

**BAR APERITIVO**

## SPUNTINI

Green Sicilian olives (vg) <sup>166 k</sup>	4.5
Fried cacio cavallo cheese, honey, fennel salt and Planeta olive oil (v) <sup>658 k</sup>	7.5
Cherry tomato focaccia, extra virgin olive oil (vg) <sup>339 k</sup>	4.5
House marinated vegetables (vg) <sup>155 k</sup>	4.5
Zucchini fritti (vg) <sup>261 k</sup>	6
Italian cured meats - speck, Coppa, salami Toscano, fennel salami <sup>344 k</sup>	13.5
Garlic and oregano pizzezza (vg) <sup>316 k</sup>	5.5







## NEGRONI TRICOLORE

*Try all three for £25*








■ <b>Negroni Bianco</b> - Seven Hills gin, Italicus, Martini ambrato	10
■ <b>Negroni Rosato</b> - Seven Hills gin, Martini ambrato, Cocchi Americano Rosa	10
■ <b>Negroni Classico</b> - Seven Hills gin, Martini bitter, Martini rubino	10

# COCKTAILS



## SPRITZ AND FIZZ

 <b>Raspberry Mule</b> Ketel One vodka, raspberries, lemon, honey, ginger beer	11
 <b>Lampone</b> Tanqueray gin, vanilla, pineapple, lemon, raspberries	10
 <b>Strawberry and Lychee Spritz</b> Ketel One vodka, lemonade, strawberry and lychee purée	11
 <b>Superbloom</b> Italicus, chamomile cordial, light tonic	11
 <b>Pesca Bianca</b> Ketel One vodka, peach purée, grape and apricot soda	9.5
 <b>Mediterranean Tonic</b> Seven Hills gin, orange marmalade, orange bitters, Mediterranean tonic	10

## TAVOLINO CLASSICO

 <b>Piccante</b> Ocho blanco tequila, chilli, lime, coriander, agave	10.5
 <b>Watermelon Blush</b> Tanqueray gin, watermelon, lemon, egg white	9
 <b>Pepino</b> Tanqueray gin, lime, cucumber, mint	9.5
 <b>Prugna Frizzante</b> Sake, prosecco, white grape & apricot soda, grapefruit bitters	10
 <b>Amore</b> El Dorado 3 year old rum, passion fruit purée, pineapple, raspberry syrup	11
 <b>Fragola</b> Tanqueray gin, strawberries, pink peppercorn, lime	10
 <b>Negroni Arancioni</b> Seven Hills gin, sake, vermouth, orange juice, Campari	11

## NON-ALCOHOLIC

 <b>Grisma</b> peach, chamomile, grape and apricot soda	6
 <b>Apple Fizz</b> ginger ale, apple & vanilla syrup, lemon	6

# WINE

## BOLLICINE

	125ml	500ml	750ml
Via Vai, Prosecco Extra Dry, Veneto	6.50		30
Fantini Farnese, Cuvee Bianco Brut, Cococciola, Abruzzo			38
Taittinger Brut NV, Champagne	12		60

## VINI ROSATI

	175ml	500ml	750ml
<b>Fresh &amp; Zesty</b>			
Il Cascinone, Leccio Monferrato Chiantetto, Piemonte	7	19.5	29
Planeta, Nero d'Avola/Syrah, Sicilia	8	23	34

## Intense & Elegant

Chateau D'Esclans, Whispering Angel, Provence	12		48
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Our bartenders are able to make most classic cocktails, let us know if you would rather something particular.

# WINE

## VINI BIANCHI

175ml 500ml 750ml

### Fresh & Zesty

Alasia, Cortese Piemonte	6	15	22
Ponte Pietra, Trebbiano/Garganega, Veneto	6.5	17	24
Terradura, Pecorino, Abruzzo	7	20	29
Mandrarossa, 'Costadune' Zibibbo Secco, Sicilia		22	32

### Intense & Elegant

Ponte del Diavola, Sauvignon Blanc, Veneto	8	23	34
'Terrapieno' Alpha Zeta, Pinot Grigio, Veneto	9	24.5	36
Jummare, Organic Vermentino, Sicilia			42
Livio Felluga, Sauvignon, Friuli-Venezia Giulia			49
Ca'Marcanda, 'Vistamare' Gaja, Vermentino/Viognier, Bolgheri			78

### Rich & Persistent

Cavit, Terrazze Della Lune, Trentino-Alto Adige	6.5	18.5	27
Santa Seraffa, Cortese, Gavi di Gavi, Piemonte	9	26	38
Vie di Romans, 'Flors di Uis', Friuli-Venezia Giulia			58

## VINI ROSSI

175ml 500ml 750ml

### Bright & Fresh

Araldica, Barbera, Piemonte	6	15	22
Cantina Valpantena, 'Torre del Falasco' Corvina, Veneto	6.5	17	24
La Masseria, Primitivo, Puglia	9.5	26.5	39
Brolo Dei Giusti, Valpolicella Superiore, Veneto			54

### Full & Rich

Crocera, Barbera d'Asti Superiore, Piemonte	7.5	21	31
Antichi Poderi Jerzu 'Bantu', Cannonau, Sardegna	9	24.5	36
San Fiorenzo Bolgheri, Merlot/Cabernet Sauvignon, Toscana			46
Il Poggione, Brunello di Montalcino, Toscana			73

### Elegant & Structured

Cantina di Gambellara Monopolo, Merlot, Veneto	7	19	28
Fontodi, Filetta di Lamole, Chianti Classico, Toscana			50
Corino, Barolo La Morra, Piemonte			57
Poliziano, Vino Nobile Montepulciano, Toscana			67
Berardenga, 'Fontalloro', Felsina, Toscana			93

# SPIRITS

## VODKA

	50ml
Ketel One	8
Belvedere	10
Grey Goose	12

## GIN

Tanqueray	8
Seven Hills	9
Gin Mare	9
The Botanist	10
Tanqueray 10	10

## RUM

El Dorado 3yo	7
Chairman's Reserve spiced rum	8
El Dorado 12yo	11

## AGAVE

Ocho blanco	9
Quiquiriqui Matatlan mezcal	10
Herradura Reposado	13
Fortaleza anejo	24

## GRAPE

	50ml
Grappa Julia Superiore	8
Hennessy VS (Cognac)	9
Vecchia Romagna (brandy)	8
El Gobernador (pisco)	8
Nardini Riserva (grappa)	10
Hennessy XO (cognac)	32

## WHISKY

### American

Buffalo Trace	9
Bulleit Rye	11
Jack Daniel's Single Barrel	12

### Scotch

Johnnie Walker Black Label	9
Glenmorangie Original 10yo	10
Johnnie Walker Blue Label	30

### Japanese

Nikka From The Barrel	16
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## DOPO CENA AND DIGESTIVI

### DOPO CENA

#### *Liquid desserts*

<b>Espresso Martini</b> Borghetti coffee liqueur, espresso, vodka	10.5
<b>Affogato</b> Pistachio soft serve, espresso, Frangelico	10

### DIGESTIVI

	50ml
Amaro del Capo	7
Amaro Montenegro	7
Amaro Averna	7
Caffé Borghetti	7
Fernet Branca	7
Frangelico	7
Italicus Rosolio di Bergamotto	7
Amaretto	7
Sambuca	7
Limoncello	7

### BIRRA

Moretti Zero (0.05%)	4
Moretti - draught	5
Menabrea Ambrata	5.5
Menabrea Bionda	5.5
Ichnusa	5.5

## SODAS AND SOFTS

Coca Cola or Diet Coca Cola	3
Fever Tree sodas (premium, white grape and apricot, Italian blood orange)	3
Fever Tree tonics (premium Indian, light Indian, Mediterranean)	3
Fever Tree - lemonade, ginger beer or ginger ale	3

### Juices

Cold-pressed orange or apple	3.5
Tomato	3.5

### Water

Lauretana sparkling or still	5
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