

**CRAFTED WITH CARE AND A TOUCH OF MISCHIEF,
THE MENU IS DESIGNED FOR EXPLORATION.
SOME DRINKS COMFORT, SOME CHALLENGE, ALL
DELIVER FLAVOUR.
CLASSICS YOU THINK YOU KNOW, MADE THE
DEVIL YOU KNOW WAY.**

HOUSE MULE - 13.5

VODKA / LIME / GINGER / PINEAPPLE / BITTERS - CO₂
BRIGHT, PUNCHY AND LIGHTLY SPARKLING. A TROPICAL LIFT ON
A CROWD-PLEASING CLASSIC.

PLUM NEGRONI - 14

GIN / CAMPARI / SWEET VERMOUTH / PLUM
A FRUIT-FORWARD TWIST ON THE CLASSIC. BITTER-SWEET
CAMPARI MEETS RIPE PLUM RICHNESS FOR A DEEPER, JAMMY
EDGE—STILL CRISP, STILL PUNCHY, UNMISTAKABLY NEGRONI.

TRUFFLE MARTINI - 13

GIN / TRUFFLE / SHERRY / DRY VERMOUTH
SILKY, SAVOURY AND INDULGENT. EARTHY TRUFFLE NOTES
BALANCED WITH CRISP, DRY ELEGANCE.

COCONUT LEFT HAND - 13

COCONUT RUM / CAMPARI / SWEET VERMOUTH /
CHOCOLATE BITTERS
A LEFT HAND CLASSIC WITH A TROPICAL EDGE — BITTERSWEET,
SILKY AND GENTLY COCONUTTY, FINISHED WITH A DARK
CHOCOLATE SNAP.

ITALIAN OLD FASHIONED - 14

VECCHIA ROMAGNA / BURNT BUTTER / DEMERARA /
BITTERS / BANANA
DEEP, WARMING AND SLIGHTLY DECADENT. A BUTTERY, ITALIAN-
INSPIRED TAKE ON THE CLASSIC.

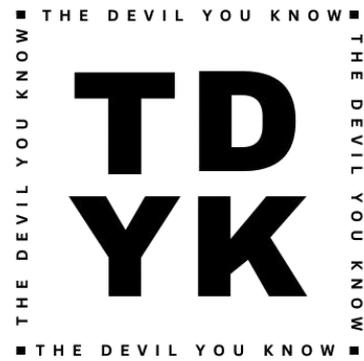
FROM MEXICO TO ITALY - 13

TEQUILA OR MEZCAL / CRODINO CORDIAL / SALT /
FRANKLIN & SONS SODA
A CROSS-CONTINENTAL SPRITZ. SMOKY OR SMOOTH, WITH A
BITTERSWEET ITALIAN FINISH.

COOKIES IN MANHATTAN - 15

BOURBON / SWEET VERMOUTH / ANISE / BITTERS /
COOKIES & CREAM / CO₂
PLAYFUL, CLEAR BUT CREAMY AND CARBONATED.
A MANHATTAN HIGHBALL THAT DOESN'T TAKE ITSELF TOO
SERIOUSLY.

CLASSIC COCKTAILS AVAILABLE UPON REQUEST



NON ALCHOLIC COCKTAILS

ZERO-APEROL SPRITZ - 10

LYRE'S APERITIVO / NO-SECCO / GRAPEFRUIT /
ROSEMARY & OLIVE TONIC
BRIGHT, BITTER AND REFRESHINGLY CRISP. ALL THE SPRITZ
ENERGY, NONE OF THE ALCOHOL.

NO-CILLIN - 10

LYRE'S AMARETTI / HONEY / GINGER / LEMON
SMOOTH AND GENTLY SPICED, WITH WARMING GINGER
AND CITRUS LIFT. COMFORT IN A GLASS.

EAST 8 HOLD THE BOOZE - 10

LYRE'S APERITIVO / PASSIONFRUIT / PINEAPPLE /
LIME / SUGAR
TROPICAL, VIBRANT AND PERFECTLY BALANCED. PROOF
THAT ALCOHOL-FREE DOESN'T MEAN FLAVOUR-FREE.

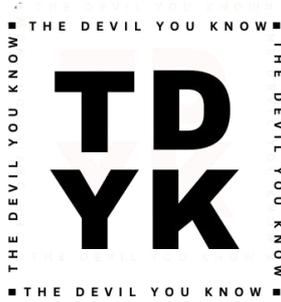
BEERS - ALL BOTTLES OR CANS 33CL

BIRRA MORETTI - 6
MENEAREA - 7

WINES AVAILABE FROM THE RESTAURANT MENU.

ASK YOUR SERVER FOR THE FULL LIST

LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES
A DISCRETIONARY 13% SERVICE CHARGE WILL BE ADDED TO YOU BILL



BAR FOOD MENU

BABY SQUID 10

SPICY MAYONNAISE

GENOVESE FOCACCIA (V) 7

ADD STRACCIATELLA CHEESE 3

MARINARA SAUCE / KALAMATA OLIVES

POTATO CROQUETTES (V) 10

POTATO / SMOKED SCAMORZA / PARSLEY / ORANGE ZEST

SWEET GARLIC MAYONNAISE

TRADITIONAL ITALIAN MEATBALLS 11

HOMEMADE TOMATO SAUCE

CACIO E PEPE BALLS 10

MACCARONI PASTA / LOADS OF PECORINO / BLACKED PEPPER

ROCKET SALAD 5

PARMEASAN / CHERRY TOMATOS / BALSAMIC GLAZE