

*Mimmo's  
Wine Selection*



Using his experience as founding member of the global Italian chain 'Fratelli la Bufala', Mimmo has decided to move forward with his own brand - 'Mimmo La Bufala' and now serves some of the best pizza and Italian food in London.

With many awards and nominations over the last 8 years, Mimmo's restaurant showcases the gastronomic heritage of Naples with critically acclaimed pizzas, pasta, fish and meat dishes. Unlike many other restaurants that claim to cook pizzas the Italian way, Mimmo's real wood-fired oven ensures extraordinarily tasty and authentic pizzas, using the finest, Italian toppings.

Born in Pozzuoli, Napoli and living much of his life in Florence, whatever he is doing, Mimmo is always back in time to welcome people to his restaurant, entertain and create an atmosphere, as his passion for food comes only second for his passion for life.

With just one glance down the wine list at Mimmo's you will see that the wines here have all been carefully chosen to perfectly complement the menu.

Mimmo is passionate about food and wine and his cellar is a constant work in progress involving many hours of reading and researching, tasting and testing, Each wine is accompanied by its own tasting notes.

*"I realised the need in the restaurant business to buy important wines from great vintages when they are first released and lay them down until they are ready to drink. This means I can offer my customers the experience of drinking great wines at a fair price, an important part of Mimmo's philosophy."* Mimmo

## SPARKLING WINE

### **Valdobbiadene Prosecco Docg, Ex dry, Le Serre** £6.75 £32.50

This wine is pale straw yellow coloured with greenish highlights. Its fizziness is bright and its perlage is delicate and persistent. Its fruit fragrance has exotic hints of pineapple and banana. Its flavour is soft and creamy, slim bodied and crunchy and makes it ideal for a toast. It is very good as an aperitif but it can be served to begin refined fish based dinners.

### **Spumante Rosè, Ex dry, Le Serre** £6.75 £32.50

This refined sparkling wine has a bright pink colour and it expresses and intensifies the typical flowery and fruity features of the respective vines. It is delicate and smooth and it develops fresh strawberry and raspberry scents. Ideal as an aperitif, it pairs well with fish dishes and vegetable risotto dishes.

## ROSÉ WINE

### **Pinot Grigio Rosè, Organic, La Cappuccina** £6.90 £23.90

Pale pink in colour, a delicate fruity fragrance and crisp apple flavours with a hint of almond, a light wine of fantastic fragrance.

## WHITE WINE

### **Chardonnay Igt, I Vignetti, Terre Musa** £5.85 £18.50

A delicate aroma that brings to mind Golden Delicious apples. Its taste is inviting, pleasant and harmonious with traces of apple and acacia blossom.

### **Inzolia, Cantine Corbera** £6.40 £24.00

A fragrant, drinkable wine with tropical notes like pineapple and mango, citrus fruits and fresh mediterranean herbs. An excellent finish with notes of almond and sea salt.

### **Pinot Grigio Igt, Contro Corrente, Terre Musa** £6.90 £26.50

Straw-yellow in colour, when young it has a pleasant, fruity aroma and with the passing of time it takes on a bouquet reminiscent of fermented hay, walnut hull and toasted almonds.

### **Sicilian Catarrato Dop Corbera (Sicily)** £27.90

Powerful and fresh, with definite flowery notes of broom, which blend delightfully with the fruity notes of white peach and ripe pears.

### **Sauvignon Blanc Doc, Organic, Terre Musa** £7.90 £28.50

Flavour includes hints of yellow bell pepper, banana and lotus blossom. The clay terrain produces a subtly refined and pleasing wine with a flavor that is dry and lively but always elegant and satisfying.

### **Soave Doc, Organic, La Cappuccina** £29.50

#### **Organic Gold Medal Award Winner**

A deep bright yellow. On the nose it's complex, with hints especially of jasmine, hawthorne and acacia blossom. It's flavour is fresh, clean, rounded and elegant, with good length and a pronounced mineral note.

### **Grillo, Corbera (Sicily)** £32.00

The scent of Sicily fills the nose with fresh and intense notes of citrus, combined with delightful hints of almond and melon. It has a lively fruitiness on the palate, crisp with aristocratic Mediterranean minerality, elegant and well balanced.

### **Vermintino Di Garrula - Sinfonia, San Michele** £33.00

The colour is gold and intense, the perfume floral and sweet, pleasantly composed, the taste is full and harmonic.

### **Gewurtztraminer, Cantina D'Isera** £37.50

Straw yellow with greenish hues, scent of yellow flowers, broom and fruity notes. Warm, good structure, with a pleasant softness combined with mineral notes.

### **Gavi, Massimo Pastura** £39.50

Grape 100% Cortese. Pale straw colour with green tints. Very delicate with fruity bouquet. Dry, appealing, fresh and harmonious taste.

## RED WINE

- Cabernet Sauvignon Igt, Terre Musa (Veneto)** £5.85 £18.50  
 This Cabernet Sauvignon is deep ruby-red in colour, with aromas of raspberry, blueberry and cassis set off by traces of black pepper, caramel, tobacco and chocolate. In the mouth it is a well-balanced wine, with soft tannins leading to a long, persistent finish.
- Merlot Igt, Organic, La Cappuccina (Veneto)** £6.90 £24.50  
 A great wine full, hearty, richly-colored characterized by an intensely vinous fragrance with grassy undertones. It has a pleasant bouquet and very harmonious, balanced dry taste that cannot be matched for its completeness.
- Nero d'Avola Doc, Cantina Corbera, Sicily** £7.90 £28.50  
 The nose is delighted with ripe scents of cherries, plums and blackberries, combined audaciously with aromas reminiscent of nutmeg, rhubarb, pepper and dark chocolate. On the palate, unrivaled body and freshness. It unfolds soft and enchanting at first, leaving a very agreeable trace of a balanced tannin content. It boasts a highly commended flavour.
- Madègo, Organic, La Cappuccina, (Veneto)** £29.90  
 An intense ruby red with purple highlights, with hints of oak that are very well integrated with the berry fruit notes. It's flavour is rounded, with a spicy aftertaste and soft tannins that are perceptible without being aggressive.
- Shiraz, Le Contrade (Sicily)** £33.90  
 Deep ruby red. On the nose, announces its presence with hints of ripe fruit marked with light nuances of vanilla and spices. On the palate, a good structure, enhanced with elegant, enveloping tannins and an excellent and delicate persistence.
- Rubro Sangiovese, Cantina Todini** £36.60  
 Deep ruby color, warm and round. Wild-berries flavour with light scents of oak. Rich and dense tannins. Full-bodied and powerful taste.
- Barbera d' Asti Camparò, Cascina La Ghera** £39.00  
 Ruby purple color with ripe red cherry aromas with hints of mineral and vanilla. A dry, medium bodied red wine with refreshing acidity (making it perfect to pair with food) and soft tannins, the Barbera d'Asti Camparò is well balanced with good integration of oak, good complexity and a finish of more red cherries.
- Lilove Cannonau di Sardegna, Gabbas (Sicily)** £41.00  
 A light, herb-tinged red, with moderate plum and cherry notes backed by medium tannins and a slightly hot, spicy finish.
- Valpolicella Ripasso Doc Le Sassine, Le Ragose** £44.00  
 This Valpolicella is produced like the Ripasso, It has a bouquet of intense red fruits notes such as currant, strawberry and black cherry. On the palate it's medium in body but with a surprisingly enveloping mature berry flavor with hints of dried figs, coffee notes and cocoa powder.
- Chianti Classico, Castello Di Volpaia** £49.50  
**Gambero Rosso Tre Biccheri Award Winner**  
 A fresh, crisp red, lending a tightness to the feel and linear profile. With air, this turns richer, offering plum, coffee and leather notes. Assertive tannins mark the long finish.
- Campo Buri, Organic, La Cappuccina (Veneto)** £52.00  
**Decanter Gold Medal Award Winner**  
 A concentrated ruby red. On the nose it's displays herbaceous notes that blend with suggestions of berry fruits (black currants and bilberries) and spicy hints (pepper, cloves and vanilla). The flavour offers well-balanced fruit on the palate, with ripe tannins and a very long finish. Must be tried...

Glass 175ml    Bottle

## BIG REDS

### **Barolo Docg, San Leonardo**

**£75.00**

Nebbiolo grapes. Dry, full, robust, austere but velvety and harmonious taste, garnet red colour with characteristic orange tints, more evident as the wine ages, Intense bouquet reminiscent of dry rose and violets.

### **Amarone Classico della Valpolicella, Le Ragose**

**£99.00**

**Plury awarded wine.**

Extraordinarily powerful, intense wine of 15-16% alcohol with a concentrated black cherry confettura (jam) fruit. Dense and super ripe, yet still well-mannered and harmonious, the Amarone finishes rich and dry with firm tannins allowing lengthy bottle development

## SWEET TEMPTATIONS

### **Moscato, Cantina Corbera**

**£5.00    £19.00**

This Moscato is handcrafted on the beautiful island of Sicily, a land with an ancient heritage for winemaking. Rolling hillside vineyards, warm mediterranean sunshine, and a cool, coastal breeze, are the perfect climate to produce crisp, juicy Moscato grapes. This straw yellow wine is honey melon flavored with a light scent of white peaches, flowers and tropical fruit. This Moscato delivers a well balanced acidity and has a long, lingering finish. Perfect as an aperitif.

### **Carmenos Rosso Veneto, La Cappuccina**

**£5.85    £18.50**

**Wine Spectator - 91 points**

Highly Recommended with chocolate cake.

Elegant and harmonious, with rich black cherry, bilberry, plum and chocolate notes. The fruity sensations on the nose carry through onto the intriguingly sweet palate. The finish is long and faintly spicy. Alcohol: around 14% vol.



*Mimmo La Bufala*  
*Healthy Food Healthy Life*

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