

Cocktails

All our infused spirits, fresh juices, syrups and purées are prepared daily in-house from fresh organic fruits and herbs

Classic Italian 8

AMERICANO Campari Bitter, sweet vermouth, lemon seltzer

NEGRONI Gin, Campari Bitter, sweet vermouth

SPRITZ Aperol or Campari, Prosecco DOCG, seltzer water

BOSCO Strawberry, raspberry and blackberry purée, Prosecco DOCG

Martinis 8

OPERA PRIMA Lemon infused vodka, citrus syrup, Sambuca Molinari mist, basil

DEEP ROOT Carrot infused rum, mango and ginger puree, citrus mix, cane syrup

SPAKKA Thyme and mint infused gin, Cointreau, green apple, cucumber, citrus syrup

VIZIO Whiskey, Cynar, DiSaronno, rhubarb bitter

Long Drinks 9

NIRVANA Celery-infused gin, elderflower liqueur, citrus mix

VIOLA Tequila blanco, green apple and red beet purée, citrus mix, cane syrup

Non -Alcoholic 6

SAGGISSIMO Fresh pineapple and lime juices, sage syrup, lemon seltzer

MONTE ROSA Ginger ale, fresh ginger, pomegranate syrup, citrus mix

Beer

Moretti Rossa

4,5

Menabrea

4,5

Wine by the Glass

Sparkling - Metodo Classico

TRENTINO

Brut Trento DOC NV, Ferrari
Chardonnay (Organic) 13

Brut Rosé Trento DOC NV, Ferrari
Pinot Nero, Chardonnay (Organic) 14

White

VENETO

Pino & Toi Veneto IGT 2014, Maculan
Pinot Grigio, Friulano, Pinot Bianco 8

TOSCANA

Ostrea Vernaccia di San Gimignano DOCG 2014, Mormoraia
Vernaccia 9

SICILIA

Etna Bianco DOC 2014, Terre Nere
Carricante, Catarratto, Insolia, Grecanico, Minnella 10

Rosé

TOSCANA

Rosé Belguardo IGT 2015, Mazzei
Sangiovese, Syrah 8

Red

PIEMONTE

Barbera d'Alba Superiore DOCG 2012, Sottimano
Barbera (Organic) 13

TOSCANA

Ginestreto Rosso di Montalcino DOCG 2012, Fuligni
Sangiovese Grosso 12

BASILICATA

Aglianico del Vulture DOC 2012, D'Angelo
Aglianico (Organic) 9

Our wine is served 175 ml. Please ask your server for 125 ml measure.

Aperitivo Small Plates

Olive Selection of Italian Regional Olives	2,5
Mandorle House-Toasted Salted Almonds	2,5
Focaccina e Pesti Trapani Salt Focaccina, Basil Pesto and Sundried Tomato Pesto	5
Bruschette (Choose Two) Heirloom Tomatoes & Olives; N'duja Spicy Sausage Spread; Burrata & Anchovies; Mozzarella di Bufala & Roasted Peppers	5
Pizzette Organic Tomatoes, Mozzarella di Bufala; Stracchino, Zucchini, Pine Nuts; Zucchini Blossoms, Burrata, Acciughe;	5 5 5
Tagliere Vegano Sicilian Aubergine Casserole, Sundried Tomato Crostino, Taggiasche Olives Crostino, Small Pinzimonio	5
Assaggi di Mozzarella Tasting of Burrata and Mozzarelle di Bufala Classica and Affumicata	5
Grissini al Prosciutto Homemade Grissini, Prosciutto Crudo di Parma	5
Tagliere di Formaggi Parmigiano Reggiano, Casatica di Bufala, Stracchino, Almonds	5

Aperitivo - Happy Hour

House Red and White 5,5 - Beer (bottle) 4

Cocktails 7

At Bar Only - Every Day 3-7pm

If you have any food allergies please ask your waiter to advise you.
Several dishes contain gluten. Olive stones may be present.

VAT is charged at the current rate.

A discretionary service charge of 12.5% will be added to your bill.