

## APERITIVI The ritual Italian tradition of pre-dinner drinks to awaken the appetite.

### YOUR CHOICE OF BELLINI – £9.50

• Peach • Mango • Strawberry. Served with prosecco.

### LIMONCELLO SPRITZ – £9.50

Refreshing and zesty, made with limoncello, prosecco, and soda.

### ITALICUS SPRITZ – £9.75

Italicus Bergamot liqueur with prosecco – aromatic and elegant.

### APEROL SPRITZ – £9.50

Aperol with prosecco and Fever-Tree blood orange soda.

### CAMPARI SPRITZ – £9.50

Prosecco with Campari and soda – bold, bittersweet, and classic.

### NEGRONI – £10.95

Campari, Gordon's gin, and Martini Rosso.

## BIRRE ALLA SPINA

	ABV	1/2 PT	PINT
BIRRA PORETTI	4.8%	£3.90	£6.10
ESTRELLA	4.6%	£4.00	£6.20
BROOKLYN IPA	4.3%	£3.90	£6.10

ABV	SIZE	SIZE
4.6%	330ML	£5.15
4.0%	500ML	£7.40
0.05%	330ML	£4.00
5.0%	330ML	£5.90

## WHITE WINES / VINI BIANCHI

### CHARDONNAY VICENZA D.O.C. (VENETO) – £24.95

175ml £6.50 | 250ml £8.95

Fresh and harmonious, with notes of tropical fruit and vanilla. Medium-bodied with a soft, rounded finish. Ideal with white meats, creamy pasta, or fish dishes.

### PINOT GRIGIO DELLE VENEZIE D.O.C. (VENETO) – £24.95

175ml £6.50 | 250ml £8.95

Flavoursome and well-balanced, with a delicate floral aroma. Perfect with first courses, fish, or vegetable dishes.

### SAUVIGNON BLANC VENETO I.G.T. (VENETO) – £26.95

175ml £6.95 | 250ml £9.50

Bright straw-yellow with green reflections. Aromas of green apple and elderflower; dry and full-bodied palate.

### VERMENTINO TERRE SICILIANE I.G.P. (SICILIA) – £26.95

175ml £7.25 | 250ml £9.25

Intense, floral and fruity with a dry, savoury and harmonious palate. Perfect with shellfish or fish baked with aromatic herbs and lemon.

### GRECO DI PUGLIA (I.G.T. PUGLIA) – £26.95

175ml £6.95 | 250ml £9.50

A crisp, aromatic white from southern Italy. Notes of peach, citrus, and white flowers with a light mineral touch. Perfect with seafood, shellfish, and light pasta dishes.

### PINOT GRIGIO ALTO ADIGE D.O.C. (TRENTINO-ALTO ADIGE) – £27.95

Elegant and fresh, with notes of pear, white peach, and flowers. Crisp, well-balanced, and refreshing – ideal with seafood or white meats.

### FALANGHINA CAMPANIA I.G.P. (CAMPANIA) – £29.95

175ml £7.50 | 250ml £10.50

Fresh and characterful, with lively acidity and tropical fruit notes. Balanced and persistent on the finish.

### VERDICCHIO DEI CASTELLI DI JESI D.O.C. CLASSICO (MARCHE) – £32.50

Crisp and refined, with aromas of white flowers and almonds. Excellent with seafood and white meats.

### GAVI DEL COMUNE DI GAVI D.O.C.G. (PIEMONTE) – £38.50

175ml £8.95 | 250ml £12.50

Elegant and crisp, smooth with medium persistence. Surprising as an aperitif, ideal with carpaccio, aspic jelly, freshwater fish, fish served raw or in tempura.

## RED WINES / VINI ROSSI

### MERLOT VENETO I.G.T. (VENETO) – £24.95

175ml £6.50 | 250ml £8.95

Ruby red with aromas of cherry and red berries. Smooth, well-balanced, and harmonious – perfect with pasta or grilled meats.

### MONTEPULCIANO D'ABRUZZO D.O.C. (ABRUZZO) – £24.95

175ml £6.50 | 250ml £8.95

Rich and full-flavoured, with hints of plum, cherry, and spice. Medium-bodied and smooth – excellent with grilled lamb or hearty pasta.

### ROSSO APPASSIMENTO I.G.P. SALENTO "NOCTILUNA" (PUGLIA) – £28.95

175ml £7.25 | 250ml £9.95

Rich and smooth with aromas of ripe red fruit, dried figs, and sweet spice. Full-bodied with a velvety texture and lingering finish.

### CANNONAU DI SARDEGNA D.O.C. (SARDEGNA) – £29.95

175ml £7.50 | 250ml £10.50

Full-bodied and elegant, with notes of ripe red fruit, herbs, and soft spice. Warm, rich, and refined – perfect with roast meats and mature cheeses.

### PRIMITIVO DI MANDURIA D.O.C. (PUGLIA) – £31.50

175ml £7.95 | 250ml £11.25

Intense and powerful with ripe blackberries, plums, and hints of spice. Velvety texture and a long, warming finish – superb with grilled meats or mature cheese.

### NERO D'AVOLA SICILIA D.O.C. APPASSIMENTO (SICILIA) – £31.50

175ml £7.95 | 250ml £11.25

Deep and velvety with aromas of dried fruit, chocolate, and spice. Full-bodied and smooth with a lingering finish – ideal with game or aged cheeses.

### MALBEC RESERVE (ARGENTINA) – £39.95

175ml £9.90 | 250ml £13.50

Rich and intense with dark berry flavours, vanilla, and soft spice. Full-bodied with smooth tannins and a long, elegant finish.

### CONTE GIANGIROLAMO ROSSO (PUGLIA) – £48.95

A luxurious blend of Primitivo and Negroamaro, aged in oak barrels. Deep ruby with aromas of blackberries, cocoa, and vanilla. Powerful, elegant, and perfectly balanced – ideal for fine meats and special occasions.

### RIPASSO VALPOLICELLA SUPERIORE D.O.C. (VENETO) – £45.50

Deep and radiant ruby red. Spicy, with scents of cherry and mixed berries. Excellent with soups, mixed boiled meats, roasts, and roast vegetables.

## ROSÉ WINES / VINI ROSATI

### PINOT GRIGIO DELLE VENEZIE D.O.C. BLUSH (VENETO) – £25.95

175ml £6.75 | 250ml £9.25

Delicate and fresh, with aromas of red berries and flowers. Light, crisp, and perfectly balanced.

### CHIARETTO BARDOLINO D.O.C. (VENETO) – £27.95

175ml £7.25 | 250ml £9.95

Crisp and savoury rosé from Lake Garda. Pale pink, with delicate floral and citrus notes. Fresh, elegant, and perfectly balanced.

## SPARKLING WINES / VINI SPUMANTI & CHAMPAGNES

### PROSECCO D.O.C. TREVISO MILLESIMATO EXTRA DRY – £34.50

175ml £8.50

Bright straw-yellow with fine bubbles. Delicate floral and white fruit aromas; crisp, dry, and harmonious.

### PROSECCO D.O.C. TREVISO MILLESIMATO ROSÉ EXTRA DRY – £34.50

175ml £8.50

Pale rose with fine, persistent bubbles. Fresh and balanced, with subtle red-fruit notes.

### PIEMONTE MOSCATO D.O.C. (PIEMONTE) – £27.95

Sweet and aromatic, with notes of orange blossom, peach, and honey. Lightly sparkling, fresh, and fragrant – perfect with desserts or celebrations.

### MOËT & CHANDON BRUT IMPÉRIAL (CHAMPAGNE, FRANCE) – £79.50

Classic Champagne with fine bubbles, fresh fruit aromas, and elegant balance. Perfect for celebrations and special occasions.

### MOËT & CHANDON ROSÉ IMPÉRIAL (CHAMPAGNE, FRANCE) – £84.50

Vibrant and seductive, with aromas of wild berries and florals. Elegant, expressive, and beautifully balanced.

### LAURENT-PERRIER CUVÉE ROSÉ (CHAMPAGNE, FRANCE) – £99.50

Delicate and refined rosé Champagne, with notes of red fruit and citrus. Fresh, elegant, and perfectly balanced.