

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.

APERITIF

Aperol	50ml	£4.25
Byrrh Grand Quinquina	50ml	£5.25
Campari	50ml	£5.25
Carpano Antica Formula	50ml	£6.00
Carpano Bianco	50ml	£5.25
Carpano Dry	50ml	£4.75
Cocchi Americano	50ml	£4.75
Cocchi Rosa	50ml	£4.75
Cocchi Vermouth di Torino	50ml	£4.75
Cynar	50ml	£5.25
Martini Rosso	50ml	£4.00
Punt e Mes	50ml	£4.00

DIGESTIF

Amaro Averna	50ml	£5.25
Amaro CioCiaro	50ml	£5.25
Amaro del Capo	50ml	£5.25
Amaro Lucano	50ml	£5.25
Amaro Montenegro	50ml	£5.25
Bepi Tosolini Grappa I Legni Rovere	25ml	£6.50
Bepi Tosolini Grappa Moscato	25ml	£4.75
Borghetti Espresso Liqueur	25ml	£3.75
Cocchi Barolo Chinato	50ml	£7.50
Disaronno Amaretto (n)	25ml	£4.00
Fernet Branca	50ml	£5.25
Frangelico (n)	25ml	£4.00
Galliano	25ml	£4.00
Galliano Ristretto	25ml	£4.00
Limoncello	25ml	£4.00
Molinari White Sambuca	25ml	£4.00
Strega	25ml	£4.00
Vecchia Romagna	25ml	£4.75
Vecchia Romagna 10yr	25ml	£6.00

BEER & CIDER SELECTION

Birra Moretti	half	abv 4.6%	£3.00
	pint	abv 4.6%	£5.25
Messina		abv 4.7%	£4.50
Menabrea		abv 4.8%	£4.75
Peroni Nastro Azzuro		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
Magner's Irish Cider (568ml)		abv 4.5%	£5.25

NON-ALCOHOLIC COCKTAILS

INNOCENT KIM SHA	£4.50
Peach, passion fruit, raspberries & pomegranate	
APPLE & GINGER MOJITO	£4.50
Apple, mint, lime & Gosling's ginger beer	
INNOCENT BLUEBERRIES & THE BEES	£4.50
Strawberries, mint, blueberries & San Pellegrino Limonata	
ELDERFLOWER BUBBLY	£2.75
Organic elderflower cordial, lemon & soda	
INNOCENT MAI TAI	£4.50
Pineapple, lime & French almond syrup (n)	

SOFT DRINKS

Coca-Cola	330ml	£3.25
Diet Coke	330ml	£3.25
San Pellegrino Aranciata Amara	330ml	£3.00
San Pellegrino Limonata	330ml	£3.00
San Pellegrino Pompelmo	330ml	£3.00
San Pellegrino Melograno e Arancia	330ml	£3.00
Premium soft drinks by Fever-Tree	200ml	£2.75
Gosling's Ginger Beer	330ml	£3.00
Frobisher's Natural Juice Drinks	250ml	£3.25
Acqua Panna	500ml 3.50	750ml £4.50
San Pellegrino	500ml 3.50	750ml £4.50

SPARKLING BY THE GLASS

	125ML	750ML
Prosecco Primo Brut NV		
<i>Cavit, Veneto</i>	£7.75	£30.00
Spumante Rosé Royal Brut NV		
<i>Montresor, Veneto</i>	£8.50	£37.00
Franciacorta Brut NV		
<i>Ferghettina, Lombardy</i>	£9.00	£44.00
Champagne Lallier Grand Cru Grande Réserve Brut NV		
<i>Ay, France</i>	£10.75	£47.50

WINE BY THE GLASS

WHITE

	175ML	250ML	750ML
Catarratto Il Meridione 2017			
<i>Adria Vini, Sicily</i>	£5.50	£7.25	£19.75
Chardonnay Delle Venezie 2017			
<i>Sanvigilio, Veneto</i>	£6.25	£8.25	£23.00
Pinot Grigio Delle Venezie 2017			
<i>Mirabello, Veneto</i>	£6.75	£8.75	£24.75
Verdicchio Dei Castelli Di Jesi Classico Coste Del Molino 2016/17			
<i>Monteschiavo, Marche</i>	£7.25	£9.25	£26.75
Sauvignon Blanc Trentino 2017			
<i>Mastri Vernacoli, Trentino</i>	£7.50	£9.50	£27.25
Pecorino Caparrone 2017			
<i>Contesa, Abruzzo</i>	£7.75	£10.00	£29.50
Gavi Di Gavi 2016/17			
<i>Alasia, Piedmont</i>	£9.00	£12.50	£37.50

RED

Nero D'Avola Il Meridione 2016/17			
<i>Adria Vini, Sicily</i>	£5.75	£7.50	£19.75
Shiraz 2017			
<i>Ca Di Ponti, Sicily</i>	£6.25	£8.00	£21.75
Merlot Delle Venezie 2016/17			
<i>Sanvigilio, Veneto</i>	£6.50	£8.50	£23.75
Chianti Riserva Lucere 2015			
<i>Uggiano, Tuscany</i>	£6.75	£9.50	£27.75
Montepulciano Rosso Conero Alberto Serenelli 2015			
<i>Monteschiavo, Marche</i>	£7.75	£10.00	£29.50
Pinot Nero Trentino 2015/16			
<i>Bottega Vinai, Trentino</i>	£8.50	£11.00	£32.50
Barbera d'Asti Superiore Rive 2015/16			
<i>Il Cascinone, Piedmont</i>	£9.00	£12.25	£36.25

ROSÉ WINE

Monferrato Chiaretto 2017			
<i>Ancora, Piedmont</i>	£6.00	£7.75	£22.00
Pinot Grigio Blush Principato 2017			
<i>Cavit, Lombardy</i>	£7.25	£9.25	£25.75
St Marguerite Cru Classe 2017			
<i>Cotes De Provence, France</i>	£8.25	£10.75	£32.50
Hermitage St. Martin IKon 2017			
<i>Cotes De Provence, France</i>	£9.25	£12.75	£36.50

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.

THE SPRITZ

The classic Spritz is synonymous with the 'aperitivo' hours & the famed café culture of Milan and Rome.

APEROL SPRITZ £8.75

The classic recipe – 3 parts prosecco to 2 parts Aperol to 1 part soda, ornamented with slices of orange

ELDERFLOWER SPRITZ £8.25

St. Germain elderflower liqueur stirred with Prosecco Primo & soda, finished with lemon wheels

ROSA SPRITZ £8.25

Cocchi Rosa stirred with Prosecco Primo & soda, decorated with berries in season

AMERICANO SPRITZ £8.25

Cocchi Americano stirred with Prosecco Primo & soda, garnished with lemon wheels

GIN & TONICS

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.

HENDRICK'S with cucumber & cracked black pepper £9.50

BOMBAY SAPPHIRE with basil & lemon zest £9.50

WHITLEY NEILL with pink grapefruit £9.50

HAYMAN'S GENTLY RESTED with rosemary & orange £9.50

APERITIF COCKTAILS

Our aperitif cocktails are carefully designed not to obscure the senses, but to ritualistically awaken them.

CLASSIC MARTINI

We stir the Carpano dry vermouth with your choice of gin or vodka, finished with an expressed lemon peel or cocktail olive

with Bombay Sapphire £8.75

with Belvedere £9.50

with Whitley Neill £9.50

with Grey Goose £10.00

APEROL SOUR £8.00

Aperol with elderflower liqueur and lime, finished with rosemary

NEGRONI £8.75

Equal parts Hayman's London Dry gin, Campari & Carpano Antica Formula - our favourite aperitif

Try our variation of the classic Negroni with Hendrick's & Aperol replacing London Dry gin & Campari, ornamented with cucumber (£8.00)

FLAME OF LOVE £9.75

Grey Goose stirred with fino sherry & finished with lots of orange zest

SBAGLIATO £8.50

Carpano Antica Formula & Campari with Prosecco Primo

OUR FAVOURITE APERITIF: THE BELLINI

In the 1930s, just around the corner from St Mark's Square in Venice, a little place called Harry's Bar set the precedent for the classic Bellini cocktail. Seduced by its simplicity, the marriage of prosecco stirred with pureed white peaches remains one of the world's most requested drinks.

BELLINI £8.25

Prosecco Primo stirred with pureed white peaches

ROSSINI £8.50

Prosecco Primo stirred with pureed strawberries

COCKTAILS WE LOVE

A memorable cocktail is a fleeting jewel – a sensory experience that is inherently transient, yet sublime.

MOJITO £8.75

Bacardi Carta Blanca and fresh mint churned with lime and sugar, then finished with soda and ornamented with a bouquet of mint

ELDERFLOWER & GRAPEFRUIT MOJITO £9.00

El Dorado 3yr and fresh mint churned with organic elderflower cordial, pink grapefruit and soda, finished with a bouquet of mint

EAST 8 HOLD UP £8.25

Finlandia vodka and Aperol shaken with pineapple, passion fruit & lime

THE BLUEBERRIES & THE BEES £8.75

Abelha organic cachaca churned with blueberries, mint and pureed strawberries finished with San Pellegrino Limonata

BRAMBLE £8.50

Dick Bradsell's sumptuous blend of Bombay Sapphire and lemon juice, served frozen and drizzled with French blackberry liqueur

KIM SHA £8.75

Finlandia vodka and peach liqueur shaken with raspberries, passion fruit, pomegranate and pureed white peach

ESPRESSO MARTINI £8.75

Finlandia vodka shaken with Borghetti liqueur and a shot of espresso

PALOMA £8.50

Reposado tequila shaken with elderflower and lime, finished with sparkling Italian grapefruit soda

AMARETTO SOUR £8.75

Disaronno Amaretto shaken with lemon and aromatic bitters, served up (n)

PORN STAR £10.50

Stolichnaya vanilla vodka and passion fruit with pineapple - accompanied by a baby glass of Prosecco Primo

MAI TAI £9.25

Our re-visit of Trader Vic's recipe features Bacardi Carta Oro and Cointreau shaken with pineapple, lime and orgeat - finished with Gosling's Black Seal and ornamented with a bouquet of mint (n)

REMEMBER THE MAINE £9.00

Woodford Reserve Bourbon stirred with your choice of sweet vermouth and Cherry Heering in an absinthe rinsed coupe