

Cocktails (all £9)

Babbo Natale

Malfy Rosa gin, grapefruit aperitif, cherry tea syrup, red berry shrub, prosecco foam

Monet's Garden

Menorval Prestige Calvados, white port, apple and cinnamon shrub, sugar, citrus, ginger ale

Empress Julep

Plantation 3 star rum, myrtle liqueur, Amaro Montenegro, lemon shrub, plum jam, mint

Moretta

Italicus Bergamot liqueur, Villa Ascenti Dry Gin, seasonal fresh fruit & sugar, charged with prosecco

Fresca

Malfy Originale dry gin, Rinomato aperitivo, raspberry and pink peppercorn syrup, citrus, foaming bitters

Ambra

Raisin infused Havana 7 rum, Buffalo Trace Bourbon, Cocchi Vermouth di Torino, cocoa nib & amaro blend, topped with coffee, chocolate & cantuccini foam (n)

Prelude

VKA Organic Tuscan Vodka, house-made fortified peach aperitivo topped with sparkling wine

Italian Classics

Aperol Spritz *Aperol, prosecco, soda* 6.50

Bellini *Peach puree, prosecco* 8.-

Hugo *Elderflower, prosecco, soda, mint, lime* 6.-

Negroni *Dry gin, Cocchi sweet vermouth, Campari* 9.-

Mocktails (all £4.50)

Strawberry Fizz *Strawberry, lemon, mint, soda*

Mela Spritz *Apple, mint, sugar, lime, soda*

Caffè Frizzante *Cold brew coffee, tonic, walnut bitters*

Rosé

Bardolino Chiaretto *Veneto (12%)* 3.50 7.- 21.-

Pinot Grigio Rose *Veneto (12%)* 3.50 7.- 20.-

Richeviney *Pays d'Oc, France (12%)* 24.-

Classic Grenache, Syrah and Mourvèdre blend. Typical light and summery Provencal rose

White Wine

125ml 250ml btl

Moscato Giallo *Puglia (12%)* 3.25 6.50 20.-

Signum Bianco *Puglia (12.5%)* 3.75 7.50 22.-

Sauvignon Veneto *(12%)* 4.25 8.5 25.-

Verdicchio *Lamelia (2017, 13.5%)* 25.-

Refreshing nose pear and lemon sherbet. Crisp and bone dry with a delicious saline tang

Falanghina *Campania (2017,13.5%)* 27.-

The bouquet shows ripe apple, pineapple and citrus. The palate is floral yet dry, with ripe stone fruit

Pinot Grigio *(2018, 12%)* 27.-

Straw yellow colour. Well structured with flavours of white fleshed fruits and a good acidity balance

Carricante IGT *Terre Siciliane (2017, 12.5%)* 27.-

100% organically grown Carricante with a thick, creamy mouthfeel and rich quince and green apple notes

Langhe Chardonnay *Piedmont (2017, 13%)* 28.-

Bright nose of apples, citrus and grilled nuts. The palate is broad and fresh with a creamy quality

Grechetto *Umbria (2018, 13%)* 30.-

Aromas of peach, almond and waxy lemon. Rich and oily, it has a beautifully balanced backbone of acidity

Gavi di Gavi *Az Agr La Chiara (2017, 12.5%)* 30.-

100% Cortese. Smooth and rich with peach and apricot flavours. mineral rich, intense and bone dry finish

Greco *Campania (2017, 13%)* 34.-

Nose of ripe peach and apricot. Full and honeyed on the palate with bright acidity

Kerrias Pecorino *Abruzzo (2018, 13.5%)* 40.-

A nose of nectarine, spice and musk. Savoury hints on the palate, with notes of cooking apple and nuts

Sparkling

125ml Btl

Prosecco *(11%)* 4.75 28.-

Aurora Sparkling Rosé *(11%)* 35.-

Rodier Père N.V. *Champagne, France (12%)* 50.-

Bollinger N.V. *Champagne, France (12.5%)* 80.-

Laurent Perrier N.V. *Champagne, France* 90.-

Laurent Perrier 2007 *Champagne, France* 150.-

Dom Perignon 2009 *Champagne, France* 200.

Red Wine

125ml 250ml btl

Montepulciano *(12.5%)* 3.25 6.50 20.-

Nero d'Avola *Sicilia (14%)* 3.75 7.5 22.-

Signum Rosso *Puglia (12.5%)* 3.75 7.5 22.-

Passitivo Primitivo *Puglia (14.5%)* 4.25 8.5 25.-

Passimento *Veneto (2016, 14%)* 28.-

(Merlot 40%, Coratina 30%, Corvina 30%) Deep black and red cherry flavours, and hints of spice

Mandriolo Rosso *Toscana (2017, 13.5%)* 29.-

(Sangiovese 80%, 10% Syrah, 10% Merlot) Fruity on the palate, with light well balanced tannins

Barbera d'Asti *Piedmont (2017, 13.5%)* 30.-

Bright cherry and plum fruit balance nicely with bright acidity and soft tannins

Nottola di Montepulciano *Toscana (13.5%)* 31.-

(80% Sangiovese, 20% Merlot) Ripe sweet fruits, quite gentle tannins and fresh acidity

Salice Salentino Riserva *Puglia (2011, 14%)* 32.-

(100% Negroamaro) The nose is ripe with berry and coffee notes. Powerful but with elegance

Roccamora *DOC Nardo, Puglia (2016, 13.5%)* 35.-

(100% Negroamaro) Bitter chocolate on the nose with prominent flavours of cherry, raisin and dried fig

Rosso Maniero *Toscana Centrale (2016, 13.5%)* 37.-

(80% Sangiovese, 20% Cabernet Sauvignon & Merlot) Super Tuscan with beautiful tannins on the palate

Montefalco Rosso *Umbria (2016, 14%)* 40.-

(70% Sangiovese, 15% Sagrantino, 15% Montepulciano) Wintery and warm with ripe tannins.

Chianti Classico DOCG *Siena (2015, 14%)* 45.-

(90% Sangiovese) Bold and dry with notes of sour black cherry, softened by the sweetness of French oak

Barolo *Piedmont (2015, 14.5%)* 60.-

(100% Nebbiolo) Dry, velvety and austere with floral and tea notes and ripe tannins

Amarone *(2013, 15%)* 70.-

Round, luscious full of rich fruit, chocolate and coffee notes

Brunello di Montalcino DOCG *(14.5%, 2011)* 95.-

Aromas of red berry, and a hint of leather. Flavours of cherry, orange zest, mocha, coffee and tannins

Beer

Draught

Poretti 3 *(4.8%) Pilsner style lager* 5.- (pint)

Bottled

Peroni *(330ml, 5.5%) classic Italian lager* 4.25

Moretti Toscana *(500ml, 5.5%) Barley and spelt* 6.-

Moretti Siciliana *(500ml, 5.8%) Zagara orange blossom* 6.-

Mastri Umbri 21 *(300ml, 5.6%) Spelt and malts* 6.-

Mastri Umbri 50 *(300ml, 5.6%) Wheat and hops* 6.-

Mastri Umbri 68 *(300ml, 7.5%) Doppio malto style ale* 6.-

Mastri Umbri IPA *(300ml, 6.5%) Citrusy pale ale* 6.-

Cider

Mela Rossa *(330ml, 5.0%) Italian classic red apple cider* 4.-

Rekorderlig *(500ml, 4.0%) Strawberry and lime* 5.-

Soft

Mineral Water *still/sparkling* 500ml 2.- Ltr 4.

San Pellegrino *limonata, aranciata* 2.50

Soda *Pepsi, diet Pepsi, lemonade* 2.50

Juice *orange, apple, pineapple, cranberry* 2.50

Premium Mixers 2.25

ginger ale, ginger beer, tonic, light tonic, aromatic tonic, Mediterranean tonic, elderflower tonic, lemon tonic

Gins...we have lots of gins

Speak to your server to order one of our range of Italian gins Local gins Or Craft gins