

## cocktails

<b>mai tai</b> fresh orange juice, pineapple juice, angostura bitters, grenadine, white rum, dark rum	£4.50
<b>classic margarita</b> white tequila, triple sec, fresh lime juice with a salted rim	£4.50
<b>mojito</b> rum, fresh lime, soda, angostura bitters and fresh mint	£4.50
<b>caipirinha</b> cachaca (brazilian sugar cane spirit), fresh limes and sugar	£4.50
<b>tequila sunrise</b> white tequila, orange juice, grenadine	£4.50
<b>fruit cocktail</b> peach juice, fresh orange juice, pineapple juice and grenadine	£3.50

## aperitivi

<b>bellini</b> prosecco with juice	£4.50
<b>cardinale</b> campari (50ml) with fresh orange juice	£3.95
<b>bucks fizz</b> prosecco with fresh orange juice	£4.50
<b>bicicletta</b> prosecco with a dash of campari	£4.50
<b>prosecco</b> lightly sparkling, refreshing wine	£4.50
<b>negroni</b> campari, gin, martini rosso	£4.50
<b>sherry</b>	£3.00

## long drinks

	single	double
<b>gin &amp; tonic</b>	£3.95	£5.50
<b>bombay &amp; tonic</b>	£4.25	£5.75
bombay sapphire gin & tonic		
<b>whiskey (&amp; soda)</b>	£3.95	£5.50
johnny walker black label		
<b>pimms no:1</b> pimms (50ml) with lemonade, ice, mint & cucumber	£3.95	£5.50
<b>vodka &amp; orange</b> vodka with fresh orange juice	£3.95	£5.50
<b>malibu &amp; coke</b>	£3.95	£5.50
<b>bacardi &amp; coke</b>	£3.95	£5.50
<b>jack daniels &amp; coke</b>	£3.95	£5.50
<b>spritzer</b> white wine & soda	£3.25	-

## draught beers

	half pint	pint
<b>nastro azzuro</b>	£1.95	£3.95
<b>shandy</b>	£1.85	£3.50

## bottled beers

<b>peroni rosso (330ml)</b>	£2.95
<b>london pride (500ml)</b>	£4.75

## mineral water

	500ml	750ml
<b>sparkling mineral water</b>	£1.85	£2.65
<b>still mineral water</b>	£1.85	£2.65

## soft drinks

<b>fresh orange juice</b>	£2.80
<b>cranberry juice</b>	£1.50
<b>peach juice</b>	£2.00
<b>apple juice</b>	£1.60
<b>tomato juice</b>	£1.60
<b>pepsi</b>	£1.60
<b>lemonade</b>	£1.60
<b>tonic</b>	£1.60
<b>mixer</b>	£0.60

## nibbles

<b>bruschetta with tomatoes</b>	£3.25
<b>olives</b>	£2.95
<b>antipasto classico (for two)</b>	£12.95
mixture of giardiniera, insalata rustica and tomato buschetta	

## liqueurs

	25ml
<b>sambuca</b>	£3.50
liqueur made from aniseed served flaming or on ice	
<b>amaretto</b>	£3.00
made from peach kernels, but has an almond flavour	
<b>frangelico</b>	£3.50
liqueur made from hazelnuts	
<b>mirto</b>	£3.00
liqueur made with myrtle berries	
<b>vecchia romagna</b>	£3.75
italian brandy	
<b>strega</b>	£3.25
made with saffron	
<b>limoncello</b>	£3.25
liqueur made from fresh lemons	
<b>baileys</b>	£3.50
irish whiskey and cream liqueur	
<b>grand marnier</b>	£3.75
liqueur made from oranges	
<b>averna</b>	£3.25
a sicilian liqueur made from a secret blend of herbs and natural aromas	
<b>port</b>	£3.95

## grappas

	25 ml
<b>grappa di chardonnay</b>	£3.50
the classic digestivo from friuli made with chardonnay grapes	
<b>grappa di nebbiolo</b>	£3.50
a clean, crisp grappa made from nebbiolo grapes	
<b>grappa di barolo</b>	£3.75
a full flavoured grappa from piedmonte	
<b>grappa riserva pinot</b>	£3.75
elegant, smooth reserve grappa, oaked for 3 years	
artisan grappa	
<b>ribolla</b>	£5.50
a small estate grappa made from the picolit grape	

## dessert wine

	50 ml
<b>vin santo</b>	£3.95
amber yellow colour with a velvety, sweet flavour with light hints of dried fruits, served with cantuccini biscuits	
<b>passito di pantelleria</b>	£4.95
claimed to be Italy's finest dessert wine made from the zibibbo grape – a wonderful balance of acidity and sweetness	

## tea and coffee

<b>earl grey</b>	£1.40
<b>english breakfast</b>	£1.40
<b>green tea</b>	£1.40
<b>peppermint</b>	£1.50
<b>lemon &amp; ginger</b>	£1.50
<b>chamomile</b>	£1.50
<b>espresso</b>	£1.50
<b>double espresso</b>	£1.85
<b>cappuccino</b>	£1.75
<b>caffè latte</b>	£1.85
<b>americano</b> black, filter-like coffee	£1.60
<b>macchiato</b> espresso with a dash of milk	£1.60
<b>mocha</b> caffè latte with hot chocolate	£1.85
<b>caffè corretto</b> espresso coffee with grappa	£3.95
<b>liqueur coffee</b>	£4.50
<b>hot chocolate</b>	£1.85
<b>biscotti</b>	£1.00
5 small, crunchy almond biscuits	

## house wine

**graspello** a light, good tasting wine from veneto

glass (175ml)	£2.95
large glass (250 ml)	£3.65
½ carafe (500 ml)	£6.95
carafe (1 ltr)	£13.50

## white wines

175ml glass 250ml glass bottle

### Light

<b>frascati, fontana candida</b>	£3.75	£4.95	£15.95
light, crisp white wine, you will have to restrain yourself from ordering another bottle!			
<b>soave classico, botter</b>	-	-	£15.50
a lightish, fresh, attractive wine			
<b>chardonnay, cesari, igt</b>	-	-	£15.95
dry, soft inviting flavour			

### medium

<b>pinot grigio, cesari, igt</b>	£4.50	£5.95	£17.95
bright with an intense fragrance			
<b>viognier, academia del sole, calatrasi</b>	-	-	£17.95
exudes the classic peach and apricot aromas together with subtle hints of oak and vanilla on the finish			
<b>orvieto classico secco, bigi</b>	-	-	£14.95
a fresh, spring blossom bouquet with traces of almonds with a dry, soft but lively flavour with a hint of peach			
<b>verdicchio dei castelli di jesi classico, doc</b>	-	-	£14.95
an intense, fruity wine from le marche with a nice lingering taste			
<b>gavi di gavi, doc</b>	-	-	£24.50
a subtle delightful wine with a light straw colour with a delicate fruity bouquet			
<b>sauvignon collio sant' helena, fantinel</b>	-	-	£25.95
limited production wine with the classic sauvignon aromas and flavours			

## rosé wine

<b>pinot grigio rosato, marchesini</b>	£3.75	£5.10	£14.95
a dry and refreshing rosé			

## red wines

175ml glass 250ml glass bottle

### light

<b>valpolicella, botter</b>	-	-	£15.50
light and elegant - great table wine			
<b>chianti, cecchi, docg</b>	-	-	£17.50
famous for its fruity aroma and balanced palate - a great accompaniment to pasta dishes, white meats and salami			

### medium

<b>montepulciano d'abruzzo, camillo montori</b>	£4.25	£5.75	£16.95
lovely vinous aroma. medium bodied with a good level of fruit			
<b>cabernet sauvignon, essere</b>	-	-	£14.95
from venezia with a refined smooth flavour			
<b>merlot del lazio togale, fontana candida</b>	-	-	£15.50
a deep ruby, red wine with a cherry and plum character. A brief oak ageing softens the palate			
<b>dolcetto d'alba I siglati, sant orsola</b>	-	-	£15.50
both full bodied and soft. Rich in flavour and very drinkable			
<b>syrah, mandarossa</b>	-	-	£18.95
a good sicilian wine with complexity and depth of taste			
<b>barbera d'alba, docg, villadoria</b>	-	-	£21.95
deep, crisp raspberry flavours. Well rounded with soft texture			
<b>cannonau di sardegna, argiolas</b>	-	-	£22.50
a really good, fruity sardinian wine			

### heavy

<b>nero d'avola, vignatta</b>	£4.95	£6.50	£19.50
a great wine for meat: a rich, rounded experience			
<b>'il rubjo' rosso conero, doc, piersanti</b>	-	-	£22.95
full bodied red, intense aroma, nice complex structured wine from the marche region			
<b>amarone della valpolicella doc, bolla</b>	-	-	£45.95
matured in oak for 3 years and then a further year in the bottle. Very rich, concentrated and velvety			

## sparkling wine & champagne

<b>prosecco extra dry, fantinel</b>	125ml Glass	Bottle	£4.50	£21.95
a delicious lightly sparkling and refreshing wine from veneto				
<b>bouché pere st fils curve reserve brut</b>				£39.00
a ripe biscuity champagne with a fine mousse and a long elegant finish				

# Cibo!

## drinks menu

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