

APERITIVO

Cristallier (White Vermouth), Maley (Valle d'Aosta) <i>Based on an ancient variety of apples, this white vermouth recalls the aperitifs of the old times. Served with a splash of soda and lemon rind.</i>	£5.00
Aperol Spritz / Campari/ Cynar Spritz <i>Aperol, Campari or Cynar, Prosecco and soda water for one of the most iconic Italian cocktails.</i>	£7.50
Milano-Torino (Campari, Punt & Mes) <i>The name of this drink stands for its recipe: Milan is the city of Campari. And Turin is considered the spiritual home of vermouth.</i>	£7.50
The Italian Gin & Tonic (Wild Gin Sardinia, Fever Tree Tonic)	£7.50

ITALIAN CRAFT BEERS

Re Ale (IPA, 6,4%) - Birra del Borgo, Italy <i>An amber beer inspired by the traditional IPAs, with predominating notes of citrus and pepper and an intense and persisting bitter ending.</i>	£5.50
My Antonia (imperial pilsener, 7,5%) - Birra del Borgo, Italy <i>A mix of American and European hops. Stronger in alcohol, this blonde will surprise you with its intensity, being both explosive and balanced at the same time.</i>	

WATER AND SOFT DRINKS

Filtered Still/Sparkling Water (50ml)	£1.50
Soft drinks :	£3.00
Limonata, (Niasca Portofino) / Mandarinata,(Niasca Portofino) / Chinotto (Lurisia, Italy) Curiosity Cola, (Fentiman's, UK)	

COFFEE AND TEA

Coffee is served in the traditional Italian stove top espresso maker:	Moka for 1	£2.50	Moka for 2/3	£5.00
Fresh Mint Tea		£2.50		

WINE

glass 125ml

bott

SPARKLING

Prosecco Bottle Fermented Sottoriva Malibran (Veneto) £38.00
Made with the ancestral method, so no additional yeasts or sugar and refermented in the bottle. Unfiltered, so slightly cloudy. Harmoniously dry and light.

Radice, Paltrinieri (Emilia Romagna) £46.00
A beautiful light ruby bubble which is full and fresh on the palate, and characterised by an evident savouriness.

Terzavia Brut 2015, Bartoli (Sicilia) £10.00 £50.00
A 'metodo classico' from Grillo grape. Ripen fruits and almonds, yet with the saltiness and minerality from the sea and the acidity from the yeasts.

WHITE to ORANGE – Fresh & mineral, or richer and fragrant

Collio Bianco DOC 2014, Roncus (Friuli) £6.00 £29.00
Friulano, Pinot Bianco and Sauvignon for a wine with a sip full and velvety and a beautiful fresh and tangy vein.

Vino Bianco Alter Alea 2016, Andrea Occhipinti (Lazio) £34.00
Native red grape Aleatico is here vinified in white. The result is a pale golden pink wine with fruit skins on the nose and a bright minerality.

Bellotti Bianco 2015, Cascina degli Ulivi (Piemonte) £34.00
100% Cortese like a Gavi, from one of the most committed producers to biodynamic wines. Fresh and floral with bitter almond notes.

Marche Bianco 'Terre Silvate' 2016, La Distesa (Marche) £37.00
As per tradition, Verdicchio and a small percentage of Trebbiano from the Castelli di Jesi zone. The wine is dry, nutty and savoury. And very versatile!

Sassaia 2016, La Biancara (Veneto) £37.00
Produced biodynamically from Garganega grape (and a touch of Trebbiano), the light orange wine is vibrant and aromatic, with a good minerality and freshness.

'Terre Siciliane IGT SP68 2016, Ariana Occhipinti (Sicilia) £42.00
From Albanello and Zibibbo grapes, this earthy, intriguing white offers minerality to the palate and a pervasive floral/herbal scent.

Bianco 2015, Marchionni (Toscana) £8.50 £43.00
A beautiful minerality and character for this 100% Chardonnay

Friulano 2016, Roncus (Friuli) £44.00
The autoctonous grape delivers medium intensity and structure with an ample and complex bouquet and a warm, fruity and persistent taste

Sauvignon Blanc 'Nico' 2016, Stroblhof (Trentino) £47.00
Subtle notes of herbs and elderberries on the palate for this mineral, well balanced sauvignon blanc

Biancoviola 2016, Aldo Viola (Sicilia) £56.00
A blend of Grillo and Catarrato with a beautiful sourness, vibrant acidity and aromas of candied orange and bruised apples.

RED – classic comfort, or tradition with a twist

Rosso Veronese Disarmonico 2015, Terre di Gnirega (Veneto) £6.00 £29.00
From one of the rising stars of Valpolicella, a very juicy wine

Etna Rosso DOC Norma 2013, Valenti (Sicilia) £32.00
100% Nerello Mascalese for a medium-bodied, aromatic red that stylistically and texturally shares much in common with Pinot Noir and Nebbiolo

Rosso Masieri 2015, A Maule (Veneto) £34.00
A blend of Merlot and Cabernet Sauvignon give structure and tannins to an easy to drink wine that is fresh, fruity and juicy.

Ciro' Rosso Classico Superiore DOC 2014, C. Calabretta (Calabria) £34.00
Looks like a Pinot Noir, with the freshness of a Sangiovese and the austerity of a Nebbiolo. Perfect to suit the taste of many.

Montepulciano d'Abruzzo 'Sant'Eusanio' 2011, Valle Reale (Abruzzo) £36.00
Uncompromising expression of the mountain Montepulciano with acidity and freshness in contrast to the structure found in more traditional wines from the the same grape

'Alea Viva' Lazio Rosso 2016, Andrea Occhipinti (Lazio) £7.50 £37.00
100% Aleatico grape, for a savoury, ethereal, mineral wine that simply asks to be drunk .

'Cinque' Toscana IGP, Podere le Boncie (Toscana) £40.00
5 grape varieties make this well balanced, charming wine with red fruits and balsamic nose, and a distinctive acidity.

Nerocapitano 2016, Lamoresca (Sicilia) £8.50 £42.00
The name stands for Frappato grape in this area. This is lively, graceful & balanced, with cherry & herbal flavours and a pleasant freshness in the mouth.

Sottobosco Lambrusco IGT 2013, Ca' de Noci (Emilia Romagna) £46.00
The name means forest undergrowth, where this earthy, herbaceous almost wild wine will take you upon opening the bottle.

Pinot Nero Pigeno 2015, Stroblhof (Alto Adige) £54.00
South Tyrol gives this "Burgundy style" Pinot Noir, showing a good structure combined with elegance for a velvety, round wine.

Moretto 2015, Aldo Viola (Sicilia) £56.00
A blend of Nerello mascalese, Perricone, Syrah which results in a fine, elegant wine with lots of freshness and fruit.

Barbaresco Staderi 2014, Olek Bondonio (Piemonte) £75.00
Proper, old school Barbaresco: ochre colour, intriguing perfumes; lighter and more elegant with slightly finer tannins than its neighbour Barolo.