



## DRINKS

[www.celinos.com](http://www.celinos.com)

## Prosecca

175ml 250ml

PROSECCO TREVISO D.O.C. CA' DI RAJO 11%  
*San Polo di Piave. Veneto. (Grape: 100% Glera)*

8.5

PROSECCO SUPERIORE VALDOBBIADENE CONEGLIANO MILLESIMATO D.O.C.G. CA' DI RAJO 11%  
*San Polo di Piave. Veneto. (Grape: 100% Glera)*

8.95

PROSECCO D.O.C. TREVISO ROSÉ MILLESIMATO BRUT CA' DI RAJO 11%  
*San Polo di Piave. Veneto. (Grape: 95% Glera 5% Pinot Noir)*

8.95

## Champagne

CHAMPAGNE DELAMOTTE BRUT NV 11% *Half Bottle 375ml 39*  
*(Chardonnay 60%, Pinot Noir 35%, Pinot Meunier 5%)*

14

## White

ISOLA DEI NURAGHI ROSSO I.G.T. CANTINA DI DOLIANOVA 12.5%  
*Dolianova. Sardegna. (Grape: Vermentino, Nuragus and other native white grapes)*

5.95

7.95

PINOT GRIGIO DELLE VENEZIE D.O.C. CA' DI RAJO 13%  
*San Polo di Piave. Veneto. (Grape: 100% Pinot Grigio)*

7.2

9.5

PINOT GRIGIO DELLE VENEZIE VEGAN PALADIN DOC 13%  
*Pordenone. Veneto. (Grape: 100% Pinot Grigio)*

7.2

9.5

SAUVIGNON BLANC TREVENEZIE I.G.T. CA' DI RAJO 13%  
*San Polo di Piave. Veneto. (Grape: 100% Sauvignon Blanc)*

7.2

9.5

CHARDONNAY VENEZIA D.O.C. CA' DI RAJO 13%  
*San Polo di Piave. Veneto. (Grape: 100% Chardonnay)*

7.2

9.5

## Rosé

ISOLA DEI NURAGHI ROSÉ I.G.T. CANTINA DI DOLIANOVA 12.5%  
*Dolianova. Sardegna. (Grape: Cannonau and other native red grapes)*

5.95

7.95

PINOT GRIGIO ROSÉ VEGAN D.O.C. CASA PALADIN 13%  
*Pordenone. Veneto. (Grape: 100% Pinot Grigio)*

7.5

9.8

## Red

ISOLA DEI NURAGHI ROSSO I.G.T. CANTINA DI DOLIANOVA 13%  
*Dolianova. Sardegna. (Grape: Cannonau and other native grapes)*

5.95

7.95

MONTEPULCIANO D'ABRUZZO D.O.C. MONTORI 14%  
*Chieti. Abruzzo. (Grape: 100% Montepulciano D' Abruzzo)*

7.2

9.2

CABERNET SAUVIGNON D.O.C. VENEZIA CA' DI RAJO 13%  
*San Polo di Piave. Veneto. (Grape: 100% Cabernet Sauvignon)*

7.2

9.5

AGLIANICO - PRIMITIVO I.G.T. DUCA DI SARAGNANO 13.5%  
*Salento. Puglia. (Grape: 50% Aglianico, 50% Primitivo)*

7.5

9.8

## APERITIFS

**APEROL SPRITZ** 9  
*Aperol, Prosecco and soda*

**NEGRONI** 9  
*Gin, Campari and Martini Rossi*

**WALNUT NEGRONI** 9  
*Gin, Campari and Walnut liquor*

## COCKTAILS

**AMARETTO SOUR** 9  
*Amaretto Disaronno, Orgeat, Lemon & Egg White*

**COSMOPOLITAN** 9.5  
*Vodka, Cointreau, Lime & Cranberry Juice*

**FRENCH MARTINI** 9.5  
*Stoli Razberi, Chambord and pineapple juice*

**PORN STAR MARTINI** 9.95  
*Vanilla Vodka, Passoa, passionfruit and pineapple juice, served with a shot of prosecco on the side*

**SALTED CARAMEL ESPRESSO MARTINI** 9.5  
*Stoli Salted Karamel, Kalhua, Caramel & Espresso*

**MARGARITA** 9  
*Tequila, Triple Sec & lime juice served in a salt rim glass*

**MOJITO** 9  
*White rum mixed with fresh lime juice, sugar and mint leaves topped with soda*

**OLD FASHIONED** 9.95  
*Bourbon or Rum and Angostura Bitters made the old fashioned way*

**PINA COLADA** 9  
*Coconut Rum, Milk & Pineapple Juice (Served Frozen)*

**ZOMBIE** 11  
*Three different dark rums with passionfruit and pineapple juice. Served on fire!!*

## DAIQUIRIS

**CLASSIC** 9  
*White Rum, lime and sugar*

**RASPBERRY** 9.5  
*White Rum, Chambord, raspberry, lime and sugar (straight up or frozen)*

**STRAWBERRY** 9.5  
*Strawberry infused Rum, lime and sugar (straight up or frozen)*

**PASSIONFRUIT** 9.5  
*White Rum, Passoa, passionfruit, lime and sugar (straight up or frozen)*

**BANANA** 9.5  
*Dark Rum, Banana Liqueur, Fresh Banana, Lemon & Caramel (Served Frozen)*

## SPRITZ

**APEROL SPRITZ** 8.5  
*Aperol, Prosecco and soda*

**CAMPARI SPRITZ** 8.5  
*Campari, Prosecco and soda*

**LEMONCELLO SPRITZ** 9  
*Lemoncello, Prosecco and soda*

**HUGO SPRITZ** 9  
*St.Grmain liquor, Prosecco, soda and fresh mint leaves*

**CYNAR SPRITZ** 9  
*Cynar, white wine, and soda*

**PINK SPRITZ** 8.5  
*Aperol, Prosecco, pink grapefruit and soda*

**VIRGIN SPRITZ** 5  
*Orange juice, crodino and soda*

## GIN BAR

Prices in this section include a double measure (50ml) of gin, a Fever Tree mixer and garnish

*Scottish Gins 50ml*

**THE BOTANIST** 46% 9.95  
*Floral with 31 botanicals, 22 native from Islay*  
**Garnish:** with Mint and Lime

**BOË VIOLET GIN** 41.5% 9.5  
*Delicate taste of violets, light, beautiful colour and aroma*  
**Garnish:** with Raspberries

**EDINBURGH GIN RHUBARB & GINGER** 20% 9.95  
*Sweetness balanced with warming spice such as lemongrass, cardamom and candied ginger*  
**Garnish:** with Ginger

**HENDRICK'S GIN** 41.4% 9.95  
*Sweet and floral aromas from Cucumber and Rose*  
**Garnish:** with Cucumber

*Around the World Gins 50ml*

**BROCKMAN'S GIN** 40% 9.95  
*Smooth with notes of blueberry, blackberry and coriander*  
**Garnish:** with Grapefruit and Blueberries

**GIN MARE** 42.7% 9.95  
*With a combination of Arbequina olive, basil, rosemary and thyme this gin exports the very essence of the Mediterranean sea.*  
**Garnish:** with Rosemary & Olives

**GORDON'S PREMIUM PINK** 37.5% 9.5  
*Refreshing with natural sweetness of raspberries and strawberries*  
**Garnish:** with Strawberries

## FEVER TREE

200ml

Tonic Water / Light Tonic / Elderflower Tonic / Aromatic Tonic / Mediterranean Tonic / Ginger Beer / Ginger Ale

# WINE BY THE BOTTLE



## PIEMONTE

Bottle

### White

**GAVI DEL COMUNE DI GAVI D.O.C.G. "I RONCHETTI" MARCO BONFANTE** 13.5% 31  
A dry white wine with fruity aromas and great structure. A classy white wine. Excellent with any starter, pizza and pasta. Very good with fish. Comune di Gavi. Piemonte.  
(Grape: 100% Cortese)

**PIEMONTE VIOGNIER D.O.C. PICO MACCARIO** 12.5% 28  
Pale straw yellow colour. Good body, good structure. Intense scents of exotic fruits. Very good with all seafood and fish, excellent with soft cheese and white meats but can also accompany the whole meal. Asti. Piemonte.  
(Grape: 100% Viognier)

### Red

**BARBERA D'ASTI STELLA ROSSA D.O.C. MARCO BONFANTE** 14% 29  
Purple red colour with violet hues. Aroma of red fruit, cherry, blackcurrant and vanilla. Dry, full bodied, well rounded and a good acidity. Great with any pasta dishes, game, cold meat and medium aged cheese. Nizza Monferrato. Piemonte.  
(Grape: 100% Barbera d'Asti)

**BAROLO D.O.C.G. MARCO BONFANTE** 14.5% 49  
Clear ruby red with garnet reflections. Bouquet of violet, coffee and tobacco. Dry, delicate, round, full bodied and harmonious. Very good with red meat, braised meat, game and very mature cheese. Barolo. Piemonte. (Grape: 100% Nebbiolo)

## VENETO

Bottle

### White

**PINOT GRIGIO DELLE VENEZIE D.O.C. CA' DI RAJO** 13% 26  
Fruity aromas of golden apples, pineapple and apricot. Pleasant minerality, medium bodied, dry, elegant and well balanced. Ideal on its own or with light appetizers, soups, fish and light cheeses. San Polo di Piave. Veneto.  
(Grape: 100% Pinot Grigio)

**PINOT GRIGIO DELLE VENEZIE VEGAN PALADIN DOC** 13% 26  
Straw yellow colour, intense and elegant, fruity, dry with notes of acacia flowers and pears. Good body and structure. Very good with fine crustaceans, baked fish oven or grilled fish. Pordenone. Veneto. (Grape: 100% Pinot Grigio)

**SAUVIGNON BLANC TRE VENEZIE I.G.T. CA' DI RAJO** 13% 26  
Aromatic with clear notes of grapefruit and pineapple. Excellent with any fish dishes and pasta with seafood. San Polo di Piave. Veneto. (Grape: 100% Sauvignon Blanc)

**CHARDONNAY VENEZIA D.O.C. CA' DI RAJO** 13% 26  
Refined, complex, intense and elegant with clear notes of Mediterranean bush flowers, tropical fruit, citrus, almond and spices. Perfect with any pizza and pasta dishes. San Polo di Piave. Veneto.  
(Grape: 100% Chardonnay)

**COLLEZIONE "DECUS" LUGANA D.O.C. LENOTTI** 12.5% 32  
Dry white wine, mellow and with good structure. It has an intense fruity bouquet. Produced in limited quantities. Very good with any main course with fish and pasta dishes with rich sauce. Lake Garda. Bardolino. Veneto.  
(Grape: 100% Turbiana)

**BIANCO VENETO "GAJARDO" IGT MONTECROCETTA** 12.5% 28  
Intense straw yellow colour, dry with good structure. Hints of butter, almond, green pepper, tomato leaf and mature fruits. Good acidity and sapidity. Very good with any pizza and seafood dishes. Gambellara. Veneto.  
(Grape: 50% Garganega 25% Durella 25% Sauvignon)

### Red

**CABERNET SAUVIGNON VENEZIA D.O.C. CA' DI RAJO** 13% 26  
Ruby red colour, broad, complex with hints of blackberry, raspberry and cherry. Crisp, dry, slightly tannic and slightly spicy. Perfect with fillet steak, game, pasta with rich sauce and aged cheese. San Polo di Piave. Veneto.  
(Grape: 100% Cabernet Sauvignon)

**ROSSO VENETO "SALBANELLO" VEGAN PALADIN IGT** 12.5% 28  
Bright red wine, it has a fresh vinous scent, with intense notes of currants and raspberry. In the mouth is soft and balanced. Good the, velvety final sensations, particularly fruity. Great to accompany appetizing snacks and traditional Mediterranean dishes especially pasta. Pordenone. Veneto.  
(Grape: 50% Malbec 50% Cabernet Franc)

**BARDOLINO CLASSICO D.O.C. LENOTTI** 12% 26  
Light ruby red colour. Vinous, delicate and fragrant bouquet. Dry, pleasant, aromatic and mellow taste. Bardolino is perfect for every occasion. Lake Garda. Bardolino. Veneto. (Grape: 50% Corvina, 40% Rondinella and 10% Molinara)

# VENETO

Bottle

Bottle

## Red

**VALPOLICELLA CLASSICO D.O.C. LENOTTI** 13% 28  
*Intense ruby red, fine, fragrant, delicately ethereal bouquet, with a hint of bitter almonds. Very good with any pizza and pasta dishes, cold meats and soft cheese. Valpolicella. Veneto.*  
(Grape: 60% Corvina, 35% Rondinella and 5% Molinara)

**ROSSO CARDINALE "MALBECH" I.G.T. MONTECROCETTA** 12.5% 28  
*Medium dry wine. Bright red colour, fresh with intense hints of wild berries fruit. Soft and balanced with velvet final sensations. Perfect with any cheese, pizza and pasta dishes with light sauce. Gambellara. Veneto.* (Grape: 50% Cabernet Sauvignon 50% Malbech)

**RIPASSO VALPOLICELLA D.O.C. CLASSICO SUPERIORE "LE CROSARE" LENOTTI** 14.5% 37  
*Dry, full-bodied and intense red wine, mellowed from the long period of ageing in wooden barrels. Very good with any pasta with rich sauce and cold meat starters, also main course with meat. Bardolino. Veneto.* (Grape: Corvina 70%, Rondinella 25% and Molinara 5%)

**COLLEZIONE "DECUS" VALPOLICELLA RIPASSO CLASSICO SUPERIORE D.O.C. LENOTTI** 14.5% 40  
*Intense ruby red colour with a little garnet red. Intense, fine, fragrant, delicately ethereal with the scents of selected wooden barrels. Dry, full bodied with a long lasting finish. Exceptional with roasts, grilled meat and any mature cheese. Lake Garda. Bardolino. Veneto.* (Grape: 40% Corvina, 40% Corvinone, 20% Rondinella)

**ROSSO VENETO UVE APPASSITE "RONCAIOLO" IGT MONTECROCETTA** 13.5% 36  
*Intense, ruby red colour, dry, full bodied, fruity, with a good flavour of red fruits, blackcurrant and black pepper. Balanced tannins and long lasting. Excellent with steaks, beef and slow cooked roasts. Gambellara. Veneto.*  
(Grape: 50% Cabernet Sauvignon and 50% Cabernet Franc)

**ROSSO VENETO CRU "MARINO" VENEZIA D.O.C. CA' DI RAJO** 14% 42  
*Deep ruby red colour. Notes of cherries, black berries, dew berries and plum. Hints of vanilla, cinnamon, violet and pepper. Very complex, intriguing and luxurious wine, long and lasting aftertaste. Extraordinary pairing with mature cheese, roasts, steaks. San Polo di Piave. Treviso. Veneto.*  
(Grape: 50% Merlot, 30% Cabernet Sauvignon, 20% Raboso del Piave)

**AMARONE DELLA VALPOLICELLA CLASSICO D.O.C.G. LENOTTI** 15.5% 65  
*Full bodied harmonic taste, garnet red colour, amply structured and long on the palate. Full velvety flavour, warm and elegant body. Perfect with any mature cheese, roasted meat and fillet steak. Bardolino. Veneto.* (Grape: 70% Corvina, 25% Rondinella and 5% Molinara)

**AMARONE DELLA VALPOLICELLA CLASSICO SELEZIONE "DI CARLO" D.O.C.G. LENOTTI** 15.5% 90  
*Produced in extremely limited quantities only in the best year from the best red grapes. Dark ruby red in colour, dry, warm, full bodied intense wine. Ethereal, intense and velvety with scent of the selected wooden barrels. Wine for roasts and steaks. Very pleasant with mature cheeses, this exceptional wine needs to be savoured slowly to be appreciated in full. Bardolino. Veneto.*  
(Grape: 70% Corvina, 25% Rondinella and 5% Oseleta)

## Rosé

**PINOT GRIGIO ROSÉ VEGAN D.O.C. CASA PALADIN** 13% 28  
*Fresh, light and dry. Fruity wine with hints of red berry fruits, peach and apple. Excellent as an aperitif. Good combination with any pizza and pasta dishes. Pordenone. Veneto.* (Grape: 100% Pinot Grigio)

**COLLEZIONE "DECUS" CHIARETTO DI BARDOLINO DOC CLASSICO** 12% 30  
*Dry rose wine, fruity, fragrant and light, excellent very cold and suitable for every occasion. Light rose, with tendency to a delicate onion skin color. Fruity, delicate with aroma of peach-blossom. Hilly classic area on the eastern shores of Lake Garda. Bardolino. Veneto.* (Grapes: From red grapes Corvina (40%), Rondinella (40%) and mix of different red grapes (20%))



# FRIULI VENEZIA GIULIA

## White

**FRIULANO COLLI ORIENTALI D.O.C. VILLA LOCATELLI** 12.5% 29  
*Delicate, flowery, especially acacia, peach, pear and almond. Creamy and mineral note. Soft, harmonious, long, warm and well balanced. Very good with cold meats, risotto with fish and mature cheeses. Cormons. Friuli Venezia Giulia.*  
(Grape: 100% Friulano)

## Red

**MERLOT RISERVA RAVOST D.O.C. TENUTA DI ANGORIS** 13.5% 35  
*Ruby red colour with good intensity. Hints of black cherry, blueberry, raspberry, slightly spicy. Dry, medium bodied, savoury and slightly herbaceous. Smooth, harmonious and long lasting. Perfect with roasted chicken, roasted red meat and medium aged cheese. Cormons. Friuli Venezia Giulia.*  
(Grape: 100% Merlot)



# TOSCANA

Bottle

## White

**VERNACCIA DI SAN GIMIGNANO ORGANIC D.O.C.G. CESANI** 12.5% 29  
*Pale yellow colour with greenish reflections. Fruity and fresh with hints of green apple and almonds. Dry, medium bodied with a good aftertaste. Delicate, long on the palate. Excellent with white meat, pizza, pasta and light fish dishes. San Gimignano. Toscana*  
(Grape: 100% Vernaccia di San Gimignano)

## Red

**CHIANTI CLASSICO ORGANIC "SAN SANO" D.O.C. G. CASTELLO DI SAN SANO** 13.5% 29  
*Deep ruby red colour. Intense to the nose, rich in fruity and spicy scents, complemented by a moderate woody component. Soft and pleasant in the mouth with smooth tannin. Very good with any meat dishes, cheese and chicken. Gaiole in Chianti. Toscana.*  
(Grape: 90% Sangiovese 10% Canaiolo)

**CHIANTI CLASSICO RISERVA ORGANIC D.O.C.G. CASTELLO DI SAN SANO** 14% 35  
*Grapes harvested late October. Harmonious, impressive. Dark ruby red in colour with hints of cherry, black cherry and blackcurrant. Slightly spicy with black pepper. Intense, warm, smooth, soft, long and elegant in the mouth. Perfect with meat and ripe cheese. Gaiole in Chianti. Toscana.*  
(Grape: 90% Sangiovese 10% Canaiolo)

**BRUNELLO DI MONTALCINO D.O.C.G. FATTORIA SASSO DI SOLE** 13.5% 69  
*Deep ruby red colour. Fruity, black cherry and strawberry, slightly spicy with notes of tobacco and chocolate. Warm, smooth, gentle tannins, balanced, intense and long lasting. Perfect with fillet steak, any red meat and mature cheese. Montalcino. Toscana.*  
(Grape: 100% Sangiovese Grosso)

# PUGLIA

## Red

**AGLIANICO- PRIMITIVO I.G.T. DUCA DI SARAGNANO** 13.5% 28  
*Bright ruby red colour. The bouquet is reminiscent of the aroma of ripe red fruits, hints of vanilla and tobacco. Very good with meat starters, any pizza with tomato sauce base, pasta, lasagne but also chicken and any steak. Salento. Puglia.*  
(Grape: 50% Aglianico, 50% Primitivo)

**PRIMITIVO PUGLIA ALCHYMIA I.G.T. DUCA DI SARAGNANO** 14.5% 35  
*Dark ruby red colour. Intense aroma, hints of plum and blackberry, notes of chocolate and vanilla. Full bodied and harmonious, very smooth with lots of sweet tannins. Fruity, warm and spicy finish. Excellent with all red meat and cold meats. Salento. Puglia.*  
(Grape: 100% Primitivo)



# SICILIA

Bottle

## White

**GRILLO DI SICILIA D.O.C. POGGIO GRAFFETTA** 13.5% 28  
*Straw yellow colour, delicate yet complex with notes of dried flowers. Warm, fully Mediterranean taste with a very well balanced freshness and acidity. Very good with seafood and fish dishes also any pasta with Mediterranean sauce. Ispica. Sicilia.*  
(Grape: 100% Grillo)

**TERRE SICILIANE INZOLIA 72 FILARA IGT** 13% 26  
*Deep straw yellow colour, intensely fruity aroma with notes of apple, peach, melon, jasmine and honey. Fruity and fragrant on the palate, with good acidity and persistence. Very pleasant with white meats, grilled fish and any pasta dishes. Marsala. Sicily.*  
(Grape: 100% Inzolia)

## Red

**NERO D'AVOLA D.O.C. POGGIO GRAFFETTA** 13.5% 28  
*Thick and intense colour. Aromas of ripe red fruit combined with leather notes. On the palate it is full bodied and velvety with a juicy and soft finish. Very good with any pasta with a rich sauce, roasted meats and mid-aged cheese. Ispica. Sicilia.*  
(Grape: 100% Nero d'Avola)

**NERO D'AVOLA / FRAPPATO 72 FILARA IGP** 13.5% 28  
*Ruby red colour with soft violet reflections, with a complex, intense, spicy aroma with a fruity touch of wild strawberries, cherry, plum, mixed with light hints of red rose. Excellent to accompany complex first courses of meat and fish, white meats, grilled game, risottos and stews. Marsala. Sicily.*  
(Grape: 60% Nero d'Avola 40% Frappato)

**SYRAH D.O.C. POGGIO GRAFFETTA** 13.5% 29  
*Deep dark red colour, rich and complex aroma with notes of black pepper and nutmeg. Rich in the mouth, smooth and well balanced. Perfect with chicken dishes, roasted meats and sheep cheese Ispica. Sicilia.*  
(Grape: 100% Syrah)

**HYSPIA "SUPER SICILIAN" ROSSO I.G.T. POGGIO GRAFFETTA** 14% 30  
*Deep intense red colour, aromas of ripe red berries, full bodied with a velvety touch. Pleasant and fruit-driven finish. Perfect with any pasta dishes and any meat. Ispica. Sicilia.*  
(Grape: Cabernet Sauvignon, Cabernet Franc, Syrah, Petit Verdot)

# SARDEGNA

Bottle

## White

### ISOLA DEI NURAGHI BIANCO I.G.T. CANTINA DI DOLIANOVA 12.5% 23

*Delicate and flowery on the nose. A fresh and lively taste. Dolianova. Sardegna.*

(Grape: Vermentino, Nuragus and other native white grapes)

### VERMENTINO DI SARDEGNA D.O.C. CANTINA DI DOLIANOVA 12.5% 28

*Straw yellow in colour with greenish hues, it is dominated by intense aromas of rosemary, bay leaf, yellow peach and broom flowers on the nose. The palate is soft and well-structured, with an elegant and fruity aftertaste. Excellent with seafood pasta dishes or delicately spiced fish or salads. It is particularly good with shellfish. Dolianova. Sardegna.*

(Grape: 100% Vermentino)

## Red

### ISOLA DEI NURAGHI ROSSO I.G.T. CANTINA DI DOLIANOVA 13% 23

*Ruby red with purple tinges, intense and lingering with hints of woodland berries. Dolianova. Sardegna.*

(Grape: Cannonau and other native grapes)

### CANNONAU DI SARDEGNA RISERVA "CANNONAU" D.O.C. CANTINA DI DOLIANOVA 14% 34

*Dark ruby red in colour with purple reflections, this wine is dominated by fine and elegant aromas of blackberry, plum, gooseberry, graphite and spices on the nose. The palate is incredibly rich, warm and well-structured with good acidity, fine tannins and a pleasant mineral finish. Ideal with cold cuts, it can excellently match important main courses such as beef wellington or a beef fillet with truffle and black pepper sauce. Dolianova. Sardegna.*

(Grape: 100% Cannonau)

## Rosé

### ISOLA DEI NURAGHI ROSÉ I.G.T. CANTINA DI DOLIANOVA 12.5% 23

*Bright rosé with purple tinges. Fresh and fruity on the nose. Light and delicate to taste. Dolianova. Sardegna.*

(Grape: Cannonau and other native red grapes)

# ABRUZZO

Bottle

## White

### PECORINO COLLI APRUTINI I.G.T. MONTORI 14% 26

*Pale straw yellow in colour with greenish reflections, this wine is dominated by alluring aromas of citrus fruit, tropical fruit, white peach, mango with distinct hints of herbs and jasmine blossoms on the nose. Rich, full and fresh in the mouth, it has a long, balsamic taste. Excellent with raw fish and seafood, grilled salmon and king prawns. Chieti. Abruzzo.*

(Grape: 100% Pecorino)

## Red

### MONTepULCIANO D'ABRUZZO D.O.C. MONTORI 14% 26

*Dark ruby with purple hints. To the nose it reveals notes of dried red flowers, balsamic tones, fern, pepper, blackberries and vegetable shades, in a chocolate and tobacco background. The palate is soft, with good freshness and a tannin flavour, in a long spicy finish. Very good with main courses based on red meat, white meat and mature cheeses. Chieti. Abruzzo.*

(Grape: 100% Montepulciano D' Abruzzo)



# MARCHE

## White

### VERDICCHIO DEI CASTELLI DI JESI D.O.C. SANTA BARBARA, STAFANO ANTONUCCI 13% 26

*Pale straw coloured, a nose of lemon zest expands on the palate to include white flowers, light bodied with zesty acidity and fruity finish. Santa Barbara. Ancona. Marche.*

(Grape: 100% Verdicchio)

## PROSECCO

### White

Bottle

#### PROSECCO SUPERIORE VALDOBBIADENE CONEGLIANO MILLESIMATO

29.95

D.O.C.G. CA' DI RAJO 11%

*Superior Prosecco. Bright straw yellow colour with green highlights. Intense and elegant aroma, very good structure with fruity notes. Well balanced, harmonious and pleasant on the palate. Perfect as an aperitif but also with any starter, pasta with seafood, fish and cake or dessert. San Polo di Piave. Veneto.* (Grape: 100% Glera)

#### PROSECCO TREVISO D.O.C. CA' DI RAJO 11%

28.95

*Intense and elegant aroma of acacia flower with notes of green apple, peach and grapefruit. Excellent as an aperitif and also very good with any starter, pizza and pasta. San Polo di Piave. Veneto.* (Grape: 100% Glera)

### Rosé

#### PROSECCO D.O.C. TREVISO ROSÉ MILLESIMATO BRUT

29.95

CA' DI RAJO 11%

*Copper old-rose coloured wine. Persistent perlage. Notes of peach, wild strawberry and a green apple perfume. Fresh, with a good flavour and delightfully soft. Very good with cold meat and any seafood dishes. San Polo di Piave. Veneto.* (Grape: 95% Glera 5% Pinot Noir)

## CHAMPAGNE

### White

#### DELAMOTTE BRUT NV 12.5%

73

*Pale gold in colour, great aromatic purity, laced with citrus, white blossom, lemon zest and mossy notes. Its fresh, creamy mouthfeel is emphasised by the textural delicacy of its mousse. Extended ageing on the lees gives this champagne its unique blend of freshness, balance and depth.* (Chardonnay 60%, Pinot Noir 35%, Pinot Meunier 5%)

#### MOËT IMPÉRIAL N/V 12%

75

(Grapes: Pinot Noir, Pinot Meunier, Chardonnay)

#### VEUVE CLICQUOT CUVÉE N/V 12%

75

(Grapes: Pinot Noir, Pinot Meunier, Chardonnay)

#### DELAMOTTE BLANC DE BLANCS NV 12%

85

*Graceful yet vivacious, it shows all the usual Delamotte hallmarks – the evocative scent, mineral acids, and gentle, flavoursome palate. The nose is redolent of jasmine, at once innocent and exotic, with hints of fresh ginger, orange peel and a touch of iodine. Elegant and full on the palate, the wine has a silky, fine texture with tiny, precise golden bubbles and a clean, saline finish.* (Chardonnay 100%)

#### BOLLINGER SPECIAL CUVÉE N/V 12%

90

(Grapes: Pinot Noir, Chardonnay, Meunier)

### Rosé

#### DELAMOTTE ROSÉ BRUT NV 13%

96

*A very pale, refined rosé, this fine pink champagne owes its wild salmon pink colour to the careful balance of pinot noir and chardonnay, which give the wine its delicate notes of wild strawberries and raspberries, with a hint of spice, smoke and freshly-baked biscuits.* (Chardonnay 88%, Pinot Noir 12%)

#### LAURENT-PERRIER CUVÉE ROSÉ N/V 12%

97

(Grape: Pinot Noir)



## VODKA 25ml

ABSOLUTE 40%	4.75
SMIRNOFF RED LABEL 37%	4.25
GREY GOOSE 40%	6.75

## RUM 25ml

BACARDI WHITE 37.5%	4.25
MORGAN'S SPICED 35%	3.95
MALIBU 21%	3.95
GOSLING'S BLACK SEAL 40%	5
HAVANA CLUB 40%	5
SAILOR JERRY 40%	3.95
MOUNT GAY BLACK BARREL 43%	6
DIPLOMATICO RESERVA 40%	7

## COGNAC BRANDY 25ml

VECCHIA ROMAGNA 38%	6
HENNESSY V.S. 40%	6.5

## WHISKEY 25ml

BELLS BLEND 40%	4.5
FAMOUS GROUSE BLEND 40%	4.5
MONKEY SHOULDER 40%	6.5
JAMESON IRISH 40%	4.25
JACK DANIEL'S 40%	4.25
SOUTHERN COMFORT 35%	4.5
BULLEIT RYE 45%	5.95
HIGHLAND PARK 40%	7
12 year single malt	
GLENFIDDOCH 40%	6.5
12 year single malt	

## TEQUILA 25ml

OLMECA REPOSADO 38%	6
PATRON SILVER 40%	8

## LIQUEUR

AMARETTO DISARONNO 28% 25ml	4.75
BAILEYS IRISH CREAM 17% 50ml	5.5
COINTREAU 40% 25ml	4.75
DRAMBUIE 40% 25ml	6
GLAYVA 35% 25ml	5.5
GRAND MARNIER 40% 25ml	5.9
MIDORI MELON 20% 25ml	3.5
PEACH SCHNAPPS 18% 50ml	5.95
PERNOD 40% 25ml	4.75
TIA MARIA 20% 25ml	3.5

## AMARO & DIGESTIVE 25ml

AMARO MONTENEGRO 23%	6.5
AMARO RAMAZZOTTI 23%	6.5
AVERNA 29%	6.5
BRANCA MENTA 28%	6.5
CYNAR 16.5%	6.5
FERNET BRANCA 39%	6.5
FRANGELICO 20%	6.5
GRAPPA 40%	6.5
LICOR 43 31%	6.5
LIMONCELLO 30%	6.5
NOCINO 40%	6.5
SAMBUCA MOLINARA 38%	6.5
STREGA 40%	6.5

## BOTTLES

NASTRO AZZURO 5.1% 330ml	4.95
PERONI ROSSO 4.7% 330ml	4.95
ICHINUSA LAGER 4.7% 330ml	4.95
BIRRA MORETTI 4.6% 330ml	4.95
MESSINA 4.7% 330ml	4.95

### Cider

SIDRO MELA ROSSA 5% 330ml	5.95
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### Premium

MESSINA CRISTALLI DI SALE 5% 330ml	5.95
ICHINUSA NON FILTRATA 5% 330ml	5.95

## DRAUGHT

MENABREA LAGER BLONDE 4.8%	
Pint 6.2 / Half 3.95	

## PORT 50ml

COCKBURN'S SPECIAL RESERVE 20%	5.5
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## SOFT DRINKS

BOTTLES 330ml	3
Coke, Diet Coke, Irn Bru & Diet Irn Bru	

SAN PELLEGRINO 330ml	3.25
Limonatta, La Rossa, Aranciata, Pompelmo, Aranciata Rossa, Limone e Menta	

FLAVOURED ICE TEAS 330ml	3.25
Lemon or Peach	

APPLETISER 275ml	3.25
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BUNDABERG GINGER BEER 375ml	3.5
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FRUIT JUICE & NECTAR 330ml	3.5
Peach, pear, apricot & fresh orange	

NON ALCOHOLIC BITTERS	
Crodino 100ml	2.95
Stappj Bitter 100ml	2.95

BY THE GLASS 330ml	
Schweppes Lemonade	3
Fresh Orange & Lemonade	3.5
Ocean Spray Cranberry	3.5
Soda Water and Lime	3

### BOTTLED MINERAL WATER

Sparkling San Pellegrino	
Still Acqua Panna	
500ml 4.1 750ml 4.95	

## FEVER TREE £2.5 200ml

### TONIC WATER

### LIGHT TONIC

### ELDERFLOWER TONIC

### AROMATIC TONIC

### MEDITERRANEAN TONIC

### GINGER BEER

### GINGER ALE

