

## FROM THE FAMILY VINEYARD

Start your meal right with a glass of our rich and full-bodied Aglianico, straight from the Meola vineyard in Benevento.

Don't forget to try our homemade Limoncello & Meloncello – for the perfect digestif.



## VINO ROSSO

**Aglianico, Vino Di Famiglia** 6.5 | 24

Produced by Rossella Restaurant on the family vineyard in Ponte, full bodied earthy and rich with aromas of ripe black fruit and smoky notes

**House Red Wine** 4.5 | 17

Please ask your waiter about this month's selection

**Primitivo Salento, Boheme** 5 | 19

Aroma of plums & strawberry jam, with a fine aroma of cracked black pepper

**Merlot Veneto, Le Vigne** 5.5 | 21

bright, light and friendly, offering a mouthful of cherries, plums and red berries

**Barbera Amonte, Volpi** 6 | 22

Deliciously fruity with notes of blueberries, cherries & raspberries, robust with a lasting finish

**Chianti Castellani, Riserva** 7.5 | 25

A mass of red fruit, like a bowl filled with cherries, raspberries and blackberries, complemented by a perfume of flowers

## VINO ROSÉ

**Rosato, Connubio** 5 | 19

Fresh and light with an intensely berry character

**Pinot Grigio Blush, Il Sospiro** 6 | 22

Light, dry & crisp, with a delicious balance between zingy citrus & fruity red berry flavours

## VINO BIANCO

**House White Wine** 4.5 | 17

Please ask your waiter about this month's selection

**Trebbiano, Rubicone Rometta IGT** 5 | 19

fragrant with white flowers, followed by a mouthful of juicy pear and white peach

**Pinot Grigio, Via Nova** 5.5 | 21

Lemony on the nose, with a delicious balance in the mouth. Dry white with a gorgeous lingering finish

**Cortese Amonte, Volpi** 6 | 22

Light & crisp with delicate citrus fruit aromas & nuances of freshly mown grass & almonds

**Sauvignon Blanc, Molino A Vento** 7.5 | 26

Intensely aromatic with notes of mint, herb and a mouthful of tropical fruit and Sicilian lemons

**Gavi di Gavi, La Minaia** 8.5 | 27

Aromas of acacia and white peach, flicks the nose with wild herb, then settles on the tongue in a swirl of apple, lemon and melon

## FRIZZANTI

**Prosecco** 6.5 | 24

Fruity, intense & yet elegant. Scents of golden apples come through a floral background

**Prosecco Rose, Millesimato** 8.5 | 27

A beautiful fresh and light sparkling rosé which offers hints of strawberries alongside the creamy mousse and a crisp finish

## COCKTAILS

**Aperol Spritz** 8

Italy's favourite cocktail, 3 parts Prosecco, 2 parts Aperol & a splash of soda water

**Rossini** 7

This gorgeous red bellini hails from Venice. It's made with strawberry puree & Prosecco

**Homemade Limoncello & Meloncello** 4

Created on our family farm in Benevento this recipe has been handed down from generation to generation



**Negroni** 8

Negroni is the ultimate Italian cocktail. Invented in Florence, made from gin, sweet vermouth & Campari

**Espresso Martini** 8

The famous Espresso Martini is part Vodka, part Coffee liquor & part espresso



## BOTTLED BEER

**Peroni Red Label** 3

**Birra Morretti** 3.5

**Birra Ichnusa** 4

**Messina Cristalli di Sale** 4

## SPIRITS & LIQUEUR

All doubles are charged at £3 extra.

### COGNAC

Courvoisier	6
Hennessy	5.5

### RUM

Malibu	5.5
Mount Gay Rum	5.5
Bacardi White Rum	5.5

### WHISKEY & SCOTCH

Jack Daniels	5.5
Makers Mark	6
Highland Park	6.5

### BRANDY

Three Barrels	6
Vecchia Romagna	5.5

### LIQUEURS

Tia Maria	5.5
Amaretto Disaronno	5.5
Baileys Cream 50ml	6
Cointreau	5.5
Strega	5.5
Grappa Julia	5.5

### GIN

Bombay Sapphire	5.5
Hendricks	6
Malfy Italian Gin	6.5

### VODKA

Smirnoff Red Label	5.5
Grey Goose	6

## COFFEE & TEA

Espresso, Double + £1	2.5
Macchiato, Double + £1	2.5
Americano	3.5
Cappuccino   Latte   Flat White	3.5
Peppermint   Green   English Breakfast   Earl Grey	3
Hot Chocolate   Mocha	4

## APERITIVI & DIGESTIVI

Antica Sambuca   Amaro Averna   Fernet Branca Amaro Montenegro   Cynar   Grappa Julia	5.5
Martini Dry   Martini Rosso   Campari Bitters Crema All'Uovo (all 50ml)	6
Aperol (50ml)	6.5

## SOFT DRINKS

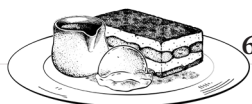
Crodino	1.5
San Bitter Rosso	1.5
Santal Juices: Orange, Apple, Pear or Peach	2
Italian Iced Tea: Peach or Lemon	2
San Pellegrino: Lemon, Orange, Blood Orange or Grapefruit.	2
Soda or Tonic Water	2
Ginger Beer	2.5
Still or Sparkling Water 850ml	3

## DESSERTS

Try a glass of our house dessert wine 8

Homemade Tiramisu **V** 6.5

Tiramisu with Tia Maria, Amaretto & a scoop of vanilla gelato



Classic Affogato **V** 5

Vanilla gelato topped with a shot of hot espresso



Add Tia Maria for £4

Chocolate Mousse Cake **V** 6

Chocolate mousse enriched with hazelnuts on a sponge base and covered with a layer of cocoa served with a scoop of vanilla gelato

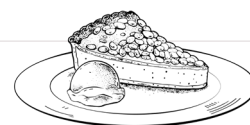


Traditional Cannolo 2

Traditional Sicilian aromatic rolled wafer filled with ricotta cream and chocolate drops, finished with candied orange & icing sugar

Torta della Nonna **V** 6

Shortcrust pastry filled with creme patisserie & covered with almonds & pine nuts. Served with a scoop of vanilla gelato



Tagliere di Formaggi **V**

Please ask your server about our selection of cheese. All are charged per 100g

Chocolate Brownie **VG**

Dark chocolate brownie with a scoop of chocolate sorbet

## GELATO & SORBETS

Selection of real Italian gelatos & sorbets

1 Scoop	2.5
2 Scoops	4.5
3 Scoops	6
All Other Scoops	2



**V** Vegetarian **VG** Vegan **GF** Gluten Free

If you suffer from a food allergy or intolerance, please let the manager know upon placing your order.

Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.