

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

KYOTO BREEZE 11.5

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

Our food & drinks may contain 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

PREFER A CLASSIC?

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

BEER 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 ICHNUSA 5
330ml, 4.7%, 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

ITALIAN 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 & mint 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

2018 Verdicchio dei Cast. di Jesi, Piersanti, Marche 6.5
2016 Catarratto, Principi di Spadafora, Sicily 8.5
2018 Gavi di Gavi, La Chiara, Piedmont 9.5
2017 Sauvignon, Di Lenardo, Friuli Venezia Giulia 10
2017 Vermentino di Gallura, 'Branu', Vigne Surrau, Sardinia 11
2017 Lugana, Ca Lojera, Veneto 12
2016 Chardonnay, 'Rubinia', Lombardy 14

ROSÉ 175ML

2018 Rosato Puglia, Mezzogiorno, Puglia 6.5
2018 Bardolino Chiaretto, Casaretti, Veneto 8.5
2016 Etna Rosato, Tenuta delle Terre Nere, Sicily 11.5

RED 175ML

2017 Merlot, Via Nova, Veneto 6.5
2017 Montepulciano d'Abruzzo, Cantine Volpi, Abruzzo 9
2014 Langhe Nebbiolo, Gian Piero Marrone, Piedmont 10.5
2017 Frappato, Baroni di Pianogrillo, Sicily 12
2018 Pinot Nero, Colterenzio, Trentino Alto Adige 12.5
2016 Chianti Classico, Querciabella, Tuscany 14.5
2013 Primitivo, 'Santufili', Mocavero, Puglia 15.5

WINE BY CORAVIN 150ML

Coravin allows us to pour your favourite premium Italian wine by the 150ml glass

2013 Barolo 'Azelia', Luigi Scavino, Piedmont 18
2013 Brunello Di Montalcino, Il Poggione, Tuscany 19.5
2016 Sauvignon Blanc 'Quarz', Cantina Terlano, Trentino Alto Adige 22
2015 Etna Bianco 'Pietramarina', Benati, Sicily 24

FRESHLY SQUEEZED JUICE 4

Apple, carrot & ginger
Carrot, orange, ginger, turmeric & lemon
Apple, cucumber & sorrel
Orange
Grapefruit

TEA 3.75

Earl grey
English breakfast
Jasmine
Dragonwell green
Chamomile
Hibiscus
English peppermint
Fresh mint

Tea by Rare Tea Co.

COFFEE

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

Coffee by Musetti - Speciale 202 blend
Decaffeinated blend available

CICCHETTI

ALL DAY BAR SNACKS

OLIVES

Nocellara del Belice 3.5

ARANCINI

'Nduja & Taleggio 7

PEPERONATA CROSTINI

roasted peppers, goats cheese, anchovy & oregano 6

WHIPPED RICOTTA & TRUFFLE *v*

honey, thyme & shaved black truffle, crostini 10

OVEN-BAKED FENNEL SAUSAGE

blistered padron & Parmesan 6.5

PIZZETTE

ALL DAY PIZZA & BREAD

NEAPOLITAN *v*

tomato, mozzarella & fresh basil 7

FIG & RED CHICORY

Quadrello di Bufala 8.5

ITALIAN SAUSAGE

fennel tops, wild garlic & peperoncino 8.5

BAKED BURRATA *v*

Provolone, pistachio, honey & wild thyme 8.5

FRESHLY BAKED FOCACCIA *v*

grissini & extra virgin olive oil 4.5

Pizzette may change daily, owing to seasonality & availability.
We're sorry if your selection is not available.

50% OFF EARLY DINNER

SPECIAL

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.

Our food & drinks may contain trace allergens, please inform us about dietary or allergen requirements before ordering.
A 12.5% service charge will be added to the bill.

HAPPY HOUR MENU - COCKTAILS 6

3PM-6:30PM MON-FRI + 12.5% SERVICE CHARGE

APEROL SPRITZ

Aperol, Fever Tree soda water & Prosecco

CAMPARI SPRITZ

Campari, Fever Tree soda water & Prosecco

MEDITERRANEAN G&T

Bombay Sapphire, lime, grapefruit & tonic

SEASONAL BELLINI

Seasonal fruit purée & Prosecco

VODKA TONIC

R.S Vodka, orange & Mediterranean tonic

COSMOPOLITAN

Vodka, Cointreau, fresh lime, cranberry

SBAGLIATO

Campari, Martini Rosso & Prosecco

CLASSIC NEGRONI

Bombay Sapphire, Campari, Martini Rosso

SEASONAL BELLINI

Seasonal fruit purée & Prosecco

BERNARDI'S PIMMS

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

GLASS BOTTLE
WINE & PROSECCO 5.5 / 19

ITALIAN BEER & CIDER

SPARKLING

NV Prosecco, Biancavigna, Veneto

RED

‘17 Merlot Via Nova, Veneto

‘17 Sangiovese, Cantina Tudernum, Umbria

WHITE

‘17 Pecorino, Poggio Anima, Abruzzo

‘18 Verdicchio, Castelli di Jesi, Piersanti, Marche

ROSÉ

‘18 Rosato Puglia, Mezzogiorno, Puglia

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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