

Licensing Sub Committee

Supplemental Agenda

**Monday, 4 December 2023 at 2.00 p.m.
Council Chamber - Town Hall, Whitechapel**

Contact for further enquiries:

Farzana Chowdhury, Democratic Services Officer,
farzana.chowdhury@towerhamlets.gov.uk

020 7364 3037

Town Hall, 160 Whitechapel Road, London, E1 1BJ

<http://www.towerhamlets.gov.uk/committee>



Public Information

Viewing or Participating in Committee Meetings

The meeting will be broadcast live on the Council's website. A link to the website is detailed below. The press and public are encouraged to watch this meeting on line.

Please note: Whilst the meeting is open to the public, the public seating in the meeting room for observers may be limited due to health and safety measures. You are advised to contact the Democratic Services Officer to reserve a place.

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A Guide to Licensing Sub Committee

The Licensing Sub Committee is made up of 3 Members of the Licensing Committee. In summary, the Sub Committee will determine applications to grant, vary or review a license submitted under the Licensing Act 2003 where representations have been made.

Public Engagement

Meetings of the committee are open to the public to attend, and a timetable for meeting dates and deadlines can be found on the council's website.

London Borough of Tower Hamlets

Licensing Sub Committee

Monday, 4 December 2023

2.00 p.m.

3.1 Application for a new Premise Licence for Milano Express Pizza and Peri Peri, 479 Cambridge Heath Road, London, E2 9BU (Pages 5 - 6)

Licensing Objectives:

- The prevention of public nuisance and
- The prevention of crime and disorder

Representations:

- Licensing Authority
- Environmental Protection

Ward: Bethnal Green West

3.2 Application for a new Premise Licence for 125-127 Bethnal Green Road Ground Floor & Basement London E2 7D (Pages 7 - 18)

Licensing Objectives:

- The prevention of public nuisance

Representations:

- Environmental Protection

Ward: Weavers

Next Meeting of the Licensing Sub Committee

Tuesday, 19 December 2023 at 6.30 p.m. to be held in Council Chamber - Town Hall, Whitechapel



Dear Members of the Sub-Committee,

I am writing in response to Kathy Driver, the Principal Licensing Officer below attached recent communication dated 8th November 2023 concerning the representation made on 4th October 2023 for the licensing application at 479 Cambridge Heath Road.

Having reviewed the additional evidence provided, I find it necessary to clarify misunderstandings regarding my alleged directorship involvement with Mr. Haroon Hamidi in a business at the same address. To set the record straight, my dealings were with both Mr. Sabir Ullah and Mr. Haroon Hamidi at 132 Upton Lane, London E7 9LW, where I pursued an independent venture with a small kitchen. It's crucial to note this was entirely separate from Mr. Haroon Hamidi and Sabir Ullah's business. I ceased operations after a short period of time due to its lack of viability.

Even if there were partnership or concurrent businesses at 132 Upton Lane, London E7 9LW, any attempt to use this historical association as evidence affecting my current or future business activities lacks logical grounding and disrupts the business community needlessly.

While I cherish my friendship with Mr. Haroon Hamidi, it's incorrect to extrapolate my brief business interactions with him to suggest ongoing or future associations between our independent endeavours. Informing each other about business transitions among friends is customary, yet it does not imply any ongoing partnership or future association.

Furthermore, suggesting a connection between rejected applications by other Hamidi family members and my current application, linked through a historical business address while using the same agent, lacks logical coherence. There is no basis to infer continuity between unrelated business applications based on past addresses or shared representation.

I strongly recommend that the council implements stringent checks and surveillance measures to monitor disturbances and noise caused by businesses in the area. Many local residents have expressed satisfaction with my vigilant monitoring and effective management of my employees and services. I remain committed to meeting the expectations of local residents while ensuring that my business operations do not disrupt their daily lives.

It is important to note that my pizza business is not the only late-night establishment in the area. There are nightclubs in close proximity, along with several other shops that operate late into the night, all of which contribute to the overall noise levels in the vicinity. This raises a pertinent question: why were people specifically targeting complaints against this business under the previous owners? There may be hidden motivations exclusively aimed at this pizza shop, and a thorough investigation is necessary to uncover any such bias. I've experienced

instances where particular clients insisted on receiving free food, leveraging the threat of lodging complaints alleging disturbance and noise caused by my business if their demands weren't met.

Furthermore, it is essential to evaluate any new licence application based on its individual merits and the proposed measures for mitigating disturbances. Granting a licence to a new applicant with no ties to the previous owners offers an opportunity to establish a fresh start with stringent conditions and effective monitoring mechanisms. Thus, I have reached a point of exhaustion due to the persistently miscalculated decisions and the repeated denial of my business license.

I urge a reconsideration of these misconceived associations and request a fair and thorough assessment of my application for 479 Cambridge Heath Road based on its merits and compliance with regulatory standards. The focus should remain on evaluating my adherence to business regulations and working hours in considering the license provision.

Thank you for your attention to this matter.

Sincerely,
Saidajan Hassankheil

Agenda Item 3.2

Re: support new Italian spot opening

😊 ↩ ⏪ ⏩



○ alessio atzeni <pressio@hotmail.com>

Friday, 24 November 2023 at 12:32

To: ⓘ Info

Hi Peter,

I hope you're doing well. I just wanted to let you know that I am aware of the objection raised by the local authority regarding the application for the premises. I understand that you will be attending a committee hearing soon and I want to assure you that I am here to support you.

I have had the opportunity to meet the guys (Christian and Florian) who have already transformed the premises and I am impressed with what it has already become. It's surprising to hear that their application has been refused, especially considering the support they have from local residents and businesses. I truly believe that this area could greatly benefit from such a venue.

In my opinion, having a place like this would not only enhance the community but also attract better people to the area, less binge drinker and more savvy and refined. It would provide a much-needed space for residents and businesses to come together and enjoy a unique experience. I have seen first hand the positive impact that similar venues have had in other neighbourhoods, and I believe that this project has the potential to do the same here after living in Shoreditch for 4 years.

Please let me know if there is anything else I can do to support you.

Take care and best of luck with the committee hearing.

Kind regards,

Alessio Atzeni 124-128 Bethnal green London E26DG

New premises opening in 127 Bethnal Green Road

😊 ↩ ⏪ ⏩



○ Krisztián Kocsis <herbiiee@icloud.com>

Friday, 24 November 2023 at 11:19

To: ⓘ Info

Mr Conisbee,

I'm Krisztian Kocsis, I am a resident living in flat 20, for over 10 years at 128 Bethnal Green Road, E2 6DG. I live literally live on top of the new premises.

Just want to express my support for the new opening. It's crazy that there's an objection for a place like that here, do you know why and who objected? Please know that I fully support Christian's vision and plans for the premisses. Having gotten to know him and his team, I'm very impressed with what they are aiming to create. It's disappointing that the application was refused when so many residents and local businesses are behind him. This venue would be an asset to the neighborhood. I'm happy to write an email of support or do anything else you need. Best of luck with the hearing, and don't hesitate to let me know how I can help. I'm in your corner 100%. Wishing you the best of luck as you move forward.

Krisztian Kocsis
Resident
Flat 20,
128 Bethnal Green Road,
E2 6DG
07590099080

Az iPhone-omról küldve

Re: 125-127 Bethnal Green Road

😊 ↩ ⏪ ↶



○ Tariq Rehman <upperclass124@googlemail.com>

Friday, 24 November 2023 at 16:46

To: ⓘ Info

Hi Peter,

I recently spoke with Christian about the plans for the new venue and wanted to reach out personally. I'm fully on board with his vision and goals for the space - it sounds like an incredible addition to the neighborhood.

Given all the local support behind this, I was disappointed to hear your application was refused. This area could absolutely benefit from a venue like he's envisioned. I own a business across the road and would love to see more community spaces bringing people together.

Please let me know if there is any way I can assist you further as you move forward with this project. Wishing you all the best with the next steps.

Regards,
Tariq Rehman
Owner, Upperclass Fashions
124-128 Bethnal Green Road, E2 6DG

From: GURMIT SINGH
Sent: 25 November 2023 10:34

Subject: 125/127 Bethnal Green Road shop and basement

Dear Sir/Madam

I hope this email finds you well. I am writing to express my support and confidence regarding the new venue opening at my premises, located at 125/127 Bethnal Green Road, London E2 7DG

As the freehold owner of the property, I have been running my leather business in the shop for over 30 years. I am pleased to announce that Christian Pecoraro and Florian Schulze have approached me with a concept for an elegant aperitivo Italian bar, and I have agreed to provide them with a 14-year lease.

I have complete faith in their ability to take care of the property and run a successful business. I am confident that they will maintain the high standards that I have upheld throughout my time as the owner of the premises.

If you have any questions or concerns, please do not hesitate to contact me. I am always happy to assist in any way that I can.

Thank you for your time and consideration.

Yours Sincerely,

Gurmeet Singh Battu and Devinder Singh Battu
Freeholder of 125/127 Bethnal Green Road London E2 7DG
07761090002



Peter Conisbee
4 Beacon Close
Huntingdon
Cambridgeshire
PE29 6GB

Lazy Eight

125-127 Bethnal Green Road
London
E2 7DG
26th November 2023

Members of the committee,

I write as representative of Destination9 Ltd the applicants for the above premises.

As you are aware we only received two representations to the application, one from the Licensing authority and one from the Environmental Health authority.

We responded to both by letter and in doing so my clients amended a number of items and procedures including reducing the capacity of the premises. After lengthy discussions via email resulting in agreements between the licensing authority and the applicant, the licensing authority withdrew their application. The environmental health officer's rep also requested amendments to the operating schedule, all of which have been agreed and amended, but despite our attempts we have had no direct discussion, consultation or reply from them.

I contacted the police licensing officer directly and found that the police had no concerns over the application and as such did not submit any representation.

Before the application was submitted and throughout the process my clients have received nothing but support from local residents and businesses. Hence no objection from local residents etc. As with many applications the general public are often not aware that a representation can be positive or negative and as such it is rare for an application be supported during consultation. It was not until recently that residents and businesses enquired with my clients only to find out that representations had been received. I have since received a number of emails of support from locals which we

submit, most notably from the landlord and the residents near to the premises.

We also provide an example of the menu that will be available and renders of the venue's appearance when complete, so that you have a fuller vision of what the venue will look like when complete.

Lastly for your information a bio of the gentlemen involved in the project.

Christian Pecoraro:

I have a lifelong passion for wine, hospitality and creating memorable experiences. My vision is to establish a welcoming space where locals and visitors alike can enjoy a wide selection of high-quality, sustainable wines, craft cocktails and locally-sourced fare in a relaxed, friendly atmosphere.

With over 13 years of experience leading hospitality companies and a degree in Business Finance, I have developed strong skills in business management, strategic planning, and customer service. As Director of various companies since 2011, I oversee 33 boutique tourist accommodations structures across London directly managing all operations and staff. This has allowed me to gain a deep understanding of customer needs and hospitality trends as well as strong leadership abilities.

The proposed wine bar will focus on high-end, organic, biodynamic and sustainable wines as well as cocktails made from prime cocktail combination liquors and ingredients from independent producers all over the world. As both owners and general manager hold personal alcohol licenses, we are committed to responsible practices. We will offer tasting flights and workshops to educate customers, with a menu featuring locally-sourced meats, cheeses and artisanal fare to complement the drinks. All staff are fully trained in responsible alcohol service to ensure customer safety.

Having worked in Tower Hamlets for over 12 years, I believe a wine bar in this precise spot catering to a higher level clientele with a better attitude for responsible drinking would be a perfect fit. My experience, education, enthusiasm and dedication to responsible business practices make me well qualified to operate an alcohol premises that contributes value to our neighbourhood.

Florian Schulze:

Before opening up Destination9 Ltd, Florian worked in business consulting, financial services, and banking for larger firms in London. He gained his practical experience in hospitality by working in Operations in hotels, organising electronic music events in Berlin and as COO of a company for

event/club design and lighting. He also worked as a bartender in Berlin and oversaw the food and beverage purchasing.

Matyas Moricz:

I have been working in hospitality ever since I finished university in 2016.

Apart from a year and a bit of absence, I have worked in Strongroom Bar in Shoreditch ever since then. I started as a bartender in 2016 and worked my way up to being the Assistant General Manager from 2020. During my time there, I have gained a thorough understanding of how a well-run business operates from the bottom to the top.

I am very excited to bring something new to the area I love and spent so many years in. With my experience in running a large independent venue in Shoreditch, I am confident that we can create and run a new establishment that contributes greatly to the community and adds something valuable and exciting to the night-time economy.

Kind Regards

Peter

Peter Conisbee Q.Inst.Pa
Licensing Consultant and Independent Commercial Energy Broker
www.pclicensing.co.uk
07877 851 048

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Lazy Eight

Aperitivo Venue

Charcuterie & Antipasti

**** Marcona Almonds **** - Salted for perfect flavor balance - £4

**** Olives **** - Marinated to perfection - £4

**** Cantabrian Anchovies **** - Marinated and served with roasted pepper, olives & Raveda al limone olive oil (dairy-free, can be made gluten-free) - £12

**** Salumi Misti **** - A selection of mortadella, prosciutto San Daniele (aged 24 months), soppressata, coppa, served with house pickles and mixed marinated olives (gluten-free, dairy-free) - £24

**** Cheese Board **** - A selection of mitica drunken goat, manchego, gorgonzola piccante, La Tur, taleggio, aged gouda. Served with honey, almonds, fig and grape cracker (choice of one £6, three £18 or the full board £22)

**** Lazy Eight's Signature Burrata **** - Served with slow-roasted heirloom tomato, basil & toasted rye (vegetarian) - £16

**** Italian Antipasti Salad **** - Baby gem lettuce, roasted peppers, baby artichokes, sun-dried tomatoes, olives, provolone & salame tossed in oregano vinaigrette (gluten-free, can be made dairy-free, vegetarian & vegan) - £18

**** Pecorino and Pancetta Salad **** - Iceberg lettuce with crispy pancetta, shaved pecorino cheese, cherry tomatoes and croutons in a creamy garlic dressing (can be made gluten-free) - £14

Flatbreads

- **Naked Flatbread** - With sea salt, olive oil and rosemary - £6
- **Mortadella Flatbread** - With stracciatella, toasted pistachio & rosemary - £12
- **Caprese Flatbread** - With pomodoro, mozzarella, basil & chili (vegetarian) - £10
- **Verde Flatbread** - With spicy lamb sausage, mozzarella & arugula - £12
- **Bianco Flatbread** - With pancetta, leeks, provolone & thyme - £12

Signature Cocktails

1. **Our Vermouth Service** - Noilly Prat vermouth, S.Pellegrino, lemon oils, frozen grapes - £12
2. **Lazy Eight's Garibaldi** - Campari and fluffy orange juice - £14
3. **All Day Bloody Mary** - Grey Goose vodka, cold-pressed vegetables, fennel salt, fresh horseradish, pickles - £12
4. **Gin & Tonic (Spanish Style)** - Fords gin, Fever-Tree Mediterranean tonic, citrus, jasmine spritz - £14
5. **Campari Shakerato** - Campari and orange bitters - £12
6. **Salty Dog** - Absolut vodka, fluffy pink grapefruit juice, black lava salt - £14
7. **Seasonal Bellini** - White peach, rosé, Prosecco - £14
8. **Clarified Piña Colada** - Cocchi Americano, Banks 5 years rum, Wray & Nephew rum, Nardini Mandorla, coconut, pineapple - £14
9. **Fluffy Margarita Royale** - Olmeca Altos tequila, fluffy pineapple, lime, scorched green chili, Prosecco, Hawaiian lava salt - £14
10. **El Diablo on Tap** - Don Julio Blanco tequila, Mezcal Vida, Meletti, cassis, Fever-Tree grapefruit soda, devil salt - £14
11. **Brooklyn Cocktail** - Michter's rye whiskey, Cocchi Torino vermouth, St Agrestis amaro, Luxardo & Curaçao raspberries, Angostura bitters - £14

12. **Our Old Fashioned** - Knob Creek rye whiskey, Montenegro amaro, salty honey, Dale bitters - £14
13. **Lazy Eight's Manhattan** - Woodford rye whiskey, Woodford bourbon, Cocchi Torino vermouth, Mancino Chinato amaro, Nocino liqueur, chocolate bitters - £14

Negroni Selection

1. **Negroni on Tap** - Bombay Sapphire gin, Campari, Martini & Rossi vermouth - £12
2. **Vintage Negroni** - 1970's Plymouth gin, 1970's Cinzano Rosso vermouth, 1970's Campari - £45**
3. **Golden Sbagliato** - Cappelletti, Cinzano Rosso 1757, Italicus, Prosecco, gold - £14
4. **Negroni Bianco** - Brooklyn gin, quinquina, Dolin Blanc vermouth, Carpano Dry vermouth, lemon bitters, verjus - £16
5. **Cardinale** - Dorothy Parker gin, Contratto bitter, Lo-Fi dry vermouth - £14
6. **Mezcalito** - Hibiscus-infused Vida mezcal, Contratto aperitif, Dolin Blanc vermouth, Cinzano 1757 Dry vermouth, Cherry Heering - £14
7. **Boulevardier** - Elijah Craig bourbon, Luxardo bitter, Dolin Rouge vermouth - £14
8. **Old Pal** - Michter's rye whiskey, Campari, Noilly Prat Extra Dry vermouth - £15
9. **Chocolate Negroni** - Ford's gin, Campari, Punt e Mes vermouth, creme de cacao, chocolate bitters - £17
10. **Caffe Negroni** - Santa Teresa rum, Marsala wine, Martini bitter, Mr. Black coffee liqueur - £16
11. **Unlikely Negroni** - Altos tequila, Campari, Cocchi Torino vermouth, Kalani coconut liqueur, pineapple vinegar, banana - £16
12. **Negroni Azzurro** - Tanqueray gin, Mancino Secco vermouth, Lillet Blanc wine-based aperitif, Luxardo Bianco liqueur, blue curacao - £15

13. **Negroni Rosa** - Bombay Sapphire Premier Cru gin, Cocchi Rosa vermouth, Luxardo Bitter Bianco liqueur, Rinomato Americano Bianco aperitif, Nebbiolo rose wine, verjus, grapefruit bitters - £15

Spritz Selection

1. **Spicy Fresca** - siete misterios. el tequileno blanco. galliano. fluffy grapefruit. sanpellegrino pompelmo. agave. smoked jalapeno. aleppo salt - £12
2. **Bicicletta** - campari. dry italian wine. s.pellegrino. violent carbonation -£12
3. **Aperol Spritz "On Tap"*** - aperol. s.pellegrino. prosecco - £10
4. **Sirocco** - fonseca dry white port. london essence elderflower tonic. cucumber - £10
5. **Cosmo Spritz** - st. george citrus vodka. lillet. cointreau. sparkling rose - £14
6. **Seville Spritz** - tanqueray flor de sevilla. dry curaçao. neroli. orange wine. orange bitters. vanilla. prosecco - £14
7. **Clever Clover Club** - bombay sapphire. st. george raspberry. raspberry. lemon. vanilla. clarified milk. rosé prosecco - £16

Non-Alcoholic

1. **Espresso Shakerato** - Three Spirits Nightcap. Lyre's coffee. Fresh espresso. Rose water - £12
2. **Dante Italian Spritz** - Lyre's Italian Spritz. Classico NA Sparking. San Pellegrino - £12
3. **NA Cosmojito** - Dante Cranberry. Fresh mint. Pressed lime. Orange bitters. Perrier - £12
4. **NA Blood Orange Spritz** - Seedlip Grove. Martini Vibrante. Raspberry syrup. Balsamic vinegar. Sanpellegrino Aranciata Rossa - £14
5. **Fluffy Pineapple Highball** - Martini Floreale. Everleaf Forest. Lime. Fluffy pineapple juice. Perrier - £14

Bottled Beer

1. - Peroni | Lager | Italy | 5.1% - £6
2. - Pick Me Up | Hazy IPA | Williamsburg | 5.4% - £8
3. - Aval | Cider | France | 6% - £8

Beverages

1. - San Pellegrino Sparkling Mineral Water - £4
2. - Acqua Panna Natural Spring Water - £6
3. - Fentimans Curiosity Cola - £4
4. - Fluffy Orange Juice - £5
5. - San Pellegrino Limonata - £5
6. - San Pellegrino Ginger Beer - £6
7. - London Essence Roasted Pineapple Soda - £6

Wine



Liberty Wines Limited
4 Timpemill Way, London, SW4 6LY
Telephone: (020 7720 5350) Fax: (020 7720 4158) www.libertywines.co.uk

Quote

Quotation for: Lady 8
Date: 10/11/2023
Valid for: Current Vintage Allocation
(excluding duty changes)



Prices may be subject to change according to volatility on the wine where there is uncertainty in July. All prices include 10% VAT and are subject to change without notice. We reserve the right to change prices at any time.

Wine	Item No	Style	Closure	Case Size	Case £ ex VAT	Bottle £ ex VAT	Sell	% GP	£ GP	Size (cl)	Sell	% GP	£ GP
NV Prosecco Rizzante, Co' Morin, Veneto, Italy	CM3018N	White Wine	Screwcap	6 x 75	£54.58	£9.81	£37.80	70.76%	£27.82	12.5	£7.00	74.26%	£4.33
NV Prosecco Superiore Spumante Aconc D.O.C.G. Co' Morin, Veneto, Italy	CM3028N	Sparkling White	Natural Cork	6 x 75	£133.31	£18.58	£43.00	70.54%	£25.28	12.5	£8.00	73.63%	£4.91
NV 'Alma' Franciacorta Gran Cuvée Brut, Bellavista, Lombardia, Italy	BES018N	Sparkling White	Natural Cork	6 x 75	£121.55	£30.24	£62.00	70.35%	£48.27	12.5	£14.00	71.06%	£8.29
2013 'Vittorio Moretti' Franciacorta Extra Brut Vintage, Bellavista, Lombardia, Italy	BES38013	Sparkling White	Agglomerated	6 x 75	£329.45	£54.91	£220.00	70.02%	£138.42				
2022 'Tene di Monteforte' Soave Classico, Cantina di Monteforte, Veneto, Italy	M0507A22	White Wine	Screwcap	12 x 75	£82.51	£4.88	£38.00	70.51%	£16.45	17.5	£7.00	72.48%	£4.23
2022 Sauvignon Blanc, Co' di Alite, Veneto, Italy	CV304822	White Wine	Screwcap	6 x 75	£41.80	£6.97	£38.00	70.13%	£16.34	17.5	£7.00	72.12%	£4.21
2022 Pinot Grigio delle Venezie, Corte Glara, Veneto, Italy	CG105A22	White Wine	Screwcap	12 x 75	£100.87	£8.41	£34.00	70.32%	£19.92	17.5	£8.00	70.57%	£4.70
2022 Chardonnay, Mondocasso, Sicily, Italy	M8308822	White Wine	Natural Cork	6 x 75	£51.52	£8.59	£35.00	70.55%	£20.58	17.5	£9.00	73.28%	£5.50
2022 Greco di Tufo, Vesuvio, Campania, Italy	VF10822	White Wine	Agglomerated	6 x 75	£69.88	£11.65	£47.00	70.26%	£27.52	17.5	£11.00	70.55%	£6.45
2022 Pinot Grigio Rosato, Ponte Pietra, Veneto, Italy	PP105A22	Rosé Wine	Screwcap	12 x 75	£91.15	£7.40	£31.00	70.58%	£18.23	17.5	£8.00	73.40%	£4.89
2022 Primitivo Rosato, A.Mano, Puglia, Italy	AM103822	Rosé Wine	Screwcap	6 x 75	£58.54	£9.76	£40.00	70.72%	£23.57	17.5	£10.00	72.67%	£6.06
2022 'Caldento' Rosato, Fanti Farnese, Abruzzo, Italy	FA443822	Rosé Wine	Vinylcork	6 x 75	£59.11	£9.85	£40.00	70.45%	£23.48	17.5	£10.00	72.42%	£6.04
2022 Dolce & Gabbana 'Isola' Donnafugata, Sicily, Italy	DF121822	Rosé Wine	Agglomerated	6 x 75	£137.19	£26.18	£105.00	70.06%	£66.32	17.5	£25.00	70.68%	£14.72
2022 Pinot Nero, Co' di Alite, Veneto, Italy	CV303822	Red Wine	Screwcap	6 x 75	£44.28	£7.38	£30.00	70.48%	£17.62	17.5	£7.00	70.48%	£4.11
2021 Montepulciano d'Abruzzo, Fanti Farnese, Italy	FA407A21	Red Wine	Agglomerated	12 x 75	£97.09	£8.09	£33.00	70.58%	£19.41	17.5	£8.00	71.69%	£4.78
2021 Nero d'Avola, Vigneti Trini, Sicily, Italy	AB103822	Red Wine	Synthetic Cork	6 x 75	£49.09	£8.18	£33.00	70.25%	£19.32	17.5	£8.00	71.37%	£4.76
2021 Primitivo di Puglia, A.Mano, Italy	AM101821	Red Wine	Screwcap	6 x 75	£55.92	£9.49	£38.00	70.08%	£22.18	17.5	£9.00	70.48%	£5.29
2021 Sangiovese/Merlot, Tene del Buondienti, Tuscany, Italy	TB404A21	Red Wine	Stethic Lux	12 x 75	£130.37	£10.03	£41.00	70.64%	£24.14	17.5	£10.00	71.92%	£5.99
2021 Valpolicella Ripasso, Corte Glara, Veneto, Italy	CG107821	Red Wine	Agglomerated	6 x 75	£95.68	£13.45	£64.00	70.11%	£31.55	17.5	£13.00	71.03%	£7.70
2020 'Quercetobbia' Merlot, Pietra, Tuscany, Italy	PF804820	Red Wine	Agglomerated	6 x 75	£131.74	£26.29	£102.00	70.23%	£59.71	17.5	£24.00	70.50%	£14.10
2020 Amarone della Valpolicella, Corte Glara, Veneto, Italy	CG104820	Red Wine	Cork	6 x 75	£133.79	£25.43	£103.00	70.14%	£60.23	17.5	£24.00	70.10%	£14.02
NV Limoncello di Sorrento, Casano 1875, Campania, Italy	CA8018N	Liqueur	Screwcap	6 x 70	£100.49	£14.75	£47.00	70.00%	£39.38				
NV Grappa di Amarone della Valpolicella, Allegini, Veneto, Italy	AL3078N	Grappa	Natural Cork	6 x 50	£203.29	£33.95	£134.00	70.04%	£79.38				