

DOMO

✿ VINO ✿

About Our Vino

We stay true to our roots by keeping our wine list as Sardinian as possible, showcasing the incredible variety and character of the island's vineyards.

However, we also like to celebrate some of our Italian favourites, bringing you a selection that perfectly complements our menu.

Whether you're sipping a Sardinian select or a classic from mainland Italy, every bottle has been carefully chosen to bring you the best of Sardinia and beyond.

Need help navigating the menu? We're always happy to recommend a wine or suggest the perfect pairing for your meal.

Salute!

Sardinian wine map

Sardinia's diverse landscape and rich winemaking history give rise to some of the most unique wines in Italy.

Our Sardinian Wine Map highlights the key regions and vineyards behind the bottles we stock, from the coastal freshness of Alghero to the bold reds of Sulcis and the elegant Vermentino of Gallura, the island's only DOCG.

Whether you're sipping a crisp white, a robust red, or something in between, each glass tells a story of Sardinia's terroir, traditions, and passion for winemaking.

Alghero, northwest

Known for its Catalan influences, Alghero is a picturesque coastal town that produces fresh, aromatic wines, particularly Vermentino and light, fruit-driven Rosés.

The limestone-rich soils and sea breeze create wines with bright acidity and minerality, making them perfect for seafood pairings.

Key Wine Styles: Vermentino, Rosé

Serdiana, south

Serdiana, near Cagliari, is home to Argiolas, one of Sardinia's most respected wineries. This region produces a wide range of Sardinian wines, from crisp Vermentino to the deep, complex Turriga, one of the island's most prestigious red wines.

Key Wine Styles: Vermentino, Cannonau, Monica di Sardegna, Turriga

Cagliari, south

Cagliari and its surrounding areas are known for producing unique native grape varieties such as Nasco di Cagliari and Nuragus di Cagliari. These ancient varieties create aromatic, slightly sweet whites with floral and honeyed notes, alongside fresh, mineral-driven dry wines.

Key Wine Styles: Nasco di Cagliari, Nuragus di Cagliari, Vermentino

Gallura, northeast

Gallura is Sardinia's only DOCG region, specialising in high-quality Vermentino. The region's granite-rich soils and altitude contribute to structured, mineral-driven wines with citrus and floral notes. These wines are some of Sardinia's most refined and age-worthy whites.

Key Wine Styles: Vermentino di Gallura DOCG

Isola dei nuraghi, covers all of sardinia

Named after Sardinia's ancient stone towers, Isola dei Nuraghi IGT is a flexible designation that allows winemakers to experiment with blends of traditional and international grape varieties. This classification includes some of Sardinia's most exciting and innovative wines, like Turriga, a blend of Cannonau, Carignano, Bovale, and Malvasia Nera.

Key Wine Styles: Blended wines (Cannonau, Carignano, Bovale, Vermentino)

Sulcis, southwest

The Sulcis region is the birthplace of Carignano del Sulcis, a robust, dark-fruited red wine with spicy, earthy notes. Thanks to its sandy soils, many vines here are ungrafted, meaning they grow on their original rootstocks, producing wines with remarkable depth and character.

Key Wine Styles: Carignano del Sulcis DOC



White



Sardinia

	175ml	250ml	Bottle
<i>Aragosta, Vermentino di Sardegna DOC, Cantina Santa Maria La Palma, Sardinia</i> Straw yellow with greenish reflections. Heady, balanced, and well-expressed, with a fresh fragrance reminiscent of ripe apple. Dry without being bitter; fresh and lively; very well-orchestrated, with a well-calibrated, almond-rich backdrop; excellent persistence.	7.00	9.25	27.50
<i>Isola del Sole Bianco, Isola dei Nuraghi IGT, Argiolas, Sardinia</i> Straw yellow, with a steely, salty and pure fruit character to this white. It's full bodied with a cooked apple and peach character that also combines almonds, cream and hints of vanilla.	7.50	10.50	31.25
<i>S'elegas, Nuragus di Cagliari DOC, Argiolas, Sardinia</i> Thyme & coriander, hints of lavender on the nose with a fragrant, citrus palate. Full and rich with mouth-watering acidity.	8.50	12.00	35.00
<i>Akénta Cuvée 71, Vermentino di Sardegna DOC, Cantina Santa Maria La Palma, Sardinia</i> Produced from a selection of the best Vermentino di Sardegna grapes, it has a light straw yellow colour with greenish reflections. Intense and fruity floral scents with notes of yellow peach, melon, and passion fruit.			35.00
<i>Costamolino, Vermentino di Sardegna DOC, Argiolas, Sardinia</i> Lemon green in colour. Delicate aromas of citrus fruits complement undertones of tropical fruits and honey. Zesty acidity on the palate.	9.25	13.00	38.50
<i>Is Argiolas, Vermentino di Sardegna DOC, Argiolas, Sardinia</i> Is Argiolas shows a ripe, almost tropical fruit profile that reflects longer ripening on the vine. Aromas and flavours of fully ripe apricots and peaches are accented by notes of melon, almond and honey.			42.50
<i>Iselis, Nasco di Cagliari DOC, Argiolas, Sardinia</i> Intense fragrance of yellow flowers, tropical fruit and musk. Soft and enveloping with ever changing delicate flavours. Superb, interesting.			45.50



	175ml	250ml	Bottle
<i>Kebrilla, Organic Grillo DOC, Fina, Sicily</i> "Kebrilla" is a pure Grillo, originating from those plots located in the western part of Sicily, at about 150-400 metres above sea level. It has a bright, brilliant straw yellow colour with an enveloping bouquet of floral and fruity context with hints of orange blossom, citrus peel and peach. In the mouth it is mineral with a very tasty, refreshing flavour and an excellent persistence on the finish.	7.25	9.50	28.00
<i>Pecorino Terre di Chieti IGP, Colle Cavalieri, Cantina Tollo, Abruzzo</i> Pale straw yellow in colour with greenish tinges. Fruity fragrances and citrusy, tropical notes of white peach, mango and sage blended with elegant floral hints. Full flavoured, well-structured and long in length with a slightly balsamic finish.	8.00	11.25	32.50
<i>Gavi DOCG, Dezzani, Piedmont</i> White peach, almond and cut grass on the nose. Fruity, with elegant rich depth. Great partner to fish, pasta and all kinds of starters.	9.00	12.75	38.00
<i>Lugana DOC, 'San Benedetto', Zenato, Veneto</i> Complex spectrum of aromas on the nose. Big mouth feel with flavours shifting from dried apple, pineapple to pear and vanilla. It's long lasting , wonderful.			39.50

Red



Sardinia

	175ml	250ml	Bottle
<i>Isola del Sole Rosso, Isola dei Nuraghi IGT, Argiolas, Sardinia</i> Ruby red colour, intense perfume on the nose. Rounded in the mouth with a touch of sweetness at the end, typical of Sardinian wines.	7.50	10.50	31.25
<i>Perdera, Monica di Sardegna DOC, Argiolas, Sardinia</i> Typical of the Monica grape, the wine has a ruby-red colour of medium intensity. It has pronounced aromas of dark fruit and spices, with a nuance of smoke and tar. On the palate the fruit flavours combine with herbs and spices to form a medium to full-bodied wine.	9.00	12.00	35.00
<i>Cardanera, Carignano del Sulcis, Argiolas, Sardinia</i> Ruby red in colour, with notes of wild flowers, pepper and scents of fresh red fruit. The palate is vibrant, savoury with fine and balanced tannins.	10.00	13.75	39.50
<i>Costera, Cannonau di Sardegna, Argiolas, Sardinia</i> Named after the hillside vineyards, Costera is a deeply coloured, full bodied red wine. Typical notes of ripe strawberries, black cherries, herbs and spices abound. Warm and intense with the time in oak providing rounded tannins. Great length.	9.50	13.50	40.00
<i>Turriga, Isola dei Nuraghi IGT 2019, Argiolas, Sardinia</i> Turriga is a rare Italian gem. Aromas of Morello cherry, mulberry, blackcurrant. Full bodied and concentrated with firm, powerful tannins yet a refined sleek mouthfeel and a finish that never seems to end.			130.00



	175ml	250ml	Bottle
Montepulciano Rubi DOP, Colle Secco, Cantina Tollo, Abruzzo Ruby red in colour with purple highlights. Small red berry fruits on the palate. Morello cherry and a delicate and spicy touch on the finish. Medium bodied, well-structured with soft and well balanced tannins.	7.75	10.95	31.50
Borgone, Organic IGT, Camigliano, Tuscany Ruby red with a powerful spicy nose. Tuscan Sangiovese and ripe soft merlot. Gentle easy to drink.	8.50	11.75	35.00
Appassimento DOC, Dezzani, Piedmont A blend of Dolcetto & Barbera rich with dark cooked fruits , espresso and chocolate. Delicious.	8.25	11.50	34.00
Aglianico del Vulture DOC, D'Angelo, Basilicata Crushed blue fruit on offer here, such as blueberries and bilberries, in addition to the lavender and dried tobacco undertones. Full body, chewy tannins and a blackberry soaked finish.			36.00
Barbera d'Alba DOC, 'Paolina', Ca' del Baio, Piedmont Deep ruby red in colour with purplish highlights. Vinous and intensely fruity, with nice hints of red currants & raspberries. Fresh and vibrant on the mouth, showing a long, rich, smooth flavour.			39.00
Salice Salentino DOC, Riserva 50 Vendemmia, Leone de Castris, Puglia Produced since 1954, the Salice Salentino Riserva has an intense ruby-red colour with garnet hints. Concentrated aromas of black cherries and blackberry complement notes of basil, and sweet spices thanks to the time in barrel. On the palate, the wine is smooth and balanced with velvety tannins. Long on the finish.	9.95	14.25	42.00

	175ml	250ml	Bottle
<i>Valpolicella Ripasso DOC, Superiore Ripassa, Zenato, Veneto</i> An iconic Ripasso from Zenato, this wine bridges freshness and richness beautifully. Crafted by re-fermenting Valpolicella on Amarone pomace, it delivers plush layers of ripe cherry, dark plum, and dried berries, with undertones of spice and cocoa. Silky tannins and a refined structure make this a standout pairing for slow-cooked meats, risotto, or mature cheeses.			57.50
<i>A.D. 1212, Umbria Rosso IGT 2020, Decugnano dei Barbi, Umbria</i> A soulful red blend from Umbria, the AD1212 is a tribute to the region's winemaking heritage. Bursting with notes of wild berries, redcurrant, and a touch of balsamic, it's balanced by soft tannins and gentle spice. Medium-bodied with a clean finish, this is a versatile food wine, ideal with grilled vegetables, charcuterie, or rustic pasta dishes.	14.50	20.50	59.00
<i>Amarone, Classico della Valpolicella DOCG 2019, Zenato, Veneto</i> Powerful and elegant, this Amarone from Zenato is a benchmark example of the style. Crafted from semi-dried grapes, the 2017 vintage is rich with dried cherry, fig, cocoa, and a whisper of cinnamon. Full-bodied and deeply textured, it offers a long, warming finish, perfect for wintery dishes like braised beef, venison, or aged Parmigiano.	23.50	32.00	90.00
<i>Barolo DOCG, Monfalletto 2020, Cordero di Montezemolo, Piedmont</i> From the historic Monfalletto estate, this 2018 Barolo is a masterclass in Nebbiolo's potential. Aromas of rose petal, leather, and sweet spice open into a palate of red cherry, truffle, and fine mineral tension. The tannins are present yet polished, with a graceful acidity that promises aging potential. Best with game, or truffle.			115.00

Rosé



Sardinia

175ml 250ml Bottle

Aragosta Alghero DOC, Rosato, Cantina Santa Maria La Palma, Sardinia

7.00 9.25 27.50

Bright, shining pink. Bouquet: its pleasantly fresh, distinct aroma is refined with a slight suggestion of roses and wild fruits.

It has a strong, dry flavour, is lively yet harmonious and pleasantly fruity, with a characteristic lightness.

Serra Lori IGT, Isola dei Nuraghi, Argiolas, Sardinia

8.25 11.75 33.50

Juicy red fruits, herbal with hints of wild strawberry and vanilla.

Ubiquitous, partners red meat, fish, pasta, starters or enjoy on its own.

Sparkling



Sardinia

125ml Bottle

Akénta Sparkling Extra Dry, Vermentino di Sardegna, Cantina Santa Maria La Palma, Sardinia

8.95 35.00

Straw-yellow colour with greenish tinges. Fruity and flowery bouquet with overtones of golden apple and very slight overtones of yeast. Lively, creamy consistency on the palate.



Italy

125ml Bottle

Prosecco Treviso DOC Extra Dry, Colli del Soligo, Veneto

7.50 29.50

Straw yellow in colour, with green tinges. Fruity scent of pears and apples and overtones of acacia flowers and citrus.

A good balance between acidity and sugar make this sparkling wine very delicate and intense.

Prosecco Rosé Treviso DOC, Colli del Soligo, Veneto

32.00

Lovely pink light sparkles. Stunning pink in colour with violet reflexes.

Fruity on the nose with floral hints and notes of strawberry and cherry.

Fresh and delicate with a very light perlage.

Champagne



France

Bottle

Linard Gontier Brut

60.00

Delicate aromas of crisp apple and pear lead to a bright palate of citrus and subtle brioche.

Fresh acidity frames a clean, refreshing finish.

Veuve Clicquot Brut

90.00

A lively Champagne showing notes of green apple, white peach, and light toast.

Balanced by a silky mousse and a hint of biscuit on the finish.

Laurent Perrier Cuvée Rosé

140.00

Fragrant red berries, strawberry and raspberry define this elegant rosé.

It offers a vibrant mousse and a refined, fresh finish.

Dessert Wine



Sardinia

50ml

Bottle

Angialis, Isola dei Nuraghi, Argiolas, Sardinia

12.00

67.00

The name Nasco is derived from Nusco meaning 'Musk' in Sardinian dialect.

Angialis shows the musk, honey and dried fruit character that is typical of a late harvest style coupled with flavours of fresh apricots and orange zest.

Ageing in French oak barriques lends notes of vanilla and toffee.



Italy

125ml

Bottle

Vin Santo del Chianti DOC, Badia di Morrone, Tuscany

10.50

59.00

Full bodied, typically intensely sweet with aromas of hazelnut and caramel.

Stunning.

Wine Library

A quick guide to help you navigate the world of Sardinian and Italian wine

DOC / DOCG / IGT – What Do They Mean?

DOCG (Denominazione di Origine Controllata e Garantita)

The highest classification, strictly regulated and guaranteed quality.
e.g. Amarone Classico della Valpolicella DOCG

DOC (Denominazione di Origine Controllata)

Controlled origin, typical of a region with established standards.
e.g. Vermentino di Sardegna DOC

IGT (Indicazione Geografica Tipica)

More flexible, often used for creative blends or emerging styles.
e.g. Isola dei Nuraghi IGT

Sardinian Wine Regions We Feature

Gallura (Northeast): Home of Sardinia's only DOCG. Structured, mineral-rich whites.

Alghero (Northwest): Coastal freshness. Great for Vermentino and Rosé.

Serdiana (South): Historic wine town, home to Argiolas. Known for Vermentino, Cannonau, and blends like Turriga.

Cagliari (South): Specialising in ancient grapes like Nuragus and Nasco.

Sulcis (Southwest): Birthplace of Carignano, bold and full-bodied reds.

Isola dei Nuraghi (Island-wide): A flexible designation used for Sardinia-wide blends and innovation.

Sardinian Grapes You Might Not Know (But Should)

Vermentino: Crisp, citrusy white with floral and saline notes.

Nuragus: Ancient, fresh white with citrus and herbal character.

Nasco: Aromatic, musky white often used in dessert wines.

Monica: Light, soft red with subtle spice and red fruit.

Cannonau: Sardinia's take on Grenache – bold, warm, and full of dark fruit.

Carignano: Rich and structured with earthy, spicy depth.

Bovale: Used in blends; dark and full-bodied with rustic character.

Pairing Tips

Vermentino & Nuragus: Great with seafood, salads, fresh cheeses.

Cannonau, Carignano & Monica: Excellent with grilled meats, rich pasta dishes and hard cheeses.

Rosé & Sparkling: Aperitivo perfection or ideal with lighter bites and antipasti.

Dessert Wines: Try with cheeses, or sip on their own to finish.

Explore further

Don't hesitate to ask your server for recommendations, food pairing suggestions or more details about our carefully curated selection. We're here to enhance your dining experience and help you discover new favourites.

Prefer the Digital Version?

Simply scan the QR code below or visit
www.domorestaurant.co.uk/menus to view this menu on your phone.

It's quick, easy and gives you access to all the details right at your fingertips.

