



Our talented team have hand selected a special range of wines, champagnes, spirits and soft drinks for this menu.

For cocktails you can enjoy some classics in the restaurant, but for a more extensive offering please head upstairs to the cocktail lounge where you can explore our exclusive creations.

VINI BIANCHI *"White wine"* 175ML 250ML BTL

VERDUZZO DEL VENETO CA DEL DOGE IGT

..... 6.50 8.00 22.50
Medium dry white wine that has fresh crisp green apple notes.

Excellent as an aperitif and ideal with hors d'oeuvres, fish and white meats.

MIRAL GRILLO SICILIA DOC

..... 7.50 8.75 26.00
Produced from grapes grown near the coastline facing the Island of Mozia, straw yellow in colour, it is fresh and fragrant with aromas of Sicilian citrus fruits, crisp and refreshing with a long, dry finish.

Great as an aperitif, or pairs well with fish and shellfish dishes, risottos, pasta and white meats.

ORGANIC VERDICCHIO CASTELLI DI JESI DOC

..... 8.5 10.50 30.00
Produced from grapes grown in the strictly defined 'Classico' area, in the hills around the ancient town of Jesi and packaged in the traditional amphora bottle.

A delicate, fresh and fruity wine with light aromas of ripened apricot. Intense and long-lasting with pleasant bitter-sweet flavours of almonds and balanced acidity.

Enjoy this versatile wine anytime, especially as an aperitif or with fish and seafood dishes.

FALANGHINA IGT PIANTAFERRO

..... 9.00 12.00 35.00
Deep yellow in colour with vivid bright green reflections. An intense aroma, the bouquet is warm yet fresh with pleasant suggestions of fresh toasted hazelnut.

On the palate the initial warm embrace is followed by a pleasant sour note. The wine becomes long and perfectly persistent with satisfying fresh notes on the aftertaste.

Suitable for seafood appetisers, pasta dishes and an array of fish & seafood.

PECORINO IGP TERRE DI CHIETI

..... 36.00
Brilliant and strong yellow colour, this wine is intense and has complex hues of exotic fruit and soft notes of spices. It is well structured with good acidity, great mineral notes and a nice and delicate explosion of exotic fruit on the finish.

Excellent with fish starter dishes & goes with all grilled fish & white meat dishes.

GAVI DI GAVI DOCG

..... 38.00
Straw yellow in colour with subtle green reflections. A delicately aromatic and soft nose precedes a crisp and floral palate with peachy undertones and well balanced structure.

Great served with aperitif, hors-d'oeuvres & fish dishes.

VINI ROSSI *"Red wine"* 175ML 250ML BTL

VILLA SERENA MERLOT

..... 7.00 8.50 24.00
Deep ruby red colour with intense crimson reflections. A well rounded, medium bodied soft wine that gives typical character of Merlot grapes.

Excellent with red meats, game and seasoned cheeses.

MIRAL NERO D'AVOLA

..... 8.00 9.50 27.00
Intense ruby red in colour with violet hues. Complex taste of dried red fruits and berries, nicely structured with a velvety, long lasting finish.

Perfect accompaniment to pasta, red meats and aged cheeses.

GUFO PRIMITIVO PUGLIA IGP

..... 8.50 10.00 29.00
Intense ruby red in colour, it has a delicate bouquet of violets and gooseberry with spicy hints. In the mouth it is fine and velvety with a persistent and slightly tannic aftertaste.

Goes very well with spicy food, red meat dishes and aged cheeses.

MONTEPULCIANO D'ABRUZZO VILLA DIANA DOP

..... 8.70 10.50 30.00
Ruby red in colour with violet reflections. Delicate aromas of small red berry fruits, wild cherry & a hint of spice. It is full bodied on the palate, well structured with soft & well balanced tannins.

Perfect with first courses, roasts and seasoned meats as well as semi-mature cheeses.

NEBBIOLO SUPERIORE MONFERRATO DOC

..... 35.00
Nebbiolo grapes coming from the "Volto della Monta" single vineyard, located in the UNESCO world heritage, Monferrato. Ruby red in colour with garnet hints.

Red berries and dried fruits together with spicy notes on the nose. On the palate it is complex with a vanilla and toasted aftertaste. The balanced tannins give the wine an elegant and velvety structure.

It perfectly matches with ossobuco, risotto and aged cheeses. It can also be served with roasted or grilled meats.

SUSUMANIELLO IGP SALENTO

..... 40.00
Deep ruby red colour with a bouquet of ripe red berries and blackberry jam. On the palate this wine is full bodied with a powerful structure.

Excellent accompaniment to red meat, game and mature cheeses.

VINI ROSATI “Rosé” 175ML 250ML BTL

ARIA PINOT GRIGIO BLUSH DOC

..... 6.90 8.00 23.00
Delicate pink, bright and elegant, it is fragrant with hints of peach and wild raspberry on the nose. Crisp and aromatic, it is fresh with a soft and clean finish.

Ideal as an aperitif, it is also perfect with first courses and light meals.

CERASUOLO DOC CASAL BARDOLINO

..... 7.00 8.50 24.50
The grapes are harvested carefully during the first week of October and the wine is aged for a period of 3-4 months.

Cerasuolo means “cherry” which is reflected in the bright Rose colour of this wine and its distinct aromas and flavours of ripe cherry fruit.

The ideal accompaniment to many typical dishes such as creamy pastas, seafood, shellfish and poultry dishes.

FRIZZANTI E CHAMPAGNE

“Sparkling wine & Champagne” 125ML BTL

PROSECCO DOC EXTRA DRY

..... 7.80 29.00
Sparkling wine obtained from the best Glera grapes. Pale straw yellow colour with a fine perlage. It has a slightly fruity bouquet, reminiscent of wisteria and acacia flowers. Harmonious and dry flavour.

An excellent aperitif, this wine is an elegant accompaniment for starters, shellfish and delicate first courses.

PROSECCO DOC ROSE EXTRA DRY MILLESIMATO

..... 32.00
Light rose pink in colour with delicate and persistent bubbles. Fresh and fruity on the nose with hints of peach, strawberry and white flowers. Dry and full bodied, well balanced palate with intense flavours of peach, lemon grass and strawberry and a long finish.

Excellent as an aperitif or served with appetizers, light salads or fish dishes.

BARON DE VILLEBOERG CHAMPAGNE

..... 70.00
Pale golden yellow colour with fine, persistent bubbles. It has an elegant nose with notes of blossom and yellow apple, and a fresh palate of pear, apple and citrus. Dry, pleasant, and well balanced, it offers up a sweet and soft lemon palate with grapefruit and strawberry cap notes, rounded by subtle bready undertones.

The perfect celebratory toast champagne!

VINI PREGIATI *"Fine wine"* ONLY BY THE BOTTLE

WHITE WINE

GRECO DI TUFO DOCG MACCHIALUPA 45.00

Deep straw yellow in colour with intense, fruity aromas and hints of apricot. Dry, warm and smooth with a good structure and long lasting finish. Great when served with light appetisers and chicken dishes.

GAVI DI GAVI DOCG BRICCO DEI GUAZZI 48.00

The wine is a straw yellow hue of mid range intensity. It boasts clear floral scents accompanied by a hint of melon and a light suggestion of citrus. It is elegant, very fresh and tasty on the palate balancing the varietals typical acidity. Great as an aperitif or with fish based first courses.

RED WINE

BAROLO DOCG "LE TERRE" 2018 70.00

Aged for 38 months, of which at least 18 are in French and Slavonian oak. Ruby red in colour with garnet reflections, concentrated fruit on the nose, particularly red berry fruits. Hint of tobacco & autumn undergrowth. On the palate there are notes of cherry, nutty hints, finely polished tannins & a nice long, smooth finish.

Perfect with red meats and game, stews and roasts and also mature cheeses.

AMARONE DOCG SCUOLA GRANDE 2018 85.00

Deep dark & intense with pleasant slight granite shades. A delicious bouquet of cherry, plum & black cherries under liquor with hints of toasted almond and final note of coffee, tobacco and cocoa. Powerful, warm flavours with light tannins.

Combines well with game and grilled red meats as well as with long seasoned aged hard cheese.

TIGNANELLO TOSCANA IGT 280.00

The first Sangiovese to be aged in barriques, the first contemporary red wine blended with untraditional varieties (specifically Cabernet) and one of the first red wines in the Chianti Classico region that didn't use white grapes.

Tignanello is a milestone. It is a deep ruby red colour. Its nose offers exceptional complexity with notes of red fruits, strawberries & pomegranate that give rise to delicate aromas of apricots & peaches in syrup accompanied by elegant sensations of vanilla, dried flowers, chocolate, & pleasant spicy sensations of nutmeg. Its bouquet is completed by notes of coffee, caramel, & Mediterranean herbs.

CHAMPAGNE

VEVUE CLICQUOT 95.00

LP ROSÉ 110.00

ANALCOLICHE *“Alcohol free”*

COCA COLA.....	3.50
COCA COLA ZERO.....	3.50
ARANCIATA.....	3.30
LIMONATA.....	3.30
CHINOTTO.....	3.50
APPLE. PESCA. ARANCIA. PERA.....	3.50
STILL / SPARKLING WATER.....	3.95

BIRRE *“Draught & Bottled Beer”*

MORETTI.....	HALF PINT 3.00	PINT 6.00
MORETTI SALE DI MARE (<i>Served in the cocktail lounge</i>)..	HALF PINT 3.50	PINT 7.00
PERONI RED.....	4.50	
ICHNUSA.....	4.95	
BIRRA DELLO STRETTO LA ROSSA.....	6.90	
ANGIOLETTI ROSE ITALIAN CIDER.....	6.00	



SPIRITS

GIN

MALFY ORANGE. ORIGINAL. ROSA.....	5.00
HENDRIKS.....	6.00
BOMBAY SAPPHIRE.....	4.90

VODKA

STOLICHINAIA VODKA.....	5.00
ABSOLUT VANILIA.....	5.00

RUM

SAILOR JERRY.....	5.00
BACARDI CARTA BLANCA.....	5.00

WHISKY

JACK DANIELS.....	5.00
GLEN FIDDICH.....	6.50

TEQUILA

EL JIMADOR.....	5.00
PATRON SILVER.....	6.50

COGNAC

MARTELL VSOP.....	5.00
VECCHIA ROMAGNA.....	5.50

LIQUORI

LIMONCELLO.....	5.00
CAMPARI.....	5.00
KAHLUA.....	5.00
FRANGELICO.....	6.00

RESTAURANT COCKTAILS

From timeless classics to refreshing twists, these cocktails are designed to enhance our cuisine & to be enjoyed downstairs. For a more extensive list look to the right and discover what awaits you upstairs in the *cocktail lounge*.

FRENCH MARTINI	11.00
Stolichnaya Vodka, Chambord Black Raspberry Liqueur and Pineapple Juice	
PASSION FRUIT MARTINI	11.00
Stolichnaya Vanilla Vodka, Passion Fruit, Pineapple and a Shot of Prosecco	
ESPRESSO MARTINI	11.00
Stolichnaya Vodka, Kahlua, Espresso and Simple Syrup	
AMARETTO SOUR	11.00
Amaretto with Lemon, Egg White, Simple Syrup and Aromatic Bitters	
BRAMBLE	11.00
Malfy Original Gin, Lemon, Sugar and Blackberry Liqueur	
NEGRONI	10.00
Campari, Antica Formula Vermouth and Malfy Original Gin	
APEROL SPRITZ	10.50
Aperol, Prosecco Extra Dry and Soda Water	
LIMONCELLO SPRITZ	11.00
Limoncello, Prosecco Extra Dry, Limonata and Mint Leaves	
HUGO SPRITZ	11.00
St. German Elderower Liquor, Prosecco Extra Dry, Soda and Mint Leaves	

MOCKTAILS

APPLE AND CHERRY SOUR	7.50
LEMON AND PEACH SPRITZ	7.50
APEROL SPRITZ	7.50

LOUNGE COCKTAILS

Crafted for those who seek something unique. This selection features inventive mixes that you won't find anywhere else. Perfect for a relaxed evening or a special occasion. Drinks on this list are to be enjoyed exclusively upstairs.

BOYGO MARTINI 12.50
Stolichnaya Vodka, Aperol, Pineapple Juice and Lime

EARL GREY MARTINI 12.50
Earl grey infused gin, lemon juice, simple syrup and egg white

ABSTRUSE MARTINI 13.50
Gin mare, yellow chartreuse, Jägermeister, pineapple juice, vanilla syrup, chocolate bitters and vegan foam

OLD FRIEND 13.00
Nikka Japanese whisky, brown sugar and angostura bitters

COCONUT AND CAMPARI SOUR 11.50
Malfy gin, Campari, coconut cream, simple syrup and egg white

MARGARITA 12.00
Tequila, Triple Sec, Lime Juice and Agave Syrup

DARK AND STORMY 12.00
Sailor Jerry Rum, Lime, Simple Syrup, Angostura and Ginger Beer

SPRITZ

LA POIRE SPRITZ 11.00

CAMPARI SPRITZ 11.00

NEGRONIS

CYNAR NEGRONI 12.00
Amaro cynar, Vermouth and martini extra dry

PAPA NEGRONI 13.00
Don papa rum, Aperol and vermouth bianco

COFFE NEGRONI 12.00
Coffe infused Campari, aged vermouth and Malfy gin