

ITALIAN CLASSICS

Seasonal Bellini 9

Seasonal fruit purée & Prosecco

Aperol Spritz 9

Aperol, Fever Tree soda water & Prosecco

Campari Spritz 9

Campari, Fever Tree soda water & Prosecco

Hugo 10

JJ Elderflower gin, St Germain elderflower, Prosecco & mint

COCKTAILS

Mattiniero 10.5

Freshly pressed apples & sorrel, vodka, elderflower & Prosecco

Hibiscus Island 11

Hibiscus flower, Hendrick's gin, rose syrup & Prosecco

Bergamot & Yuzu Cooler 12

Grey Goose Citron, Yuzu & Bergamot liqueur, citrus juice & soda

Aperelmo 10

Bombay Sapphire, Aperol, pink grapefruit & elderflower

Bernardi's Pimms 10.5

Lambrusco Solco, Bilberry liqueur, Martini Bianco, cucumber & lemonade

Sloe Berry 10

Sipsmith Sloe Gin, RS vodka, raspberry puree & Prosecco

Passionfruit & lemongrass Margarita 10

El Jimador Reposado tequila, passionfruit, lime, & lemongrass

Rosemary & peach bramble 10

Rosemary infused gin, peach liqueur, apricot & lemon

Pistachio & Rum Martini 11.5

Bacardi Carta Blanca, pistachio liqueur, Frangelico & fresh lime

Samurai 11.5

Sipsmith Dry, Kafir lime, Maraschino, Genepi, cucumber, basil & Shiso

Our drinks may contain traces of allergens, please inform us before ordering if you have any dietary or allergen requirements. All prices include VAT.

NEGRONIS

Classic 10.5

Bombay Sapphire gin, Campari, Cocchi di Torino, Antica Formula

Sbagliato 10.5

Campari, Antica Formula & Prosecco

Bianco 11

Bombay Sapphire gin, Martini Bianco, Suze & lavender bitters

Firenze 10.5

Sipsmith sloe gin, Campari, Martini Bianco & violette liqueur

Tempestoso 12

Gin à la Madame, Amaro London, Fernet Branca, Vermouth del professore & bitters

Smoky 12.5

Peat Monster whisky, Belsazar dry vermouth, Vecchio amaro

MEDITERRANEAN G&T

Uno 10

JJ Whitley Elderflower gin, Fever Tree elderflower tonic & flower petals

Due 11

Bloom Pink gin, Fever Tree aromatic tonic, raspberries & mint

Tre 11

Malfy gin, Fever Tree lemon tonic, thyme & lemon

Quattro 11.5

Hendrick's, Fever Tree light tonic, rose buds & cucumber

Cinque 12.5

Gin Mare, Fever Tree mediterranean tonic, green olive & rosemary

Sei 14

Monkey 47, Fever Tree light tonic, grapefruit & mint

Sette 14.5

Marylebone gin, Fever Tree mediterranean tonic, lemongrass & apple

CLASSIC COCKTAILS

We will gladly mix your favourite classic, including Margarita, Cosmopolitan, Espresso Martini, Mojito, Old Fashioned etc.

ON TAP

Peroni Nastro Azzurro • Half 3.2 / Pint 6

5.1%, lager, Italy

ITALIAN BOTTLED BEER

Peroni Nastro Azzurro 5

330ml, 5.1%, lager

Peroni Libera 5

330ml, 0.0 %, lager

Birra Moretti 5.5

330ml, 4.8%, lager

Amarcord Gradisca 6

330ml, 6.5%, lager

Baladin Isaac 6.5

330ml, 5%, wheat

Amarcord La Midona 9

500ml, 6.5%, double malt

CIDER

Mela Rossa 6

330ml, 5%, Apple cider

Angioletti Secco 7

500ml, 5%, Apple cider

Angioletti Rose 8

500ml, 4%, Blueberry cider

NO ALCOHOL

Fresh apple & sorrel, elderflower cordial & elderflower Tonic 5.5

Fresh grapefruit, cranberry, elderflower, rosemary & Mediterranean tonic 5

Chinotto, orange & mint 4

Chilled Rare tea with Hibiscus & fresh cranberries 4

BY THE GLASS

Sparkling 125ml

NV Prosecco, Extra Dry, Le Pianure, Veneto 9

NV Prosecco Rosé Brut, Bianca Vigna, Veneto 9.5

NV Billecart-Salmon, 'Brut Reserve', Champagne 12.5

White 175ml

'18 Verdicchio dei Cast. di Jesi, Piersanti, Marche 6.5

'16 Catarratto, Principi di Spadafora, Sicily 8.5

'18 Gavi di Gavi, La Chiara, Piedmont 9.5

'17 Sauvignon, Di Lenardo, Friuli Venezia Giulia 10

'17 Vermentino, "Renosu" Bianco, Tenute Dettori 11

'18 Chardonnay Classico, Cantina Terlano, Trentino Alto Adige 11.5

'17 Lugana, Ca Lojera, Veneto 12

Rosé 175ml

'18 Rosato Puglia, Mezzogiorno, Puglia 6.5

'18 Bardolino Chiaretto, Casaretti, Veneto 8.5

'16 Etna Rosato, Tenuta delle Terre Nere, Sicily 11.5

Red

'17 Merlot, Via Nova, Veneto 6.5

'17 Montepulciano d'Abruzzo, Cantine Volpi, Abruzzo 9

'14 Langhe Nebbiolo, Gian Piero Marrone, Piedmont 10.5

'18 Pinot Noir, Cantina Terlano, Trentino Alto Adige 13.5

'16 Chianti Classico, Querciabella, Tuscany 14.5

'13 Primitivo, "Santufili", Mocavero, Puglia 15.5

CORAVIN WINES

Coravin allows us to pour your favourite premium Italian wine by the 125ml glass

'16 Sauvignon Blanc, 'Quarz', Cantina Terlano 23

'13 Brunello di Montalcino, Podere Brizio, Tuscany 21

'15 Le Serre Nuove, Tenuta dell'Ornellaia, Tuscany 22

'15 Amarone della Valpolicella, 'Ca' Coato', Antolini, Veneto 24

FRESHLY SQUEEZED JUICE 4

Apple, carrot & ginger

Carrot, orange, ginger, turmeric & lemon

Apple, cucumber & sorrel

Orange

Grapefruit

TEA 3.75

by Rare Tea Company

Earl grey

English breakfast

Jasmine

Dragonwell green

Chamomile

Hibiscus

English peppermint

Fresh mint

COFFEE

by Musetti - Speciale 202 blend

Espresso single 2.75 / Double 3.25

Macchiato 2.75 / Double 3.25

Latte / Flat white / Cappuccino 3.75

Double espresso / macchiato 3.75

Americano / Mocha 3.75

Hot chocolate 3.75

Milk options at no charge

Bonsoy Soya milk • Skimmed • Semi skimmed • Whole

Decaffeinated blend available

• THIS MONTH'S SPECIAL •

50% OFF EARLY DINNER
5.30pm-6.30pm Mon-Fri

If you join us during Happy Hour & decide to stay for an early dinner, receive 50% off your food bill from the A La Carte menu.

Not applicable with other discounts.

Max 6 guests.

FROM THE CICCETTI KITCHEN

House nuts or Nocellara olives

perfect with a drink 3.5 (v)

Arancini

'nduja & Taleggio 7

Peperonata crostini

roasted peppers, goats cheese, anchovy & oregano 6

Whipped ricotta & truffle crostini

honey, thyme & shaved black truffle 10 (v)

ALL DAY PIZZETTE & BREADS

Freshly baked pizzas from our oven

Neapolitan

tomato, mozzarella & fresh basil 7

King oyster mushroom

Gorgonzola & aged balsamic 8 (v)

Italian pork sausage

fennel tops, wild garlic & peperoncino 8.5

Baked burrata

Provolone, pistachio, honey & wild thyme 8.5 (v)

Selection of homemade bread

Extra virgin olive oil 4.5 (v)

Some dishes from this menu may change daily, owing to seasonality & availability. We apologise if your selection is not available.

Our menu may contain traces of allergens, please inform us about any dietary or allergen requirements before ordering.

A 12.5% service charge will be added to the bill.

HAPPY HOUR DRINKS MENU

3pm-6:30pm Mon-Fri

COCKTAILS £6

Aperol Spritz

Aperol, Fever Tree soda water & Prosecco

Campari Spritz

Aperol, Fever Tree soda water & Prosecco

Seasonal Bellini

Seasonal fruit purée & Prosecco

Mediterranean G&T

Bombay Sapphire, lime, grapefruit & tonic

Vodka Tonic

R.S Vodka, orange & Mediterranean tonic

Cosmopolitan

Vodka, Cointreau, fresh lime, cranberry

Sbagliato

Campari, Martini Rosso & Prosecco

Negroni Classico

Bombay Sapphire, Campari, Martini Rosso

Bernardi's Pimms

Lambrusco, Bilberry liqueur, Martini Bianco, cucumber & lemonade

VINO & SPARKLING 5.5 / 19

Sparkling

NV Prosecco, Biancavigna, Veneto

White

'18 Verdicchio dei Castelli di Jesi, Marche

'17 Pecorino, Poggio Anima, Abruzzo

Rosé

'18 Rossato Puglia Mezzogiorno, Puglia

Red

'17 Merlot, Via Nova, Veneto

'17 Sangiovese, Cantina Tudernum, Umbria

ITALIAN BEER & CIDER

Peroni Nastro Azzurro Pint 4.75

5.1%, Lager

Peroni lager bottle 3

330ml, 4.8%, Lager

Mela Rossa Cider 3.5

330ml, 5%, Apple Cider

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