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## Cafe Classics

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No. 33

*Campari, East London Dry gin, Martini Rosso,  
Antica Formula* 10.5

Frank 75

*East London Dry gin, Cocchi Americano, Lemon,  
fresh mint & Prosecco* 11

Lady Murano

*White Rum infused with pomegranate,  
grenadine syrup, fresh lime juice* 11

Cafe Murano Spritz

*Aperol, Cocchi Americano Rosa,  
Luxardo Maraschino, Prosecco & soda* 10.5

The Gambler

*Don Julio Reposado, Cocchi di Torino, orange juice,  
Angostura bitters & brown sugar* 13

## Cafe Estate

-

Verde Narciso

*Black Cow Vodka, St Germain, Lime, sugar syrup & prosecco* 10.5

L'Italiano G&T

*Campari, Ondina gin & soda water* 10.5

The Black Moon

*E. L. Vodka infused with mint, Luna Nera Tosolini,  
Creme de Cassis, egg white, sugar syrup & lemon juice* 12

Just in Thyme for a Margarita

*Tequila Tapatio infused with Thyme and fresh Mango,  
Cointreau & lime juice* 12

Charlie Julip

*Bulleit Rye, Apricot brandy, Creme de Cassis, lime juice,  
Angostura bitters & soda* 13

## Beer & Cider

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- Menabrea Birra Bionda 33cl 6.5  
*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 %*
- Ichnusa 33cl 11  
*Sardinian unfiltered Lager, has a taste of barley malt, corn, yellow fruits & apricot 5%*
- Wayan 75cl 15  
*This is a Saison style beer, blended with 17 different ingredients, giving it a complex character, which is both smooth and rich. 5.8%*
- Nazionale 75cl 16  
*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*
- Mela Rossa 33cl  
*Italian craft cider, crisp & fresh 5%* 8.5

## Non-alcoholic

- Alba Rossa  
*Pineapple juice, cranberry juice, grenadine & lemon* 5.5
- Pesca Fresca  
*Peach, lime, apple juice, basil leaves* 6
- Acorn Dry  
*Floral & herbaceous with notes of clary sage & chamomile  
crisp & refreshing, finishing with complex notes of black tea,  
quassia & oak* 7
- Acorn bitter  
*Complex & citrusy with refreshing notes of grapefruit,  
bay leaf & Italian orange* 7
- Acorn aromatic  
*Full-bodied & silky smooth, vanilla, kola nut &  
Italian orange, finishing with warming notes of clove, cassia & oak* 7
- Peroni Libera 4.5

## Wines by the glass & carafe

		125ml
–		–
<b>Champagne &amp; Sparkling</b>		
–		–
N. V. Prosecco di Valdobbiadene, Superiore Extra Dry Borgoluce, <i>Veneto</i>		9
N. V. Bellavista, 'Alma' Cuvée, Brut, <i>Franciacorta</i>		13
N. V. Lenoble, Brut Rosé, <i>Champagne</i>		18
<b>White Wines</b>	<b>Carafe 500ml</b>	<b>Glass 175ml</b>
–	–	–
2020 Trebbiano/ Garganega, Ponte Pietra, <i>Veneto</i> 6		16
2016 Friulano Bianco, Le Pianure, <i>Friuli Venezia Giulia</i>	20	7.5
2020`Le Sénie` Viognier, Mandrarossa, <i>Sicilia</i>	23.5	8.5
2019 Angela Hartnett I.G.T., Toscana Bianco, <i>Toscana</i>	27	10
2017 Ribolla Gialla, 'Botis', Stocco, Delle Venezie	28.5	10.5
2019 Chardonnay 'I Sistri', Felsina, <i>Toscana</i>	42	15
<b>Rose Wines</b>	<b>500ml</b>	<b>175ml</b>
–		
2019 Le Pianure, Rose, <i>Friuli</i>	21	7.5
2020 Pinot Grigio Rosato, Cantine Rosa Bianca, <i>Veneto</i> 8		20
2021 `A Mano` Primitivo Rose, <i>Puglia</i>	26	9.5
2020 Angela Hartnett IGT, Toscana Rosato, <i>Toscana</i>	27	10
<b>Red Wines</b>	<b>500ml</b>	<b>175ml</b>
–	–	–
2021 Merlot/Corvina, Ponte Pietra, <i>Veneto</i>	17	6
2018 Angela Hartnett I.G.T., Toscana Rosso, <i>Toscana</i>	27	10
2018 Aglianico Pipoli, Vigneti del Vulturno, <i>Basilicata</i> 10.50		28.5
2019 Pinot Nero `Botis`, Stocco, <i>Delle Venezie</i>	28.5	11
2016 Corvina Classico, Antolini, <i>Veneto</i> 12		34
2018 Primitivo, Fatalone, <i>Puglia</i>	40	15
<b>Dessert Wines</b>	<b>100ml</b>	
–		–
2018 Vin Santo, Bucci Nera, <i>Toscana</i>		10
2017 Recioto della Valpolicella, Antolini, <i>Veneto</i>		12
N. V. Marsala Vigna Micia, Marco De Bartoli, <i>Sicilia</i>		16
2016 Vin De Glace, Chadelune, <i>Valle D'Aosta</i>		16
2019 Ben Rye Passito di Pantelleria, Donnafugata, <i>Sicilia</i>		17

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>	45
2018 Prosecco di Valdobbiadene, Rive Collialto Brut Borgoluce	<i>Veneto</i>	50
2017 La Biancaire Maulè Garg'n'go sparkling	<i>Veneto</i>	55
2016 Contadino Spumante, Brut Ciro Picariello	<i>Campania</i>	72
N.V. Franciacorta, 'Alma' Cuvée, Brut Bellavista	<i>Lombardia</i>	73
2014 Vudiluce Brut I Vigneri	<i>Sicilia</i>	105

### Champagne

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N.V. Lenoble 'Intense' Brut 96	<i>Champagne</i>	
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### Champagne & Sparkling Rosé

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2018 Lambrusco Grasparossa Villa Cialdini	<i>Emilia Romagna</i>	47
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 Belisario

Marche

47

*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

52

*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

66

*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 and inland waters.*

2019	Trebbiano & Garganega Ponte Pietra	<i>Veneto</i>	25
2016	Friulano Bianco Le Piave	<i>Friuli Venezia Giulia</i>	30
2019	Gambellara Cantina di Gambellara	<i>Veneto</i>	33
2020	Pi not Bianco Tappo a Vi te Cantina Bolzano 43	<i>Friuli</i>	
2017	Ribolla Gialla 'Botis', Stocco 45	<i>Delle Venezie</i>	
2020	Gavi di Gavi Rerre Antiche, La Giustini ana	<i>Piemonte</i>	45
2020	Pi not Gri gio 'St Magdalena', Cantina Bolzano	<i>Alto Adige</i>	45
2019	Barbera vini ficata Bianca Castello di Cignola 46	<i>Lombardia</i>	
2018	Friulano Specogna	<i>Friuli</i>	46
2020	Soave Classico Pieropan	<i>Veneto</i>	48
2019	Langhe Bianco Dragon Lui gi Baudana	<i>Piemonte</i>	50
2018	Roero Arneis Giovanni Al mondo	<i>Piemonte</i>	52
2018	Bianc de Morgex Cave de Morgex et la Salle	<i>Valle d'Aosta</i>	55
2018	Kerner		



2019	Timorasso Principiano	<i>Piemonte</i>	55
2020	Lugana 'I Frati' Ca dei Frati	<i>Lombardia</i>	58
N. V.	Chardonnay 'Rubinia', la Montina	<i>Lombardia</i>	63
2017	Nascetta 'Anas-Cetta', Elvio Cogno	<i>Piemonte</i>	66
2018	Gewurztraminer Franz Haas	<i>Alto Adige</i>	67
2019	Soave Classico 'Calvarino', Pieropa	<i>Veneto</i>	68
2017	Chardonnay, Pinot Grigio & Pinot Bianco 'Olivar', Cesconi	<i>Alto Adige</i>	69
2017	Riesling Kaiton Kuenhof	<i>Alto Adige</i>	74
2017	Petite Arvine Elio Ottin	<i>Vallee d'Aosta</i>	75
2017	Sauvignon Blanc, Friulano & Pinot Bianco 'Terre Alte', Livio Felluga	<i>Friuli Venezia Giulia</i>	150

## 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 Terre di Chieti 30	Abruzzo	
2019 Falerno Orius Bianco 'Ciu Ciu'	Marche	37
2019 Angela Hartnett I.G.T. Toscana Bianco	Toscana	38
2019 Pecorino Alta Quota 'Gran Sasso'	Abruzzo	47
2019 Verdicchio di Matelica Del Cerro, Belisario	Marche	47
2018 Vermentino/ Vignier Borgeri Bianco, Meletti Cavalari	Toscana	55
2019 Sauvignon Blanc Meriggio, Fontodi	Toscana	62
2019 Vernaccia di San Gimignano Montenedoli Tradizionale	Toscana	65
2018 Chardonnay 'I Sistri' Felsina	Toscana	65
2015 Verdicchio dei Castelli di Jesi 'Campo delle Oche', San Lorenzo	Marche	66
2018 Vernaccia di San Gimignano 'Fiore Single Vineyard'	Toscana	75
2018 Cervaro della Sala Antinori	Umbria	150

## 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.*

2020	Cataratto Cielo Bianco	<i>Sicilia</i>	27
2018	Malvasia di Basilicata Vignali Cantina di Venosa	<i>Basilicata</i>	29
2020`	Le Sénie` Viognier, Mandrarossa	<i>Sicilia</i>	35
2019	Greco/Fiano Pipoli, Vigneti del Vulturne	<i>Basilicata</i>	36
2019	Falangiha Di Majo Norante 38.5	<i>Molise</i>	
2018	Greco di Tufo Cantina Vadi aperti	<i>Campania</i>	47
2018	Malvasia Puntinata Principe Carlo Pallavicini	<i>Lazio</i>	50
2017	Fiano di Avellino Marsella	<i>Campania</i>	70
2018	Etna Bianco 'Ante', I Custodi	<i>Sicilia</i>	70
2019	Zibibbo 'Pietranera' Marco De Bartoli	<i>Sicilia</i>	75

## Rosé Wi nes

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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 Pi not Gri gi o Rosato Canti ne Rosa bi anca	Veneto	31
2019 Le Pi anure Rosato	Fri uli	32
2020 'A Mano' Pri mi ti vo Rosé 41	Pugl ia	
2019 Angel a Hartnett I. G. T Toscana Rosato	Toscana	38
2020 Rosa dei Frati Ca Dei Frati	Lombardi a	57

## Orange Wi nes

*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, Zidarič 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**

*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* 120

*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 varieties 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	25
2019	Cabernet Franc La Pianure	Friuli Venezia Giulia	35
2018	Pi not Nero `Botis` Stocco 43	Delle Venezie	
2018	Sudtirole Lagrein, OXS, Wei ngun Ni kl as	Alto Adige	44
2016	Barbera D'oltre po' Pavese 1212	Piemonte	47
2018	Valpoli cella Classico Meroni	Lombardy	48
2019	Dolcetto d'Alba, La Ca Nova	Piemonte	50
2016	Corvina Classico Antolini	Veneto	51
2020	Cigognola Barbera "1212"	Piemonte	53
2018	Valpoli cella Ripasso Corte Giara	Veneto	55
2016	Refosco Specogna	Friuli Venezia Giulia	56
2016	Teroldego Rotaliano Elisabetta Foradori	Alto Adige	57
2017	Valtellina Superiore Valgella 'Costa Bassa', Sandro Fay	Lombardia	60
2017	Valpolicella Superiore 'Vigna Garzon' Ruberopan, Pieropan	Veneto	68

2018	Pi not Noir Elio Ottin	<i>Valle d'Aosta</i>	75
2017	Barolo di Serralunga d'Alba DOCG Principiano	<i>Piemonte</i>	98
2015	Barolo Eraldo Viberi	<i>Piemonte</i>	98
2014	Sacrisassi Le Due Terre	<i>Friuli</i>	103
2014	Schioppettino Bressan	<i>Veneto</i>	105
2018	Amarone Classico 'Moropio' Antolini	<i>Veneto</i>	110
2018	Teroldego 'Granato' Elisabetta Foradori	<i>Alto Adige</i>	110
2016	Sforzato della Valtellina 'Ronco del Picchio' Sandro Fay	<i>Lombardia</i>	120
2017	Barolo di Serralunga D'Alba Massolino	<i>Piemonte</i>	125
2015	Lessona Proprietà Sperino	<i>Lombardia</i>	130
2015	Barbaresco Francesco Verso	<i>Piemonte</i>	130
2018	Barbaresco Bruno Rocca	<i>Piemonte</i>	140
2017	Amarone della Valpolicella Classico Allegrini	<i>Veneto</i>	162
2015	Barolo 'Bussia', Aldo Conterno	<i>Piemonte</i>	190
2014	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 30	Abruzzo	
2020	Sangiovese & Montepulciano Bacchus, Ciu Ciu	Marche	37
2018	Angela Hartnett I.G.T. Toscana Rosso	Toscana	38
2018	Chianti 'Podere Gamba', San Ferdinando	Toscana	43
2019	Morellino di Scansano Cottozino Antonio Camillo	Toscana	43
2015	Syrah Buccia Nera	Toscana	55
2017	Chianti Classico Rocca di Montegrossi	Toscana	61
2019	Rosso di Montalcino Fossacolle	Toscana	63
2011	Barbera & Bonarda Macchiona, La Stoppa	Emilia Romagna	75
2017	Vino Nobile di Montepulciano Tenuta Val di patta	Toscana	75
2018	Barco Reale di Carmignano Capezzana	Toscana	90
2007	Chianti Riserva 'Il Casale'	Toscana	110
2015	Brunello di Montalcino 'Poggio San Polo'	Toscana	135



2018	Guidoberto Tenuta 'San Guido'	<i>Toscana</i>	150
2017	Sangiovese Fiaccianello della Pieve, Fontodi	<i>Toscana</i>	200
2017	Sassicaia Tenuta San Guido	<i>Toscana</i>	550

## 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.*

2019	Antica Enotria Rosso di Puglia 34	Puglia	
2019	Negroamaro Mocavero	Puglia	38
2018	Aglianico Pipoli, Vigneti del Vulturno	Basilicata	40
2018	Monica di Sardegna Alberto Loi	Sardegna	45
2017	Cannonau Renu rosso, Tenute Dettori	Sardegna	46
2018	Primitivo Fatalone, Giogia Del Colle	Puglia	57
2014	Syrah Guarini Cocci nella, Aldo Viola	Sicilia	65
2017	Etna Rosso I Custodi "Pistus"	Sicilia	67
2017	Frappato Arianna Occhipinti	Sicilia	72
2013	Corinto I Vigneri Tenuta Di Castellaro	Sicilia	85
2017	Taurasi Boccella, Sant'Eustachio	Campania	105

## 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. Malvey apple cider 'Mont Blanc Classicum' 75cl	<i>Valle d'Aosta</i>	38
2011 Vin Santo Buccia Nera, 50 cl	<i>Toscana</i>	54
2017 Recioto della Valpolicella Antolini, 50cl	<i>Veneto</i>	59
N. V. Marsala Vigna La Miccia Marco de Bartoli 50 cl 70	<i>Sicilia</i>	
2008 Malvasia Passito La Stoppa	<i>Emilia Romagna</i>	70
2017 Ben Rye Passito di Pantelleria Donnafugata, 37.5 cl	<i>Sicilia</i>	73
2016 Vin de Glace 'Chadelune'	<i>Valle d'Aosta</i>	75

## Magnums 1.5 LT

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2018 Angelina Hartnett I.G.T. Toscana Bianco	<i>Toscana</i>	78
2019 Angelina Hartnett I.G.T. Toscana Rosso	<i>Toscana</i>	78

