

**ITALIAN LIQUEURS CONTINUED****25ml Vol%**

Nardini	<b>5</b>	<b>38</b>
Alexander Prosecco	<b>5</b>	<b>11</b>
Grappa Dio Otto Lune	<b>5.90</b>	<b>38</b>
Grappa Invecchiata	<b>5.50</b>	<b>40</b>
Grappa Seleatone Merlot	<b>5</b>	<b>42.3</b>
Grappa Dio Otto Lune	<b>7</b>	<b>38</b>
Grappa Invecchiata	<b>7</b>	<b>40</b>

**Soft Drinks****Glass Bottle**

Coke, Diet Coke, Irn Bru, Sprite, Appletise		<b>3.50</b>
Galvania Organic Sparkling Fruit Juice (please ask)		<b>4.50</b>
Orange, Apple, or Pineapple Juice	<b>2.30</b>	
Aqua Purezza Purified Premium Sparkling or Still Water (750cl)		<b>4.80</b>

*Benvenuti to our Drinks List**Here you'll find our range of cocktails, wines, Italian liqueurs, soft drinks, and of course - prosecco. We are a Proseccheria after all...***Coffee**

Espresso/Double Espresso	<b>2.80/3.90</b>
Cappuccino	<b>3.70</b>
Latte	<b>3.90</b>
Americano	<b>3.20</b>
Flat White	<b>3.30</b>
Tea/ Fruit/Herbal	<b>3.30</b>
Hot Chocolate	<b>3.95</b>
Liquor Coffee	<b>10.50</b>

## COCKTAILS

<b>Negroni Napoletano</b> Tanqueray Gin, perfectly balanced with Cocchi Torino and Campari, the perfect Aperitivo	<b>10</b>
<b>Negroni Dolce</b> The perfect after dinner drink, a sweeter version of the Negroni with Strathearn Rose Gin, muddled with Campari and Sarti Blood Orange. A decadent way to finish off any meal.	<b>10</b>
<b>Amaro Old Fashioned</b> Amaro Montenegro, Muddled with orange and Angostura Bitters.	<b>10.5</b>
<b>Negroni Sbagliato</b> The Crisp, bitter fresh Spritz, Martini Bitters, Edinburgh Gin, Cocchi Vermouth topped with Prosecco, Splendid	<b>12</b>
<b>Aperol Spritz</b> The classic and probably best known spritz: Aperol, lashings of prosecco and topped with soda	<b>11</b>
<b>Campari Spritz</b> The bittersweet Spritz, Campari lashings of prosecco and topped with soda	<b>11</b>
<b>Italicus Spritz</b> Italicus floral liquor, topped up with Prosecco and a splash of Soda	<b>11</b>

## ITALIAN LIQUEURS

	25ml	Vol%
Campari	4	25
Aperol	4	11
Sambuca	4	38
Galliano	6	42.3
Strega	6	40
Frangelico	4.50	20
Limoncello	4	30
<b>Amaro</b>		
Amaro Montenegro	4.30	25
Amaro Lucano	4.30	28
Amaro Averna	4.35	29
Amaro Cynar	4.30	16.5
Amaro Capo	4.30	33
Amaro Cocchi Torino	4.10	16
Fernet Branca	4.30	0
Lucano 0%	4	0
<b>Vermouth</b>		
Antica Formula	7	16
Cucielo Rosso	4.50	16.5
Martini Bianco	4.60	16.5
Cocchi Torino Rosso	4.50	16.5
Cucielo Extra Dry	4.60	16.60

<b>BEER AND LAGER</b>	<b>330cl</b>	<b>660cl</b>	<b>Vol %</b>
Peroni Nastro Azzurro	4.70	7.9	5.1
Birra Moretti	4.70	7.9	5.5
BrewDog Punk IPA	4.80		4.4
Birra Moretti Zero	4.60		0.05
Thistly Cross	5		4.4

<b>GINS</b>	<b>25ml</b>	<b>200ml</b>	<b>Vol%</b>
Engine Gin	5.50		
Edinburgh Gin (Edinburgh)	5		45
Lind & Lime Organic Gin (Leith)	5		43
Tanqueray (Near Edinburgh)	4		40
Malfy Aranciata (Italy)	4.50		40
Malfy Pink Grapefruit (Italy)	4.50		40
Seedlip	4		0
Coke, Diet, Lemonade, Tonic		2.80	

#### **BRANDY**

Vecchia Romagna	5.50		38
Martell	5.50		40
Vecchia Romagna Reserva	7		40.8

#### **VODKA**

Finlandia	5		38
Roberto Cavalli Premium	6		40

#### **WHISKY & BOURBON**

Jack Daniels	4		40
Johnny Walker Black	4.50		40
Jamesons Irish Whisky	4		40
Talisker 10 Year Old Malt	5.50		42
Port Charlotte 10	5.50		50
Glenfiddich 12 Year Old Malt	5.55		40

**Limoncello Spritz** **11**  
Amalfi Limoncello, topped up with Prosecco and a splash of Soda. Add a touch of sugar if you like it sweet

**Santorini Royal** **9.50**  
Blood Orange Liqueur, Topped with Prosecco

**Rasberina Royal** **9.50**  
Edinburgh Gin Raspberry liqueur, topped with prosecco

**Fragolina Royal** **9.50**  
Strawberry liqueur, topped with prosecco

#### **Mocktails**

**Virgin Negroni** **8**  
Nogroni, Blood Orange Soda

**Virgin Rasberina Royal** **6**  
Berry Syrup, Bottega 0%

**Virgin Aperitif Spritz** **7.50**  
0% Red Aperitif Liqueur, Bottega 0%, Soda

<b>SPARKLING WINE</b>	<b>125ml</b>	<b>Bottle</b>	<b>ROSE WINE</b>	<b>175 ml</b>	<b>250ml</b>	<b>Bottle</b>
<b>House Prosecco</b> <i>Glera, Prosecco, Italy</i>	<b>7</b>	<b>28</b>	<b>Bardolino Chiaretto Classico, Bolla</b> <i>Corvina, Veneto, Italy</i>	<b>8.50</b>	<b>11</b>	<b>30</b>
<b>Sette Bello Prosecco,</b> <i>Glera, Prosecco, Italy</i>	<b>8</b>	<b>32</b>	<b>White Lady Zinfandel</b> <i>Primitivo, California, America</i>	<b>8</b>	<b>10</b>	<b>29</b>
<b>Bottega Poeti Rose Prosecco DOC</b> <i>Glera, Prosecco, Italy</i>	<b>9</b>	<b>34</b>				
<b>Bottega Poeti Prosecco Brut DOC</b> <i>Glera, Prosecco, Italy</i>		<b>34</b>	<b>DESSERT WINE</b>		<b>75ml</b>	<b>Bottle</b>
<b>Bolla Prosecco Spumante Extra Dry</b> <i>Glera, Prosecco, Italy</i>		<b>35</b>	<b>Vin Santo del Chianti Serelle, Ruffino</b> <i>Malvasia, Toscana, Italy</i>	<b>8</b>		<b>40</b>
<b>Bolla Prosecco Superiore di Conegliano e Valdobbiadene Brut</b> <i>Glera, Prosecco, Italy</i>		<b>38</b>	<b>Nicolis Recioto della Valpolicella Classico</b> <i>Corevina, Valpolicella, Italy</i>	<b>8</b>		<b>40</b>
<b>Mionetto Luxury Valdobbiadene DOCG Prosecco</b> <i>Glera, Prosecco, Italy</i>		<b>40</b>				

<b>WHITE WINE</b>	<b>175 ml</b>	<b>250 ml</b>	<b>Bottle</b>		<b>Bottle</b>
<b>House White Wine spritzer – 175ml 7, 250ml 9.50</b>	<b>6.50</b>	<b>9</b>	<b>26</b>	<b>Fantinel 'One &amp; Only' Single Vineyard Prosecco Brut</b>	<b>43</b>
				<i>Glera, Prosecco, Italy</i>	
<b>Amabelli Trebbiano Organic</b> <i>Tebbiano, Emilia Romagna, Italy</i>	<b>7</b>	<b>10</b>	<b>28</b>	<b>Ferrari Brut Official Sparkling Wine of Formula 1</b>	<b>67</b>
				<i>Chardonnay, Trento, Italy</i>	
<b>Allumea Organic Grillo</b> <i>Chardonnay, Sicilia, Italy</i>	<b>7</b>	<b>10</b>	<b>28</b>	<b>Bottega Poeti Prosecco DOCG Rive Extra Dry 11%</b>	<b>47</b>
				<i>Glera, Prosecco, Italy</i>	
<b>Bolla Il Gambero Soave Classico DoC</b> <i>Garganega, Veneto, Italy</i>	<b>8</b>	<b>11</b>	<b>30</b>	<b>Franciacorta La Capinera Brut, Vigneti Cenci</b>	<b>65</b>
				<i>Chardonnay, Lombardia, Italy (VG)</i>	
<b>Petal &amp; Stem</b> <i>Sauvignon Blanc, Melbourne, Australia</i>	<b>9</b>	<b>13.50</b>	<b>40</b>	<b>Bottega Gold Prosecco Brut, 150cl</b>	<b>91</b>
				<i>Gelera, Prosecco, Italy (VG)</i>	
<b>Tenuta Sant' Helena, Fantinel</b> <i>Pinot Grigio, Friuli-Venezia Giulia, Italy</i>	<b>9</b>	<b>13.50</b>	<b>40</b>	<b>CHAMPAGNE</b>	
				<b>MOËT &amp; CHANDON IMPÉRIAL BRUT</b>	<b>90</b>
<b>Galalenta Fantini Pecorino</b> <i>Pecorino, Abruzzo, Italy</i>	<b>8.50</b>	<b>12</b>	<b>35</b>	<i>Chardonnay, Champagne, France</i>	
<b>Gavi di Gavi, Enrico Serafino</b> <i>Cortese, Piedmont, Italy</i>			<b>46</b>		

<b>RED WINE</b>	<i>175ml</i>	<i>250ml</i>	<i>Bottle</i>	<b>RED WINE</b>	<i>175ml</i>	<i>250ml</i>	<i>Bottle</i>
<b>Matrone GustaW Aglianico IPG</b> <i>Aglianico, Campania, Italy</i>	<b>6.50</b>	<b>9</b>	<b>26</b>	<b>Valpolicella Classico, Superiore Ripasso</b> <i>Corvina, Veneto, Italy</i>	<b>11.50</b>	<b>16</b>	<b>46</b>
<b>Da Luca Nero d'Avola, Terre Siciliane</b> <i>Nero D'Avola - Sicila - Italy</i>	<b>7.50</b>	<b>10.50</b>	<b>29</b>	<b>Vallisto Malbec</b> <i>Malbec, Salta, Argentina</i>			<b>48</b>
<b>Feudi Salentini 125 Negroamaro del Salento</b> <i>Negroamaro, Puglia, Italy</i>	<b>9.50</b>	<b>13</b>	<b>38</b>	<b>Primitivo de Manduria, Borgo del Mandorlo Riserva DOC</b> <i>Primitivo, Puglia, Italy</i>			<b>60</b>
<b>Togale Merlot del Lazio, Fontana Candida</b> <i>Merlot, Rome, Italy</i>	<b>8.50</b>	<b>11.50</b>	<b>32</b>	<b>Chianti Classico Gran Riserv Selezione, Ducale Oro, Ruffino DOCG</b> <i>Sangiovese, Toscana, Italy</i>			<b>90</b>
<b>Feudo Antico, Montepulciano d'Abruzzo, Biologico, DOP</b> <i>Montepluciano, Abruzzo, Italy</i>	<b>10</b>	<b>13</b>	<b>39</b>	<b>Amarone Della Valpolicella, DOCG</b> <i>Corvina, Valpolicella, Italy</i>			<b>85</b>
<b>Pass Monte Antico, Toscana IGT</b> <i>Sangiovese, Cabernet Sauvigon Tuscany, Italy</i>	<b>10</b>	<b>14</b>	<b>41</b>	<b>Barolo, Cantine dei Marchesi di Barolo DOCG</b> <i>Nebbiolo, Piemonte, Italy</i>			<b>80</b>
<b>Poggio Civetta, Chianti Classico, DOCG</b> <i>Sangiovese, Chianti, Italy</i>	<b>11</b>	<b>15</b>	<b>44</b>	<b>Brunello Di Montalcino Musico</b> <i>Sangiovese, Tuscany, Italy</i>			<b>75</b>
				<b>Fantinel "Mario" Refosco</b> <i>Refosco, Venezia, Italy</i>			<b>44</b>