

BEVANDE ANALCOLICHE – *Soft Drinks*

ACQUA FRIZZANTE "SAN BENEDETTO"	£ 2.50
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Bottle of Italian sparkling water – 750 ml

SOFT DRINKS	£ 2.00
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Coca Cola, Diet Coke, Crodino (not alcoholic slightly bitter aperitif)

SAN PELLEGRINO SOFT DRINKS	£ 2.20
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Sparkling Orange Juice, Chinotto, Lemonade

SANTAL FRUIT JUICES	£ 2.50
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Peach, Green apple, Pear

BIRRA – *Beer*

BIRRA ICHNUSA	£ 3.50
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Italian beer from Sardegna

GLI APERITIVI – *Sparkling Aperitif Cocktails*

SPRITZ	£ 5.50
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Aperol, Prosecco and Soda

NEGRONI	£ 6.50
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Gin, Campari and Red Martini

NEGRONI SBAGLIATO	£ 6.50
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Prosecco, Campari and Red Martini. Literally means "Wrong Negroni"

BELLINI	£ 5.50
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Prosecco and Peach Juice

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LISTA DEI VINI – *Wine List*

VINI DELLA CASA – *House Wines*

GRECANICO I.G.P. "ROCENO" - House White Wine	£ 16.00
<i>Winery: Sibilliana Vini, Region: Sicilia, Vol 12,5%, 125/175/250 ml Glass</i>	<i>125 ml</i>
	£ 3.00
<i>A playful bouquet but very fascinating and unique. Great balance between concentration and fruit.</i>	<i>175 ml</i>
	£ 4.25
	<i>250 ml</i>
	£ 5.65
	<i>Half bottle</i>
	£ 8.50
SYRAH I.G.P. "ROCENO" – House Red Wine	16.00 £
<i>Winery: Sibilliana Vini, Region: Sicilia, Vol 13,00%, 125/175/250 ml Glass</i>	<i>125 ml</i>
	£ 3.00
<i>A full and generous wine produced from a noble grape (Syrah). Best paired with pasta, meat, or even better with spicy dishes.</i>	<i>175 ml</i>
	£ 4.25
	<i>250 ml</i>
	£ 5.65
	<i>Half bottle</i>
	£ 8.50
ROSATO IGP – House Rosè Wine – Dark Rosè	17.00 £
<i>Winery: Mastri Vinai, Region: Puglia, Vol 12,50%, 125/175 ml Glass</i>	<i>125 ml</i>
	£ 3.25
<i>Intense deep pink colour, with an explosion of freshness and young fruit on the nose with balsamic notes. The palate is well-balanced, aromatic and mellow with natural sweetness and good residual acidity.</i>	<i>175 ml</i>
	£ 4.50
	<i>250 ml</i>
	£ 5.85
	<i>Half bottle</i>
	£ 9.00

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BIANCHI – *White Wines*

TREBBIANO D'ABRUZZO DOP MIRAVIGNA	18.95 £
<i>Winery: Casal Thaulero, Region: Abruzzo, Vol 12%, 125/175/250 ml Glass</i>	125 ml £ 4.25
<i>Straw yellow with greenish reflections and a fresh, fruity bouquet. Excellent as an aperitif or ideal with appetizers.</i>	175 ml £ 5.75
	250 ml £ 7.75
CATARRATTO DOC SICILIA – new! – Organic Wine!	19.95 £
<i>Winery: Il Pioppo, Region: Sicilia, Vol 13.5%, 125/175/250 ml Glass</i>	125 ml £ 4.55
<i>Brilliant straw yellow colour with greenish hues, and a bouquet that opens up with fruity pineapple and orange peel notes with subtle floral scents of orange blossom. Medium-bodied with a balanced acidity, pleasantly fresh finish.</i>	175 ml £ 6.15
	250 ml £ 8.25
PINOT GRIGIO DOC VENEZIA – new!	20.95 £
<i>Winery: Torresella, Region: Veneto, Vol 12%, 125/175/250 ml Glass</i>	125 ml £ 4.95
<i>A dry white wine with a straw yellow hue. It stands out for its finesse and its persistence on the nose and palate. Excellent as an aperitif.</i>	175 ml £ 6.65
	250 ml £ 8.95
GRILLO IGP ROCENO	20.95 £
<i>Winery: Sibiliana Vini, Region: Sicilia, Vol 12,5%, 125/175/250 ml Glass</i>	125 ml £ 4.95
<i>The nose presents notes of blossoms and white peach, subtly supplemented by fine citrus, and is a symphony in the mouth.</i>	175 ml £ 6.65
	250 ml £ 8.95
PROSECCO BOSCO SPUMANTE DOC	22.95 £
<i>Winery: Bosco dei Cirmiolì, Region: Veneto, Vol 11%, 125/175/250 ml Glass</i>	125 ml £ 5.55
<i>Deliberately light and refreshing in style, with a palate of fresh pear and dessert apple fruit, further lifted by subtle floral and almond aromas.</i>	175 ml £ 7.45
<i>Delicately off-dry, with a clean finish.</i>	250 ml £ 10.15

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ROSSI – Red Wines

NERO D'AVOLA DOC SICILIA – new! Organic!	19.95 £
<i>Winery: Il Pioppo, Region: Sicilia, Vol.14%, 125/175/250 ml Glass</i>	125 ml £ 4.55
<i>Brilliant ruby red colour with violet hues, a light spicy undertone and hints of tobacco. Full-bodied with soft tannins and a balanced acidity that makes it an easy drinking red wine</i>	175 ml £ 6.15
	250 ml £ 8.25
NEGROAMARO IGP	20.95 £
<i>Winery: Mastri Vinai, Region: Puglia, Vol:12,5%, 125/175/250 ml Glass</i>	125 ml £ 4.95
<i>Intense ruby red colour with a bouquet of berries and cherries on the nose, and a touch of floral and herbaceous notes. In the mouth the residual acidity is balanced by a pleasant softness and roundness.</i>	175 ml £ 6.65
	250 ml £ 8.95
LAMBRUSCO CALICELLA IGP	20.95 £
<i>Winery: Ariola, Region: Emilia Romagna, Vol:10,5%, 125/175/250 ml Glass</i>	125 ml £ 4.95
<i>Sparkling ruby red colour wine with purple notes. The aroma is intense, rich, and enduring – best served with cured meats, stews, pasta dishes.</i>	175 ml £ 6.65
	250 ml £ 8.95
PRIMITIVO DI MANDURIA DOP	27.95 £
<i>Winery: Le vigne di Sammarco, Region: Puglia, Vol: 14.5%, 125/175/250 ml Glass</i>	125 ml £ 5.75
<i>Intense ruby-red colour with garnet tints, and an ethereal, oaky, spicy bouquet. The flavour is robust, harmonious and tannic. A noble, structured and balanced wine of Salento.</i>	175 ml £ 7.75
	250 ml £ 10.45
CHIANTI CLASSICO DOCG ETICHETTA BLU	29.95 £
<i>Winery: Lamole di Lamole, Region: Toscana, Vol. 13.5%, 125/175/250 ml Glass</i>	125 ml £ 5.95
<i>Deep ruby red in colour with slight garnet tints. First impressions are of sweet vanilla on the nose, typical of wood-aged wines, followed by clean, ethereal notes and the spiciness of the Sangiovese.</i>	175 ml £ 8.15
	250 ml £ 11.15

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ROSE'– Rosé Wine

PINOT GRIGIO DOC VENEZIA ROSE' – new!	21.95 £
<i>Winery: Torresella, Region: Veneto, Vol 12,00%, 125/175/250 ml Glass</i>	<i>125 ml</i>
	£ 5.25
<i>Fresh delicate aromas that opens up in the glass and an excellent balance</i>	<i>175 ml</i>
<i>between mellow fruit and fresh acidity on the palate</i>	£ 7.15
	<i>250 ml</i>
	£ 9.65

Rosamara Valtènesi DOC – Rosè	25.95 £
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Winery: Mattia Vezzola Costaripa, Region: Lombardia, Vol:13,0%,

'The wine of one night' is a winemaking technique that requires the winemaker to be present for 24 hours, applying the tear drop method, which uses the core of the grape. The colour is pale candy pink.

SPUMANTE– Special Occasions Wine

Brut Metodo Classico Rosè – Spumante Rosè	45.95 £
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Winery: Mattia Vezzola Costaripa, Region: Lombardia, Vol:12,5%,

A perfect example of a sparkling wine made applying traditional methods (fermentation in bottle) with 80% chardonnay and 20% pinot noir softly pressed grapes. Perfect for celebrations!

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