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## **Cafe Classics**

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No.33

*Campari, East London Dry gin, Martini Rosso,  
Antica Formula* 9

Frank 75

*East London Dry gin, Cocchi Americano, lemon,  
fresh mint & Prosecco* 9

Lady Murano

*White Rum infused with pomegranate, Belle Epoque,  
grenadine syrup, fresh lime juice* 9.5

Cafe Murano Spritz

*Aperol, Cocchi Americano Rosa,  
Luxardo Maraschino, Prosecco & soda* 9.5

The Gambler

*Don Julio Reposado, Cocchi di Torino, orange juice,  
Angostura bitters & brown sugar* 11

## **Café Primavera**

Marechiaro's Light

*East London Gin, Solerno Blood orange, sweet & sour,  
Dry Martini, pineapple juice* 9

Rosso Di Sera

*Gravino Cherry Liqueur, Cocchi Rosa, Prosecco* 10

Un Sour Piccante

*Grappa di Pinot Grigio, sweet & sour, Ancho Reyes Jalapeno  
chilli Liqueur, egg white* 11

Tramonto d'Estate

*Mango & Aluna Coconut Rum Infusion, Grand Marnier,  
orange juice, Granatine, lime juice* 12

Dopo le 8

*Black Cow Vodka, Brancamenta, Cartron Creme de Cacaco,  
Liqueur de Menthe Verde, double cream* 12

## Beer

—

Menabrea Birra Bionda 33cl	5.5
<i>Full bodied and well rounded, with a moderately bitter flavour. Amber in colour with bronze overtones, this blonde lager is another example of the brewery's exceptional capabilities. 5.0 %</i>	
Gradisca 33cl	6
<i>A full and rounded lager style beer, refreshing with a bright colour and rich aromatics. 5.2%</i>	
Wayan 75cl	15
<i>An altogether rich affair, deeper in colour and with more body. This is a Saison style beer, blended with 17 different ingredients, giving it a complex character which is both smooth and rich. 5.8%</i>	
Nazionale 75cl	16
<i>An intentionally simple beer: Italian spring water, barley malt, hops, yeasts and two Italian spices (bergamot and coriander) which combine to create harmony and originality. A beer which suggests more or less daring combinations, but more importantly marks a turning point in the Italian production of craft beer. Nazionale, is excellent as an aperitif and goes well with any dish.</i>	

## Analcolico

Cujito	
<i>Mint, brown sugar, lime, cucumber juice &amp; soda water</i>	5
Ruby Queen	
<i>Beetroot juice, lemon, egg white, rosemary &amp; lemonade</i>	5.5
A.C.E	
<i>Orange, apple, carrot &amp; lemon</i>	5.5
Green Coco	
<i>Pineapple juice, coconut milk &amp; basil leaves</i>	6

## Wines by the glass & carafe

### Champagne & Sparkling

	125ml
N.V. Prosecco di Valdobbiadene, Superiore Extra Dry Borgoluce, Veneto	7.5
2017 Lambrusco Grasparossa, Villa Cialdini Emilia Romagna	8
N.V. Bellavista, 'Alma' Cuvée, Brut, Franciacorta	11
N.V. Gaston Chiquet, 1 <sup>er</sup> Cru, Brut Rosé, Champagne	13

### White Wines

	Carafe 500ml	Glass 175ml
2017 Trebbiano/ Garganega, Ponte Pietra, Veneto	15	5.5
2017 Grillo, I.G.P. Antonello Cassara, Sicilia	17	6.5
2017 Angela Hartnett I.G.T., Toscana Bianco, Toscana	23	8
2016 Ribolla Gialla, 'Botis', Stocco, Delle Venezie	24	8.5
2017 Pinot Bianco, Cantina Bolzano, Alto Adige	28	10
2016 Blanc De Morgex, Cave De Morgex, Valle D'Aosta	30	11.5
2017 Chardonnay ` I Sistri` Felsina, Toscana	40	14
2017 Sauvignon Blanc, Maso Furli, Trentino	38	15

### Rose Wines

	500ml	175ml
2017 Pinot Grigio Rosato, Cantine Rosa bianca, Veneto	17	6.5
2017 ` A Mano` Primitivo Rose, Puglia	23	8

### Red Wines

	500ml	175ml
2017 Merlot/Corvina, Ponte Pietra, Veneto	16	6
2016 Nero d'Avola, 'Tre Filari, Sicilia	19.5	7
2014 Angela Hartnett I.G.T., Toscana Rosso, Toscana	23	8
2016 Morellino di Scansano, Antonio Camillo, Toscana	28	10
2017 Pinot Nero `Botis`, Stocco, Delle Venezie	28	10
2014 Corvina Classico, Antolini, Veneto	32	11
2015 Primitivo Riserva, Fatalone, Gioia del Colle, Puglia	37.5	13.5
2014 Cerbaiona IGT, Toscana Rosso, Toscana	44	15

### Dessert Wines & Port

	100ml
2011 Vin Santo, Buccia Nera, Toscana	9.5
2011 Recioto della Valpolicella, Antolini, Veneto	11.5
N.V. Marsala Vigna Miccia, Marco De Bartoli, Sicilia	14
2016 Vin De Glace, Chadelune, Valle D'Aosta	16
2015 Passito di Pantelleria, Donnafugata, Sicilia	16

All wines available in 125ml measure

**Prosecco, Franciacorta, Champagne & Sparkling wines**

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**Prosecco & Franciacorta & Sparkling wines**

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N.V. Prosecco di Valdobbiadene, Superiore Extra Dry Borgoluce	<i>Veneto</i>	39
2017 Pignoletto Villa Cialdini	<i>Emilia Romagna</i>	42
2016 Prosecco di Valdobbiadene, Rive Collalto Brut Borgoluce	<i>Veneto</i>	47
N.V. Franciacorta, 'Alma' Cuvée, Brut Bellavista	<i>Lombardia</i>	63
2016 Contadino Spumante, Brut Ciro Picariello	<i>Campania</i>	63
N.V. Classic Cuvée Brut Hambeldon	<i>Hampshire</i>	67

**Champagne**

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N.V. Maison Gaston Chiquet 1 <sup>er</sup> Cru Brut	<i>Champagne</i>	65
N.V. Maison Jacquesson 'Cuvée 741', Brut	<i>Champagne</i>	95

**Champagne & Sparkling Rosé**

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2017 Lambrusco Grasparossa Villa Cialdini	<i>Emilia Romagna</i>	45
N.V. Gaston Chiquet 1 <sup>er</sup> Cru Brut Rosé	<i>Champagne</i>	65
N.V. Franciacorta Rosé, 1701	<i>Lombardia</i>	74
N.V. Classic Cuvée Rosé Hambledon	<i>Hampshire</i>	78

## Staff favourite

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*We've selected a handful of wines that are a little more unusual, boutique or just plain delicious, perfect for those looking for a vinous discovery!*

2017 Angela Hartnett I.G.T.

Toscana Bianco

Tuscana

34

*A blend of Sauvignon Blanc and vinified white Sangiovese, the AH Toscana Bianco has an intense & delicate bouquet of garden herbs & white fruits. The palate is fresh & dry, with a nice mildness a long aftertaste & a good acidity. Great with fish appetizer & fresh fish in general, ideal companion of first courses but also white meat & for the everyday meal.*

2016 Timorasso" Principiano "

Piemonte

52

*The style of Timorasso resembles a cross between Chablis & Savennieres on account of high acidity, rich extract and propensity to develop noble rot, and roots in calcareous soil. Timorasso doesn't benefit from oak ageing, as its purity, freshness and power emerge perfectly without it. Apricots, peaches, lime, and with age a touch of honey and a whisper of nuttiness all contribute to its aromatic profile, while its natural acidity and extract allow it to be drunk young or cellared for up to a decade.*

2015 Etna Bianco 'Ante'

Sicilia

65

*Ante Etna Bianco Vigneti I Custodi, natural wine, organic wine, Carricante (70%), Minnella, Grecanico, pure flavour of the mountain, minerals abound, Etna wine at its best. The vines are over 40 years old and the volcanic soils are incredibly complex and diverse in minerals and nutrients. The vines are in some cases well over 1000 metres above sea level. All these conditions mean wine of incredible depth and complexity, laden with minerality, full in body and texture yet only 12% abv. For the price, exceptional white wine, particularly the 2015 vintage which is a cracker. I Custodi delle Vigne di Etna are exactly that, custodians of Mount Etna, of a dangerous yet noble land and tradition. Mount Etna is a 'Terroir' of extremes. To witness a full eruption, even from afar is an awe-inspiring spectacle. This is the sun soaked, breezy land of Southern France or the gentle days of summers in the Loire, this is extreme climate wine making. Etna can see metres of snow in winter, very high winds and scorching days in summer that end in 20 degree drops in temperature and violent thunder storms. The wines are also extreme, displaying a hard-firm structure as if the grapes have toughened themselves to the mountain. I Custodi work according to natural principles, no chemicals, horses, man power, as it always has been.*

## White Wines from Northern Italy

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*Encompassing the vast regions of Piedmonte in the west to Friuli in the east, all of these whites benefit from the advantage of both cooling mountain influences and the warming effect of both coastal or inland waters.*

2017	Trebbiano & Garganega Ponte Pietra	<i>Veneto</i>	22.5
2016	Friulano Bianco Le Pianure	<i>Friuli Venezia Giulia</i>	25
2017	Gambellara Cantina di Gambellara	<i>Veneto</i>	29
2017	Gavi di Gavi Bric Sassi, Roberto Sarotto	<i>Piemonte</i>	34
2016	Ribolla Gialla 'Botis', Stocco	<i>Delle Venezie</i>	35
2017	Pinot Bianco Tappo a Vite Cantina Bolzano	<i>Friuli</i>	35
2017	Barbera vinificata Bianca Castello di Cigognola	<i>Lombardia</i>	38
2017	Friulano Specogna	<i>Friuli Venezia Giulia</i>	41
2017	Soave Classico Pieropan	<i>Veneto</i>	41
2017	Kerner Cantina Toblino	<i>Alto Adige</i>	41.5
2017	Pinot Grigio 'St Magdalena', Cantina Bolzano	<i>Alto Adige</i>	43
2016	Pigato La Palmetta, Massaretti	<i>Liguria</i>	43.5
2017	Langhe Bianco Dragon Luigi Baudana	<i>Piemonte</i>	44

2016	Blanc de Morgex Cave de Morgex et la Salle	<i>Valle d'Aosta</i>	45
2017	Lugana 'I Frati' Ca dei Frati	<i>Lombardia</i>	47
2016	Timorasso Principiano	<i>Piemonte</i>	52
2016	Soave Classico 'Calvarino', Pieropan	<i>Veneto</i>	56
2016	Nascetta 'Anas-Cetta', Elvio Cogno	<i>Piemonte</i>	57
N.V.	Chardonnay 'Rubinia', la Montina	<i>Lombardia</i>	58
2017	Sauvignon Blanc Maso Furli	<i>Trentino</i>	60
2015	Chardonnay, Pinot Grigio & Pinot Bianco 'Olivar', Cesconi	<i>Alto Adige</i>	62
2015	Friulano 'Brazan', I Clivi	<i>Friuli Venezia Giulia</i>	64
2017	Gewurztraminer Franz Haas	<i>Alto Adige</i>	65
2016	Petite Arvine Elio Ottin	<i>Vallee d'Aosta</i>	70
2016	Riesling Kaiton Kuenhof	<i>Alto Adige</i>	70
2016	Sauvignon Blanc, Friulano & Pinot Bianco 'Terre Alte', Livio Felluga	<i>Friuli Venezia Giulia</i>	90



## White Wines from Central Italy

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*The central plains offer fertile soils for richer grape varieties, producing whites with stone fruit character, hints of almond and more mineral notes when closer to the coast. These wines are made for fish, seafood and pasta dishes.*

2017	Madregale Bianco Terri di Chieti	<i>Abruzzo</i>	24
2017	Falerio Oris Bianco 'Ciu Ciu'	<i>Marche</i>	28
2017	Angela Hartnett I.G.T. Toscana Bianco	<i>Toscana</i>	34
2017	Verdicchio di Matelica Del Cerro, Belisario	<i>Marche</i>	39
2017	Pecorino Alta Quota 'Gran Sasso'	<i>Abruzzo</i>	42
2016	Vermentino/ Viognier Borgeri Bianco, Meletti Cavallari	<i>Toscana</i>	42
2016	Vernaccia di San Gimignano Montenidoli Tradizionale	<i>Toscana</i>	49
2017	Sauvignon Blanc Meriggio, Fontodi	<i>Toscana</i>	50
2014	Verdicchio dei Castelli di Jesi 'Campo delle Oche', San Lorenzo	<i>Marche</i>	59
2016	Chardonnay 'I Sistri' 'Felsina Berardenga'	<i>Toscana</i>	60
2016	Vernaccia di San Gimignano 'Fiore Single Vineyard'	<i>Toscana</i>	65
2013	Gattaia Bianco IGT 'Terre Del Giotto'	<i>Toscana</i>	90

## White Wines from Southern Italy and Islands

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*Local grape varieties thrive in a wide range of soils across this varied region. The magical islands of Sicily and Sardinia produce wines with unique character, balancing exotic fruit with sea influence. Planting at altitude in Campania & Sicilia allows for the more aromatic grape varieties to slowly develop whilst harnessing their refreshing acidity.*

2017 Grillo			
Antonello Cassarà		<i>Sicilia</i>	24.5
2017 Malvasia di Basilicata Vignali			
Cantina di Venosa		<i>Basilicata</i>	29
2017 Greco/Fiano			
Pipoli, Vigneti del Vulture		<i>Basilicata</i>	32
2017 Falanghina			
Di Majo Norante		<i>Molise</i>	37.5
2017 Greco di Tufo			
Cantina Vadiaperti		<i>Campania</i>	39
2016 Vermentino di Gallura			
'Gemellae'		<i>Sardegna</i>	40
2017 Zibibbo 'Pietranera'			
Marco De Bartoli		<i>Sicilia</i>	65
2015 Etna Bianco			
'Ante', I Custodi		<i>Sicilia</i>	65

## Rosé Wines

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*Below you'll find food-focused Rosé wines balancing concentrated fruit character with sweet spice, good texture – due to longer maceration on skins – and vibrant acidities to complement a wide range of dishes.*

2017 Pinot Grigio Rosato Cantine Rosa bianca	Veneto	24.5
2017 'A Mano' Primitivo Rosé	Puglia	33
2017 'Rosa delle Rose Nebbiolo' Proprietà Sperino	Piemonte	45
2016 Rosato Rocca di Montegrossi	Toscana	49

## Orange Wines

*Originally created by Radikon and Gravner from the Friuli Venezia Giulia region, the term 'Orange wine' refers to the colour produced from white grape varieties when they have spent time macerating with the grape skins. As a result, the wines have a richer structure and a more powerful style, which are the perfect companion to food, especially with Risotto.*

2017 Rami Bianco AA COS	Sicilia	58
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*100% Zibibbo. Deep amber in colour. Honey and apricots on the nose with some floral notes. Full-bodied, wonderful hints of pastry, almonds and honeyed stone fruits on the palate, a touch of acidity creating a beautifully balanced sweet wine. A very long, lingering finish.*

2015 Vitovska Zidarich	Friuli Venezia Giulia	68
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*100% Vitovska. A golden yellow, opalescent color. Aroma flowery and mineral, with scents of carnation, medlar and a pronounced smoky background. Savory, taut, sourish, with an aftertaste which is subtle yet persistent. Aged in large vats for 24 months.*

## Staff favourite

—

*We've selected a handful of wines that are a little more unusual, boutique or just plain delicious, perfect for those looking for a vinous discovery!*

2014 Angela Hartnett I.G.T.

Toscana Rosso

Toscana

34

*Blend of Sangiovese, Cabernet Sauvignon & Merlot, the Toscana Rosso by AH is deep ruby coloured with a really intense scents of red fruits & vanilla. On the palate is warm, well structured with soft tannins & clean finish which makes it the perfect pairing with cold cuts, roasted or stewed meats, game, guinea fowl & mature cheeses.*

2015 Syrah

Buccia Nera

Toscana

49

*Produced directly from the wonderful Buccia Nera estate in the Chianti district, the Syrah grapes give this bottle of wine a lovely deep and full-bodied taste, bursting with sweet spice and dark fruit flavours. As a 100% organic wine, with a personality true to the terroir where it was born, this quality wine can be enjoyed with friends on dinner occasions.*

2012 Schioppettino

Bressan

Veneto

92

*Ribolla Nera, called "Schioppettino" in Friuli, is surely one of the most typical and elegant of the indigenous wines. It is of a mauvish-red colour and has an aroma that recalls wild blackberries, raspberries and bilberries. With age it develops a bouquet of fragrant woodland accents, musk and woody aromatics.*

## Red Wines from Northern Italy

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*A variety of styles ranging from the elegant yet structured Nebbiolos in the north-west to rich and supple Amarones in the Veneto, whilst international varietals in the Friuli benefit from a freshness borne of the cooler climate. They all share a common juicy acidity that makes them perfect to accompany food.*

2017	Bardolino		
	Monte del Fra	Veneto	29
2017	Cabernet Franc		
	La Pianure	Friuli Venezia Giulia	30
2016	Freisa, 'Braghe'		
	Claudio Mariotto	Piemonte	39.5
2017	Pinot Nero		
	'Botis' Stocco	Delle Venezie	40
2017	Sudtiroler Lagrein		
	Weingun Niklas	Alto Adige	44
2014	Corvina Classico		
	Antolini	Veneto	46
2016	Valpolicella		
	Borgomarcellise, Marion	Veneto	48
2017	Dolcetto d'Alba,		
	La Ca Nova	Piemonte	49
2016	Valpolicella Ripasso		
	Corte Giara	Veneto	50
2013	Barbera d'Asti		
	'Terra del Noce', Trincherio	Piemonte	52
2015	Valtellina Superiore Valgella		
	'Costa Bassa', Sandro Fay	Lombardia	54
2015	Refosco		
	Specogna	Friuli Venezia Giulia	55
2015	Teroldego Rotaliano		
	Elisabetta Foradori	Alto Adige	56
2015	Valpolicella Superiore 'Vigna Garzon'		
	Ruberopan, Pieropan	Veneto	57

2016	Pinot Noir Elio Ottin	<i>Valle d'Aosta</i>	72
2014	Barolo di Serralunga d'Alba DOCG Principiano	<i>Piemonte</i>	81
2010	Barolo Eraldo Viberti	<i>Piemonte</i>	96
2014	Amarone Classico 'Moropio' Antolini	<i>Veneto</i>	96
2014	Sacrisassi Le Due Terre	<i>Friuli</i>	100
2013	Barbaresco Asili, Cascina Luisin	<i>Piemonte</i>	101
2014	Sforzato della Valtellina 'Ronco del Picchio' Sandro Fay	<i>Lombardia</i>	105
2015	Teroldego 'Granato' Elisabetta Foradori	<i>Alto Adige</i>	110
2014	Barolo di Serralunga D'Alba Massolino	<i>Piemonte</i>	120
2013	Lessona Proprietà Sperino	<i>Lombardia</i>	125
2015	Barbaresco Bruno Rocca	<i>Piemonte</i>	132
2014	Amarone della Valpolicella Classico Allegrini	<i>Veneto</i>	145
2013	Barolo 'Bussia', Aldo Conterno	<i>Piemonte</i>	165
2013	Barolo Villero Giuseppe Mascarello	<i>Piemonte</i>	180
2007	Barolo 'Le Vigne' Sandrone	<i>Piemonte</i>	248
2006	Barolo Vigna Rionda, Massolino	<i>Piemonte</i>	300

## Red Wines from Central Italy

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*The famed region of Tuscany is Sangiovese's spiritual home - producing elegant red fruit dominant styles with subtle oak-ageing. Abruzzo is now synonymous with the Montepulciano grape: dark fruit and smoky undertones combine in these rounded reds.*

2017 Merlot/Corvina Ponte Pietra	Veneto	22.5
2017 Madregale Rosso Terre di Chieti	Abruzzo	24
2017 Sangiovese & Montepulciano Bacchus, Ciù Ciù	Marche	29
2014 Angela Hartnett I.G.T. Toscana Rosso	Toscana	34
2016 Chianti 'Podere Gamba', San Ferdinando	Toscana	36
2014 Vecchia Romagna 'Girapoggio', Bissoni	Emilia Romagna	39
2017 Morellino di Scansano Cottozino Antonio Camillo	Toscana	40
2016 Barco Reale di Carmignano Capezzana	Toscana	44
2015 Syrah Buccia Nera	Toscana	49
2016 Chianti Classico Rocca di Montegrossi	Toscana	54
2016 Rosso di Montalcino Fossacolle	Toscana	61
2014 Cerbaiona IGT Toscana Rosso	Toscana	63
2015 Vino Nobile di Montepulciano Tenuta Valdipiatta	Toscana	66

2011	Barbera & Bonarda Macchiona, La Stoppa	<i>Emilia Romagna</i>	75
2013	Montepulciano 'Maestro Riserva' Palazzo Vecchio	<i>Toscana</i>	80
2008	Sangiovese, Cabernet Sauvignon 'Carmignano', Villa Capezzana	<i>Toscana</i>	105
2013	Brunello di Montalcino 'Poggio San Polo'	<i>Toscana</i>	120
2015	Le Serre Nuove Tenuta dell'Ornellaia	<i>Toscana</i>	120
2014	Sangiovese Flaccianello della Piave, Fontodi	<i>Toscana</i>	135
2013	Brunello di Montalcino Conti Costanti	<i>Toscana</i>	152
2010	Sagrantino di Montefalco Pagliaro Paolo Bea	<i>Umbria</i>	170
2014	Tignanello Antinori Marchese Piero Antinori	<i>Toscana</i>	220
2014	Solaia Antinori Marchese Piero Antinori	<i>Toscana</i>	400
2014	Ornellaia Bolgheri Superiore	<i>Toscana</i>	400



## Red Wines from Southern Italy and Islands

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*Often neglected in favour of more fashionable regions, here local grape varieties and varied soil composition offer a real sense of terroir and rusticity. The heat of the south is combatted by clever planting at altitude, allowing the grapes to ripen and mature slowly. The wines balance concentration of flavour with a level of freshness to pair with a variety of food.*

2016 Nero d'Avola, 'Tre Filiari'			
Antonello Cassarà	<i>Sicilia</i>		28
2016 Negroamaro			
Mocavero	<i>Puglia</i>		31
2016 Antica Enotria			
Rosso di Puglia	<i>Puglia</i>		32
2016 Aglianico			
Pipoli, Vigneti del Vulture	<i>Basilicata</i>		39
2016 Magliocco			
Cariglio, Tenuta Terre Nobili	<i>Calabria</i>		46
2017 Cannonau			
Renosu rosso, Tenute Dettori	<i>Sardegna</i>		46
2016 Etna Rosso			
Guardoilvento, Pietro Caciorgna	<i>Sicilia</i>		48
2016 Syrah			
Guarini Coccinella, Aldo Viola	<i>Sicilia</i>		52.5
2015 Primitivo 'Riserva'			
Gioia del Colle, Fatalone	<i>Puglia</i>		55
2016 Frappato			
Arianna Occhipinti	<i>Sicilia</i>		72
2015 Etna Rosso			
'Outis Rosso', Ciro Biondi	<i>Sicilia</i>		75
2007 Taurasi			
Boccella, Sant'Eustacchio	<i>Campania</i>		92

## Dessert Wines

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2017 Moscato d'Asti Contero, 37.5 cl	<i>Piemonte</i>	25.5
2017 Brachetto d'Acqui Contero, 37.5 cl	<i>Piemonte</i>	27.5
N.V. Maley apple cider 'Mont Blanc Classicum' 75cl	<i>Valle d'Aosta</i>	38
2011 Vin Santo Buccia Nera, 50 cl	<i>Toscana</i>	47
2015 Recioto della Valpolicella Antolini, 50cl	<i>Veneto</i>	56
N.V. Marsala Vigna La Miccia Marco de Bartoli 50 cl	<i>Sicilia</i>	65
2016 Vin de Glace 'Chadelune'	<i>Valle d'Aosta</i>	65
2015 Ben Rye Passito di Pantelleria Donnafugata, 37.5 cl	<i>Sicilia</i>	75