

Contents

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Cocktails	1
Beer & Analcolico	2
Wines by the glass	3
Sparkling wines	4
White	
- Staff favourite	5
- North	6~7
- Central	8
- South & Islands	9
Rose & Orange	10
Red	
- Staff favourite	11
- North	12~13
- Central	14~15
- South & Islands	16
Dessert & Magnums	17

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,
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

Cafe Estate

—

Verde Narciso

Black Cow Vodka, St Germain, lime, sugar syrup & prosecco 9

L'Italiano G&T

Campari, Ondina gin & soda water 9.5

The Black Moon

*E.L.Vodka infused with mint, Luna Nera Tosolini, Creme de Cassis, egg white,
sugar syrup & lemon juice* 11

Just in Thyme for a Margarita

Tequila Tapatio infused with Thyme and fresh Mango, Cointreau & lime juice 11

Charlie Julip

Bulleit Rye, Apricot brandy, Creme de Cassis, lime juice, Angostura bitter & soda 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>	
Ichnusa 33cl	7.5
<i>Low fermentation unfiltered beer made of 100% pure barley malt. It uses light barley malt and caramel barley malt mixture that gives Ichnusa Non Filtrata a round taste with a delicate herbal notes. The smell is one of pure lager, malty, grainy, corn, and slight hint of the hops.</i>	
Wayan 75cl	15
<i>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</i>	
Mela Rossa	8.5

Analcolico

Alba Rossa	5.5
<i>Pineapple juice, cranberry juice, grenadine & lemon</i>	
Pesca Fresca	6
<i>Peach, lime, apple juice, basil leaves</i>	
Aecorn Dry	7
Aecorn bitter	7
Aecorn aromatic	7
Peroni Libera	4.5

Wines by the glass & carafe

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Champagne & Sparkling 125ml

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N.V. Prosecco di Valdobbiadene, Superiore Extra Dry Borgoluce, Veneto		8.5
N.V. Bellavista, 'Alma' Cuvée, Brut, Franciacorta		12
N.V. Lenoble, Brut Rosé, Champagne		18

White Wines

Carafe

Glass

500ml

175ml

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2019 Trebbiano/ Garganega, Ponte Pietra, Veneto	15	5.5
2019 Grillo IGP "Antonello Cassara" Sicilia	18	7
2017 Ribolla Gialla, 'Botis', Stocco, Delle Venezie	25	9
2019 Angela Hartnett I.G.T., Toscana Bianco, Toscana	26	9
2019 Pinot Bianco, Cantina Bolzano, Alto Adige	29	10.5
2018 Blanc De Morgex, Cave De Morgex, Valle D'Aosta	30	11.5
2018 Chardonnay 'I Sistri', Felsina, Toscana	42	14

Rose Wines

500ml

175ml

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2019 Pinot Grigio Rosato, Cantine Rosa bianca, Veneto	18	7
2019 `A Mano` Primitivo Rose, Puglia	24	8.5
2019 Angela Hartnett IGT, Toscana Rosato, Toscana	26	9

Red Wines

500ml

175ml

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2019 Merlot/Corvina, Ponte Pietra, Veneto	16	6
2017 Nero d'Avola, 'Tre Filari, Sicilia	20	7.5
2018 Angela Hartnett I.G.T., Toscana Rosso, Toscana	26	9
2019 Morellino di Scansano, Antonio Camillo, Toscana	28	10
2018 Pinot Nero `Botis`, Stocco, Delle Venezie	28	10
2016 Corvina Classico, Antolini, Veneto	32	12.5
2017 Primitivo, Fatalone, Puglia	37.5	13.5

Dessert Wines

100ml

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2016 Vin Santo, Buccia Nera, Toscana		9.5
2017 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
2017 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>	43
2018 Pignoletto Villa Cialdini	<i>Emilia Romagna</i>	43
2018 Prosecco di Valdobbiadene, Rive Collalto Brut Borgoluce	<i>Veneto</i>	50
2017 La Biancare Maule Garg'n'go sparkling	<i>Veneto</i>	55
2016 Contadino Spumante, Brut Ciro Picariello	<i>Campania</i>	68
N.V. Franciacorta, 'Alma' Cuvée, Brut Bellavista	<i>Lombardia</i>	70
2014 Viudiluce Brut I Vigneri	<i>Sicilia</i>	105
Champagne		
-		
N.V. Lenoble 'Intense' Brut	<i>Champagne</i>	96
Champagne & Sparkling Rosé		
-		
2018 Lambrusco Grasparossa Villa Cialdini	<i>Emilia Romagna</i>	45
N.V. Lenoble Brut Rosé	<i>Champagne</i>	96
N.V. Franciacorta Rosé, 1701	<i>Lombardia</i>	110

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!

2019 Verdicchio Di Matelica

Del Cerro Belisiario

Marche

45

Verdicchio in the Matelica DOC, a smaller zone than Castello di Jesi. The climate here is more continental than in Castelli di Jesi and the combination of warm days and cool nights gives a longer growing season, and lovely aromatic qualities to the wines. Pale with green highlights. Abundant aromas of vibrant grapefruit, white flowers and hints of honey dominate the nose. The palate shows refreshing acidity, interesting mineral characters, a light hint of ripe fruit and a final burst of zingy lemon to lift the finish. A beautifully balanced wine, with a soft mouthfeel that retains a wonderful lifted, fresh character.

2018 Roero Arneis

Giovanni Almondo

Piemonte

50

Roero Arneis, which loosely translates to "Little Rascal" because of how notoriously difficult it is to grow produces some of the most interesting white wines in Northern Italy. Giovanni Almondo and his family have been making wine in the hills of Piedmont for the last 600 years, which has given them a lot of time to perfect getting the Little Rascal into a bottle. Vibrant apple & pear on the nose with a silky smooth finish and zesty little acidity make this wine the ideal accompaniment for white fish such as Hake, light pasta dishes or just enjoying a glass in the sun.

2017 Anas-cetta

Elvio Cogno

Piemonte

59

The principle characteristics of this wine are its versatility and adaptability to different wine making styles. Whether in stainless steel or wood, the variety maintains its typical characteristics and is capable of expressing its territory, while allowing the producer to leave his or her signature. Anas-cetta by Elvio Cogno is distinguished for its brilliant gold color, fruit of an attentive extraction. On the nose, it has notes of citrus and exotic fruits, while on the palate it reaches a notable savoriness with hints of sage and rosemary. It is ready to drink but can withstand aging, providing the excitement of a great white made in a land of reds.

White Wines from Northern Italy

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Encompassing the vast regions of Piemonte 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.

2019	Trebbiano & Garganega Ponte Pietra	<i>Veneto</i>	22.5
2016	Friulano Bianco Le Pianure	<i>Friuli Venezia Giulia</i>	26
2019	Gambellara Cantina di Gambellara	<i>Veneto</i>	32
2017	Ribolla Gialla 'Botis', Stocco	<i>Delle Venezie</i>	35
2019	Pinot Bianco Tappo a Vite Cantina Bolzano	<i>Friuli</i>	38
2019	Barbera vinificata Bianca Castello di Cigognola	<i>Lombardia</i>	40
2019	Gavi di Gavi Rerre Antiche, La Giustiniana	<i>Piemonte</i>	42
2018	Kerner Cantina Toblino	<i>Alto Adige</i>	45
2018	Friulano Specogna	<i>Friuli</i>	46
2018	Pinot Grigio 'St Magdalena', Cantina Bolzano	<i>Alto Adige</i>	47
2019	Langhe Bianco Dragon Luigi Baudana	<i>Piemonte</i>	48
2019	Soave Classico Pieropan	<i>Veneto</i>	48
2018	Blanc de Morgex Cave de Morgex et la Salle	<i>Valle d'Aosta</i>	50

2018	Roero Arneis Giovanni Almondo	<i>Piemonte</i>	50
2020	Lugana 'I Frati' Ca dei Frati	<i>Lombardia</i>	54
2017	Timorasso Principiano	<i>Piemonte</i>	55
N.V.	Chardonnay 'Rubinia', la Montina	<i>Lombardia</i>	60
2018	Gewurztraminer Franz Haas	<i>Alto Adige</i>	62
2019	Soave Classico 'Calvarino', Pieropan	<i>Veneto</i>	65
2017	Nascetta 'Anas-Cetta', Elvio Cogno	<i>Piemonte</i>	66
2017	Chardonnay, Pinot Grigio & Pinot Bianco 'Olivar', Cesconi	<i>Alto Adige</i>	66
2017	Petite Arvine Elio Ottin	<i>Vallee d'Aosta</i>	70
2017	Riesling Kaiton Kuenhof	<i>Alto Adige</i>	70
2017	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.

2019	Madregale Bianco Terri di Chieti	<i>Abruzzo</i>	24
2019	Falerio Oris Bianco 'Ciu Ciu'	<i>Marche</i>	31
2019	Angela Hartnett I.G.T. Toscana Bianco	<i>Toscana</i>	38
2019	Pecorino Alta Quota 'Gran Sasso'	<i>Abruzzo</i>	45
2019	Verdicchio di Matelica Del Cerro, Belisario	<i>Marche</i>	45
2018	Vermentino/ Viognier Borgeri Bianco, Meletti Cavallari	<i>Toscana</i>	52
2019	Sauvignon Blanc Meriggio, Fontodi	<i>Toscana</i>	58
2019	Vernaccia di San Gimignano Montenidoli Tradizionale	<i>Toscana</i>	58
2018	Chardonnay 'I Sistri' Felsina	<i>Toscana</i>	60
2015	Verdicchio dei Castelli di Jesi 'Campo delle Oche', San Lorenzo	<i>Marche</i>	66
2018	Vernaccia di San Gimignano 'Fiore Single Vineyard'	<i>Toscana</i>	67
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.

2019 Grillo			
	Antonello Cassara	<i>Sicilia</i>	26
2019 Cataratto			
	Ciello Bianco	<i>Sicilia</i>	27
2018 Malvasia di Basilicata Vignali			
	Cantina di Venosa	<i>Basilicata</i>	29
2019 Greco/Fiano			
	Pipoli, Vigneti del Vulture	<i>Basilicata</i>	35
2019 Falanghina			
	Di Majo Norante	<i>Molise</i>	38.5
2018 Greco di Tufo			
	Cantina Vadiaperti	<i>Campania</i>	47
2018 Malvasia Puntinata			
	Principe Carlo Pallavicini	<i>Lazio</i>	50
2018 Vermentino di Gallura			
	'Gemellae'	<i>Sardegna</i>	50
2018 Zibibbo 'Pietranera'			
	Marco De Bartoli	<i>Sicilia</i>	65
2017 Fiano di Avellino			
	Marsella	<i>Campania</i>	70
2018 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.

2019 Pinot Grigio Rosato Cantine Rosa bianca	Veneto	26
2019 'A Mano' Primitivo Rosé	Puglia	38
2019 Angela Hartnett I.G.T Toscana Rosato	Toscana	38

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.

2018 Malvasia Salina Caravaglio **Lazio** **61**

This fascinating wine hails from the Aeolian island of Salina near Sicily in southern Italy. Grown on volcanic soils, this is made of 100% Malvasia Bianco and is vinified completely dry. Exotic and intensely perfumed, this wine opens with vibrant lychee, pineapple and honeysuckle notes on the nose and leads to a salty, lean, mineral palate that speaks of its island origins

2016 Vitovska, Zidarich **Friuli Venezia Giulia** **70**

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.

2017 Skerk, Ograde **Friuli Venezia Giulia** **85** **175ml** **17**

Ograde is an orange wine made of Vitovska, Malvasia, Sauvignon Blanc and Pinot Grigio. Macerated on the skins, the wine extracts colour from the Pinot Grigio to give it an orange hue. The nose has complex aromas of red orange, grapefruit, light raspberry and geranium, white currants and a touch of red pepper and wet moss. Unfiltered and fermented in oak, the wine is rich and creamy yet filled with mandarin orange fruit, toasty almonds and minerals, the acidity is high maintaining the wine's freshness and elegance. For high quality orange wine making not unlike the incredible wines of Josko Gravner, you have to try Ograde.

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!

2019 Antica Enotria Puglia 34

Vino Rosso is a blend of mainly Nero di Troia with Sangiovese and Montepulciano - Bright and juicy with red fruit and violet on the nose leading to ripe forest fruit and fresh red cherries on the palate. Soft texture with firm but ripe tannins on the finish.

2018 Sudtiroler Lagrein Alto Adige 44

Lagrein grape is an ancient grape varietal which is mostly cultivated in the luminous estates of Trentino-Alto Adige region. When it comes to the taste is medium to full bodies with flavours of wild cherry and plum arising out of it.

2016 Sforzato della Valtellina
'Ronco del Picchio' Sandro Fay Lombardia 105

This savory and meaty red wine is made from air-dried Nebbiolo grapes much in the same style as Amarone. It opens with thick tones of pipe tobacco, smoked bacon and dried blackberry fruit. It shows power, density and personality.

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.

2019	Merlot/Corvina Ponte Pietra	Veneto	22.5
2019	Cabernet Franc La Pianure	Friuli Venezia Giulia	31
2018	Pinot Nero `Botis` Stocco	Delle Venezie	40
2018	Sudtirole Lagrein, OXS, Weingun Niklas	Alto Adige	44
2018	Barbera D'oltre po' Pavese 1212	Piemonte	47
2016	Corvina Classico Antolini	Veneto	48
2019	Dolcetto d'Alba, La Ca Nova	Piemonte	50
2018	Valpolicella Classico Meroni	Lombardy	50
2018	Valpolicella Ripasso Corte Giara	Veneto	53
2017	Valtellina Superiore Valgella `Costa Bassa`, Sandro Fay	Lombardia	56
2016	Refosco Specogna	Friuli Venezia Giulia	56
2016	Teroldego Rotaliano Elisabetta Foradori	Alto Adige	57
2017	Valpolicella Superiore `Vigna Garzon` Ruberopan, Pieropan	Veneto	65
2018	Pinot Noir Elio Ottin	Valle d'Aosta	74

2017	Barolo di Serralunga d'Alba DOCG Principiano	<i>Piemonte</i>	81
2015	Barolo Eraldo Viberti	<i>Piemonte</i>	98
2016	Amarone Classico 'Moropio' Antolini	<i>Veneto</i>	96
2014	Sacrisassi Le Due Terre	<i>Friuli</i>	98
2016	Sforzato della Valtellina 'Ronco del Picchio' Sandro Fay	<i>Lombardia</i>	105
2017	Barolo di Serralunga D'Alba Massolino	<i>Piemonte</i>	115
2013	Lessona Proprietà Sperino	<i>Lombardia</i>	125
2016	Barbaresco Bruno Rocca	<i>Piemonte</i>	135
2015	Amarone della Valpolicella Classico Allegrini	<i>Veneto</i>	154
2013	Barolo 'Bussia', Aldo Conterno	<i>Piemonte</i>	180
2009	Barolo Riserva Cannubi Fratelli Serio e Battista Borgogno	<i>Piemonte</i>	180
2011	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.

2018	Madregale Rosso Terre di Chieti	Abruzzo	24
2020	Sangiovese & Montepulciano Bacchus, Ciù Ciù	Marche	31
2017	Chianti 'Podere Gamba', San Ferdinando	Toscana	38
2018	Angela Hartnett I.G.T. Toscana Rosso	Toscana	38
2019	Morellino di Scansano Cottozino Antonio Camillo	Toscana	43
2016	Barco Reale di Carmignano Capezzana	Toscana	48
2015	Syrah Buccia Nera	Toscana	53
2017	Chianti Classico Rocca di Montegrossi	Toscana	58
2019	Rosso di Montalcino Fossacolle	Toscana	63
2016	Vino Nobile di Montepulciano Tenuta Valdipiatta	Toscana	77
2010	Barbera & Bonarda Macchiona, La Stoppa	Emilia Romagna	75
2013	Montepulciano 'Maestro Riserva' Palazzo Vecchio	Toscana	80
2010	Sangiovese, Cabernet Sauvignon 'Carmignano', Villa Capezzana	Toscana	105

2015 Brunello di Montalcino 'Poggio San Polo'	<i>Toscana</i>	125
2017 Sangiovese Flaccianello della Piave, Fontodi	<i>Toscana</i>	135
2015 Tignanello 'Antinori'	<i>Toscana</i>	250
2014 Solaia Antinori Marchese Piero Antinori	<i>Toscana</i>	400
2011 Sassicaia Tenuta San Guido	<i>Toscana</i>	450

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.

2017 Nero D'avola	<i>Sicily</i>	30
2017 Negroamaro Mocavero	<i>Puglia</i>	31
2019 Antica Enotria Rosso di Puglia	<i>Puglia</i>	34
2018 Aglianico Pipoli, Vigneti del Vulture	<i>Basilicata</i>	39
2018 Monica di Sardegna Cantine Aloi	<i>Sardegna</i>	45
2017 Cannonau Renosu rosso, Tenute Dettori	<i>Sardegna</i>	46
2016 Etna Rosso Guardoilvento, Pietro Caciorgna	<i>Sicilia</i>	50
2017 Primitivo Fatalone, Glogia Del Colle	<i>Puglia</i>	55
2015 Etna Rosso I Custodi "Pistus"	<i>Sicilia</i>	63
2014 Syrah Guarini Coccinella, Aldo Viola	<i>Sicilia</i>	65
2017 Frappato Arianna Occhipinti	<i>Sicilia</i>	72
2013 Corinto I Vigneri Tenuta Di Castellaro	<i>Sicilia</i>	85
2008 Taurasi Boccella, Sant'Eustacchio	<i>Campania</i>	94

Dessert Wines

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2018 Moscato d'Asti Contero, 37.5 cl	<i>Piemonte</i>	25.5
2018 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
2017 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
2008 Malvasia Passito La Stoppa	<i>Emilia Romagna</i>	70
2017 Ben Rye Passito di Pantelleria Donnafugata, 37.5 cl	<i>Sicilia</i>	75

Magnums 1.5 LT

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2018 Angela Hartnett I.G.T. Toscana Bianco	<i>Toscana</i>	78
2016 Angela Hartnett I.G.T. Toscana Rosso	<i>Toscana</i>	78

