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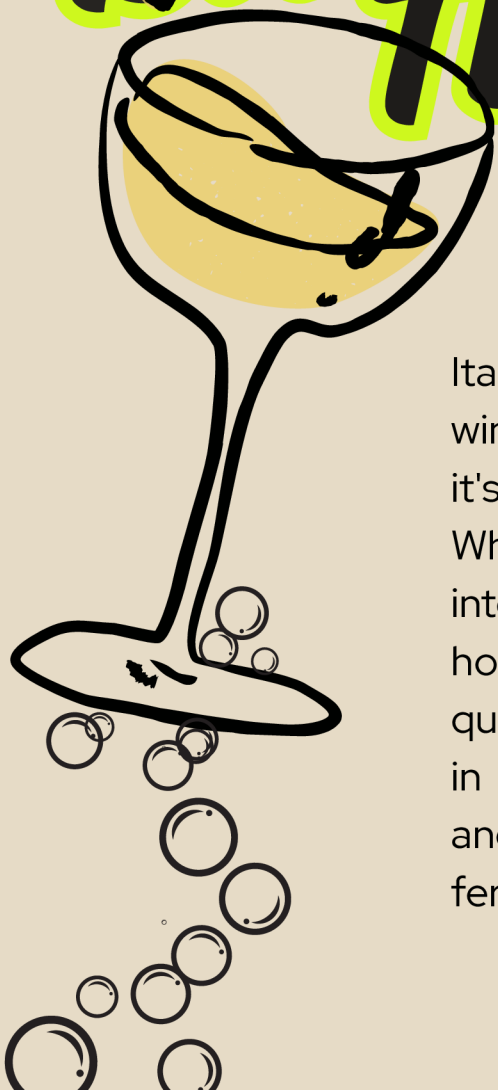
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Paisà is slang for compatriot or countryman.

It gained popularity at the end of the Second World War and was used to describe the relationship between the Italian population and the American soldiers. It is used to this day and most commonly used by Italians, especially when meeting other italians outside of Italy. We use it to call someone that comes from our neck of the woods in a friendly manner, either as 'mate' or 'brother'.

3.

IT'S BUBBLES TIME



Italy produces more sparkling wine than Champagne—and it's not just Prosecco.

While Prosecco dominates the international scene, Italy is home to a wide range of high-quality sparkling wines made in both the Charmat (tank) and Traditional (bottle-fermented) methods.

SPARKLING WINES



● Lambrusco Amabile DOP, Cantina Settecani	6	9	35
● Prosecco Extra Dry, Ca di Alte	6	-	35
● Prosecco Rosé, Ca di Alte	7	-	38
● Brachetto D'Acqui DOCG, Bersano	8.5	-	50
● Saten Franciacorta DOCG, Contadi Castaldi	11	-	65
● Ferrari 2015, Riserva Lunelli	-	-	140

5. Northern Italy



The protective Alps and cool mountain climate, shape wines with freshness and finesse. High altitudes and strong temperature shifts between day and night giving crisp acidity, delicate aromas, and elegant styles.





ROSE



Pinot Grigio Rosè,
Cantina Monteforte

6 8 35

Rosè dei Frati,
Ca dei Frati

11 16 65



WHITE



Sauvignon Blanc,
Ponte Del Diavolo

8 10.5 46

Pinot Grigio,
Franz Haas

8.5 11 48

Gavi DOCG "Pleo",
La Raia

9 14 55

Rubinia Chardonnay,
La Montina

- - 65

I Frati Lugana,
Ca dei Frati

- - 70

7. Northern Italy



In the North, the Alps shield the vineyards while cool breezes and altitude bring elegance. Wines here are refined and vibrant, marked by lively acidity, floral notes, and purity of flavour that reflect the mountain landscape.





RED



Barbera OP Pavese DOC, Castello di Cigognola	8	11	46
Valpolicella Classico, Cantina Allegrini	9.5	12.5	55
Aulente Rubicone Sangiovese IGT, San Patrignano	10	13	57
Merlot Riserva "Vecchie Viti", Stocco	-	-	64
Olè Nebbiolo, Dirupi	-	-	70

9. Central Italy



The heart of Italy offers a perfect balance of sun and rain. Rolling hills and varied soils create wines that are structured yet, graceful with both fruit and freshness. This harmony produces complex, versatile wines, often suited for aging.





ROSE



Calalenta Rosato,
Cantina Fantini

8 12.5 50

Cassiopea Rosato,
Poggio al Tesoro

11 16 64



WHITE



Trebbiano D'Abruzzo,
Cantine Fantini

6.5 8.5 36

Frascati,
Principe Pallavicini

7.5 10 44

Grechetto Umbria Bianco IGT,
Palazzone

- - 55

Falerio Pecorino & Passerina,
Aurora

- - 60

Borgheri Bianco,
Giorgio Meletti

- - 70

11. Central Italy



The central regions enjoy gentle hills and a balanced climate. The steady rhythm of sun and rain allows grapes to ripen slowly, giving wines that are round, expressive, and layered, with harmony between strength and finesse.





Montepulciano d'Abruzzo, Cantine Fantini	6.5	9	38
Rosso Piceno DOC, Aurora	10	13.5	58
"Ladislao" Rosso Frusinate IGT Casale della Regina	-	-	65
Edizione 23 "5 Autoctoni", Cantine Fantini	-	-	80
"Il Bruciato" Tenuta Guado al Tasso, Antinori	-	-	85

13. South and The Islands



Bathed in the intense Mediterranean sun and rooted in volcanic, mineral-rich soils, the wines of the South and The Islands are bold and powerful. They show ripe fruit, deep colour, and rich textures, with a distinctive touch of earth, spice, and sea breeze.





ROSE



Cirò Rosato "Segno",
Librandi

7 9.5 40

Susumaniello Rosato
Masseria l'Astore

9.5 12.5 55



WHITE



Malvasia Bianca Cenate Vecchie,
Bonsegni

6.5 8.5 37

Greco Bianco Dorato,
Mandrarossa

7 9.5 40

Pipoli Bianco Fiano-Greco,
Vigneti Delle Vulture

7.5 10 43

Falanghina Beneventana,
Vesuvio

- - 45

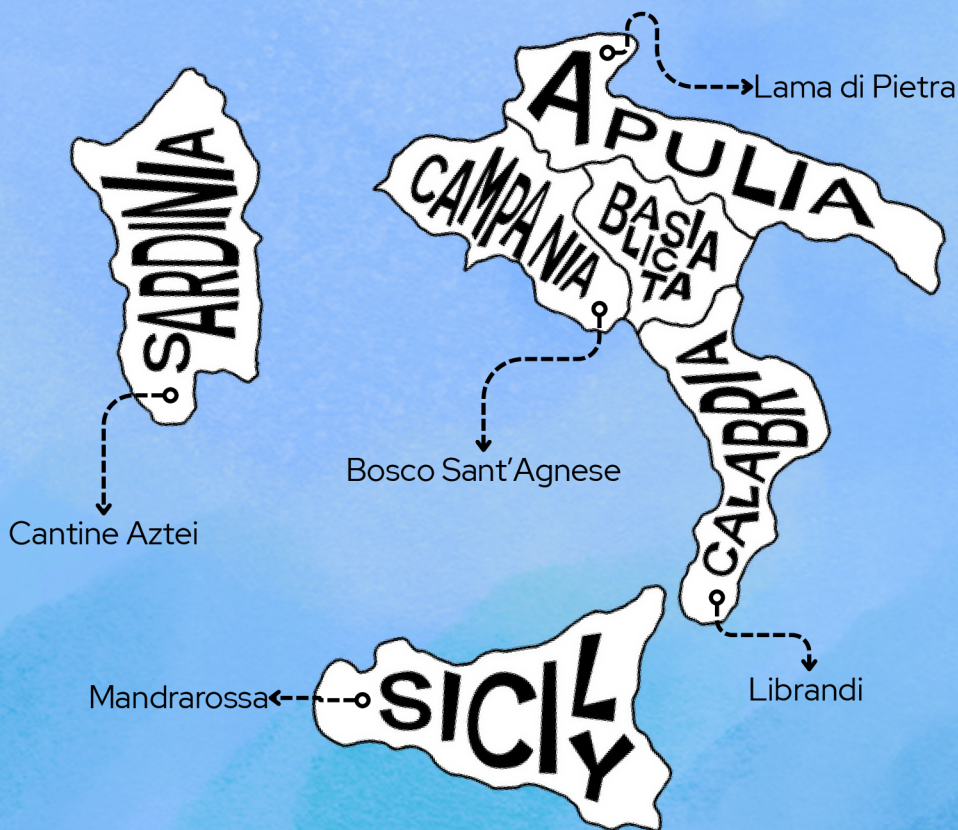
Vermentino Unico,
Bentù Luna

- - 55

15. South and The Islands



In the South, the power of the Mediterranean sun and the richness of volcanic earth give rise to intense, characterful wines. They are generous in body and flavour, often with smoky, mineral undertones and a lingering warmth that speaks of their origin.





RED



Gaglioppo Cirò, Librandi	7.5	10	43
"Timperosse" Petit Verdot, Mandarossa	8.5	11.5	50
Nero di Troia, Lama di Pietra	9	12	52
Monica "Saragat" (Served Cold), Cantine Aztei	-	-	60
Piedirosso Benevento IGP, Bosco Sant'Agnese	-	-	65



WINE FLIGHT

A Journey Through Italy's Indigenous Grapes

Our wine flights are the perfect way to explore the rich and diverse world of Italian wines. Each flight is a curated experience, offering four distinct 75ml pours that take you on a journey through different regions and showcase the unique character of Italy's indigenous grape varieties. This is your chance to discover a new favorite and deepen your appreciation for the country's incredible winemaking heritage.

Ryanair Flight – £20

A delightful journey through Italy's vineyards. Simple, honest wines that give you a real taste of the country—perfect for those who want great value without compromise.

British Airways Flight – £35

Step up to a more refined experience. This flight showcases some of our finest Italian wines with extra character and elegance—ideal for those who want to travel in style.



APEROL SPRITZ



1919

The Aperol Spritz is a popular and refreshing cocktail that originated in Italy. Its history can be traced back to the early 19th century when the Austro-Hungarian empire ruled over parts of northern Italy, including the Veneto region, where Venice is located today. The story begins with the invention of Aperol, an Italian liqueur, in 1919 by brothers Luigi and Silvio Barbieri. They wanted to create a light and refreshing aperitif that would appeal to the growing trend of aperitivo culture in Italy. Aperol was born as a result, boasting a unique blend of bitter and sweet orange flavors infused with various herbs and spices. However, it wasn't until the 1950s and 1960s that the Aperol Spritz as we know it today became popular. During this time, Italy experienced an economic boom, and people started embracing a more social and leisurely lifestyle. The concept of "aperitivo" became even more popular, referring to the Italian tradition of enjoying pre-dinner drinks and snacks to whet the appetite and socialize with friends and family.

THE APERITIVO

Limoncello Spritz

Aperol Spritz

Campari Spritz

Hugo Spritz

Passion fruit Spritz

Venetian Spritz

Sarti Spritz

Martini Royale

Kir Royale

Bellini

any for

Mimosa

10.50

Martini on the Rocks

6.50

(Red, Extra dry, White)

COCKTAILS

Whiskey Sour (Bourbon/Scotch)	11.5
Amaretto Sour	11.5
Espresso Martini/Decaf	12
Baileys and chocolate Martini	12.5
Dirty Martini	11.5
Martini Cocktail	11.5
Porn Star Martini	12.5
Black/White Russian	11.5
Mojito Classic	12
Negroni Sour	11.5
Negroni Classic/Sbagliato	12
Spicy Margarita	11.5
Classic Margarita	11.5
Limoncello Mule	11.5
Sex on the Beach	11.5
Basil Gimlet	11
Caipirinha	11
Old fashioned	11

GIN AND TONIC

Hendrick's

Tanqueray 10

Tanqueray Blackcurrant

Strawberry Beefeater Pink

Whitley Neill:

(Rhubarb & Ginger, Raspberry, Blackberry)

0% Gin:

(Tanqueray Dry, Rhubarb and Ginger Whitley Neill)

single shot £5 double shot +3.5

Gin Mare

Acque Verdi

single shot £6 double shot +3.5

Fever-Tree:

Indian, Light, Mediterranean, Elderflower,

Ginger Beer, Ginger Ale

2.8

BEERS

Peroni "Capri"	5.5
Menabrea	5.5
Ichnusa	5.5
Oxiana Session IPA	7
Peroni Alcohol Free	5
Peroni Gluten Free	5.5

SOFT DRINKS

Coca Cola / Diet Coke 33cl	3.5
Polara Siciliana 33cl	3.5
<i>Limonata, Blood Orange or Chinotto</i>	
Fruit Juice 250ml	5.5
<i>Apple, pineapple, orange, peach</i>	
Still Water 75cl	2.5
Sparkling Water 75cl	2.5
Crodino	5.5
Sanbitter Rosso	5.5
Mocktails:	7
<i>(virgin mojito, sex on the beach, aperol, hugo, campari)</i>	

25.

SPIRITS

single shot

Rum Bacardi Carta Blanca	4.5
Rum Kraken spiced	5
Rum Don Papa	6
Tequila Jose Cuervo Gold	5
Strawberry Tequila Rose	6
J. Walker Black Label	5
Monkey Shoulder	5
Maker's Mark	5
Absolut Vodka	4.5
Absolut Vanilla	4.5

double shot +3.5

DIGESTIVES

all served double 50ml

Amaretto Disaronno	6.5
Amaro Montenegro	6.5
Amaro Dente di Leone	7.5
Vecchio Amaro del Capo	6.5
Vecchia Romagna "Etichetta Nera"	7
Grappa Bianca Veneta	7.5
Baileys	5.5
Sambuca Anniversario (Lucano)	5
Limoncetta di Sorrento	6.5
Crema di Limoncello	5

