



SPARKLING

	Region	125ml	Bottle
Prosecco, Belstar, NV	Veneto	£6.50	£35.00
Spumante Rosé, Jeio, NV	Veneto	£7.00	£38.00
Prosecco, 'Cartizzie' Bisol, 2017	Veneto		£45.00
Franciacorta `Alma` Gran Cuvée Brut, Bellavista, NV	Lombardia	£10.50	£60.00
Champagne Premiere Cuvée Brut, Bruno Paillard, NV	France	£12.50	£70.00
Champagne Cuvée Rosé, Laurent-Perrier, NV	France		£90.00
Champagne, Dom Pérignon, 2009	France		£195.00
Champagne, Blanc des Millénaires, Charles Heidsieck, 2004	France		£220.00

WHITE WINE

	Region	175ml	Bottle
Inzolia, Tasari, Terre Siciliane, 2017	Sicily	£5.00	£19.50
Trebbiano-Garganega, Ponte Pietra, 2017	Veneto		£22.00
Fiano, Villa dei Fiori, 2017	Puglia		£24.00
Pecorino, Abruzzo, Villa dei Fiori, 2016	Abruzzo	£6.50	£26.00
Vermentino di Sardegna, Marmora, 2017	Sardinia		£28.00
Pinot Grigio "Riff", Alois Lageder	Veneto	£7.25	£29.00
Falanghina, Terre di Vulcano, Bisceglia	Campania	£7.50	£30.00
Verdicchio dei Castelli di Jesi Classico Superiore, Marotti, Campi, 2017	Marche	£8.00	£31.00
Cirò Bianco, Scala, 2017	Calabria		£32.00
Greco di Tufo, Murrina, 2016	Campania		£34.00
Grillo Parlante, Fondo Antico, 2016	Sicily	£9.00	£35.00
Frascati Superiore, Principe Pallavicini, 2017	Lazio		£36.00
Gavi Di Gavi, Lugarara, 2017	Piedmont		£38.00
Sauvignon Blanc, Vigne Orsone, Bastianich, 2017	Friuli		£42.00
Lugana, 'I Frati', Cà dei Frati	Lombardia		£45.00
Pinot Bianco single vinyard 'Haberle', Alois Lageder, 2017	Trentino-Alto Adige	£11.50	£48.00
Soave Classico, Monte Carbonare, Suavia, 2016	Veneto		£49.00
Chardonnay, Feudi di pisciotto, 2016	Sicily		£50.00
Timorasso, Morgassi Superiore, Monferrato, 2013	Piedmont		£52.00
Verdeca, Li Veli, Askos, 2016	Puglia		£55.00
Ribolla Gialla, La Roncia, 2015	Friuli		£58.00
Roero Arneis, Vietti, 2017	Piedmont		£60.00
Olivar Cesconi, 2016	Alto Adige		£65.00
Flors di Uis Vie Di Romans, 2015	Friuli		£75.00
Vermentino, Vistamare ca marcanda, Gaja, 2015	Tuscany		£90.00
Bianco Secco IGP Quintarelli, 2016	Friuli		£95.00
Terre Alte, Livio Felluga, 2016	Friuli		£125.00
Cervaro della Sala, Antinori, 2015	Umbria		£150.00

Glasses of wine are served 175ml except where stated.



RED WINE

	Region	175ml	Bottle
Nero D'Avola, Legato, 2017	Sicily	£5.00	£19.50
Nerello Mascalese, Borgeo Selene, 2017	Sicily		£22.00
Corvina , Ripensato, 2015	Veneto		£24.00
Barbera, Riva Leone, 2016	Piedmont	£6.50	£26.00
Cannonau, Marmora, 2016	Sardinia		£28.00
Montepulciano d'Abruzzo, Villa Del Fiore, 2016	Abruzzo	£7.25	£30.00
Frappato, Nerello Mascalese, Terre di Giumara, 2016	Sicily		£32.00
Aglianico del Vulture, Terre di Vulcano, 2016	Basilicata		£33.00
Chianti Rufina, Fattoria di Basciano, 2016	Tuscany	£8.50	£34.00
Bardolino, Corte Giara, 2017	Veneto		£35.00
Pericone, Fondo Antico, 2017	Tuscany		£37.00
Ciro Rosso, Scala, 2014	Calabria		£38.00
Lacrima di Morro d'Alba, 'Orgiolo' Marotti Campi, 2015	Marche	£9.50	£40.00
Morellino di Scansano, La Mozza, 2014	Tuscany		£41.00
Dolcetto d'Alba, Paolo Conterno, 2015	Piedmont		£45.00
Villa di Petrognano Pomino, 2013	Tuscany		£48.00
Valpolicella Ripasso La Dama, 2015	Veneto	£12.00	£50.00
Etna Rosso Tornatore, 2016	Sicily	£13.50	£55.00
Sughere, Rocca di Frassinello, 2014	Tuscany		£58.00
Salice Salentino, Li Veli, Pezzo Morgana, 2016	Puglia		£63.00
Chianti Classico, Castello Di Ama, 2015	Tuscany		£65.00
Vino Nobile di Montepulciano Boscarelli, 2015	Tuscany		£68.00
Uvaggio Proprietà Sperino, 2014	Piedmont		£70.00
Refosco, La Roncaia, 2013	Friuli		£72.00
Barco Reale, Capezzana, 2016	Tuscany		£74.00
Barolo, 'Riva del Bric' Paolo Conterno, 2013	Piedmont		£75.00
Pinot Noir, Krafuss Alois Lageder, 2014	Alto Adige		£79.00
Brunello di Montalcino, Talenti, 2013	Tuscany		£85.00
Syrah 'Case Via', Fontondi, 2009	Tuscany		£88.00
Amarone della Valpolicella Classico, Nicolis, 2011	Veneto		£95.00
I Sodi di San Niccolo, Castellare, 2014	Tuscany		£120.00
"Capperello", Isole e Olena, 2014	Tuscany		£150.00
Ca'Marcanda, Gaja, 2013	Tuscany		£155.00
Barolo 'Vinga Rionda' Massolino, 2011	Piedmont		£180.00
Baffonero, Rocca di Frassinello, Toscana, 2015	Tuscany		£195.00
Tignanello, Antinori, 2011	Tuscany		£210.00
Barbaresco, Masseria, Vietti, 2012	Piedmont		£260.00
Barolo, Romirasco, Poderi Aldo Conterno, 2009	Piedmont		£280.00



ROSÉ WINE

	Region	175ml	Bottle
Sangiovese Rosato, Terre Forti, 2017	Emilia-Romagna	£5.00	£19.50
Lacrima, Marotti Campi, 2017	Marche	£7.00	£28.00
Lagrein Alois Lageder, 2017	Trentino-Alto Adige		£39.50
Chiaretto del Garda, Bulgarini, 2017	Lombardia		£45.00

DESSERT WINE

	Region	
Moscato d'Asti, Vietti, Cascinetta, 2017	Trentino-Piedmont	
Glass 100ml		£6.50
Bottle 375ml		£24.00
Baccadoro Passito, Fondo Antico, NV	Sicily	
Glass 100ml		£7.00
Bottle 500ml		£28.00
Vin Santo, Fattoria Basciano, Ruffina, 2010	Tuscany	
Glass 100ml		£12.00
Bottle 375ml		£46.00
Ben Ryé Donnafugata, Passito di Pantelleria DOC, 2016	Sicily	
Glass 100ml		£22.00
Bottle 375ml		£75.00



ITALIAN BOTANICAL G&T'S

It's a little-known fact that gin's precursor Genever was created by the Dutch, but very few people know that the spirit's true origins can actually be found in Italy. In the 11th century, Italian monks mixed juniper berries with other botanical ingredients to create their own homemade spirit.

Gin's Italian influence is still strong today, with many distillers using botanicals sourced from across the country.



BOMBAY SAPPHIRE & FEVER-TREE INDIAN TONIC <i>Bright, clean and vibrant Juniper, lime</i>	£8.75
MARTIN MILLER & LONDON ESSENCE BITTER ORANGE & ELDERFLOWER TONIC <i>Juniper notes, citrus, fresh finish strawberry, cucumber, black pepper</i>	£9.50
GIN MARE & FEVER-TREE MEDITERRANEAN TONIC <i>Herbal, aromatic, spiced finish Juniper, olive, thyme, rosemary</i>	£10.00
OCCITAN & FEVER-TREE MEDITERRANEAN TONIC <i>Oily juniper, subtle spiced, pleasant citrus raspberry, strawberry, blackberry</i>	£9.50
LONDON N°1 & FEVER-TREE SICILIAN LEMONADE <i>Delicate, mellow and elegant on the palate edible violet, lavender, lemon peel</i>	£10.00
BORDIGA ROSA & LONDON ESSENCE ROSEMARY & GRAPEFRUIT TONIC <i>Subtle sweetness, elegant, gently spiced with lemon peel, rosemary and juniper berry</i>	£10.50
O'NDINA ITALIAN RIVIERA GIN & FEVER-TREE MEDITERRANEAN TONIC <i>Savoury, herbaceous, gently spiced with raspberry, strawberry and blackberry</i>	£10.50
PANAREA SUNSET & FEVER-TREE AROMATIC TONIC <i>Deep and rich with grapefruit peel, strawberry and mint</i>	£10.50



COCKTAILS

HARRY'S BELLINI	£7.95
<i>The Venetian classic. Peach juice stirred with Prosecco</i>	
AMALFI ROYALE	£9.75
<i>Staubano lemon cream, Beefeater gin, lemon juice, cardomom bitters and fresh basil topped with Prosecco, thyme and lavender</i>	
RHUBARB & AMARO COOLER	£8.75
<i>Wyborowa vodka, Averna Amaro, Rhubarb syrup, lemon juice and Fever-Tree Mediterranean tonic</i>	
MEDITERRANEAN AVIATION	£8.75
<i>Thyme and basil infused gin with Briottet violet liqueur, Luxardo maraschino liqueur and lemon juice</i>	
NEGRONI SBAGLIATO	£9.00
<i>Campari and Bordiga sweet Vermouth topped with Prosecco and finished with an orange twist</i>	
ITALIAN RED SNAPPER	£9.00
<i>Served long in a salt and pepper rimmed glass and finished with Bordiga smoke gin, parmesan, rosemary, cherry tomato and olive</i>	
FRANGELICO SOUR	£8.75
<i>A hazelnut twist on the Amaretto Sour. Frangelico hazelnut liqueur shaken with chocolate bitters</i>	
HARRY'S ESPRESSO MARTINI	£8.50
<i>Homemade limoncello, espresso, gingerbread syrup</i>	
LIME & MINT SGROPPINO	£9.00
<i>A delicious and refreshing blend of Harry's homemade Limoncello, lime and mint sorbet and Belstar Prosecco</i>	

SPRITZER

APEROL SPRITZ	£9.50
<i>The classic recipe. Aperol, Prosecco, soda and orange</i>	
CAMPARI SPRITZ	£9.50
<i>Campari, Prosecco, soda and orange</i>	
RIALTO SPRITZ	£9.50
<i>Named after the Rialto Bridge in Venice a delicious blend of Rinomato Aperitivo, Prosecco and fresh watermelon</i>	
ROSEBUD SPRITZ	£9.50
<i>Cocchi Rosa, Rosebud tea infused Beefeater gin, pink grapefruit juice and Fever-Tree Mediterranean tonic</i>	
SPRITZ VERGINE	£4.75
<i>A non-alcoholic version of the classic Aperol Spritz. Crodino aperitivo, Amalfi lemon juice and soda with and orange slice</i>	



APERITIVO

APERITIVOS

CAMPARI	£7.50
LUXARDO BITTER BIANCO	£7.50
LUXARDO APERITIVO	£7.50
CYNAR	£7.50
APEROL	£7.50
NARDINI	£7.50
RINOMATO APERITIVO	£7.50
BORDIGA APERITIVO	£7.50

SPIRITS

VODKA

WYBOROWA	£8.00
GREY GOOSE	£9.00
ROBERTO CAVALLI	£12.50

GIN

BEEFEATER	£8.00
BOMBAY SAPPHIRE	£8.00
BEEFEATER 24	£8.50
OCCITAN LONDON DRY GIN	£9.00
HENDRICKS	£9.00
O'NDINA RIVIERA GIN	£9.50
MARTIN MILLERS	£9.50
GIN MARE MEDITERRANEAN	£10.00
LONDON NO.1	£10.00
PANAREA SUNSET	£11.00
PANAREA ISLAND	£11.00
BORDIGA DRY	£11.00
BORDIGA ROSE	£11.50
BORDIGA SMOKE	£12.00
O DE V ITALIAN PREMIUM	£14.00

RUM

BACARDI CARTA BLANCA	£8.00
GOSLINGS BLACK SEAL	£8.00
HAVANA CLUB ESPECIAL	£8.00
RON ZACAPA CENTENARIO XO	£16.50



AFTER DINNER

BRANDY

VECCHIA ROMAGNA	£8.00
REMY MARTIN VSOP	£9.50
LEYRAT XO VIEILLE RESERVE	£22.50

AMARO

AMARO AVERNA SICILIANO	£8.00
AMARO MONTENEGRO	£7.50
NARDINI AMARO LIQUEUR	£7.50
AMARO RAMAZZOTTI	£7.50
FERNET BRANCA	£7.50
FERNET BRANCA MENTA	£7.50

ITALIAN WHISKY

PUNI ALBA	£16.00
PUNI NOVA	£16.00

SCOTCH WHISKY

MACALLAN 1824 GOLD MALT WHISKY	£8.00
CHIVAS 12 YEAR OLD	£8.00
JOHNNIE WALKER BLACK LABEL	£9.00
TALISKER 10 YEAR OLD WHISKY	£10.50
DALWHINNIE 15 YEAR OLD WHISKY	£10.50
OBAN 14 YEAR OLD WHISKY	£11.00
AUCHENTOSHAN THREE WOOD	£12.00
LAGAVULIN 16 YEAR OLD	£13.50
JOHNNIE WALKER BLUE LABEL	£35.00

WORLD WHISKY

BULLEIT BOURBON	£8.00
WOODFORD RESERVE KENTUCKY	£9.00
BULLEIT RYE	£9.00
REDBREAST 12 YO POTSTILL WHISKEY	£12.50
SUNTORY HIBIKI JAPANESE HARMONY	£14.00

LIQUEURS

RINQUINQUIN À LA PÊCHE	£7.50
GALLIANO	£7.50
FRANGELICO	£7.50
SALIZA AMARETTO TOSOLINI	£8.00
EXPRÈ TOSOLINI, ESPRESSO LIQUEUR	£8.00
SAMBUCA TOSOLINI	£8.00
SOLERNO BLOOD ORANGE LIQUEUR	£9.50

All spirits are served 50ml as standard, 25ml available on request.



AFTER DINNER CONTINUE

GRAPPA

TOSOLINI ARTIGIANALE CIVIDINA	£7.00
TOSOLINI MERLOT	£8.50
TOSOLINI STAGIONATA ROVERE	£9.50
NARDINI MANDORLA	£10.00
NARDINI BIANCA	£10.00
POLI MERLOT	£10.00
POLI LAMPONI	£14.00
POJER TRAMINER	£14.00
POJER ROSSO	£14.00
NONINO PICOLIT	£19.50
POLI AMOROSA DI SETTEMBRE	£19.50
POLI ARZENTE	£19.50
POLI SASSICAIA	£35.00
EVO FUMO GRAPPA RISERVA	£40.00
EVO GRAPPA RISERVA	£40.00

HOMEMADE LIMONCELLO *Glass 25ml* £3.50



BIRRA

PERONI, NASTRO AZZURO 330ml, 5.1%	£4.50
ICHNUSA SARDINIAN BEER 330ml, 4.7%	£4.75
PORETTI 5, BOCK CHIARA 330ml, 6.5%	£5.75

SOFT DRINKS

CRODINO APERITIF 100ml	£2.50
LURISIA CHINOTTO 275ml	£2.75
COCA-COLA / DIET COKE	£2.75
FEVER-TREE SOFT DRINKS	£2.75
LURISIA WATER – STILL / SPARKLING 750ml	£4.25

JUICES, COOLERS & NON-ALCOHOLIC COCKTAILS

CHOICE OF FRESH JUICES <i>Orange, apple, grapefruit, watermelon</i>	£3.95
DETOX SMOOTHIE <i>Avocado, mint, celery, spinach, apple, parsley</i>	£4.00
MIXED BERRY SMOOTHIE <i>Raspberry, strawberry, blueberry, banana</i>	£4.50
ROSEMARY LEMONADE <i>Rosemary infusion, lemon and lime with sparkling water</i>	£3.50
PEACH & ELDERFLOWER ICED TEA <i>Peach, elderflower and lemon with afternoon tea blends</i>	£4.50
ITALIAN POMEGRANATE SODA <i>Homemade pomegranate syrup, Fever-Tree soda water and cream</i>	£3.50
BAMBINO AMARO <i>Lurisia Chinott, fresh lime and homemade sage and rosemary syrup</i>	£3.50
FRAGOLA <i>Strawberry based cocktail with strawberry puree, pineapple, cranberry, fresh lemon and Orgeat syrup</i>	£4.75
ITALIAN VIRGIN MARY <i>Served long in a pepper rimmed glass and finished with Parmesan, rosemary, cherry tomato and olive</i>	£5.00
SPRITZ VERGINE <i>A non-alcoholic version of the classic Aperol Spritz. Crodino aperitivo, Amalfi lemon juice and soda with and orange slice</i>	£4.75