

SPIRIT BOTTLES

70CL ALL BOTTLES COMES WITH TWO JUG OF MIXERS OR EIGHT BOTTLE OF MIXERS

FOR LARGER BOTTLES PLEASE ASK A MEMBER OF STAFF

WHISKY

JACK DANIELS | 140

GLENFIDDICH 12YRS | 190

JAMESONS | 130

JOHNNIE WALKER BLACK LABEL | 170

WOODFORD RESERVE | 190

VODKA

SMIRNOFF | 130

GREY GOOSE | 200

BELVEDRE | 185

CIROC (FLAVOURS AVAILABLE) | 185

RUM

CAPITAN MORGAN WHITE/SPICED/DARK | 130

RON ZACAPA 23YRS | 270

WRAY & NEPHEW | 175

GIN

GORDON'S | 130

HENDRICKS | 180

TANQUERAY TEN | 220

MONKEY 47 | 220

COGNAC

COURVOSIER | 130

HENNESSY VS | 170

REMY MARTIN VSOP | 230

HENNESSY FINE DE COGNAC | 220

HENNESSY XO | 700

TEQUILA

EL JIMADOR REPOSADO | 130

DON JULIO ANEJO/ REPOSADO | 260

CAFÉ PATRON | 175

DON JULIO SILVER | 240

OTHERS

JAGERMEISTER | 130

AMERETTO | 130

SAMBUCA | 130

SOUTHERN COMFORT | 130

CADDEGGU
CALLEGGU

CUCINA ITALIANA · LOUNGE · SKYBAR

DRINKS MENU

A discretionary service charge of 12.5% will be added to your bill.

BOTTLED BEERS 330ML

PERONI | 5

HEINEKEN | 5

SOL | 5

ASAHI | 5

LAGUNITAS IPA | 6.5

OLD MOUT FRUIT CIDER | 5

SHOOTERS | 6

BLOW YOUR MIND

JAGERMEISTER, GOLDSCHLAGER AND CRÈME DE MENTHE

SNICKERS

FRANGELICO, BAILEYS AND KAHLUA

SPRINGBOK

BAILEYS AND CRÈME DE MENTHE

JAM DOUGHNUT

BAILEYS AND CHAMBORD

MALIBU BEACH

MALIBU AND KAHLUA

SOFT DRINKS

SODA | 3.2

TONIC / SLIM LINE TONIC | 3.2

GINGER ALE | 3.2

GINGER BEER | 3.2

COCA-COLA / DIET COKE | 3.2

LEMONADE | 3.2

RED BULL | 4

STILL WATER 330ML | 3.5

SPARKLING WATER 500ML | 4

JUICES | 3

APPLE, ORANGE, CRANBERRY, TOMATO, LYCHEE, PINEAPPLE, MANGO



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WHITE WINE

PINOT GRIGIO DELLE VENEZIE IGT

CONTI DI REFORTE VENETO, ITALY YELLOW PALE COLOUR

Apple and ripe kiwi flavours with an elegant lively finish

175ML 8 | 250ML 10 | BOTTLE 27

COLOMBARD-SAUVIGNON COTES DE GASCogne IGP

DOMAINE HORGELUS, SOUTH-WEST FRANCE

Refreshing citrus and orange peel palate with mango and candied quince aromas and a persistent, fresh finish

175ML 9 | 250ML 11 | BOTTLE 30

SOAVE 'LA CAPELINA' DOC, CANTINA FRANCHETTO, VENETO, ITALY

Small plots from the feet of the Dolomites. Vines grown on volcanic soil which gives spicy flavours and an intense concentration of fruit aromas

BOTTLE 40

SANCERRE TRADITION AOC, PASCAL THOMAS

LOIRE VALLEY, FRANCE

Very oral nose, white flowers, blackcurrant leaves. Elegant complexity of white flowers and fruits with a well balanced acidity

BOTTLE 50

RED WINE

PINOT NOIR RONCIER LOUIS TRAMIER & FILS

BURGUNDY, FRANCE

Extraordinary freshness in this light but concentrated, dominated Pinot Noir

Favours with a breezy red fruit nose, subtle spice and a well-structured finish

175ML 8 | 250ML 10 | BOTTLE 26

MERLOT TERRE SICILIANE IGT CONTI DI REFORTE

SICILY, ITALY

Juicy black cherry aromas with a touch of balsamic spices and a round, smooth tannin finish

175ML 9 | 250ML 11 | BOTTLE 30

MALBEC PRETTY, FABRE MONTMAYOU

MENDOZA, ARGENTINA

Lively expression of the fruit with plenty of cherry and blackcurrant flavours, a delicious chocolate nose, hints of liquorice and gentle tannins

BOTTLE 38

BAROLO DOCG 2013 ANTICO MONASTERO, ANTICO MONASTERO

PIEDMONT, ITALY

Deep garnet red wine with a powerful and well-balanced structure.

Round dark fruits, spicy flavour and tobacco leaf notes in the finish

BOTTLE 55

ROSE WINE

SAINT LAURAND COLLECTION PRIVEE VDP LES CELLIERS DE CORNEILLE

LANGUEDOC, FRANCE

175ML 8 | 250ML 9.5 | BOTTLE 28

PINOT GRIGIO ROSÈ DELLE VENEZIE IGT

CONTI DI REFORTE VENETO, ITALY

BOTTLE 30

CHAMPAGNE & BUBBLES

BEPIN DE ETO BRUT

PROSECCO

125ML 8.5 | BOTTLE 40

MOET CHANDON

IMPERIAL BRUT

BOTTLE 120

BEPIN DE ETO BRUT ROSE

125ML 10 | BOTTLE 45

LAURENT PERRIER ROSE

BOTTLE 180

CHAMPAGNE FRANCOISE

MONAY BRUT

125ML 15 | BOTTLE 85

DOM PERIGNON

BOTTLE 295

VEUVE CLICQUOT

BOTTLE 150

LOUIS ROEDERER CRISTAL

BOTTLE 350

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COCKTAILS

MARTINI

ESPRESSO MARTINI | 12
Smirnoff Vodka, Kahlua and coffee

PORN STAR MARTINI | 12
Smirnoff Vanilla Vodka, Passoa, passion fruit puree, vanilla syrup and prosecco

FRENCH MARTINI | 12
Smirnoff Vodka, Chambord, pineapple juice and raspberry

VESPER MARTINI | 12
Smirnoff Vodka, Gordon's gin and Lillet



RUM COCKTAILS

CAPEESH | 14
Captain Morgan White Rum, Midori, almond syrup, lemon juice, pineapple juice, cucumber and mint

RUBY | 14
Captain Morgan Spiced rum, Laphroaig, cherry liqueur, Peychaud's bitter, orange bitter, smoked cinnamon and anise

COSA NOSTRA | 12
Captain Morgan White Rum, Aperol, almond syrup, lemon juice and egg white

DARK & STORMY | 12
Captain Morgan Dark Rum, Angostura bitters, lime and ginger beer

MOJITOS | 12
Captain Morgan White Rum, lime, mint. Optional strawberry, passion fruit or vanilla

MAI TAI | 14
Captain Morgan Dark Rum, white rum, fresh lime juice, triple sec, grenadine and orgeat

SOUTH BREEZE | 12
Amaretto, Malibu & grenadine, shaken with orange and pineapple juice

GIN COCKTAILS

SKYLINE | 14
Kokoro gin, St. Germain, Peychaud's bitter, rose syrup, lime juice, lychee puree and cardamom

SEVEN HEAVEN | 14
Hendricks gin, St. Germain, Elderflower cordial, lime juice, lemon juice, cucumber and mint

ALABAMA SLAMMER | 12
Gordon's Sloe gin, Southern Comfort, amaretto and orange juice

MEDITERRANEAN | 14
Gin Mare, rosemary syrup, lime juice, lemon juice, basil and black pepper

FERRARI | 12
Gordon's Sloe gin, Aperol, Martini Bianco, Angostura bitters, lemon juice, sugar syrup and egg white

FUNKY MONKEY | 18
Monkey 47, Almond syrup, lime juice, ginger beer and ginger

NEGRONI | 12
Gordon's Gin, Martini Rosso and Campari

WHISKY COCKTAILS

OLD FASHIONED | 14
Whiskey or rum slowly stirred with sugar, bitters and ice

HONEY BEE | 12
Baileys, whiskey and honey

NY SOUR | 12
Whiskey, lemon, gomme topped with dash of red wine

GOODFELLAS | 16
Bourbon, Laphroaig, blueberry liquor, cinnamon liquor and orange bitter

DOLCE VITA | 16
Woodford reserve, Drambuie, blueberry liquor, lemon and orange bitters

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TEQUILA COCKTAILS

KARMA | 12
El Jimador, Creme de cassis, Angostura bitters, lime juice, honey, basil and blueberries

THE DON | 14
Don Julio Anejo, lemon juice, honey, strawberry puree, passion fruit, ginger and jalapeno

EL LOCO | 12
El Jimador, Chambord, Agave syrup, lime juice, cranberry juice and raspberry puree

MARGARITA | 12
El Jimador tequila, Cointreau and lime juice

TEQUILA MOCKINGBIRD | 12
El Jimador tequila, Amaretto, lemon and pineapple

VODKA COCKTAILS

ARTISAN | 14
Ciroc Vodka, rosemary syrup, lime juice, lemon juice and grapes

AL PACINO | 14
Ciroc Apple Vodka, pineapple, red berry, mango, lime juice, sugar syrup and mint

ADIOS MOTHER | 14
Smirnoff Vodka, Captain Morgan White rum, Gordon's gin, blue curacao mixed with lemon & sugar topped with lemonade

BLUE LAGOON | 12
Smirnoff No.21 Vodka, blue curacao, topped with lemonade

RASPBERRY TATANKA | 12
Smirnoff No.21 Vodka shaken with raspberries, lime juice & gomme topped with apple juice

COSMOPOLITAN | 12
Smirnoff No.21 Vodka, Triple Sec, lime and cranberry juice



FIZZY & CLASSICS

RENDEZVOUS | 14
Smirnoff Vodka, St. Germain, Prosecco, rose syrup, strawberry and raspberry

BELLINI | 14
Choose from white peach and strawberry or raspberry

FRENCH 75 | 14
Gordon's Gin, lemon juice & sugar topped with prosecco

APEROL SPRITZ | 14
Aperol, prosecco and soda

KIR ROYALE | 16
Crème de Cassis and champagne

LONG ISLAND ICE TEA | 14
El Jimador tequila, Gordon's gin, Smirnoff vodka, Captain Morgan White Rum with lime and coke

MOCKTAILS

CASTAWAY | 6
Coconut syrup, lychee puree, cranberry juice and cream

CANARY SUNSET | 6
Orange, cranberry & pineapple shaken with raspberries

MARY BERRY | 6
Mixed fresh berries

VIRGIN MOJITO | 6
Soda, lime juice, gomme and fresh mint

VIRGIN MARY | 6
Tomato juice, tabasco and spices

BORA BORA | 6
Pineapple juice, passionfruit juice, shaken with grenadine and fresh lemon

VIRGIN COLADA | 6
Pineapple juice, double cream and coconut syrup

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FOOD

PIZZA

MARGHERITA V | 11

Tomato, mozzarella and basil

VEGETARIANA V | 13

Tomato sauce, mozzarella, courgette, peppers, aubergine and cherry tomatoes

TROPICALE | 13

Tomato, mozzarella, pineapple, ham and mushrooms

CAPEESH V | 15

Tomato sauce, buffalo mozzarella, basil and extra virgin olive oil

FRUTTIDIMARE | 14

Tomato sauce, mussels, squid, prawns and garlic

NAPOLI | 13

Tomato sauce, mozzarella, olives, capers and anchovies

QUATTRO FORMAGGI | 14

Gorgonzola, fontina, mozzarella and parmesan

AMERICANA | 14

Pepperoni, chorizo, fresh chilli, tomato and mozzarella

CAPRICCIOSA | 14

Ham, black olive, artichoke, mushroom, mozzarella and tomato

APOLLO | 15

Chicken, mushroom, truffle oil, mozzarella and tomato

PROSCIUTTO E FUNGHI | 14

Tomato sauce, mozzarella, mushrooms and ham

PRIMAVERA | 14

Parma ham, rocket, parmesan shaving, mozzarella and tomato

BUFALA | 15

Tomato sauce, buffalo mozzarella, Parma ham, cherry tomatoes and basil

FESTIVAL DI CARNE | 15

Tomato sauce, mozzarella, ham, bacon, pepperoni, mushrooms and egg

SIDES

CHIPS GF V | 4

CHEESY TRUFFLE CHIPS GF V | 4.5

SWEET POTATO WEDGES GF V | 4.5

BBQ CHICKEN WINGS | 6

ZUCCHINI FRITTI V | 4.5

Deep fried courgette coated in flour

AUBERGINE BALLS V | 6

Aubergine pastry stuffed with mozzarella

ARANCINI | 5.5

Deep fried rice balls filled with mozzarella

Before ordering please speak with a member of staff if you have any food allergy or intolerance. Fish, nuts, soya, celery, mustard, egg, milk, sesame, crustaceans, mollusc, sulphites, lupin, peanuts, wheat. A discretionary service charge of 12.5% will be added to your bill.

V Vegetarian

GF Gluten Free

BITES

OLIVE MARINATE GF | 4

Home cured Sicilian mix olives

PANE, OLIO & ACETO V | 4

Homemade bread served crispy Sardinian carasau, extra virgin olive oil and balsamic vinegar

BRUSCHETTA CLASSICA V | 5

Bread with chopped tomato, basil and garlic

FOCACCIA ROSMARINO & AGLIO V | 6

Freshly baked Italian bread topped with rosemary, garlic and sea-salt

FOCACCIA MOZZARELLA V | 7

Freshly baked Italian bread with mozzarella and garlic

CARPACCIO DI CARNE GF | 12

Sliced beef fillet, rocket, parmesan and lemon

CALAMARI FRITTI | 10

Deep fried fresh squid served with side of lemon and tartar sauce

FILO PRAWNS | 10

King prawns in filo pastry

ANTIPASTO ITALIANO | 13

Parma ham, spicy salami, ham, mortadella pistachio, buffalo mozzarella, olives, fresh basil and bread

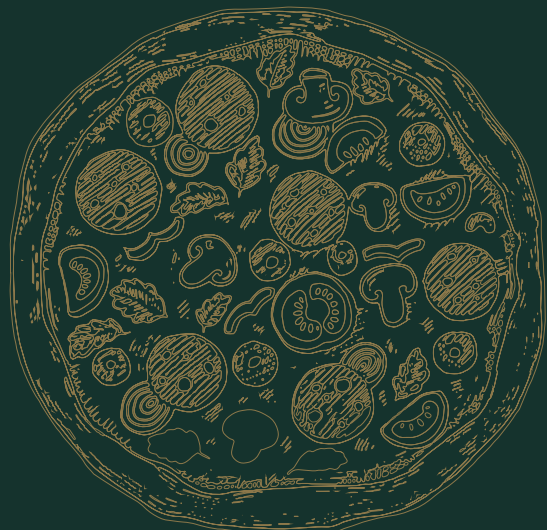
CHEESE PLATTER V | 11

Selection of Italian cheeses, jam, honey, bread and olives

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