

DRINKS MENU

RED WINES

Vino Rosso



Sangiovese, Villa Rossi, Rubicone 7 | 9 | 32
Smooth, Delicate, Red fruit.
EMILIA-ROMAGNA

Merlot delle Dolomiti, Terre del Noce 8 | 11 | 38
Smooth, Plum, Red cherry, Dark chocolate.
TRENTINO-ALTO ADIGE

Primitivo, Codici Masserie. 8.5 | 12 | 42
Full body, Red berries, Dark fruit jam.
PUGLIA

Montepulciano d’Abruzzo, “Podere”, Umani Ronchi 9 | 13 | 46
Ripe Cherry, Plum & Blackberry,
with subtle notes of Spice.
ABRUZZO

Chianti, La Piuma. 10 | 15 | 52
Bright, Fruit-forward with Cherry,
Red berries and a hint of Spice.
Ideal with Ragu & Grilled meats.
TUSCANY

SPARKLING WINES

Prosecco



Prosecco Rosé, Cà del Console. 9.5 | 44
Wild Strawberries, Stone fruits, Fresh, Delicate.
VENETO

Prosecco Extra Dry, Cà del Console. 9 | 42
White peach, Pear, White flowers.
VENETO

AMARI & DIGESTIF 50ml

Amaro Averna, Amaro Del Capo, Disaronno, Limoncello, Baileys, Sambuca or Grappa Barrique 7.5

WHITE WINES

Vino Bianco



Trebbiano, Villa Rossi, Rubicone 7 | 9 | 32
Crisp, Dry, Fruity.
EMILIA-ROMAGNA

Pinot Grigio, Mezzacorona, Castel Firmian 8.5 | 12 | 42
Medium body, Floral, Refreshing.
TRENTINO-ALTO ADIGE

Pecorino Vellodoro, Umani Ronchi 9.5 | 13.5 | 50
Full-bodied, Complex, Citrus.
ABRUZZO

Sauvignon Blanc, Castel Firmian 9.5 | 13.5 | 50
Crisp, Aromatic, notes of Gooseberry
& Green Pepper, Fresh mineral finish.
TRENTINO-ALTO ADIGE

Chardonnay, Fresco di Masi. 10 | 15 | 52
Fresh and Aromatic with Citrus, Green apple
and White flowers. Crisp and refreshing.
Perfect with Seafood & Light pasta.
VENETO

ROSÉ WINES

Vino Rose



Pieno Sud Rosato, Puglia IGT. 7 | 9 | 32
Refreshing, Red fruits, Orange blossom,
Spicy & Dry.
PUGLIA

Regaleali Le Rose, Tasca, Nerello Mascalese 9 | 13 | 46
A refined Sicilian Rosé from Italy’s first
B Corp Winery & Wine Enthusiast’s European
Winery of the Year 2019.
**Crafted with over 190 years of heritage and
a deep commitment to sustainability.**
SICILY

SPIRITS

Vodka
Absolute Original 8
Grey Goose 11

Gin
Bombay Sapphire 8.7
Hendricks 9.5

Tequila
Olmeca Silver 8.7
Patrón Silver 12

Rum
Havana Club 3-Year-Old White 8.7
Diplomático Mantuano 11

Bourbon/Whiskey
Bulleit Bourbon Frontier Whiskey 9
Eagle Rare Kentucky Straight Bourbon Whiskey 12

ADD YOUR MIXERS:
Soda, Tonic or Soft drinks +3

**ALL SPIRITS ARE SERVED TO A 50ML STANDARD.
ASK YOUR SERVER IF YOU PREFER A SMALLER MEASURE.**

COCKTAILS

Rossini 9.5
Strawberry & Prosecco.

Paloma 13
Mixed herbs, Spiced cordial & Prosecco.

Aperol or Campari Spritz. 13
Aperol or Campari, Prosecco & Soda water.

Limoncello Spritz 13
Gin, Limoncello, Elderflower, Clarified lemon & Tonic.

Hugo Spritz 13
Elderflower liqueur, Prosecco, Soda, Fresh mint & Lime.

Negroni. 13
Campari, Vermouth & Gin.

Classic Margarita. 13
Tequila Blanco, Orange liqueur & Clarified lime.

Tiramisu Espresso Martini. 13
Vodka, Cold Brew & Tiramisu coffee liqueur.

MOCKTAILS

Virgin Mojito 9
Fresh mint, Strawberry puree, Sparkling lemonade,
Lime & Brown sugar.

Mango Punch 9
Spiced Mango, Agave & Lime.

BEERS

Moretti Draught 4.6%. (Half Pint) 4
(Pint) 7.5
Brixton Reliance Pale Ale, Draught 4.2% (Half Pint) 4.5
(Pint) 7.8
(Only available in our Wembley and Ealing venues)

Moretti "Sale di Mare" Bottle 4.8%. (330ml) 6.5

Moretti 0%. (330ml) 4.5

Kopparberg Cider 4.0%. (500ml) 6.5
Apple or Strawberry & Lime.

SOFT DRINKS

Still or Sparkling Water Draught (750ml) 3

Coca Cola or Coke Zero 3.5

Aranciata San Pellegrino. 3.5

Blood Orange San Pellegrino. 3.5

Natural Juices (Peach, Orange & Apple) 4

HOMEMADE SOFT DRINKS

Homemade Lemonade (Still or Sparkling). 4.5

Homemade Peach Iced Tea (Still or Sparkling). 4.5

TEAS & COFFEES

Tea 2.95
English Breakfast, Earl Grey, Chamomile, Green Tea,
Lemon & Ginger or Fresh Mint.

Espresso. Single 2.6 . . . Double 2.9

Macchiato. Single 2.9 . . . Double 3.2

Americano 3

Latte 3.5

Cappuccino 3.5

Flat White. 3.5

Mocha. 3.7

Hot Chocolate 3.7