

eco

DRINKS AND DESSERTS

WHITE

Catarratto, Ca' di Ponti £15.50 / £4.25
*Crisp and zesty with floral aromas and a hint of almond.
Peach and tropical fruit with a citrus twist.
Sicily, Italy, 2016. 12%*

Pinot Grigio Principato £16.95 / £4.75
*Fresh and fruity with floral aromas, dry and light.
Trentino, Italy, 2016. 12%*

Vermentino IGP Pays d'Oc, Les Vignes de L'eglise £16.95
*Aromatic, full of vibrant fresh fruit, with aromas of
peach, mango, pineapple and pear.
Languedoc, France, 2015. 12.5%*

Trebbiano Garganega, Ponte Pietra £17.95
*Aromas of almond blossom and green apple. Lively
on the palate with a touch of marzipan and honey
from the Garganega, crisp with citrus flavour.
Veneto, Italy, 2015. 12.5%*

Montes, Sauvignon Blanc £18.50
*Pale lemon in colour, lifted with a good balance of
zesty citrus fruit.
Villa Montes, Chile, 2016. 13%*

Camillona, Sauvignon Blanc £18.95
*This Sauvignon has ripe fruit with delicate
herbaceous characters.
Piemonte, Italy, 2015. 13.5%*

Alpha Zeta 'C', Chardonnay £19.95
*This wine is aromatic and concentrated with a
thread of minerality. With a medium-bodied mouth
feel and long finish.
Veneto, Italy, 2016. 13%*

Picpoul de Pinet £22.95
*Nicknamed 'la bomba' for its incredibly fruity and
concentrated characters.
Côteaux du Languedoc, France, 2015. 13%*

Gavi 'La Battistina' £24.95
*Classic dry, light white with lots of flavour and
minerality.
Piemonte, Italy, 2016. 12.5%*

RED

Nero D' Avola, Ca' di Ponti £15.50 / £4.25
*A juicy, easy drinking red from southern Italy.
Sicily, Italy, 2016. 13.5%*

The Last Stand Shiraz £16.95 / £4.75
*The palate has a very silky mouthfeel with mulberry,
blackberry and a hint of sour cherry.
Victoria, Australia 2017. 14%*

Conviviale, Primitivo £18.95
*Full bodied and soft this wine is great on its own or
with food.
Puglia, Italy, 2015. 14.5%*

Patrizi Barbera d'Alba £21.95
*Vibrant, fruit-driven Barbera.
Piemonte, Italy, 2016. 12.5%*

Corte Giara, Valpolicella £23.95
*Intense and inviting ruby red. Dry and well-balanced.
Veneto, Italy, 2015. 13%*

Cabaret Frank 'Old Vine', Cabernet Franc £21.95
*A smooth and medium bodied wine with perfumed
notes and luscious blackberry flavours.
California, USA, 2015. 14%*

Montepulciano d'Abruzzo, Caparrone £22.95
*Violet aromas; soft and intense.
Abruzzo, Italy, 2015. 13%*

Malbec, Finca Los Primos £23.95
*Rich and velvety with chocolate, blueberry and herb
flavours.
Mendoza, Argentina, 2015. 14%*

Pinot Nero Trentino, Bottega Vinai £25.95
*Delicate aromas of redcurrants and cherry mingle
with spicy and savoury notes.
Trentino, Italy, 2014. 13%*

ROSE

Ancora, Pinot Grigio Rosé £16.95 / £4.75
Dry and delicate, tasting of ripe red berries.
Lombardia, Italy, 2014. 12%

Les Cerisiers, Côtes du Rhône Rosé £19.95
A deep pink rosé with a soft plump texture and strawberry aromas.
Rhône, France, 2015. 12.5%

CHAMPAGNE AND PROSECCO

Taittinger Brut Reserve NV Champagne £55.00
From Champagne's oldest cellars, this champagne has peach and acacia notes on the nose, citrus-fresh yet delicately honeyed, with a beautifully elegant finish.
Reims, France. 12.5%

Prosecco di Valdobbiadene NV £28.95 / £5.95
Ripe pear aromas and crisp green apple flavours.
Veneto, Italy. 11%

Pink Prosecco Royal Spumante £28.95 / £5.95
A great value pink made from 100% Pinot noir.
Verona, Italy. 12.5%

SOFT DRINKS

San Pellegrino water £2.25 / £2.95
Still/Sparkling (500ml/700ml)

San Pellegrino, sparkling soft drinks (330ml) £1.80
Blood orange, Grapefruit, Chinotto

Gazzosa lemonade £2.75
Fresh orange juice, apple juice £2.70
Coca cola, Diet coke £2.10

HOT DRINKS

Cappuccino, caffè latte, mocha or hot chocolate £2.30

Espresso or macchiato 1 shot: £1.70 / 2 shots: £1.90

Pot of tea £2.10
Blended, Earl Grey, herbal or fruit

BEER

Draught: Peroni pint: £5.25 / half: £3.50

Bottle: Pilsner Urquell (330ml) £3.95

SHOTS

Grappa / Limoncello / Amaretto / Frangelico £2.50
Galliano / Sambuca / Brandy / Whiskey £3.00
Mixer + £1.00

AFFOGATO

Classic Affogato £2.90
A scoop of vanilla ice cream with a shot of espresso

Italian £4.25
A scoop of vanilla icecream served with a shot of espresso and a shot of grappa

Almond £4.25
A scoop of vanilla icecream served with a shot of espresso and a shot of amaretto

Hazelnut £4.25
A scoop of vanilla icecream served with a shot of espresso and a shot of Frangelico

DESSERTS

Tiramisu £4.75

Tunisian Orange and Almond slice (GF) £3.95

Limoncello Trifle £4.95

White and dark chocolate mousse £4.95

Strawberry cheesecake £4.95

Ice cream and sorbet selection
1 scoop £1.75 / 2 scoops £2.75 / 3 scoops £3.95

DESSERT WINE

Moscato Passito, Palazzina 100ml £4.95
Honeyed fruits and fresh lemony character make a beautifully balanced dessert wine; from the prized vineyard of Il Cascinone.
Piemonte, Italy, 2013. 14%