| CAPRI TOMATO, CHEESE, KING PRAWNS, TUNA, OLIVES & RED ONION | £14.95 |
| CONTADINA TOMATO, MOZZARELLA, WILD SPINACH, CHICKEN & ASPARAGUS | £13.95 |
| DIAVOLA TOMATO, MOZZARELLA, SPICY SALAMI, RED ONION & CHILLI | £13.95 |
| NAPOLI TOMATO, MOZZARELLA, SALAMI, BEEF, CHICKEN, PARMA HAM | £14.95 |
| SALSICCIA TOMATO, BUFFALO MOZZARELLA, ITALIAN SAUSAGE & CHILLI | £12.95 |
| PROSCIUTTO E FUNGHI MOZZARELLA, TOMATO, HAM & MUSHROOM | £12.95 |
| THE CIBO TOMATO, CHEESE, MUSHROOM, PARMA HAM TOPPED WITH 24K GOLD LEAF BURRATA & TRUFFLE OIL | £18.95 |

PRIVATE DINING

AVAILABLE FOR PARTIES AND PRIVATE DINERS UP TO 50 PEOPLE

LUNCH MENU

EVERYDAY | 12PM - 3PM

1 COURSE £10
2 COURSES £14

EARLY DINNER MENU

SUNDAY - FRIDAY | 5PM - 7PM

2 COURSE £15.99
3 COURSES £19.99

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SCAN THE QR CODE TO VIEW OUR MENU

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VIVA CITY

ALL PRICES INCLUDE VAT AT THE CURRENT RATE. A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. ALL GRATUITIES & SERVICE CHARGE GO TO THE TEAM THAT PREPARE & SERVE YOUR MEAL & DRINKS. OUR CHEESE MAY NOT BE MADE WITH VEGETABLE RENNET. OUR DISHES MAY CONTAIN NUTS OR NUT TRACES. ALL WEIGHTS STATED ARE PRIOR TO COOKING. ALLERGEN INFORMATION IS AVAILABLE ON REQUEST PLEASE ASK YOUR SERVER FOR MORE DETAILS. PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES.

WINE LIST

BY THE GLASS

BIANCO

| | 125ML | 175ML | CARAFE |
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| CA' DI PONTI GRILLOSICILIA 🍷 ITALY - RICHER SICILIAN NATIVE. SUN DRIED CITRUS PAPAYA GINGER SPICE | £5.75 | £6.95 | £16.50 |
| MASTRI VERNACOLI TRENTO SAUVIGNON BLANC 🍷 TRENTO, ITALY - PRONOUNCED, GREEN APPLE, FLORAL, CITRUS, PASSION FRUIT | £6.35 | £7.60 | £16.50 |
| ANCORA PINOT GRIGIO 🍷 LOMBARDIA, ITALY - HILLSIDE VINEYARDS IN PAVIA. CLASSIC, APPLE, PEAR, LIFTED | £5.95 | £7.25 | £17.50 |

ROSSO

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| CA' DI PONTI SHIRAZ 🍷 SICILIA, ITALY - SHIRAZ LOVES SICILY'S HEAT. PLUM, BRAMBLE, SPICE, DARK CHOCOLATE | £5.95 | £7.95 | £18.50 |
| SANVIGILIO MERLOT IGT TREVENEZIE, ITALY - BLEND OF TRENTO & VENEZIE FRUIT. JUICY, RED BERRY, PLUM, HERBAL | £5.95 | £7.20 | £17.50 |
| DA VERO BIOLOGICO NERO D'AVOLA 🍷 SICILIA, ITALY - DA VERO MEANS NATURALLY. RIPE BLACK FRUIT, SOUR CHERRY, EXPRESSO, DARK CHOCOLATE | £5.95 | £7.50 | £19.50 |

ROSÉ

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| ANCORA PINOT GRIGIO ROSÉ 🍷 LOMBARDIA, ITALY - LIGHTLY TINTED PG WITH PINOT NERO. DELICATE, RED BERRIES, RED CHERRY | £5.95 | £7.20 | £17.50 |
| ANOTHER STORY WHITE ZINFANDEL ROSÉ CALIFORNIA, USA - LUCIOUS, POACHED STRAWBERRIES, RASPBERRY SWIRL ICE CREAM | £5.95 | £7.95 | £18.50 |

SPARKLING

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| CHAMPAGNE GREMILLET SÉLECTION BRUT 🍷 FRANCE - FAMILY GROWERS CHAMPAGNE. 70% PINOT NOIR 30% CHARDONNAY | £8.95 |
| VERSETTO PROSECCO EXTRA DRY 🍷 VENEZIE, ITALY - EXTRA DRY FOR MORE HONEYED RIPENESS. APPEALING CITRUS, GRAPE, ORCHARD APPLE & PEARS | £8.95 |

BIANCO

| | BOTTLE |
|--|--------|
| CA' DI PONTI GRILLO 🍷 SICILIA, ITALY - RICHER SICILIAN NATIVE. SUN DRIED CITRUS PAPAYA GINGER SPICE | £22.95 |
| ANCORA PINOT GRIGIO 🍷 LOMBARDIA, ITALY - HILLSIDE VINEYARDS IN PAVIA. CLASSIC, APPLE, PEAR, LIFTED | £22.95 |
| TERRAZZE DELLA LUNA TRENTO CHARDONNAY 🍷 TRENTO, ITALY - COOL UNOAKED CHARDONNAY. ELEGANT, RIPE PEAR, PEACH, MINERAL, ALMOND | £23.95 |
| MASTRI VERNACOLI TRENTO SAUVIGNON BLANC 🍷 TRENTO, ITALY - PRONOUNCED, GREEN APPLE, FLORAL, CITRUS, PASSION FRUIT | £24.95 |
| IL MERIDIONE CATARRATTO 🍷 SICILIA, ITALY - AROMATIC ORIGINAL FROM SICILY. CITRUS, STONE FRUIT, GENTLY HONEYED | £20.95 |
| MONTE SCHIAVO BIOLOGICO VERDICCHIO CLASSICO AMPHORA 🍷 MARCHE, ITALY - ESTATE GROWN GRAPES. FRESH, CITRUS, DRIED PINEAPPLE, ORGANIC | £25.95 |
| CAPARRONE PECORINO, COLLINE PESCARESI 🍷 ABRUZZO, ITALY - ADRIATIC COAST PIONEER. VIBRANT, CITRUS, PEACH, TEXTURED, MINERAL | £26.95 |
| TENUTA AQUILAIA VERMENTINO 🍷 TOSCANA, ITALY - TROPHY WINNER. ZESTY, PRESERVED LEMON, TAUT, SALINE | £28.95 |
| MOTU NUI SAUVIGNON BLANC 🍷 ACONCAGUA, CHILE - KIWI INSPIRED. PUNGENT, AROMATIC, MANGO, THAI BASIL, PASSION FRUIT | £29.95 |
| CAMILLONA SAUVIGNON BLANC, IL CASCINONE 🍷 PIEMONTE, ITALY - JUST 2 BLOCKS OF VINES. LIFTED ELDERFLOWER, RIPE GOOSEBERRY, GRAPEFRUIT | £29.95 |
| SANTA SERAFFA GAVI DEL COMUNE DI GAVI 🍷 PIEMONTE, ITALY - SINGLE ESTATE. FINE CORTESE, FLORA, SOFT MEADOW, GREEN APPLE, POACHED PEAR, LONG | £32.95 |

ROSSO

| | BOTTLE |
|---|--------|
| CA' DI PONTI SHIRAZ 🍷 SICILIA, ITALY - SHIRAZ LOVES SICILY'S HEAT. PLUM, BRAMBLE, SPICE, DARK CHOCOLATE | £22.95 |
| SANVIGILIO MERLOT IGT TREVENEZIE, ITALY - BLEND OF TRENTO & VENEZIE FRUIT. JUICY, RED BERRY, PLUM, HERBAL | £23.95 |
| DA VERO BIOLOGICO NERO D'AVOLA 🍷 SICILIA, ITALY - DA VERO MEANS NATURALLY. RIPE BLACK FRUIT, SOUR CHERRY, EXPRESSO, DARK CHOCOLATE | £24.95 |
| CONVIVIALE PRIMITIVO 🍷 SALENTO, ITALY - BUSH VINES. RICH PLUM, BLACK CHERRY, FIG, SWEET SPICE | £24.95 |
| ANCORA SANGIOVESE PUGLIA, ITALY - SUN SOAKED SANGIOVESE. APPROACHABLE, WARM, RED & BLACK FRUITS, PEPPERY SPICE | £20.95 |
| TURNO DE NOCHE MALBEC 🍷 MENDOZA, ARGENTINA - 1,000 METRES PLUS ALTITUDE. PURE, UNOAKED, VIOLETS, BLACK BERRY, POACHED PLUM, SPICE | £26.95 |
| MONTESOR VALPOLICELLA 'SAN PIETRO' 🍷 VENEZIE, ITALY - FRESH & YOUTHFUL STYLE. ATTRACTIVE SOUR CHERRY, REDCURRANT, GENTLY HERBAL, SUBTLE SPICE | £28.95 |
| TENUTA SERRANOVA APPASSIMENTO V PUGLIA, ITALY - LATE PICKED NEGROAMARO. PLUMP, RICH BRAMBLE, BLACK CHERRY JAM, MOCHA, SPICE | £28.95 |
| CONTESSA MONTEPULCIANO D'ABRUZZO 🍷 ITALY - EXCEPTIONALLY FINE, RICHLY FLAVOURED. RICH BLACK FRUIT, ABUNDANT BRAMBLE, DARK CHOCOLATE, SPICY OAK | £30.50 |
| UGGIANO CHIANTI CLASSICO RISERVA 'PRESTIGE' 🍷 TOSCANA, ITALY - A RIPE, GENEROUS RISERVA. CONCENTRATED, PLUM, MORELLO CHERRY, BALSAMIC, SAVOURY, SPICY | £34.50 |

SPARKLING & CHAMPAGNE

| | BOTTLE |
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| VERSETTO PROSECCO EXTRA DRY 🍷 VENEZIE, ITALY - EXTRA DRY FOR MORE HONEYED RIPENESS. APPEALING CITRUS, GRAPE, ORCHARD APPLE & PEARS | £29.00 |
| MONTESOR PROSECCO ROSÉ EXTRA DRY 🍷 VENEZIE, ITALY - GLERA WITH SOME PINOT NERO. GENTLE BERRY, STRAWBERRY SHORTCAKE, REDCURRANT | £34.00 |
| CHAMPAGNE GREMILLET SÉLECTION BRUT 🍷 FRANCE - FAMILY GROWERS CHAMPAGNE. 70% PINOT NOIR 30% CHARDONNAY | £46.00 |
| FERGHETTINA FRANCIACORTA ROSÉ BRUT LOMBARDIA, ITALY - UNIQUE SQUARE BOTTLE. ITALIAN CHAMPAGNE METHOD, BUT BETTER. 100% PINOT NERO | £49.00 |

ROSÉ

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| ANCORA PINOT GRIGIO ROSÉ 🍷 LOMBARDIA, ITALY - LIGHTLY TINTED PG WITH PINOT NERO. DELICATE, RED BERRIES, RED CHERRY | £22.95 |
| ANOTHER STORY WHITE ZINFANDEL ROSÉ CALIFORNIA, USA - LUCIOUS, POACHED STRAWBERRIES, RASPBERRY SWIRL ICE CREAM | £23.95 |

BOUTIQUE

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| MONTESOR AMARONE DELLA VALPOLICELLA 'SATINATO' 🍷 VENEZIE, ITALY - DISTINCTIVE BLACK FROSTED BOTTLE. SMOOTH, SWEET PLUM, BITTER CHERRY, COFFEE, CHOCOLATE, RICH | £57.00 |
| BAROLO BUSSIA, DARDI LE ROSE, PODERI COLLA 🍷 PIEMONTE, ITALY - A GREAT NAME OF PIEMONTE. ELEGANT, REFINED, PLUM, DRIED FIG, BERRY, LEATHER, SPICE, COMPLEX | £62.00 |
| CAMPOGIOVANNI BRUNELLO DI MONTALCINO 🍷 TOSCANA, ITALY - ONE OF THE RICHEST, MOST FORWARD WINES OF THE ZONE. WILD BERRY, PLUM, TOBACCO LEAF, LEATHER, MEATY | £69.00 |

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CHESTER

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