

restaurant
bar + grill

GINO
D'ACAMPO



BANK
RESTAURANT & BAR

OPERA
— GRILL —

OUR COLLECTION OF RESTAURANTS

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GINO
D'ACAMPO

• MY RESTAURANT •

MY DRINKS LIST

• OPEN EVERYDAY, LUNCH & DINNER •

• CIAO •

Whoever said "less is more" definitely wasn't Italian.
I hope you enjoy my huge selection of Prosecco and other sparkling wines, including organic, from Northern Italy, with most wines available by the glass.

I thought you would also like to try some classic Italian cocktails I like to drink for my aperitivo when I'm back home, as well as artisan beers and the finest in hand-crafted Italian vermouth, amari and gin.

As you know, in Italy food & drink go hand in hand, this is why, at the back of the menu, I have selected some of my favourite small bites for you to enjoy with your aperitivo.



— STRAWS SUCK —

We are 100% plastic straw free and committed to sustainability and reducing waste by minimising the use of single use straws. By doing this we are contributing to keeping the ocean's wildlife alive and safe. Please note biodegradable straws are available on request!

- Fantastico -

PARMA HAM, COPPA DI PARMA, BRESAOLA, SALAME NAPOLI, BUFFALO MOZZARELLA, PECORINO, BUFFALO RICOTTA, OLIVES, CHARGRILLED BABY ARTICHOKEs, SUN-DRIED TOMATOES & OUR BREAD BOARD

A selection of the best Italian ingredients on one board. My cured hams are all from Emilia Romagna and Trentino and the mozzarella and buffalo ricotta are from Campania, the region in which I was born. The chargrilled baby artichokes are a must try – the food of gods!

£24.95

• BRUSCHETTA & ANTIPASTI •

CALAMARI £8.95
COURGETTE, RED PEPPER, GARLIC MAYONNAISE & LEMON

I love calamari fritti and at home I always serve them with freshly made garlic mayonnaise and fried courgettes. So welcome to Casa D'Acampo!

ARANCINE £8.50
CRISPY MUSHROOM RISOTTO BALLS, MOZZARELLA, TOMATO & RED PEPPER SAUCE (V)

While I was filming in Sicily, I learned the real secrets of how to make the perfect arancine. Try them - you'll want to learn those secrets too!

[Italian Escape p.22](#)

TOMATO BRUSCHETTA £6.95
CLASSIC TOMATO & BASIL WITH TOASTED CIABATTA (Ve)

Deceptively simple, a tomato bruschetta really comes alive when you choose and combine several varieties of the finest tomatoes. So that's exactly what we do!

[Italian Adriatic Escape p.12](#)

CRISPY COD BRUSCHETTA £9.50
LEMON MAYONNAISE & TOASTED CIABATTA

Whenever I have a party at my house my friends always ask me to make this dish. The flavours of the wild crispy cod served on lemon mayonnaise and toasted ciabatta is unbeatable.

[A Taste of the Sun p.16](#)

KING PRAWN BRUSCHETTA £9.50
CHILLI MAYONNAISE & TOASTED CIABATTA

A light, simple starter - it's delicious, especially if accompanied by a cheeky glass of Prosecco...

[A Taste of the Sun p.16](#)

PARMA HAM BRUSCHETTA £7.95
GORGONZOLA, HONEY & TOASTED CIABATTA

In Italy we have so many varieties of Bruschetta and if you go to Milano, they will serve Gorgonzola pretty much on anything. I loved the combination of salty Gorgonzola and Parma ham with the sweetness of the honey, delicious.

[Italian Express p.30](#)

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

An optional service charge will be added to your bill.

Here's a small selection of my favourite dishes for you to enjoy while you 'spritzi' at My Prosecco Bar

• BREAD & OLIVES •

CERIGNOLA OLIVES (Ve)

£4.75

In Italy we have hundreds of varieties of olives and for you I have chosen one from the Tavoliere, in Puglia. It's juicy, sweet and full of flavour.

GARLIC BREAD

FRESH GARLIC & PARSLEY (Ve)

£5.50

TOMATO & BASIL (Ve)

£6.25

SMOKED PROVOLA CHEESE & MOZZARELLA (v)

£6.95

- Bread Board -

FOCACCIA WITH CHERRY TOMATOES & OLIVES, CIABATTA BREAD, GRISSINI WITH FENNEL & SEA SALT SERVED WITH CREAMY PESTO DIP (v)

A true Italian meal should always start with a selection of proper Italian breads.

We make all our bread by hand using traditional methods.

Italian Coastal Escape p.167, Italian Home Baking p.22

£5.25

• SHARING •

- Dunky Dunky Tomato Scarpetta -

BAKED FOCACCIA & CIABATTA BREAD SERVED WITH A MARZANINO TOMATO, OLIVE OIL, GARLIC & FRESH BASIL SAUCE (Ve)

This is a light and delicious sharing starter that I've created with mini San Marzano tomatoes to give you the authentic taste of Napoli.

£12.25

- Cicchetti 4 You -

PARMA HAM WITH GORGONZOLA & HONEY, CRISPY COD & LEMON MAYONNAISE, KING PRAWNS & CHILLI MAYONNAISE, TOMATO & BASIL (Ve) ON TOASTED CIABATTA

Cicchetti are little bar snacks that are unique to Venice and always best served with a glass of chilled Italian white wine, great for sharing.

£21

• APERITIVO TIME •

When I am back home in Italy I love the café culture and the cicchetti served during the aperitivo hours - an Italian tradition for pre-dinner drinks with friends.

At My Prosecco Bar its Aperitivo Time 4pm to 7pm everyday where you can drink, relax and also enjoy some wonderful cicchetti on me! Salute!

PIZZETTE

CLASSIC MARGHERITA

MOZZARELLA, TOMATO & FRESH BASIL (v)

SUPER SPICY

SPICY SALAMI, 'NDUJA, PEPPER, MOZZARELLA, PARSLEY & CHILLI

OLIVE

GIANT APULIAN CERIGNOLA OLIVES (Ve)

In Italy we have hundreds of varieties of olives and for you I have chosen one from the Tavoliere, in Puglia. It's juicy, sweet and full of flavour.

PARMA HAM BRUSCHETTA

GORGONZOLA, HONEY

& TOASTED CIABATTA

In Italy we have so many varieties of Bruschetta and if you go to Milano, they will serve Gorgonzola pretty much on anything. I loved the combination of salty Gorgonzola and Parma ham with the sweetness of the honey, delicious.

TOMATO BRUSCHETTA

CLASSIC TOMATO & BASIL WITH

TOASTED CIABATTA (Ve)

Deceptively simple, a tomato bruschetta really comes alive when you choose and combine several varieties of the finest tomatoes. So that's exactly what we do!

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• PROSECCO •

Prosecco is native to the north east of Italy, produced from grapes called glera in the Venetian hills around the town of Treviso. Prosecco DOC production spans the regions of Veneto & Friuli-Venezia Giulia. Prosecco Conegliano Valdobbiadene Superiore D.O.C.G. can only be made in the province of Treviso in the hills between Conegliano & Valdobbiadene but it's the juice from the grapes harvested on the famous Cartizze hill that contribute to what is widely recognised as the Grand cru of Prosecco.

	125ml	Bottle
PROSECCO 'SPAGOROSSO' DOC FRIZZANTE BRUT Domenico de Bertiol, Veneto - Semi-sparkling	-	£26.50
PROSECCO 'PRIMO' DOC BRUT Cavit, Veneto	£7.25	£29.00
PROSECCO 'VILLA TERESA' DOC EXTRA DRY 	£7.75	£31.50
PROSECCO 'CERADELLO' DOC BRUT 	£8.25	£33.00
PROSECCO 'CA' DE RIVA' DOCG EXTRA DRY Montresor, Veneto	-	£33.50
PROSECCO 'RIVE DI REFRONTOLO' DOCG BRUT Andreola, Veneto	-	£34.00
PROSECCO CONEGLIANO VALDOBBIADENE SUPERIORE DOCG BRUT Terre di San Venanzio, Veneto	£8.75	£36.00
PROSECCO DI VALDOBBIADENE 'MILLESIMATO' SUPERIORE DOCG DRY Andreola, Veneto	£8.95	£36.75
TERRE DI SAN VENANZIO SUPERIORE DI CARTIZZE DOCG BRUT Terre di San Venanzio, Veneto	-	£39.00
DOMENICO DE BERTIOL SUPERIORE DI CARTIZZE DOCG DRY Domenico de Bertiol, Veneto	-	£42.00



Organic Wines: The EU organic logo indicates that this product can be legally qualified organic because it is in full conformity with the conditions and regulations for the organic farming sector established by the European Union. For processed products it means that at least 95% of the agricultural ingredients are organic.

• UNDERSTANDING PROSECCO •

FRIZZANTE OR SPUMANTE?

We offer a Frizzante 'semi-sparkling' which creates a wonderful sprinkling of bubbles in your mouth. The Spumante 'sparkling' is the most popular of Prosecco styles... an orchestra of bubbles dancing on your palate!

BRUT, EXTRA DRY OR DRY?

The most popular style is 'Brut' which gives the driest mouthfeel. The 'Extra Dry' has a hint of sweetness that leaves the mouth feeling caressed. 'Dry' has the sweetest sensation, but never overpowering...

CHARACTER AND TASTING NOTES

The popularity of Prosecco is down to its light, easy-drinking style. With its citrus freshness, green apple and pear notes, what's not to love about Prosecco?

- 1 PROSECCO
- 2 VALDOBBIADENE
- 3 CONEGLIANO
- 4 CARTIZZE



• MINERALS & JUICES •

FRUIT SODAS BY SAN PELLEGRINO

Aranciata, Limonata, Pompelmo (Grapefruit)

330ml £2.85

JUICES BY PAGO

Pear, Cloudy Apple, Pineapple, Tomato, Cranberry
Mango, Grapefruit

200ml £2.85

FEVER-TREE RANGE

Lemonade, Ginger Ale, Soda

Tonics; Indian, elderflower, cucumber, aromatic, Mediterranean, light, lemon

200ml £2.85

SAN PELLEGRINO/ACQUA PANNA

500ml £3.15

750ml £4.65

COCA-COLA

330ml £3.45

DIET-COKE

330ml £3.25

CRODINO

175ml £2.90

FRESH ORANGE JUICE

250ml £4.00

• NEAPOLITAN COFFEE •

Our coffee is made using a traditional Neapolitan blend, with beans sourced from the Tico family in Naples, who've been roasting coffee for generations.

Espresso	£2.85 / £3.15
Macchiato	£2.95 / £3.25
Americano	£2.95
Cappuccino	£3.35
Flat White	£3.25
Caffè Latte	£3.45
Caffè Mocha	£3.75
Extra Espresso Shot	£0.50

SOYA MILK AVAILABLE ON REQUEST

• TEA FROM TWININGS •

In a time where coffee was king, Thomas Twining went against the tide to share his love of tea. His passion turned a little-known commodity into the nations favourite drink.

English Breakfast	£3.15
Earl Grey	£3.15
Camomile	£3.15
Green	£3.15
Peppermint	£3.15
Fresh Mint	£3.15
Fruit Tea	£3.15

• APÉRITIF •

Aperol , Veneto	50ml	£4.50
Berto Aperitivo , Piemonte	50ml	£4.50
Berto Bianco , Piemonte	50ml	£4.50
Berto Bitter , Piemonte	50ml	£4.50
Berto Rosso , Piemonte	50ml	£4.50
Campari , Lombardia	50ml	£4.50
Carpano Antica Formula , Lombardia	50ml	£5.50
Carpano Dry , Lombardia	50ml	£5.50
Carpano Punt e Mes , Lombardia	50ml	£4.50
Cocchi Americano , Piemonte	50ml	£4.75
Cocchi Rosa , Piemonte	50ml	£4.75
Cocchi Vermouth di Torino , Piemonte	50ml	£4.50
Cynar , Lombardia	50ml	£4.75
Dolin Chamberyzette , France	50ml	£4.50
Martini Bianco , Piemonte	50ml	£4.00
Martini Extra Dry , Piemonte	50ml	£4.00
Martini Rosso , Piemonte	50ml	£4.00
Martini Fiero , Piemonte	50ml	£4.75
Pampelle Ruby Grapefruit Aperitif , France	50ml	£4.75
Pilla Select , Veneto	50ml	£4.75

• WHISK(E)Y •

Auchentoshan 3 Wood	£5.75
Buffalo Trace	£4.25
Highland Park 12yr	£5.00
Jack Daniel's	£4.25
Tullamore Dew	£4.25
Johnnie Walker Black	£4.50
Laphroaig 10yr	£5.00
Macallan Gold Double Cask	£5.25
Nikka Days	£5.25
Woodford Reserve	£4.50

• COGNAC •

Courvoisier VS	£4.25
Remy VSOP	£4.75

• MORE ITALIAN SPARKLING •

There is so much more to Italian sparkling wine than Prosecco! Our best kept secret – Franciacorta DOCG, is Italy's answer to Champagne, same grapes, same production method, same full, elegant style.

FRANCIACORTA DOCG	125ml	Bottle	Magnum
FERGHETTINA BRUT - Ferghettina , Lombardia 90% Chardonnay, 10% Pinot Nero	£9.75	£44.00	-
FERGHETTINA ROSÉ BRUT 2015 - Ferghettina , Lombardia 100% Pinot Nero	-	£46.00	£92.00
MILLEDI BRUT 2014 - Ferghettina , Lombardia 100% Chardonnay	-	£46.00	£92.00
ROSÉ & SPUMANTE	125ml	Bottle	Magnum
BRACHETTO D'ACQUI ROSÉ SWEET - Alasia , Piemonte 100% Brachetto	£6.85	£26.50	-
LUNETTA ROSÉ SPUMANTE BRUT - Cavit , Trentino A blend of Chardonnay, Merlot & Teroldego	£8.25	£32.50	-

• CHAMPAGNE •

	Bottle	Magnum
LALLIER BRUT NV - Aÿ , France 65% Pinot Noir, 35% Chardonnay	£49.95	-
VEUVE CLICQUOT BRUT NV - Reims , France 50% Pinot Noir, 25% Chardonnay, 25% Pinot Meunier	£68.50	-
LAURENT-PERRIER CUVÉE ROSÉ NV - Tours sur Marne , France 100% Pinot Noir	£88.00	£176.00
DOM PERIGNON BRUT 2009 - Épernay , France 50% Pinot Noir, 50% Chardonnay	£174.00	-

• ROSÉ WINE •


	175ml	250ml	Bottle
PINOT GRIGIO ROSÉ - Piattini , Lombardia 100% Pinot Grigio	£6.65	£8.65	£24.00
VILLA TERESA ROSÉ - Tonon , Veneto 	£7.00	£9.00	£26.00
NEGROAMARO ROSÉ - Versante , Puglia 100% Negroamaro	£7.50	£9.75	£28.50
AMORE ROSÉ - Barberani , Umbria 	-	-	£30.75

• WHITE WINE •

NORTH	175ml	250ml	Bottle
PINOT GRIGIO - <i>Mirabello, Veneto</i> 100% Pinot Grigio	£6.65	£8.75	£26.25
CHARDONNAY - <i>Terrazze della Luna, Trentino</i> 100% Chardonnay	£6.85	£9.00	£27.00
SAUVIGNON BLANC - <i>Il Cascinone, Piemonte</i> 100% Sauvignon Blanc	£7.85	£9.95	£28.50
GEWÜRZTRAMINER - <i>Terrazze della Luna, Trentino</i> 100% Gewürztraminer	£8.15	£10.15	£30.00
FRIULANO - <i>Visintini, Friuli-Venezia Giulia</i> 	£8.65	£10.75	£31.50
GAVI DI GAVI - <i>Alasia, Piemonte</i> 100% Cortese	£8.85	£11.50	£34.00
SOAVE - <i>Prà, Veneto</i> 100% Garganega	£9.15	£12.00	£35.00
CHARDONNAY MASO TORESELLA - <i>Cavit, Trentino</i> 100% Chardonnay	-	-	£42.75

CENTRAL	175ml	250ml	Bottle
VERDICCHIO CLASSICO - <i>Monte Schiavo, Marche</i> 100% Verdicchio	£7.85	£9.95	£28.75
PECORINO - <i>Contesa, Abruzzo</i> 100% Pecorino	£8.15	£10.25	£30.50
BIANCHELLO DEL METAURO - <i>Crespaia, Marche</i> 	£8.35	£10.50	£31.00

SOUTH & THE ISLANDS	175ml	250ml	Bottle
GRILLO - <i>Ca' di Ponti, Sicilia</i> 100% Grillo	£5.25	£7.25	£19.95
CATARRATTO DA VERO - <i>Adria Vini, Sicilia</i> 	£6.00	£8.25	£23.50
FALANGHINA - <i>Ripa delle Ghiande, Campania</i> 100% Falanghina	£9.15	£11.75	£34.50
GRECO DI TUFO - <i>Villa Raiano, Campania</i> 100% Greco	£9.95	£12.75	£37.50
VERMENTINO - <i>Cheremi, Sardegna</i> 100% Vermentino	-	-	£39.00

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SPIRITS ARE 25ML UNLESS 50ML IS REQUESTED & BOTTLED BEERS ARE 330ML UNLESS STIPULATED.
ALL WINES BY THE GLASS ARE AVAILABLE IN A 125ML SERVE.

• NON-ITALIAN GIN •

Arber Pineapple	£4.50
Arber Rhubarb	£4.50
Bombay Sapphire	£4.50
Hayman's Gently Rested	£4.50
Hayman's London Dry	£4.00
Hayman's Sloe	£4.00
Hendrick's	£4.50
Martin Miller's	£4.50
Whitley Neill Parma Violet	£4.50

• VODKA •

Belvedere	£4.50
Finlandia	£4.00
Grey Goose	£4.75
Ketel One Citroen	£4.25
Reyka	£4.25
Stolichnaya Cucumber	£4.25
Stolichnaya Vanil	£4.25

• RUM •

Bacardi Carta Blanca	£4.00
Bacardi Carta Oro	£4.25
Diplomatico Reserva Exclusiva	£5.00
El Dorado 3yr	£4.25
Gosling's Black Seal	£4.00
Koko Kanu	£4.00
Old J Spiced	£4.00

• AGAVE •

AquaRiva Blanco	£4.25
AquaRiva Reposado	£4.50
Illegal Mezcal Joven	£4.75

SPIRITS ARE 25ML UNLESS 50ML IS REQUESTED & BOTTLED BEERS ARE 330ML UNLESS STIPULATED.

• ITALIAN GIN & TONICS •

Northern Italy is a haven for gin distillers & with so many botanicals to select from, Italy is now producing some of Europe's finest gins. All of our Italian G&Ts are a 25ml serve with your choice of Fever-Tree tonic – all with a unique garnish to accentuate their botanical signatures.

Choose from classic, elderflower, Mediterranean, cucumber or aromatic.

BERTO Piemonte Pink grapefruit & rosemary	£6.30
MALFY Piemonte Lemon & basil	£6.50
MALFY ROSA Piemonte Pink grapefruit & strawberry	£6.50
MALFY ARANCIA Piemonte Orange & lemon	£6.50
GIN PILZ Trentino Lime & basil	£6.50
SABATINI Toscana Lime & lemon thyme	£6.75
VII HILLS Lazio Orange & rosemary	£6.75
VILLA ASCENTI Piemonte Lemon & lemon thyme	£6.85

• DRAUGHT BEER •

Birra Moretti	Half 4.6%	£3.15
	Pint 4.6%	£5.35

• BOTTLED BEER & CIDER •

Messina , Sicilia	4.7%	£4.75
Peroni Nastro Azzurro , Pavia (Gluten free also available)	5.1%	£4.95
Ichnusa , Sardegna	4.7%	£5.10
Morena Oro , Basilicata	5.2%	£5.20
Moretti alla Siciliana , Friuli 500ml	5.8%	£5.95
Moretti alla Toscana , Friuli 500ml	5.5%	£5.95
Moretti Zero , Friuli	0.0%	£3.75
Magner's , Clonmel, Ireland	4.5%	£4.95
Guinness Original , Dublin, Ireland	4.2%	£4.95

• RED WINE •

NORTH	175ml	250ml	Bottle
BARBERA - Alasia, Piemonte 100% Barbera	£6.50	£8.50	£25.50
MERLOT - Il Cascinone, Piemonte 100% Merlot	£7.50	£9.50	£27.75
CASTELVECCHIO - Patrizi, Piemonte 40% Nebbiolo, 40% Dolcetto, 20% Barbera	£7.75	£10.00	£30.00
PINOT NERO - Castel del Lupo, Lombardia 	£8.25	£10.75	£32.00
VALPOLICELLA CLASSICO RIPASSO - Montigoli, Veneto 70% Corvina, 15% Corvinone, 15% Rondinella	£9.25	£12.50	£36.00
BAROLO - Alasia, Piemonte 100% Nebbiolo	-	-	£53.00
AMARONE DELLA VALPOLICELLA - Riondo, Veneto 60% Corvina, 35% Rondinella, 5% Corvinone	-	-	£59.00

CENTRAL	175ml	250ml	Bottle
CHIANTI RISERVA - Roccialta, Toscana 90% Sangiovese, 10% Canaiolo	£7.75	£10.25	£30.00
MONTEPULCIANO D'ABRUZZO - Contesa, Abruzzo 100% Montepulciano	£8.00	£10.50	£30.50
FORESCO - Barberani, Umbria 	£9.00	£11.25	£33.75

SOUTH & THE ISLANDS	175ml	250ml	Bottle
NERO D'AVOLA - Il Meridione, Sicilia 100% Nero D'Avola	£5.50	£7.75	£21.50
SANGIOVESE - Ke Bontá, Puglia 100% Sangiovese	£6.00	£8.25	£23.50
SHIRAZ - Ca' di Ponti, Sicilia 100% Shiraz	£6.75	£8.75	£25.50
NEGROAMARO - Nostrale, Puglia 100% Negroamaro	£7.75	£10.50	£29.50
CANNONAU - Isola's, Sardegna 100% Cannonau	£8.50	£11.00	£32.00
SUSUMANIELLO - Vallone, Puglia 100% Susumaniello	£8.75	£11.50	£33.00
AGLIANICO DEL VULTURE - Cantine di Venosa, Basilicata 100% Aglianico	£9.50	£12.25	£35.00

• CLASSIC ITALIAN COCKTAILS •

The Aperitivo hours have birthed a number of sensational cocktails that have found their way from the old bacari wine bars of Venice and the cafés of Turin, on to cocktail lists across London, Paris, New York & Tokyo. Few drinks epitomise Italian cocktail culture like the Spritz, like a modern incarnation of the 'La Dolce Vita' of the 1960's.

APEROL SPRITZ Aperol with Prosecco Primo & Fever-Tree soda	£8.50
NEGRONI Berto gin with Campari & Berto rosso vermouth	£8.25
CAMPARI SPRITZ Campari with Prosecco Primo & Fever-Tree soda	£8.50
NEGRONI 'SBAGLIATO' Berto Bitter with Cocchi Vermouth di Torino & Prosecco Primo	£7.75

PINO SPRITZ £8.25

Prosecco Primo with elderflower, Fever-Tree soda, mint leaves & lime

On the island of Sardinia I discovered a new Spritz-style cocktail made with Prosecco and elderflower, a unique flower found on the Italian mountains which gives a delicate sweet aroma to the drink. My friend and Comandante Pino Spano introduced me to it, it's fantastico - you have to try it!



• BELLINIS •

It is impossible to go to Venice without visiting Harry's Bar for a Bellini. The iconic venue just off the Grand Canal was where Giuseppe Cipriani, the proprietor, perfected the art of blending peaches with Prosecco. I love the Bellini as you can play around with the recipe, and although the original roasted peach recipe will always be close to my heart, below you will find some seasonal variations;

STRAWBERRY & KIWI £7.50 Prosecco Primo stirred with puréed strawberries & kiwi

ROASTED PEACH Prosecco Primo stirred with puréed white peaches	£7.50
PASSION FRUIT & ELDERFLOWER Prosecco Primo stirred with white peach, passion fruit & elderflower	£7.50
MIXED BERRY Prosecco Primo stirred with puréed blueberries, raspberries, blackberries & strawberries	£7.50

AS CERTAIN DRINKS OR COCKTAILS MAY CONTAIN ALLERGENS, PLEASE INFORM YOUR SERVER OF ANY ALLERGIES BEFORE PLACING YOUR DRINKS ORDER.

• SIGNATURE, CLASSICS & VARIATIONS •

The Aperitivo hours are perfect for drinking iconic Italian drinks but there is a cocktail for every occasion and to follow are a selection of modern classics popularised outside of Italy, variations and some of our own signature drinks.

THE PINEAPPLE EXPRESS Finlandia vodka with Aperol, lime, passion fruit & pineapple	£8.75
GIN 'N' JUICE Bombay Sapphire gin with kiwi, pear nectar, apple & lemon	£8.85
LIGURIAN MOJITO Bacardi Carta Blanca with basil, lemon, Belvoir organic elderflower cordial & San Pellegrino Limonata	£8.75
STRAWBERRY & POMEGRANATE SPRITZ Aperol with Dolin Chamberyzette strawberry aperitif, pomegranate cordial, Prosecco Primo & Fever-Tree soda	£8.85
MANGO FANDANGO Arber pineapple gin with Cocchi Americano, mango nectar, apple & lime	£8.85
VANILLA-ESPRESSO MARTINI Stolichnaya vanilla vodka & Borghetti espresso liqueur with Neapolitan espresso	£8.75
BREAKFAST IN SICILY Malfy pink grapefruit gin with Aperol, marmalade, watermelon & lemon (plus egg white for texture)	£8.75
LITTLE ITALY Woodford Reserve Bourbon with Cynar & Berto Rosso Vermouth	£8.95
AMALFI SPRITZ Fiorente elderflower & Limoncello liqueurs with Prosecco Primo & Fever-Tree soda	£8.75
MILE HIGH CLUB Hendrick's gin & Lanique rose liqueur with Cocchi Americano Rosa, hibiscus, raspberries & lemon (plus egg white for texture)	£8.95
POSITANO PALOMA AquaRiva blanco tequila with Cocchi Rosa, pomegranate, elderflower, lime & San Pellegrino grapefruit soda	£8.75
GIN & BASIL SMASH Hendrick's gin with basil, lemon & sugar	£8.95
GRAPEFRUIT & RASPBERRY SPRITZ Pampelle ruby grapefruit aperitif & Edinburgh gin raspberry liqueur with Cocchi Americano Rosa, Prosecco Primo & Fever-Tree soda water	£8.85
JUNGLE BOOGIE El Dorado 3yr demerara rum with banana, coconut, strawberry, pineapple & lime	£8.95
HANKY PANKY Hayman's London dry gin with Carpano Antica Formula & Fernet Branca	£8.95
MY MARTINI Grey Goose vodka stirred with Martini Bianco - finished with expressed lemon & Cerignola olives	£9.25
HUMPHREY'S GARDEN PARTY Stolichnaya cucumber vodka with apple, kiwi, mint, lemon & elderflower For every Humphrey's Garden Party sold Gino will donate £1 to the Royal Manchester Children's Hospital	£8.85



AS CERTAIN DRINKS OR COCKTAILS MAY CONTAIN ALLERGENS, PLEASE INFORM YOUR SERVER OF ANY ALLERGIES BEFORE PLACING YOUR DRINKS ORDER.