



WINES

SPARKLING

125ML BOTTLE

PROSECCO SPUMANTE EXTRA DRY

CA' DI ALTE, VENETO, ITALY

Elegant sparkling wine with aromas of lemon zest, green apples and white flowers

PAIRING: Perfect as an aperitif or for light starters and fried fishes.

£7.90 £33.00

WHITE

175ML BOTTLE

CUSTOZA BIANCO

CANTINA DI CUSTOZA, VENETO, ITALY

Aromatic on the nose, with elegant exotic fruit and toasted almond flavours.

PAIRING: It goes well with appetizers based on cold cuts, fresh cheeses, caprese, vegetables. Ideal wine for fish dishes.

£6.50 £24.90

`P` PINOT GRIGIO

ALPHA ZETA, VENETO, ITALY

The wine has characterful aromas of lemon, ripe peach, pear and slight hints of flint. It is refreshing and crisp on the finish.

PAIRING: Light pasta with herbs, fish and seafood, salads.

£7.00 £26.90

`TERRE DI VALBONA`

VERDICCHIO DI MATELICA

CANTINE BELISARIO, MARCHE, ITALY

Great balance between its crisp green apple character and the richer honey and lemon flavours. The finish is dry and vibrant.

PAIRING: Great with fish, hot and cold appetizers, delicate white meats, cheeses and pizzas.

£7.90 £29.00

BENEVENTANO FALANGHINA

VESEVO, CAMPANIA, ITALY

Luscious fruit balanced by high acidity. It is medium bodied and provides freshness on the palate.

PAIRING: Excellent served with salads, light starters and seafood, pasta and risotto.

£31.00

SAUVIGNON BLANC

PONTE DEL DIAVOLO, FRIULI-VENEZIA

GIULIA, ITALY

A classic Friulian Sauvignon Blanc with intense stone fruit flavours and a touch of tropical fruit.

PAIRING: Salads and fried seafood. Goat cheese and veggie pizza.

£33.50

`LUGARARA` GAVI DI GAVI

LA GIUSTINIANA, PIEMONTE, ITALY

Aromas of peach, nectarine, green apple and lime zest with hints of almond. A refreshing acidity on the palate.

PAIRING: Light starters, fish and seafood pasta and risotto. Burrata and salads.

£37.50

ROSE

175ML BOTTLE

PINOT GRIGIO ROSATO

PONTE PIETRA, VENETO, ITALY

This Rose' is fresh and crisp, with a delicious strawberry perfume and a fresh cherry character on the palate.

PAIRING: Burrata salads, antipasti and veggie pasta and pizza.

£6.50 £25.50

PRIMITIVO ROSATO

A MANO, PUGLIA, ITALY

A zesty, fresh wine with ripe strawberries, cherries, and a touch of creaminess.

PAIRING: Great as an aperitif. Antipasti and burrata. Salads and charcuterie.

£35.00

RED

175ML BOTTLE

NERO D'AVOLA/NERELLO MASCALESE

BORGO SELENE, SICILY, ITALY

This blend of Nero d'Avola and Nerello Mascalese is ruby red in colour, with aromas of red berries and Mediterranean flowers.

PAIRING: Chilli chicken, picante pizza. Mature cheese and charcuterie.

£6.50 £24.90

MONOPOLIO MERLOT

CANTINA DI GAMBELLARA, VENETO, ITALY

This wine is a bright ruby red in colour, opening with an elegant and complex nose of ripe red berries.

PAIRING: Perfect for pasta dishes with juicy beef sauces, venison, cheeses and grilled vegetables.

£7.00 £27.00

MONTEPULCIANO D'ABRUZZO

GrAN SASSO, ABRUZZO, ITALY

A full-bodied Montepulciano bursting with juicy red berries and plums with hints of vanilla.

PAIRING: Pasta with a meat ragu and pizza with richer toppings.

£7.90 £29.00

`I MURI` PRIMITIVO

VIGNETI DEL SALENTO, PUGLIA, ITALY

A lovely full-bodied red from Puglia with red berry and spice perfumes and plenty of ripe fruit on the palate.

PAIRING: Bolognese and venison ragu. Cheesy dishes and picante pizza.

£31.00

ORGANIC CHIANTI

POGGIOTONDO, TUSCANY, ITALY

A typical Chianti, bursting with aromas of red cherries and plums are married with hints of dried oregano.

PAIRING: Tomato-based pizza and pasta, olives, mushrooms, prosciutto and ham.

£35.00

`IL VALPO` VALPOLICELLA

LA GIUVA, VENETO, ITALY

Strong freshness of fruit, with cherry, liquorice and black pepper notes.

PAIRING: Venison ragu, bolognese and lasagna. Truffle and mushrooms. Chocolate desserts.

£39.00



DRINKS

COCKTAILS

**TWO FOR ONE COCKTAIL HAPPY HOUR:
MONDAY TO THURSDAY 4-7PM**

CAMPARI SODA £6.95

MIMOSA £6.95
Orange juice and prosecco

RASPBERRY BELLINI £8.95
Classic. Our house cocktail made with fresh raspberry puree, topped off with prosecco

APEROL SPRITZ £9.95
An Italian classic. Aperol topped off with prosecco and a splash of soda water

NEGRONI £9.95
A great Italian drink. Gin, vermouth and campari finished with a dash of orange

MARGARITA £9.95
All time favourite. Tequila, triple sec, fresh lime juice and a dash of gomme syrup shaken and served in a martini glass

GIN GIARDINO £9.95
Earthy and refreshing. Tanquery gin, elderflower, apple and fresh cucumber

LIMONCELLO KISS £9.95
Something different. Vodka, limoncello and pear juice

MOJITO £9.95
A Cuban Summer favourite. Silver rum muddled with fresh mint, brown sugar, fresh lime and dash of soda

ESPRESSO MARTINI £9.95
Fresh espresso shaken with kahlua, vodka gum and dash of frangelico

BLOODY MARIA £9.95
Vodka, fresh basil, balsamic, tobasco and Worcestershire sauce

PASSION STAR MARTINI £10.95
Vodka, Passoa, passion fruit and lime

SHOTS

25ML

50ML

GRAPPA / LIMONCELLO / AMARETTO / FRANGELICO / TEQUILLA / VODKA / GIN / BACARDI / BRANDY / AVERNA AMORE £4.00 £7.00

+ Mixer + £2.00

BEER & CIDER

PERONI (half / pint) £4.50 £7.00

MEANTIME IPA (half / pint) £4.20 £6.50

PERONI - ALCOHOL FREE (330ml) £3.95

BIRRA ICHNUSA, SARDINIA (330ml) £5.50

ITALIAN RED APPLE CIDER, MELA ROSSA (330ml) £5.50

SOFT DRINKS

SAN PELLEGRINO WATER
Still / Sparkling (700ml) £3.95

SAN PELLEGRINO, SPARKLING SOFT DRINKS
Blood orange (330ml) £2.50

LUSCOMBE FARM ELDERFLOWER BUBBLY £3.25

LUSCOMBE FARM SICILIAN LEMONADE £3.25

FRESH ORANGE JUICE / APPLE JUICE £3.25

COCA-COLA / DIET COKE / COKE ZERO £3.25

HOT DRINKS

COFFEE

Cappuccino / Caffè latte / Flat white £2.75

Mocha / Hot chocolate £2.95

Espresso / Macchiato 1 shot / 2 shots £1.90 £2.30

POT OF TEA
Blended / Earl Grey / Herbal / Chamomile / Fruit / Earl Grey / Mint (330ml) £2.50

ALTERNATIVE / EXTRA
Coconut / Oat / Almond / Extra shot / Flavoured syrup £0.50