

eco

WINE LIST



WHITE

175ml/75cl

FIANO, MEZZOGIORNO, PUGLIA £6.00 / £23.90

Fresh and aromatic with intense notes of ripe lemons and peaches.

PAIRING: A great aperitif wine, enjoy with salads, light starters and seafood pasta and risotto.

PINOT GRIGIO, ALPHA ZETA, VENETO £7.00 / £25.90

Crisp with delicate notes of pear and a hint of minerality.

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

TREBBIANO, AMOTERRA, ABRUZZO £7.50 / £27.90

Floral nose, vibrant palate with juicy apricot, green apple and pear fruit. Mineral notes.

PAIRING: Burrata, seafood pastas, white pizza, chilli chicken and veggie pizza.

COSTADUNE GRILLO, MANDRAROSSA, SICILY £29.90

Complex and fresh with notes of ripe citrus fruits and nuts. Intense with a long finish.

PAIRING: Fish and seafood pasta, chilli chicken, and carbonara.

SAUVIGNON BLANC, PONTE DI DIAVOLO, FRIULI £31.90

New Zealand style. Dry and well-balanced with a subtle minerality and notes of apricot.

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

GAVI, FOLLI & BENATO, PIEMONTE £35.90

Citrus fruit and blossom on the nose give way to a refreshing, mineral palate with a bright and peachy finish.

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

FIZZ

175ml/75cl

PROSECCO, VINVITA, VENETO £7.90 / £31.90

Typical crisp and fresh with notes of peach and green apples.

PAIRING: as aperitif and perfect for any light starters and fried dishes.



RED

175ml/75cl

NERO D'AVOLA, MEZZOGIORNO, SICILY £6.00 / £23.90

Juicy with raspberries, blueberries and prunes. Warming spices and velvety texture.

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

SANGIOVESE, CAPARZO, TUSCANY £7.00 / £25.90

Intense bouquet, with brambles, wild strawberries and spice. Soft and easy drinking.

PAIRING: tomato-based pizza and pasta, prosciutto and salami. Grilled vegetables.

MONTEPULCIANO, AMOTERRA, ABRUZZO £7.50 / £27.90

Ripe plum fruits and dark cherries come together for classically smooth and velvety red wine.

PAIRING: Pasta with a meat ragù and pizzas with richer toppings.

PRIMITIVO, LA MASSERIA, PUGLIA £29.90

Intense red fruits. Full bodied with soft tannins and a spicy finish.

PAIRING: Bolognese and Venison Ragù. Cheesy dishes and picante pizza.

CHIANTI, BUONTALENTI, TUSCANY £31.90

Complex and perfumed with cherry fruit and hints of chocolate. Velvety tannins, herbs on the finish.

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

VALPOLICELLA RIPASSO, ALPHA ZETA, VERONA £35.99

Red fruits and dried cherries, The finish is long with a bitter-cherry twist.

PAIRING: Venison Ragù, bolognese and Lasagna. Truffle and wild mushrooms. Chocolate desserts.

ROSÉ

175ml/75cl

ROSATO, MEZZOGIORNO, PUGLIA £6.00 / £23.90

resh and crisp. Vibrant apples and melon with bright acidity.

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

PINOT GRIGIO ROSATO, PONTE PIETRA, VENETO £25.90

Dry and fruity rosé with strawberries, and cherries.

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

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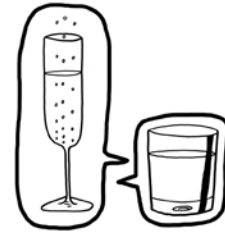
DRINKS LIST



COCKTAILS

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

CAMPARI SODA	£6.95
MIMOSA Orange juice and prosecco	£6.95
RASPBERRY BELLINI Classic. Our house cocktail made with fresh raspberry puree, topped off with prosecco	£8.95
APEROL SPRITZ An Italian classic. Aperol topped off with prosecco and a splash of soda water	£9.95
NEGRONI A great Italian drink. Gin, vermouth and campari finished with a dash of orange	£9.95
MARGARITA All time favourite. Tequila, triple sec, fresh lime juice and a dash of gomme syrup shaken and served in a martini glass	£9.95
GIN GIARDINO Earthy and refreshing. Tanquery gin, elderflower, apple and fresh cucumber	£9.95
LIMONCELLO KISS Something different. Vodka, limoncello and pear juice	£9.95
MOJITO A Cuban Summer favourite. Silver rum muddled with fresh mint, brown sugar, fresh lime and dash of soda	£9.95
ESPRESSO MARTINI Fresh espresso shaken with kahlua, vodka gum and dash of frangelico	£9.95
BLOODY MARIA Vodka, fresh basil, balsamic, tobasco and Worcestershire sauce	£9.95
PASSION STAR MARTINI Vodka, Passoa, passion fruit and lime	£10.95



SHOTS

GRAPPA / LIMONCELLO / AMARETTO / FRANGELICO / TEQUILLA / VODKA / GIN / BACARDI / BRANDY / AVERNA AMORE	25ml / 50ml	£4.00 / £7.00
+ Mixer		+ £2.00

BEER / CIDER

PERONI (Pint / Half)	£7.00 / £4.50
MEANTIME LAGER (Pint / Half)	£6.50 / £4.20
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 (700ml) Still / Sparkling	£3.95
SAN PELLEGRINO, SPARKLING SOFT DRINKS (330ml) Blood orange	£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	£2.50
ALTERNATIVE / EXTRA Coconut / Oat / Almond / Extra shot / Flavoured syrup	+ £0.50