

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
<b>BIRRA PORETTI</b>	4.8%	<b>£3.90</b>	<b>£6.10</b>
<b>ESTRELLA</b>	4.6%	<b>£4.00</b>	<b>£6.20</b>
<b>BROOKLYN IPA</b>	4.3%	<b>£3.90</b>	<b>£6.10</b>

BIRRE IN BOTTIGLIA

	ABV	SIZE	
<b>BIRRA MORETTI</b>	4.6%	<b>330ML</b>	<b>£5.15</b>
<b>OLD MOUT CIDER</b>	4.0%	<b>500ML</b>	<b>£7.40</b>
<b>BIRRA MORETTI ZERO (ALCOHOL FREE)</b>	0.05%	<b>330ML</b>	<b>£4.00</b>
<b>PERONI (GLUTEN FREE)</b>	5.0%	<b>330ML</b>	<b>£5.90</b>

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.

“A 10% service charge will be added to tables of 7 or more. This goes directly to the team who prepare and serve your food.”