

COFFEE AND TEA

Espresso <i>32kcal</i>	3.5
Double espresso <i>65kcal</i>	4
Americano <i>65kcal</i>	4
Latte <i>164kcal</i>	4
Flat white <i>131kcal</i>	4
Macchiato <i>59kcal</i>	3.5
Cappuccino <i>112kcal</i>	4
Double macchiato <i>104kcal</i>	4
Hot chocolate <i>539kcal</i>	4
Mocha <i>387kcal</i>	4
Earl grey	4
English breakfast tea	4
Green tea	4
Fresh mint tea <i>10kcal</i>	4
Lemon & ginger	4



BAR MENU

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BAR SNACK

Olive di Nocellara (VG)

Nocellara olive 245kcal

4.5

Arancini all'arrabbiata (V)

Spicy tomato arancini 807kcal

8.5

Bruschetta al pomodoro (VG)

Tomato & basil bruschetta 202kcal

7

Calamari fritti

Deep fried calamari & salsa verde 702kcal

9.5

SOFT DRINK

Coke / Diet Coke /Coke Zero	<i>168kcal/2kcal/0.3 Kcal</i>	4
Fever Tree Lemonade	<i>50kcal</i>	4
Fever Tree Soda		4
Fever Tree Tonic	<i>40kcal</i>	4
Fever Tree Mediterranean Tonic	<i>72kcal</i>	4
Fever Tree Elderflower Tonic	<i>38kcal</i>	4
Fever Tree Light Tonic	<i>30kcal</i>	4
Fever Tree Ginger Ale / Ginger Beer	<i>48kcal/80kcal</i>	4
Apple Juice	<i>90kcal</i>	4
Pineapple Juice	<i>103kcal</i>	4
Cranberry Juice	<i>158kcal</i>	4
Orange Juice	<i>90kcal</i>	4
Tomato Juice	<i>35kcal</i>	4
Grapefruit Juice	<i>33kcal</i>	4
Lychee Juice	<i>35kcal</i>	4
Crodino	<i>61kcal</i>	6
Red Bull	<i>115kcal</i>	6
Red Bull sugar free	<i>8kcal</i>	6
Red Bull tropical edition	<i>115kcal</i>	6

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RED WINE

Merlot Sanvigilio, Trevenezie, <i>Veneto</i>	32
Nero d'Avola, Da Vero, <i>Sicily</i>	36
Susumaniello, Serranova, <i>Apulia</i>	42
Negroamaro Primitivo, Versante Vallone, <i>Apulia</i>	40
Chianti Colli Fiorentini, Uggiano, <i>Tuscany</i>	45
Nebbiolo Alasia, <i>Piedmont</i>	47
Dolcetto d'Alba, Pian Balbo, <i>Piedmont</i>	53
Aglianico, Villa Raiano, <i>Campania</i>	56
Barbera d'Alba 'Costa Bruna', <i>Piedmont</i>	60
Rosso di Montalcino, Campogiovanni, <i>Tuscany</i>	65
Valpolicella 'Morandina', Pra, <i>Veneto</i>	66
Barbaresco, Alasia, <i>Piedmont</i>	70
Chianti Classico 'Il Grigio', San Felice, <i>Tuscany</i>	90

FINE RED WINE

Barolo Bussia, Dardi Le Rose, <i>Piedmont</i>	120
Amarone della Valpolicella, Montresor, <i>Veneto</i>	130
Brunello di Montalcino, Campogiovanni, <i>Tuscany</i>	155
Bolgheri Superiore, Bell' Aja, <i>Tuscany</i>	157
Darmagi, Gaja, <i>Piedmont</i>	480

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SIGNATURE COCKTAILS

Alchimia dell'Ambra

Dalmore 12, Adriatico amaretto, honey, lemon juice
14

Tiramisú Martini

Ciroc vodka, kalhua, baileys, Adriatico amaretto, coffee, caramel syrup
15

Rum & Star

Brugal 1888, Graham's 10YO, Sambuca, simple syrup, egg white
14

Monkey 75

Monkey47, pour lime puree, simple syrup, Durello prosecco
13

Explorer's Elixir

Belvedere vodka, Havana7, Explorer mezcal, Tanqueray10, lime juice, vanilla syrup, cherry syrup, angostura bitter
16

Frostbite Mule

Absolut vanilla vodka, St-Germain liqueur, lime juice, ginger beer
12

Velvet Sour

Singleton12YO, Courvoisier, Remy Martin VSOP, lemon juice, simple syrup, egg white
15

Pink Negroni

Malfy orange gin, N3 gin, Italicus, Campari
12

Winter Wonderland

Casamigos tequila, Sipsmith gin, Creme de cacao, lemon juice, maple syrup, milk, cinnamon, nutmeg
16

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UNFORGETTABLE CLASSICS

Aperol Spritz

Aperol, Durello prosecco, soda
13

Negroni

Tanqueray, Martini rubino, Campari
12

Daiquiri

Havana3, lime juice, simple syrup
12

Espresso Martini

Ketel one vodka, kalhua, coffee, vanilla syrup
12.5

Tanqueray10 Martini

Tanqueray10, Lillet Blanc
13

Margarita

El Jimador tequila, Cointreau, lime juice
13

Manhattan

Woodford reserve, Martini rubino and/or Martini ambrato
15

Mojito

Havana3, lime, mint, sugar
15

Moscow Mule

Ciroc vodka, lime juice, ginger beer
13

Old Fashioned

Makers Mark, angostura bitter, brown sugar
13

WHITE WINE

Pinot Grigio, Cavit, <i>Trentino</i>	32
Verdicchio Molino, Monte Schiavo, <i>Marche</i>	42
Gavi di Gavi, Alasia, <i>Piedmont</i>	48
Soave 'Otto', Pra, <i>Veneto</i>	50
Vermentino, Tarra Noa, <i>Sardinia</i>	52
Ribolla Gialla, Vidussi, <i>Friuli</i>	55
Greco di Tufo, Villa Raiano, <i>Campania</i>	58
Etna Bianco 'San Nicolo', Nicosia, <i>Sicily</i>	60
Pinot Grigio, Rulendis, <i>Trentino</i>	65

ROSÉ WINE

Pinot Grigio Rose', Trevenezie, <i>Veneto</i>	32
Negroamaro Rosato, Versante Vallone, <i>Apulia</i>	38
Bardolino Chiaretto, Montresor, <i>Veneto</i>	45

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WINE BY THE BOTTLE

PROSECCO

Prosecco, Le Dolci Colline, *Veneto* 46

Prosecco Rosé, Le Dolci Colline, *Veneto* 56

CHAMPAGNE & SPARKLING WINE

Piper-Heidsieck Brut, *France* 79

Piper-Heidsieck Rosé, *France* 100

Piper-Heidsieck Blanc de Blanc, *France* 135

Piper-Heidsieck, 2018, *France* 125

Nyetimber Classic Cuvée, *England* 79

Nyetimber Blanc de Blanc, *England* 110

Lanson Brut Rosé, *France* 100

Lanson Blanc de Blanc, *France* 135

Lauren Perrier Cuvée Rosé, *France* 145

Ruinart Blanc De Blanc Brut, *France* 160

Lanson Noble Brut, 2004, *France* 230

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NON-ALCOHOLIC COCKTAILS

Crodino Spritz

Caleno Dark & Spicy, Crodino, lemon juice, blood orange syrup, bergamot soda
8

Spice Glow

Caleno Light & Zesty, Everleaf mountain, orgeat syrup, apple juice, cranberry juice, cinnamon, clove, juniper berry
8

Woodland Fizz

Everleaf forest, grapefruit juice, lemon juice, honey, Italian blood orange soda
7

Nogroni

Crodino, cranberry juice, grenadine syrup
8

Virgin Piña Colada

Pineapple juice, coconut syrup, lime juice
8

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G&T

Tanqueray & tonic	13
Arbikie 'Nadar' gin & slimline tonic	13
N.3 London Dry & mediterranean tonic	14
Monkey 47 & elderflower tonic	19
Botanist gin & slimline tonic	14
Tarquins Rhubarb and Raspberry & slimline tonic	14
Sipsmith gin & elderflower tonic	14
Tanqueray10 & mediterranean tonic	15.5
Roku gin & elderflower tonic	15

RED WINE

	175ml	500ml
Merlot Sanvigilio, Trevenezie, <i>Veneto</i>	7	18
Nero d'Avola, Da Vero, <i>Sicily</i>	8	20
Nebbiolo, Alasia, <i>Piedmont</i>	10.5	31
Susumaniello, Serranova, <i>Apulia</i>	11.5	34
Chianti Colli Fiorentini, Uggiano, <i>Tuscany</i>	13	39

FINE RED WINE

	175ml
Barbaresco, Alasia, <i>Piedmont</i>	19.5

DESSERT WINE

	75ml
Graham port 10yr	13

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WINE BY THE GLASS

SPARKLING WINE

	125ml
Prosecco, Le Dolci Colline, <i>Veneto</i>	10
Prosecco Rosé, Le Dolci Colline, <i>Veneto</i>	12
Piper-Heidsiek Brut, <i>France</i>	14
Piper-Heidsiek Rose, <i>France</i>	17

WHITE WINE

	175ml	500ml
Pinot Grigio, Cavit, <i>Trentino</i>	8	23
Gavi di Gavi, Alasia, <i>Piedmont</i>	10	31
Verdicchio Molino, <i>Marche</i>	10.5	32
Vermentino, Tarra Noa, <i>Sardinia</i>	13	39
Pinot Grigio, Rulendis, <i>Trentino</i>	13	37

ROSE WINE

	175ml	500ml
Pinot Grigio Rosé, Sanvigilio, <i>Lombardy</i>	8	18.5
Negroamaro Rosato, Versante Vallone, <i>Apulia</i>	10	27

BEER

Peroni	5
Peroni gluten free	5
Peroni 0.0% <small>73kcal</small>	4.5
Citra pale ale 0.5%	6
Aspall cider	6
Noam	8
Peroni ½ pint	4
Peroni pint	7

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GIN

Tanqueray	9.5
Tanqueray10	12.5
Malfy Originale	10.5
Malfy lemon	10.5
Malfy orange	10.5
Malfy grapefruit	10.5
Arbikie 'Nadar' gin	10
Mirabeau dry rose	9.5
Hendricks	11
Hendricks Neptunia	11
N.3 London dry	11
Cambridge truffle gin	18
Roku gin	12
KiNoBi	12.5
Botanist gin	11
Tarquins Cornish dry	11
Tarquins rhubarb & raspberry	11
Sipsmith dry	11
Gin Mare	15
Ginepraio	12.5
Monkey 47	16

COGNAC AND CALVADOS

Remy Martin VSOP	10
Remy Martin XO	33
Remy Martin 1738 Accord Royal	13
Baron de Sigognac VSOP	13
Baron de Sigognac 10yo	12
Calvados Domain Dupont	15

TEQUILA

El Jimador blanco	8
El jimador reposado	9
Kah blanco	12
Kah Reposado	15
Casamigos blanco	15
Don Julio blanco	15
Don Julio reposado	16
Don Julio anejo	17
Don Julio 1942	48

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SCOTCH AND IRISH WHISKEY

Jameson	9
Slane	9
Johnnie Walker Black label	9
Johnnie Walker Gold label	16.5
Glenlivet 12yo	10.5
Fettercairn 12yo	12
Laphroaig 10yo	11
Macallan 12yo	17
Macallan 15yo	33
Talisker 10yo	11
Glenmorangie 10yo	11
Lagavulin 16yo	18
Jura 10yo	12
Jura 12yo	12.5
Dalmore 12yo	13

MEZCAL

Mezcal Amores 'Espadin'	13
Mezcal 'Ilegal'	13.5
Lost Explorer Mezcal	15

VODKA

Ketel One	9
Chase Potato vodka	9.5
Belvedere	10
Sauvella	11
Absolut vanilla	9
Absolut citron	9
Absolut raspberry	9
Arbikie 'Nadar' vodka	11
Ciroc limonata	12
Ciroc red berry	12
Ciroc summer citrus	13
Crystal head	18
U'luvka	12
Haku vodka	14

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RUM

Havana 3yo	9
Havana 7yo	10
Havana anejo club especial	9
Havana spiced	9
Havana Seleccion de Maestros	15
Diplomatico reserva	13.5
Flor de Cana 12yo	10
Damoiseau	9
Brugal 1888	15
Santa Teresa 1796	15
Zacapa Solera 23	17
Plantation XO	18

LIQUEURS

Limoncello Luxardo	6.5
Molinari sambuca	6.5
Adriatico amaretto	8
Adriatico amaretto bianco	8

BOURBON

Jack Daniels	9
Jack Daniels honey	9
Jack Daniels apple	9
Jack Daniels Gentleman Jack	12
Jack Daniels Single Barrel	14
Maker's Mark	10
Maker's Mark D&D	15
Bulleit bourbon	10
Bulleit rye	10
Bulleit 10yo	13
Woodford reserve	12
Woodford reserve rye	14
Woodford double oaked	16

JAPANESE WHISKEY

Suntory Toki	10
The Hakushu	18

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