

APERITIVO

White Vermouth & Soda, Maley (Valle d'Aosta) <i>This white vermouth recalls the aperitifs of the old times. Served with a splash of soda and lemon rind.</i>	5
Aperol Spritz / Campari/ Cynar Spritz <i>Aperol, Campari or Cynar, Prosecco and soda water for one of the most iconic Italian cocktails.</i>	7.5
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>	7.5
The Britalian Gin & Tonic (Wild Gin Sardinia, Fentiman's Tonic)	8.5

ITALIAN CRAFT BEERS

My Antonia (imperial pilsener, 7,5%) - Birra del Borgo, Italy <i>A mix of American and European hops. This blonde will surprise you with its intensity, being both explosive and balanced.</i>	5.5
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>	

WATER AND SOFT DRINKS

Filtered Still/Sparkling Water - unlimited	1.50pp
Soft drinks	3
Limonaia, (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, the Moka.

Small Moka (1 coffee)	2
Medium Moka (2/3 coffee)	5
Fresh Mint Tea	2.5

WINE

125ml 750ml

SPARKLING

Prosecco Bottle Fermented Sottoriva Malibran (Veneto) 7.5 38
Made with the ancestral method, so no additional yeasts or sugar and refermented in the bottle. Unfiltered, so slightly cloudy.

Terzavia Brut 2015, Bartoli (Sicilia) 50
100% Grillo for this "Sicilian Champagne". Ripen fruits and almonds, yet with the saltiness and minerality from the sea and the acidity from the yeasts.

WHITE – Fresh & mineral, or richer and fragrant

Cortese 2016 'Ciape', Valli Unite (Piemonte) 28
100% organic Cortese, its fresh minerality and nose full of white flowers make it the perfect companion for summer food.

Collio Bianco DOC 2014, Roncus (Friuli) 6 29
Friulano, Pinot Bianco and Sauvignon for a wine with a sip full and velvety and a beautiful fresh and tangy vein

Gavi DOCG 2016, La Raia (Piemonte) 35
This biodynamic Gavi perfectly interprets the character of the Cortese grape: fine minerality, notes of fruit and white flower, fresh acidity.

'Terre Silvate' 2016, La Distesa (Marche) 37
Verdicchio (and a percentage of Trebbiano) from the Castelli di Jesi zone. Dry, nutty and savoury

'Le Campore' 2015, Il Pratello (Emilia Romagna) 7.5 38
Chardonnay and Sauvignon in a beautiful expression: finesse and aromatic variety, full on the palate and yet an excellent acidity

Desaja' 2014, Cascina Fornace (Piemonte) 40
100% Arneis from the heart of the Roero region. Beautiful perfumes, finesse and elegance for a white that is perfect for the autumn.

Catarratto 'Saharay' 2015, Porta del Vento (Sicilia) 44
30 days maceration gives the wine character: a beautiful golden colour, the nose is complex, in the mouth it is juicy, savoury and mineral.

Sauvignon Blanc 'Nico' 2016, Strobhof (Trentino) 45
Subtle notes of herbs and elderberries on the palate for this mineral, well balanced sauvignon blanc.

ORANGE - White with skin maceration

Sketta 2015, Cantina Marilina (Sicilia) 6.5 29
100% Grecanico for a deep golden wine with depth, a gentle minerality, and an exuberant nose that evolves from floral to ripen fruits.

Baccabianca 2009, Tenuta del Grillo (Piemonte) 48
Organically-grown Cortese with a maceration of 45 days, this orange combines intense fruity flavour with spice and a touch of tannins.

Grillo 2015, Nino Barraco (Sicilia) 55
Full body, complex character, elegance define this organic wine by the deep golden colour and balanced mineral notes.

ROSE - A lighter shade of red

Riflesso Rosi 2016, Eugenio Rosi (Trentino) 8.5 44
A crunchy, full bodied rose' from Cabernet Sauvignon and Merlot. Spicy and juicy red forest fruits with mouth watering acidity.

RED – Classic comfort, or tradition with a twist

Rosso della Motta, Centovigne (Piemonte) 28
A fruit-forward, easy drinking red from Piemonte showing off the bright acidity and tannin of Nebbiolo and the roundness of Vespolina

Rosso Veronese Disarmonico 2015, Terre di Gnirega (Veneto) 6 29
From one of the rising stars of Valpolicella, a very juicy, crunchy red wine that just asks to be drunk

Marapika, Elio Sandri (Piemonte) 33
A blend of Dolcetto, Barbera and Nebbiolo for a straightforward wine with ruby red color, fruity nose and a long finish.

Cannonau 'Pusole' 2015 (Sardegna) 7.5 36
A true mediterranean wine of great personality: full and balanced taste, elegant bouquet of red fruits, herbs and spices, a long finish.

Langhe Nebbiolo 'Coste' 2016, F Principiano (Piemonte) 40
The wine focus is on drinkability: fresh, young and lively, with a good mix of softness and acidity. Medium body, silky, mildly tannic

Montepulciano d'Abruzzo 'Sant'Eusanio' 2011, Valle Reale (Abruzzo) 40
Uncompromising expression of the Montepulciano, acidity and freshness in contrast to the structure of more traditional wines from the grape.

Sottobosco Lambrusco IGT 2013, Ca' de Noci (Emilia Romagna) 46
A earthy, herbaceous, savoury wine with a beautiful complexity. Like most Lambrusco, it is not sparkling bur rather frothy. Served chilled.

Pinot Nero Pigeno 2015, Strobhof (Alto Adige) 50
A "Burgundy style" Pinot Noir from South Tyrol: good structure combined with elegance for a velvety, round wine