

APERITIVO MILAN STYLE

In Milan, when the clock ticks over to 6pm and the sun starts to sink slowly, something rather magical happens. the chink of ice in a cocktail shaker heralds the aperitivo hour - a time when locals gather to chat, clink glasses and savour a few delicious nibbles.

Prosecco Asolo Superiore, £9.50

This single vintage is made from hand selected grapes from their very best vineyards. It is elegantly refreshing and packed full of flavour. The Superiore is slightly richer than the Prosecco Spumante, offering lively floral and apple notes. It is beautifully crisp and fresh, with an elegant finish.

Campari Soda, £12

Iconic Italian classic "aperitivo" first created in 1932 and is considered the first pre-mixed drink in the world and has always been presented in its signature bottle that was designed in the 30s by Fortunato Depero.

Bellini, £12

Prosecco and peach purée. Classic Venice Cocktail

Aperitivo Spritz Berto, £13.50

Made by infusing spirit with orange peel, rhubarb and gentian, this is light and fresh.

Negroni, £13.50

Barrel aged made with a combination of vermouth rosso, dry gin and bitters. Smooth and rich it offers notes of bittersweet herbs, aromatic gin and zesty orange.

Berto Old Tom Gin & Tonic £13.50

A fragrant, aromatic Old Tom gin from Quaglia Berto, made using an array of vacuum-distilled botanicals including juniper, elderflower, sage, rose and wormwood.

NON-ALCOHOLIC

Ume Soda, £5.50

Japanese ume syrup from small farm in Kiushu prefecture mixed with soda.

Crodino, £12

It is a light sparkling Italian non-alcoholic aperitif made with aromatic herbs, which takes its name from Crodo, a small town located in the Piedmont region of North West Italy, where it has been produced and bottled since 1964.

Jukes 6, £12

Alcohol free. Plant-based. Ideal for food pairing Jukes 6 is black fruit-themed with a deep, earthy, spicy feel and a mellow, long and savoury finish.

Wild Idol, sparkling wine, 125ml glass £13

White has a beautiful pale straw hue and is bursting with zesty green apples and aromas of white peach and honeyed melon, finished with soft, fine bubbles. Vegan, gluten-free and low calorie, it is hand-crafted using wine-making techniques with a blend of fragrant Müller-Thurgau grapes, for an authentic non-alcoholic wine alternative.

NIBBLES

Smoked Almonds	. £7
Wild Olives and Music Paper Bread	£8.50

Wine bottles from £40, please scan QR code, to browse our selection A discretionary service charge of 12.5% will be added to your bill.











VINO DEL GIORNO - WINE OF THE DAY - BY THE GLASS 125ml

Prosecco, White, Red	£9.50
Sake	£9.50
Wine and Sake Flight (3 glasses)	. £28

WHITE BY THE GLASS

Pinot Grigio, Andrian £14.50

A smooth, refined Pinot Grigio from Cantina Andriano, one of the oldest cooperatives in Italy's Alto Adige. Aromas of pear, white melon and citrus are followed onto the palate, with the finish displaying spicy apple and tart lemon curd.

Luciano Ercolino Fontana della Loggia Irpina Falanghina Organic, Campania, £14.50

Citrusy notes, lime, grapefruit and kiwi. Delicate floral scents, of jasmine in particular, create a complex and lingering bouquet. Intense minerality.

Vermentino Antonella Corda, Sardegna, £16

The nose is fragrant and intense with aromas of peach and tropical fruit with aromatic hints of sage and capers. The aromas carry on to the palate where the refreshing acidity brightens the wine. The finish is long and lingering.

Kreuth Chardonnay, Cantina Terlano, £20

Kreuth chardonnay offers a fine acidity, creamy structure and an elegant play of aromas. Thanks to its complexity and mineral note, this powerful chardonnay from the Terlano doc area is a very long-lived wine.

RED BY THE GLASS

Zola, Negroamaro, Puglia £14.50

This wine is ruby red in colour. On the nose, it has intense aromas of cherry, plum and pomegranate with sweet spice and Mediterranean herbs. This wine has good structure with supple fruit on the palate and bright acidity on the finish.

Dolcetto d'Alba Vajra, Piemonte £17

It is a vibrant deep purple in colour. The nose opens with notes of black cherry, blueberry, violet, liquorice and fresh thyme. The palate is bursting with blueberries and fresh plums, with a refreshing acidity that makes it a great accompaniment to food. It has a very refined tannic texture with a touch of menthol. The finish is elegant with a lovely almond note.

Barolo Giovanni Rosso, Piemonte, £25

A concentrated nose with violet, roses and tightly packed cherry. This fresh and bright Barolo has ripe but firm tannins that give it a fine structure.

CRAFT BEER

Italian lager 330ml, £7

Menabrea Bionda is a pale lager from Italy with an alcohol by volume (ABV) of 4.8%. It has a complex flavor with notes of citrus, bitter tones, floral, fruity undertones, malty, and hoppy.

SOFT DRINKS

San Benedetto Sparkling water 500ml, £5

San Benedetto was arguably the original favourite of the Republic of Venice, in vogue with aristocratic Venetian families during the Renaissance. The water, tapped at the surface in ancient times, is now drawn from 1,000 feet below ground to ensure that all its original features are unchanged, and unadulterated; the water trickles to its source from the glaciers of the Dolomites.

San Pellegrino Lemonade 330ml, £5

Smooth on the palate and with 30% less sugar than similar sugar sweetened beverages, San pellegrino Limonata is a delicately balanced lemon drink with fresh and tart notes that linger in the mouth, with the perfect sweet touch to end.

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