



## How does it work?

1. Check out the beer and wine list
2. Send an email to [cinquecellars@cinque5.com.au](mailto:cinquecellars@cinque5.com.au), specifying the particular beer or wine(s), as well as the quantity.
3. Supply us with the following details;
  1. Your name & contact number
  2. Your DOB
  3. Delivery address
  4. Name of person receiving the delivery (if not yourself). Please note; they will need to provide their name, & contact number, DOB & Drivers Licence No.
4. Either pay instore, supply us with credit card details, or pay on delivery.
5. We will call to arrange a convenient time for delivery, and your beer & wine will appear at your door within 7 days (but usually 4).

**\*PLEASE NOTE: WE ARE IN THE PROCESS OF AUTOMATING THIS SYSTEM!**

## Where do the wines come from?

Our wines are sourced from a number of Italian Regions, ranging from the North to the South of Italy. We work with trusted importers of the finest Italian wines who not only ensure the highest quality of product, but also very reasonable prices. These importers do not deal with the liquor store chains, or the public so impress your guests with something rare and special!

## Can I collect my order from the cafe?

Unfortunately not. By law we must deliver the order to your house. Don't worry- we will work in with you to find a convenient time.

## How much does it cost to deliver?

If you order 6 or more bottles the delivery fee is on us! Anything under, there is a \$10.00 delivery fee.

## What if I'm not home to accept the delivery?

By law, we need to have someone sign for the delivery. Should you wish for someone else to accept it, all we need is their +18 proof of age as well as a driver's licence number.

## I tried this beautiful wine once...

Enjoyed an Italian wine out one night? Simply take a photo and let us track it down for you! We are happy to source a specific wine even if we don't usually stock it.

Any question or queries, please don't hesitate to call or send us an email. Alternatively join us for a glass of wine to discuss!

Kind Regards

**Peter & Guido**

9999 5555

[cinquecellars@cinque5.com.au](mailto:cinquecellars@cinque5.com.au)



## PRICELIST

---

### ORDERS

9999 5555

[cinquecellars@cinque5.com.au](mailto:cinquecellars@cinque5.com.au)

---







*Cinque*<sup>®</sup>

Cucina e Caffé

5a Darley St East Mona Vale 2103

# BIANCHE - WHITES




**BOTTLES  
DELIVERED**  
(PER UNIT) GST Inc

LABEL	REGION	NOTES	PAIR WITH	IN-STORE	1	6	12
 TREBBIANO DEL RUBICONE	Emilia, ITALY	Pale yellow with a pleasant and delicate, bouquet. Lightly fruity and floral. Dry and delicate, fresh and harmonious.	Seafood.	\$ 28.00	\$ 20.00	\$ 18.00	\$ 16.00
 FANTINEL PINOT GRIGIO	Abruzzo, ITALY	Straw in colour, more or less full with copper streaks. Scent of fruits which with time, evolve into mature bouquet. Dry with a light hint of tannin on the palate.	White pastas & fish.	\$ 34.00	\$ 26.00	\$ 24.00	\$ 22.00
 DE LUCA ARMANIA PECORINO	Abruzzo, ITALY	Intense straw colour. Very aromatic nose with peach, bright nosy shades, fruit and flowers bouquet. Young, fragrant and well-structured taste.	Seafood & white meat.	\$ 32.00	\$ 24.00	\$ 22.00	\$ 20.00
 SALVALAI CHARDONNAY	Veneto, ITALY	Brilliant golden yellow in colour. Bouquet of exotic fruits such as pineapple and kiwi, deliciously balanced with the pleasant undertones of vanilla. The body is full and intense.	Seafood risottos, shellfish, white meats and cheese.	\$ 29.00	\$ 21.00	\$ 19.00	\$ 17.00
 SAN PIETRO GAVI BIOLOGIC	Piemonte, ITALY	This biodynamic wine is bright, pale yellow in the glass offering aromas of minerals, flowers and fresh stone fruits. Excellent structure and balance creating a certain elegance of fruit & acidity.	Shellfish, sushi and lighter pasta dishes.	\$ 36.00	\$ 28.00	\$ 26.00	\$ 24.00
 LUCIANO LANDI VERDICCHIO DI JESI	Marche, ITALY	Straw colour. Intense and fine aroma, persistantly fruity and flowery, which reminds of Golden apples. The taste is full bodied, harmonious and persistant, dry and equilibrated.	Seafood & fruit	\$ 36.00	\$ 28.00	\$ 26.00	\$ 24.00

# PROSECCO

## BOTTLES DELIVERED



(PER UNIT) GST Inc

LABEL	REGION	NOTES	PAIR WITH	IN-STORE	1	6	12
 FANTINEL PROSECCO NV	Friuli, ITALY	Faded straw with greenish reflections. Enjoyable and very elegant, never violent, rich in nuances that are always delicious on a floral base. Soft, velvety and poetic on the palate.	Shellfish & seafood	\$ 32.00	\$ 26.00	\$ 24.00	\$ 22.00
 LEONARDO PROSECCO NV	Veneto, ITALY	Scents of lemons, honeysuckle and Granny Smith apples on the nose, whilst the palate is light with a kiss of sweetness, a slight spritz, mellow acidity, and a smooth finish.	Desserts & Fruit	NA	\$ 24.00	\$ 22.00	\$ 20.00
 SANTOME PROSECCO	Treviso, ITALY	Pale straw yellow. Pleasant, light, fresh, smooth flowing with a distinct lemony acidity. Well balanced, with a dry, sapid and persistent finish.	Shellfish & seafood	NA	\$ 24.00	\$ 22.00	\$ 20.00

# ROSE

## BOTTLES DELIVERED

(PER UNIT) GST Inc

LABEL	REGION	NOTES	PAIR WITH	IN-STORE	1	6	12
 TULIPA VIGNA VECCHIA	Tuscany, ITALY	100% Sangiovese grapes. Fresh flowers, crispy white fruit, peach & pleasant minerality. Fruity with hints of fresh almond, good balance and good acidity.	Seafood & white pasta	NA	\$ 34.00	\$ 32.00	\$ 30.00
 DRAGONE ROSE	Calabria, ITALY	Magliocco & Merlot grapes. Bright nosy shades, fruit and flowers bouquet. Young, fragrant and well structured taste.	Light pastas & risottos	\$ 30.00	\$ 24.00	\$ 22.00	\$ 20.00

# ROSSI - REDS





**BOTTLES  
DELIVERED**

(PER UNIT) GST Inc  
**6 12**

LABEL	REGION	NOTES	PAIR WITH	IN-STORE	1	6	12
 SANGIOVESE DEL RUBICONE	Toscana, ITALY	Intense ruby red colour with a pleasant and persistent violet scent & bouquet. A harmonious dry but fruity finish.	White meats & tomato based pastas	\$ 28.00	\$ 20.00	\$ 18.00	\$ 16.00
 SALVALAI VALPOLICELLA	Veneto, ITALY	Its colour is ruby red intense and inviting. Its aroma has cherry & almond characteristics, followed by subtle nuances of officinal herbs. Soft, dry, well balanced with a sensation of cherries and plumb.	Pasta, cured meats sausages, fresh cheese	\$ 28.00	\$ 22.00	\$ 20.00	\$ 18.00
 CHIANTI LEONARDO	Toscana, ITALY	Purple-red in colour, and intense. On the nose it is persistent, characterized by perfumes of cherries mingled with gentle spicy notes, especially black pepper. Agreeable and long on the palate, it shows a good structure and an evident finesse.	White meats & tomato based pastas	\$ 36.00	\$ 28.00	\$ 26.00	\$ 23.00
 MOCVERO SALICE SALENTINO	Puglia, ITALY	Deep red in colour with hints of violet, lingering sapid bouquet. Subtle oak finish.	Red meat and spicy food	\$ 34.00	\$ 28.00	\$ 26.00	\$ 23.00
 MOCVERO PRIMITIVO	Puglia, ITALY	Deep red colour with hints of violet, balanced tannin and intense bouquet of jam and fruits.	Red meat, aged cheeses & dried fruit	\$ 38.00	\$ 31.00	\$ 29.00	\$ 26.00
 NERO D'AVOLA	Sicilia, ITALY	Made from Nero D'Avola, perhaps Sicily's most famous red wine grape, this dry wine features aromas of red fruits with a touch of cassis. On the palate, it reveals a complex, full-bodied texture, intense flavours of cherry and wild berries.	Roasts, tomato sauces & full fat cheeses	\$ 28.00	\$ 24.00	\$ 22.00	\$ 19.00






# ROSSI - REDS CONT'D

**BOTTLES  
DELIVERED**  
(PER UNIT) GST Inc

LABEL	REGION	NOTES	PAIR WITH	IN-STORE	1	6	12
 IL DRAGONE LENTO	Calabria, ITALY	Intense ruby red in colour. Rich in red fruit notes, with spicy and persistent final notes. Full bodied with a beautiful density.	Red meat and spicy food	\$ 36.00	\$ 28.00	\$ 26.00	\$ 23.00
 FATTORIA NICODEMI MONTEPULCIA NO D'ABRUZZO	Abruzzo, ITALY	Intense ruby hues announce a nose of sour cherry, blackberry and blackcurrant followed by rose petals and a touch of black pepper. The rich flavour fuses perfectly with a structure vaunting an acid note bringing freshness and length.	Mature cheeses & roast meats	\$ 38.00	\$ 30.00	\$ 28.00	\$ 26.00
 BARBERA D'ASTI MARIA TERESA	Piemonte, ITALY	Ruby-red colour with purple hints. Typically intense, fruity nose. Has a dry, savoury and pleasant finish with good length.	First course meat dishes & med-hard cheeses.	\$ 36.00	\$ 28.00	\$ 26.00	\$ 23.00
 DE LUCA MONTEPULCIA NO D'ABRUZZO	Abruzzo, ITALY	Ruby red colour with purple reflections. On the nose presents fruity aromas, with notes of marasca cherry, plum jam and dark chocolate. Fresh and well structured on the palate, with a smooth and long finish.	Pasta dishes, roast meat & vintage cheese	NA	\$ 28.00	\$ 26.00	\$ 23.00

# BIRRA - BEER

**CASE  
DELIVERED**  
(PER UNIT) GST Inc

	<b>MENE BRE A</b>	Piedmont, ITALY	A distinctive yeast strain, and a more significant amount of hops than is usual for a Lager beer add to its aromatic complexity. This, combined with a fairly high alcohol level, makes for a very full and flavourful, yet still refreshing Lager.	24 Bottles	330ml	\$	68.00
	<b>PERONI ROSSO</b>	Rome, ITALY	Brother of Peroni's Nastro Azzurro (white label), the Red is a premium, clear, golden-yellow lager, brewed using the finest barley, malts and hops. Its taste is slightly bitter and makes for a refreshing, smooth lager suitable for all occasions.	24 Bottles	330ml	\$	65.00
	<b>PERONI GRAN RISERVA- Doppio Malto</b>	Rome, ITALY	As the name suggests, it contains a double helping of malt which gives this a big full flavour. It has a malty caramel and biscuit flavour as well as 6.6% alcohol. Dry and bitter enough to make the overall drinking experience totally satisfying.	12 Bottles	500ml	\$	65.00
	<b>PERONI NASTRO AZZURRO</b>	Rome, ITALY- UK	Brewed from the finest spring planted barley malts, has a unique balanced taste with a delicate aroma arising from the hops of the most exclusive varieties. Young, balanced and sparkling, Peroni Nastro Azzurro Imported Beer is the beer for the knowledgeable and discerning consumer.	24 Bottles	330ml	\$	60.00
	<b>BIRRA MORETTI</b>	Udine, ITALY	The best raw materials are used to make Birra Moretti, as well as a special blend of high quality hops that gives it a unique taste and fragrance, enhancing its perfectly balanced bitter taste. It is a bottom fermented beer with a golden colour. This colouring is a result of the type of malt used in brewing.	24 Bottles	330ml	\$	65.00