

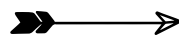


# Drinks Menu

A selection of carefully collected drinks crafted  
around our travels, heritage and personal  
favourites

A small side of mixed nibbles will be served with  
our alcoholic drinks.

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# Aperitivi

## SPRITZ

Aperol, Prosecco Brut Treviso, Soda Water, garnished with Orange



8.50

## NEGRONI SBAGLIATO

Campari, Red Vermouth, Prosecco Brut Treviso, garnished with Orange



9.00

## ROMAN MARTINI

Amarus, a herbal liquor infused with Olive Leaf, Prosecco Brut Treviso, garnished with green olive



9.00

## TWO WAYS MANHATTAN

Vecchia Romagna, Red Vermouth, Pomegranate molasses garnished with cherry



9.50

## SURPRISE NON ALCOHOLIC COCKTAIL

7.50

# Wine

*Acroneo Wines, based in Calabria combines innovation and traditional Roman winemaking methods in creating unique Wines. Eliminating the use of sulphates or modern chemicals during production. Resulting in small batches of carefully created natural wines.*

ACRONEO TEMPESTA CALABRIA  
ORGANIC RED 125ml 7.50

Red berried fruits accompanied by  
spicy hints and liqourice root.  
Vinified and aged in Amphora

LAMBRUSCO 125ml 7.00

Organic sparkling Red Wine,  
Pleasantly fruity and spicy, it recalls wild violet  
and mellow cherry perfumes with a delicately  
spicy fragrance of clove and pepper

PROSECCO BRUT TREVISO 125ml 7.50

An intense fruity prosecco with  
notes of sprIng flowers & citrus

# snacks

Bruschetta with N'duja (spreadable spicy pork) with Green Olives 4.50

## *PLATES TO SHARE IDEAL FOR 2*

Mixed cuts of meat, Tuscany Salami, Spiced Coppa, Truffle Mortadella, Mixed soft and hard cheese, Cranberry and Port Compote, Grapes, Crackers 9.50

Turkish style white beans, Potato filled Gozleme, Mixed soft and hard cheese, Cranberry and Port Compote, Olives, Fresh Fruit, Crackers Veg 8.00

We handle numerous ingredients and allergens in our small kitchen. Unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen free.