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## CAFFÈ E TÈ

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Espresso	£3.00 / £3.25
Cappuccino	£3.50
Latte	£3.50
Mocha	£3.75
Americano	£3.00
Hot chocolate	£3.75
English breakfast tea	£3.00
Earl Grey	£3.00
Herbal teas	£3.00
Fresh mint tea	£3.00

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## MINERALS & JUICES

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Coca-Cola, Diet Coke	330ml	£3.25		
Tonic, slimline tonic	200ml	£2.75		
Ginger Ale, Lemon tonic	200ml	£2.75		
Appletiser		£3.00		
Gosling's Ginger beer		£3.00		
Frobisher's Grapefruit, Pineapple, Apple, Tomato	250ml	£3.25		
Cranberry or pomegranate		£3.00		
Acqua panna still	500ml	£3.50	750ml	£4.50
San Pellegrino sparkling	500ml	£3.50	750ml	£4.50

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## BRANDY

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Baron de Sigognac Armagnac VSOP	£4.75
Courvoisier VS	£4.00
Remy Martin VSOP	£4.50
Remy Martin XO	£13.50

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## LIQUEUR COFFEES

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Baileys Coffee	£7.25
French Coffee (Courvoisier VS)	£7.25
Highland Coffee (Famous Grouse)	£7.25
Irish Coffee (Tullamore Dew)	£7.25
Italian Coffee (Galliano L'Authentica)	£7.25
Jamaican Coffee (Mount Gay Rum)	£7.25

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## LIQUEURS

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Baileys (50ml)	£4.50
Cointreau	£4.00
Drambuie	£4.00
Grand Marnier	£4.00
Southern Comfort	£4.00

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## ITALIAN LIQUEURS & AMARI

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Amaro Lucano	£5.25
Disaronno	£4.00
Fernet Branca	£5.25
Frangelico	£4.00
Galliano	£4.00
Limoncello	£4.00
Molinari White Sambuca	£4.00
Strega	£4.00
Tuaca	£4.00

# PICCOLINO

## DRINKS

### APERITIF CULTURE AT PICCOLINO

Our bartenders are evangelists of the 'aperitivo' hours. Both a time-honoured tradition and a sophisticated prelude to any meal, the classic 'aperitif' is revered at Piccolino and is as much about the cultural ritual as it is about the drink itself. We believe the most compelling reason to enjoy an aperitif is the simple notion of time – to willingly spend an extended period to participate in a social act that urges us to take our time in a relentlessly fast paced world.

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## APERITIF COCKTAILS

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<b>Aperol Spritz</b>	£8.75
The classic recipe - 3 parts Prosecco to 2 parts Aperol, to 1 part soda	
<b>Bellini</b>	£8.25
Prosecco Primo stirred the Cipriani way with pureed white peaches	
<b>Negroni</b>	£8.75
Equal parts Hayman's London Dry gin, Campari & Carpano Antica Formula - our favourite aperitif	
<b>Classic Martini</b>	from £8.75
We stir the Carpano dry vermouth with your choice of vodka or gin, we recommend Bombay Sapphire or Belvedere	
<b>Elderflower Fizz</b>	£8.25
Prosecco Primo stirred with Belvoir organic elderflower cordial	
<b>Rosa Spritz</b>	£8.25
Cocchi Rosa stirred with Prosecco Primo & soda	

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## COCKTAILS WE LOVE

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<b>Mojito</b>	£8.75
Bacardi Carta Blanca churned with mint, lime, sugar & soda	
<b>French Martini</b>	£8.75
Grey Goose vodka & Chambord black raspberry liqueur with Pineapple juice	
<b>Elderflower &amp; Grapefruit Mojito</b>	£9.00
El Dorado 3yr churned with mint, lime, pink grapefruit, elderflower & soda	
<b>Kim Sha</b>	£8.75
Finlandia vodka & Archer's peach with raspberries, passion fruit & pureed white peaches	
<b>Dark &amp; Stormy</b>	£8.75
Gosling's Black Seal rum with lime & Gosling's ginger beer	
<b>Bramble</b>	£8.50
Bombay Sapphire gin with lemon & sugar, served frozen and drizzled with French blackberry liqueur	
<b>Amaretto Sour</b>	£8.75
Disaronno Amaretto with lemon, sugar & aromatic bitters	
<b>Espresso Martini</b>	£8.75
Finlandia vodka with coffee liqueur & fresh espresso	
<b>Passion Fruit Caipirinha</b>	£8.50
Abelha organic silver cachaça with passion fruit lime & sugar	
<b>Cosmo</b>	£8.75
Ketel One Citroen with Cointreau, Ocean Spray cranberry & lime	
<b>Tommy's Margarita</b>	£8.50
Tapatio Blanco tequila with lime juice & Aqua Riva organic agave syrup	
<b>Porn Star</b>	£10.50
Stolichnaya vanilla vodka with passion fruit & pineapple accompanied by a baby glass of Prosecco Primo	

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## ROSÉ WINE

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Monferrato Chiaretto 2017 <i>Ancora, Piedmont</i>	£22.00
Pinot Grigio Blush Principato 2017 <i>Cavit, Lombardy</i>	£25.75
Chateau St Marguerite Cru Classe 2017 <i>Cotes De Provence, France</i> ■	£32.50
Chateau Hermitage St. Martin Ikon 2017 <i>Cotes De Provence, France</i> ■	£35.50

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## VODKA

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Belvedere	£4.75
Finlandia	£3.75
Grey Goose	£5.00
Ketel One Citroen	£4.25
Reyka	£4.75
Stolichnaya Elit	£6.00

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## GIN

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Bombay Sapphire	£4.50
Hayman's Gently Rested	£4.75
Hayman's London Dry	£3.75
Hendrick's	£4.50
Martin Miller's	£4.00
Whitley Neill	£4.75

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## RUM

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Bacardi Carta Blanca	£3.75
Bacardi Carta Oro	£4.00
Bacardi Ocho	£4.75
El Dorado 3yr	£4.50
El Dorado 5yr	£4.50
Koko Kanu	£4.50
Sailor Jerry Spiced	£4.50

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## TEQUILA

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El Jimador Reposado	£4.50
Tapatio Blanco	£4.50

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## WHISK(E)Y & BOURBON

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Buffalo Trace	£4.25
Canadian Club	£4.00
Famous Grouse	£3.75
Glenfiddich 12yr	£5.25
Glenrothes Select Reserve	£5.00
Highland Park 12yr	£5.00
Jack Daniels	£4.00
Laphroaig 10yr	£5.25
Maker's Mark Bourbon	£4.50
Tullamore Dew	£4.25
Woodford Reserve	£4.50

MANY RECOGNISED ALLERGENS ARE HANDLED IN OUR KITCHEN.

IF YOU HAVE ANY CONCERNS, DON'T HESITATE TO TALK TO A MEMBER OF OUR TRAINED TEAM, WHO WILL BE PLEASED TO PROVIDE YOU WITH MORE DETAILED INFORMATION.

PRICES ARE INCLUSIVE OF VAT.

WINES BY THE GLASS ARE ALSO AVAILABLE IN MEASURES OF 125ML.

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

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## RED WINE

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### NORTHERN ITALY

Merlot Delle Venezie 2016/17 <i>Sanvigilio, Veneto</i>	£23.75
Pinot Nero Trentino 2015/16 <i>Bottega Vinai, Trentino</i>	£32.50
Valpolicella Classico Capitel Della Crosara Ripasso 2015/16 <i>Montresor, Veneto</i>	£35.50
Barbera D'asti Superiore Rive DOCG 2015/16 <i>Il Cascinone, Piedmont</i>	£36.25
Bardolino 2016 <i>Vigne di San Pietro, Veneto</i>	£39.75
Merlot Monferrato Rosso 2010/11 <i>Marchesi Di Gresy, Piedmont</i>	£42.75
Nebbiolo D'alba 2015 <i>Poderi Colla, Piedmont</i>	£47.25
Barolo DOCG 2014 <i>Patrizi, Piedmont</i>	£60.00
Barbera D'asti Monte Colombo 2012 <i>Marchesi Di Gresy, Piedmont</i>	£61.50
Amarone Della Valpolicella La Colombaia 2014/15 <i>Montresor, Veneto</i>	£64.00
Barbaresco Martinenga DOCG 2013 <i>Marchesi Di Gresy, Piedmont</i>	£98.25

### CENTRAL ITALY

Chianti Riserva Lucere DOCG 2015 <i>Uggiano, Tuscany</i>	£27.75
Montepulciano Rosso Conero Alberto Serenelli 2015 <i>Monteschiavo, Marche</i>	£29.50
Montepulciano D'abruzzo 2014 <i>Pasetti, Abruzzo</i>	£34.75
Chianti Classico Riserva Il Grigio DOCG 2014 <i>San Felice, Tuscany</i>	£47.25
Brunello Di Montalcino DOCG 2013 <i>Campogiovanni, Tuscany</i>	£63.50
Tignanello 2014/15 <i>Antinori, Tuscany</i>	£160.00

### SOUTHERN ITALY & THE ISLANDS

Nero D'Avola Il Meridione 2016/17 <i>Adria Vini, Sicily</i>	£19.75
Shiraz 2017 <i>Ca' Di Ponti, Sicily</i>	£21.75
Primitivo Del Salento 2016 <i>Agricole Vallone, Apulia</i>	£28.50
Salice Salentino Giardinelli Vineyards 2014/15 <i>Agricole Vallone, Apulia</i>	£30.75
Frappato 2016/17 <i>Nicosia, Sicily</i>	£32.00
Susumaniello Salento 2016 <i>Agricole Vallone, Apulia</i>	£34.75
Cannonau Di Sardegna Riserva Sàbiu 2013 <i>Deriu, Sardinia</i>	£39.25
Taurasi DOCG 2012/13 <i>Villa Raiano, Campania</i>	£49.00

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## GIN & TONIC

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In the following renditions of the venerable British cocktail, each G&T is given its own unique garnish to accentuate the botanicals involved in production. Please note 50ml is a standard serve in the G&Ts listed below.

<b>Hendrick's</b> with cucumber & cracked black pepper	£9.50
<b>Bombay Sapphire</b> with basil & lemon zest	£9.50
<b>Whitley Neill</b> with pink grapefruit	£9.50
<b>Hayman's Gently Rested</b> with rosemary & orange	£9.50

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## SPARKLING WINES

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### PROSECCO & SPUMANTE

Prosecco Primo Brut NV <i>Cavit, Veneto</i>	£30.00
Prosecco Villa Teresa Extra Dry NV <i>Tonon, Veneto</i>	£32.50
Spumante Rosé Royal Brut NV <i>Montresor, Veneto</i>	£37.00
Franciacorta Brut DOCG NV <i>Ferghettina, Lombardy</i>	£44.00
Franciacorta Rosé Brut DOCG 2013/14 <i>Ferghettina, Lombardy</i>	£50.00

### CHAMPAGNE

Champagne Lallier Grand Cru Grande Réserve Brut NV <i>Ay, France</i>	£47.50
Champagne Veuve Clicquot Yellow Label Brut NV <i>Reims, France</i>	£71.00
Champagne Dom Perignon Brut 2006/09 <i>Epernay, France</i>	£188.00
Champagne Cristal Brut 2009 <i>Reims, France</i>	£226.00

### CHAMPAGNE ROSÉ

Champagne Veuve Clicquot Rosé NV <i>Reims, France</i>	£85.50
Champagne Laurent Perrier Cuvée Rosé NV <i>Tour-Sur-Marne, France</i>	£97.50

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## DRAUGHT BEER

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Moretti	abv 4.6% Pint £5.25 Half £3.00
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## BOTTLED BEER & CIDER

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Menabrea	abv 4.8% £4.75
Peroni Nastro Azzurro	abv 5.2% £4.75
Peroni Red	abv 4.7% £4.75
Theresianer Vienna	abv 5.3% £5.00
Peroni Gran Riserva	abv 6.6% £5.00
Theresianer Pale Ale	abv 6.5% £5.00
Magners Cider 568ml	abv 4.5% £5.25

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## BY THE GLASS

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### PROSECCO, SPUMANTE & CHAMPAGNE

	125ml	
Prosecco Primo Brut NV <i>Cavit, Veneto</i>	£7.75	
Spumante Rosé Royal Brut NV <i>Montesor, Veneto</i>	£8.50	
Franciacorta Brut DOCG NV <i>Ferghettina, Lombardy</i> 	£9.00	
Champagne Lallier Grand Cru Grande Réserve Brut NV <i>Ay, France</i>	£10.75	

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### WHITE WINE

	175ml	250ml
Catarratto Il Meridione 2017 <i>Adria Vini, Sicily</i>	£5.50	£7.25
Chardonnay Delle Venezie 2017 <i>Sanvigilio, Veneto</i>	£6.25	£8.25
Pinot Grigio Delle Venezie 2017 <i>Mirabello, Veneto</i>	£6.75	£8.75
Verdicchio Dei Castelli Di Jesi Classico Coste Del Molino 2016/17 <i>Monteschiavo, Marche</i>	£7.25	£9.25
Sauvignon Blanc Trentino 2017 <i>Mastri Vernacoli, Trentino</i>	£7.50	£9.50
Pecorino Colline Pescaresi Caparrone 2017 <i>Contesa, Abruzzo</i>	£7.75	£10.00
Gavi Del Comune Di Gavi DOCG 2016/17 <i>Alasia, Piedmont</i>	£9.00	£12.50

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### RED WINE

	175ml	250ml
Nero D'Avola Il Meridione 2016/17 <i>Adria Vini, Sicily</i>	£5.75	£7.50
Shiraz 2017 <i>Ca Di Ponti, Sicily</i>	£6.25	£8.00
Merlot Delle Venezie 2016/17 <i>Sanvigilio, Veneto</i>	£6.50	£8.50
Chianti Riserva Lucere DOCG 2015 <i>Uggiano, Tuscany</i>	£6.75	£9.50
Montepulciano Rosso Conero Alberto Serenelli 2015 <i>Monteschiavo, Marche</i>	£7.75	£10.00
Pinot Nero Trentino 2015/16 <i>Bottega Vinai, Trentino</i>	£8.50	£11.00
Barbera D'asti Superiore Rive DOCG 2015/16 <i>Il Cascinone, Piedmont</i>	£9.00	£12.25

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### ROSÉ WINE



	175ml	250ml
Monferrato Chiaretto 2017 <i>Ancora, Piedmont</i>	£6.00	£7.75
Pinot Grigio Blush Principato 2017 <i>Cavit, Lombardy</i>	£7.25	£9.25
Chateau St Marguerite Cru Classe 2017 <i>Cotes De Provence, France</i> 	£8.25	£10.75

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## WHITE WINE

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### NORTHERN ITALY

Chardonnay Delle Venezie 2017 <i>Sanvigilio, Veneto</i>	£23.00
Pinot Grigio Delle Venezie 2017 <i>Mirabello, Veneto</i>	£24.75
Sauvignon Blanc Trentino 2017 <i>Mastri Vernacoli, Trentino</i>	£27.75
Pinot Grigio Trentino 2017 <i>Bottega Vinai, Trentino</i>	£29.50
Gewurztraminer Trentino 2016/17 <i>Bottega Vinai, Trentino</i>	£30.75
Soave Otto 2016/17 <i>Prà, Veneto</i> 	£35.75
Ribolla Gialla Dei Colli Orientali 2016/17 <i>Perusini, Friuli</i> 	£36.75
Gavi Del Comune Di Gavi DOCG 2016/17 <i>Alasia, Piedmont</i>	£37.50
Riesling Langhe 2015/16 <i>Poderi Colla, Piedmont</i>	£40.25
Gavi Del Comune Di Gavi DOCG 2017 <i>Villa Sparina, Piedmont</i>	£45.00
Sauvignon Blanc Langhe 2015/16 <i>Marchesi Di Gresy, Piedmont</i>	£48.50
Chardonnay Langhe Gresy 2015 <i>Marchesi Di Gresy, Piedmont</i>	£71.50

### CENTRAL ITALY

Verdicchio Dei Castelli Di Jesi Classico Coste Del Molino 2016/17 <i>Monteschiavo, Marche</i>	£26.75
Pecorino Colline Pescaresi Caparrone 2017 <i>Contesa, Abruzzo</i>	£29.50
Trebbiano D'abruzzo Zarachè 2017 <i>Pasetti, Abruzzo</i>	£31.25

### SOUTHERN ITALY & THE ISLANDS

Catarratto Il Meridione 2017 <i>Adria Vini, Sicily</i>	£19.75
Catarratto Terre Siciliane Da Vero 2017 <i>Adria Vini, Sicily</i> 	£26.00
Vermentino Di Gallura Cheremi DOCG 2016 <i>Mura, Sardinia</i>	£34.75
Falanghina Pompeiano Verso 2016/17 <i>Sorrentino, Campania</i> 	£35.50
Greco Di Tufo DOCG 2016/17 <i>Villa Raiano, Campania</i>	£36.75