

PICCOLINO

AUTUMN/WINTER
COLLECTION

MAIN MENU

DESSERT MENU

LUNCH MENU

BAMBINI MENU

DRINKS MENU

WINE LIST

CHRISTMAS MENU

PICCOLINO

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DA DIVIDERE

OLIVE PICCANTI (VG)	5.50
Giant pitted olives marinated with peperoncini	
PANE DELLA CASA (V)	6.00
Sundried tomato & black olive focaccia, walnut sourdough, Sardinian flatbread & cheese grissini	
OSTRICHE	Four 13.75 Six 18.75
Freshly shucked oysters served with Bloody Mary, Tabasco & lemon	
PANE FINO ALL'AGLIO	
Hand stretched garlic bread	
Focaccia style - rosemary & sea salt (VG)	6.50
Tomato & fresh basil (VG)	7.75
Mozzarella & smoked provola cheese (V)	8.50

ANTIPASTI DI MONTAGNA

Small 15.00 | Large 27.75

Our signature selection of Italian artisan salami & cheese served with a selection of freshly baked bread, balsamic onions, pickled hot peppers & caper berries

SALAMI

Parma Ham
Coppa di Parma
Bresaola
Salame Napoli

FORMAGGI

Mozzarella Di Bufala
Pecorino Romano
Ricotta

ANTIPASTI

BRUSCHETTA AL POMODORO (VG)	8.75	FEGATINI ALLA CREMA	10.75
Vine ripened plum tomatoes, garlic, oregano & fresh basil on toasted ciabatta		Sautéed chicken livers cooked in marsala cream, grapes, pine nuts & toasted ciabatta	
BRUSCHETTA CON GAMBERONI	12.50	ARANCINA (V)	9.50
King prawns, chilli & lemon on toasted ciabatta		Crispy fried saffron & pea risotto cone, spicy ve-duja, mozzarella & marinara sauce	
CAPELANTE	15.75	CARPACCIO DI MANZO	14.00
Scottish king scallops, confit garlic, chilli & parsley		Seared sliced beef fillet, Venetian dressing, rocket & Parmesan salad	
COSTINE DI MAIALE	13.50	CALAMARI FRITTI	10.25
Marinated pork ribs & barbecue sauce		Crispy fried squid, courgette, red pepper & garlic mayonnaise	
BURRATA FRITTA (V)	12.00		
Deep fried burrata, caponata, aubergine puree, basil pesto & pine nuts			

ANTIPASTI SPECIALI

BURRATA (V)	17.50	TARTARE DI SALMONE (V)	14.00
Fresh truffle & sherry vinegar dressing, toasted ciabatta		Salmon tartare, semi-dried tomatoes, capers, chilli & citrus dressing, pine nuts, crisp Sardinian flatbread	
TARTARE DI TONNO	14.00		
Yellowfin tuna tartare, fennel, chives, olive tapenade, crisp Sardinian flatbread			



PASTA


Ligouri Pastificio create their pasta using 100% Italian Durum wheat from Puglia and the spring waters of Gragnano. The result is a genuine pasta, enriched with the flavour of the grain that marries perfectly with our sauces.

LINGUINE AI GAMBERI Wild red king prawn, courgette, chilli & flat leaf parsley	19.50	SPAGHETTI AGLIO OLIO E PEPERONCINO  Garlic, chilli, extra virgin olive oil & flat leaf parsley	12.50
LINGUINE ALLE VONGOLE Fresh palourde clams, white wine, vine ripened cherry tomatoes, chilli & garlic	18.50	SPAGHETTI CARBONARA  Free range eggs, guanciale, Pecorino Romano, cream & flat leaf parsley <i>Try the traditional recipe, made without cream.</i>	16.25
TAGLIATELLE ALLA BOLOGNESE Slow cooked beef ragù, tomato & fresh basil	16.25	SPAGHETTI FRUTTI DI MARE Wild red king prawn, Scottish rope grown mussels, palourde clams, calamari, tomato & chilli	21.75
TAGLIATELLE AL SALMONE Argyll smoked salmon, asparagus, lemon & herb mascarpone	18.50	CASARECCE CON VERDURE  Short twisted pasta, seasonal vegetables, cream, matured Italian cheese & pine nuts	15.50
TAGLIATELLE CONTADINA  Mushroom & vegetable ragu, tomato, vegan mozzarella-style cheese, flat leaf parsley	14.50	CASARECCE CON POLLO Grilled chicken, seasonal vegetables, cream, matured Italian cheese & pine nuts	17.00
PACCHERI ALL'ARRABBIATA  Large pasta tubes, tomato, garlic, chilli & flat leaf parsley	14.50	LASAGNE Slow cooked beef ragù, béchamel, tomato, matured Italian cheese & fresh basil	16.25



GLUTEN FREE PASTA

Switch to an alternative spaghetti or penne. While we cannot guarantee a 100% gluten free environment, the pasta is certified gluten free.



PASTA SPECIALE

TAGLIOLINI AL TARTUFO  Fresh thin egg pasta, truffle & Parmesan sauce, fresh truffle	17.50	LINGUINE ALL'ARAGOSTA Whole Select lobster, king prawns, vine ripened tomatoes, chilli & fresh basil	Serves 2 37.50pp
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RAVIOLI

RAVIOLI DI GRANCHIO Devonshire crab, chilli, lemon, basil & shellfish butter	19.50	RAVIOLI ALLE MELANZANE   Aubergine, mozzarella & sun-dried tomato filling, tomato cream sauce, fresh basil	16.50
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RISOTTO

RISOTTO AI GAMBERONI Creamy Arborio rice, wild king prawn, lemon, samphire & flat leaf parsley	19.50	RISOTTO AI FUNGHI PORCINI   Creamy Arborio rice, wild porcini, chestnut mushrooms, white truffle oil & flat leaf parsley	14.50
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PIZZA ALLA NAPOLETANA

We follow traditional methods when it comes to making our pizza, the very same techniques used in Naples, it's birthplace. It all starts with own recipe biga dough pioneered by our master baker and his skilled bakery team.

CLASSICA

DIAVOLA 15.50
Spianata Calabrese spicy salami, 'nduja, burrata cream, mozzarella, red chilli & flat leaf parsley

MARGHERITA  13.50
Mozzarella, tomato & fresh basil


FIorentina  15.50
Spinach, free range egg, tomato, mozzarella & matured Italian cheese


CAPRICCIOSA 15.00
San Marzano tomato, chestnut mushrooms, Italian roast ham, mozzarella & crispy Leccino olives

CALZONE 15.75
Folded pizza stuffed with peppered ricotta, salami Napoli, smoked provola & tomato



HOUSE DIPS 2.00 each
Hot Honey | Confit Garlic Aioli | Basil Pesto

SPECIALI

MARINARA SBAGLIATA  15.50
Yellow tomato base, baby plum tomatoes, burrata cream, anchovy & fresh basil

SPAGNA  15.50
San Marzano tomato, mozzarella, chorizo, blue goats cheese & hot honey

TARTUFO 20.00
Shaved fresh truffle, chestnut mushrooms, mozzarella & flat leaf parsley


ORTOLANA   14.50
White base, basil soy cream, vine ripened tomatoes, spicy ve-duja, vegan mozzarella-style cheese, fresh basil

GUEST PIZZA POA
Ask your waiter for our seasonal special

GLUTEN FREE BASE
While we cannot guarantee a 100% gluten free environment, any of our pizza flavours can be served on a 100% gluten free base.

TERRA

Passionate about provenance, we visit the Italy's diverse regions, meet the producers and are committed to sourcing the best quality seasonal ingredients to bring you classic Italian dishes.


POLLO AL MATTONE  23.50
Marinated & chargrilled boneless half chicken, caponata, roast potatoes & basil pesto



POLLO AL TARTUFO 23.75
Roast chicken breast, truffle gnocchi, mushroom & truffle cream



ANATRA ALL'ARANCIA 24.50
Crispy slow cooked duck, Grand Marnier & orange sauce, charred broccoli

FEGATO ALLA VENEZIANA 23.50
Pan-fried calves liver, pancetta, onions, butter & sage, served with creamed potatoes

FILETTO AL PEPE 31.50
Fillet steak medallions coated in crushed peppercorns, peppercorn sauce, served with fries

STUFATO DI MANZO  24.50
Braised ox cheek in red wine, pancetta & creamy mash

PARMIGIANA SCOMPOSTA   10.50 (Starter) 16.50 (Main)
Fried layers of aubergine, tomato, mozzarella, & basil pesto

GNOCCHI ALLA CONTADINA   14.50
Potato dumplings, mushroom & vegetable ragu, tomato, vegan mozzarella-style cheese, flat leaf parsley

BISTECCA

We have built relationships with some of the finest producers from Italy, the British Isles and Argentina to enable us to source the very best breeds. We prepare the beef in our very own butchery to ensure only the finest quality steaks are served to your table.

SELECT

Served with fries and one of our freshly prepared sauces.

SIRLOIN 275G 29.75
Angus & Hereford | Argentina | 28 day aged

RIBEYE 275G 30.50
Angus & Hereford | Argentina | 28 day aged

FILLET 225G 38.00
Angus & Hereford | British Isles | 14 day aged

PRIME

Served with fries and one of our freshly prepared sauces.

GRAIN FED RIBEYE 350G 52.00
Black Angus | Australia | 40 day aged

WAGYU SIRLOIN 300G 55.00
F1 Wagyu | British Isles | 21 day aged

SHARING CUTS serves 2

CHATEAUBRIAND 450G 37.50pp
The prized cut from the fillet, deliciously soft & tender, served with fries, sauces, roast tomato & mushrooms

STEAK & LOBSTER 45.00pp
225G Fillet Steak & whole Select lobster served with fries, sauces, roast tomato, samphire & house salad

SAUCES

Peppercorn | Gorgonzola | Truffle Butter | Salsa Verde

MARE

We go to great lengths to bring you truly amazing seafood, responsibly caught from sustainable sources. We've developed strong partnerships with independent suppliers, to ensure we get the best catch direct from their boats.

MERLUZZO 24.50
Atlantic cod, spicy Calabrian sausage & tenderstem broccoli

BRANZINO 25.50
Pan-fried sea bass fillets, scarola, cannellini beans, chilli, endive & semi-dried tomatoes

GAMBERONI SALMORIGLIO 27.50
Wild red king prawns, red chilli, garlic, white wine, flat leaf parsley, lemon & toasted ciabatta

TONNO 27.00
Grilled yellowfin tuna, Neapolitan peperonata, olives, capers & chilli

SPIEDINI DI PESCE 27.00
Grilled seafood skewers; line caught tuna, king scallops, king prawns, with courgette, basil, chilli & lemon

ARAGOSTA 55.00
Whole Select lobster 1.75lbs, samphire garlic & parsley butter, lemon, served with fries

ORATA AL FORNO 30.00
Whole sea bream roasted with lemon, rosemary, served with roast potatoes & salsa verde

INSALATE

GRANCHIO

Devonshire crab, radicchio, rocket, fennel, lemon & Sardinian bottarga

19.50

CAESAR

Grilled chicken, crispy pancetta, gem lettuce, Caesar dressing, croutons & matured Italian cheese

16.75

TRICOLORE

Buffalo mozzarella, heritage tomatoes, avocado & fresh basil

14.75

SIDES

All sides 5.00 each

PATATINE FRITTE

Potato fries | Add truffle & Pecorino 1.75

PATATE AL FORNO

Garlic & rosemary roast potatoes

PURÈ DI PATATE

Creamy mashed potato

ZUCCHINE FRITTE

Courgette fries

BROCCOLETTI

Tenderstem broccoli, chilli & garlic

SPINACI

Garlic baby spinach

PISELLI E PANCETTA

Peas & pancetta

FRIARIELLI

A Neapolitan staple, marinated leafy turnip tops, garlic & chilli

VERDURE

Broccoli, green beans, peas & basil

PEPERONATA

Slow cooked peppers, tomato, capers, Leccino olives, pine nuts & flat leaf parsley

RUCOLA E PARMIGIANO

Rocket & Parmesan salad, vinaigrette

INSALATA DELLA CASA

Mixed leaves, tomatoes, cucumber chives & vinaigrette

SUNDAY ROAST

Available every Sunday from 12pm.

MANZO

Argentinian Angus grass fed beef rump, served pink or well done

21.50

PORCHETTA

Slow roasted pork belly, rosemary, garlic & sage

21.50

POLLO

Herb roast Shropshire chicken

20.50

VEGANO

Mixed nut roast

19.50

TRIMMINGS INCLUDED

Garlic & Rosemary Roast Potatoes, Roast Butternut Squash, Cavolo Nero, Roasting Gravy, Yorkshire Pudding

SHARING FEAST

Choose a combination of any two roasts served to share with Sunday Sides included.

50.00

SUNDAY SIDES

Cauliflower Cheese
Truffle Mac & Cheese

6.50 each

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team.

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DOLCI

All of our desserts are developed in house by our skilled pastry team led by maître pâtissier Antoine Quentin.

CREMA CAMELLATA ☐ 🌱 Baked caramel custard, rum poached prunes & vanilla cream	8.75	PANNA COTTA ☐ White chocolate & blackberry cream, pickled blackberry, white chocolate tuile	9.25
BUDINO DI PANETTONE ☐ 🌱 Italian-style bread & butter pudding, rum poached apricots, vanilla custard	8.75	AFFOGATO 🌱 Amaretto, espresso coffee, amaretti biscuit & vanilla ice cream	7.00
ZEPPOLE ☐ 🌱 Soft choux bun, vanilla cream, nutella ice cream, hazelnut brittle & chocolate sauce	10.00	CIOCCOLATINI 🌱 Six handmade chocolate truffles flavoured with Frangelico	5.50
TORTA ALLA NUTELLA 🌱 Chocolate & hazelnut cheesecake, sour cherry, candied hazelnuts	8.75	SHARING DESSERT ☐ 14.00 <i>Indulge in both rich and delicate flavours with four of our most decadent desserts to share;</i> Panna Cotta Torta Alla Nutella Budino Di Panettone Tiramisu	
TIRAMISÚ Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder	8.75		
TORTINO AL CIOCCOLATO 🌱 Warm chocolate fondant, chocolate sauce & vanilla ice cream	8.75		

GELATI

Your choice of 3 scoops of ice cream or sorbet served with home baked hazelnut biscotti 🌱			7.50
VANILLA 🌱	MINT CHOCOLATE CHIP 🌱	VEGAN VANILLA 🌱	
CHOCOLATE 🌱	HONEYCOMB 🌱	VEGAN CHOCOLATE 🌱	
NUTELLA 🌱	WILD BERRY SORBET 🌱		

FORMAGGI

ARTISAN ITALIAN CHEESE	11.25
All served with Artisan biscuits, fig & orange chutney, pear, grapes & truffle honey	
BLUE DI CAPRA Blue goat's cheese, Lombardia	
ASIAGO PDO Semi-firm Alpine cheese, Veneto	
PECORINO TARTUFO Truffle infused sheep's milk cheese, Toscana	

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🌱 Vegetarian 🌱 Vegan ☐ New Season Dishes

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Estate Dessert AW23

DIGESTIVI

COCKTAILS

HAZELNUT ESPRESSO MARTINI Frangelico, Finlandia vodka, Borghetti coffee liqueur & fresh espresso	10.50	VANILLA ESPRESSO MARTINI Absolut vanilla vodka with Borghetti coffee liqueur, vanilla syrup & fresh espresso	10.50
BOULEVARDIER The nightcap Negroni twist - Maker's Mark Bourbon with Campari & Cocchi di Torino	12.50	OLD FASHIONED Woodford Reserve Bourbon, Angostura bitters, sugar, orange zest	14.00

AMARI

Amari embodies Italy's cultural heritage through the tradition of digestivo. Regarded as the elixir of life, these post-meal liqueurs facilitate digestion, encapsulating both taste and history.

AMARO AVERNA	5.75	AMARO MONTENEGRO	5.75
AMARO DEL CAPO	5.75	BRANCA MENTA	6.25
FERNET BRANCA	5.75		

DESSERT WINE & GRAPPA

PASSITO TERRE SICILIANE CANTINE VINCI 100% Zibibbo Beautifully balanced with notes of ripe peach and aromas of candied citrus fruit, dried figs and dates.	Glass 100ml 6.00 Bottle 500ml 19.00	PORT LBV TAYLOR'S Touriga National, Touriga Franca, Tinta Roriz, Tinta Barroca Full of ripe dark fruit & a hint of spice - enhanced by the aromatic purity of the grapes with Frangelico	Glass 50ml 5.50
		BEPI TOSOLINI GRAPPA DI MOSCATO	25ml 5.25
		BEPI TOSOLINI GRAPPA I LEGNI ROVERE	25ml 7.25

TEA & COFFEE

We've partnered with coffee experts from Qualita Unica to develop our own bespoke blend that we believe is the best representative of genuine Italian Espresso.

ESPRESSO	3.25 / 3.75	CAFFÈ MOCHA	4.15
MACCHIATO	3.50 / 3.80	AMERICANO	3.75
CAPPUCCINO	3.95	HOT CHOCOLATE	4.15
CAFFÈ LATTE	3.95	SELECTION OF TEAS	3.50
FLAT WHITE	3.75		

PICCOLINO
AUTUMN/WINTER COLLECTION

LUNCH

LUNCH

2 COURSES 20.00 | 3 COURSES 25.00

PRIMI

BRUSCHETTA AL POMODORO (Vg)

Vine ripened plum tomatoes, garlic, oregano & fresh basil on toasted ciabatta

PASTA E FAGIOLI (V)

Neapolitan pasta & bean soup, matured Italian cheese, chilli & fried crostini

CALAMARI FRITTI

Crispy fried squid, courgette, red pepper & garlic mayonnaise

PARMIGIANA SCOMPOSTA (V)

Fried layers of aubergine, tomato, mozzarella & basil pesto

FEGATINI ALLA CREMA

Sautéed chicken livers cooked in marsala cream, grapes, pine nuts & toasted ciabatta

BRUSCHETTA CON GAMBERONI

King prawns, chilli & lemon on toasted ciabatta

SECONDI

SPIEDINI DI PESCE

Grilled seafood skewers, line caught tuna, king scallops, king prawns, with courgette, basil & lemon

RISOTTO CON BRANZINO

Pan-fried sea bass fillet, creamy Arborio rice, asparagus, peas, lemon & flat leaf parsley

CAESAR SALAD

Grilled chicken, crispy pancetta, gem lettuce, Caesar dressing, croutons & matured Italian cheese

SPAGHETTI CARBONARA

Free range egg, cream, guanciale, Pecorino Romano & flat leaf parsley

PIZZA MARGHERITA (V)

Mozzarella, tomato & fresh basil

POLPETTE DI VITELLO

Veal meatballs, tomato, basil & pine nuts served with toasted ciabatta

GNOCCHI ALLA CONTADINA (Vg)

Potato dumplings, mushroom & vegetable ragu, tomato, vegan mozzarella-style cheese, flat leaf parsley

DOLCI

TIRAMISÚ

Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder

CREMA CAMELLATA (V)

Baked caramel custard, rum poached prunes & vanilla cream

TORTA ALL NUTELLA (V)

Chocolate & hazelnut cheesecake, sour cherry, candied hazelnuts

GELATI (V)

Selection of award-winning ice cream
Vegan flavours available on request

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BAMBINI MENU

UNDER THE AGE OF 11

PASTA

SPAGHETTI CARBONARA	£8.75
Free range eggs, bacon & grated Italian cheese	
SPAGHETTI POMODORO (V)	£8.75
Cherry tomato sauce	
SPAGHETTI BOLOGNESE	£8.75
Slow cooked beef ragù	
CASARECCE GENOVESE (V)	£8.75
Short twisted pasta, basil pesto, baby plum tomatoes & grated Italian cheese	

MAINS

MERLUZZO	£10.50
Crispy cod nuggets & fries	
GNOCCHI SORRENTINA	£10.50
Potato dumplings, tomato sauce & mozzarella cheese	
POLPETTE	£10.50
Beef meatballs, tomato & basil sauce, served with toasted ciabatta	

SOFT DRINKS

FIZZY ITALIAN FRUIT SODAS	£3.95
Orangeade Lemonade	
FRESH ORANGE JUICE	£3.50
MORE JUICES	£2.50
Apple Pear Pineapple Pink Grapefruit Cranberry & Raspberry Mango & Passion fruit	

PIZZA

PIZZA MARGHERITA (V)	£7.75
Mozzarella & tomato	
PIZZA PEPPERONI	£8.25
Napoli salami, mozzarella & tomato	
PANE ALL'AGLIO (V)	£5.50
Garlic bread, mozzarella & smoked provola cheese	
CREATE YOUR OWN PIZZA	£8.25

Don't know what to have?

Why don't you create your own pizza, choose your favourite toppings for your perfect pizza.

TOPPINGS (Choose up to three)

- Chicken
- Ham
- Pepperoni
- Mozzarella cheese (V)
- Peppers (V)
- Spinach (V)
- Mushrooms (V)
- Basil (V)
- Olives (V)



KIDS ACTIVITY SHEET

We have created an extra special friend to keep your little ones entertained, whilst you dine. Meet Piccoli Tize, the bunny. They will take your mini-mes on a fun mix of challenge, mindfulness and education. Turn the menu over to have some fun with Tize.

DESSERTS & ICE CREAM

TORTINO AL CIOCCOLATO (V)	£6.25
Warm chocolate fondant, chocolate sauce & vanilla ice cream	
GELATI (V)	£4.50
Selection of ice creams, hazelnut biscotti	

SUNDAE BAR	£6.00
Build your own sundae from our selection of homemade ice creams, sauces and sweet treats!	

Please choose your ice cream flavours and then tick your choice of accompaniments and hand to your server.

ICE CREAM (V) (Choose up to two)

- Vanilla
- Chocolate
- Honeycomb
- Nutella
- Mint chocolate chip
- Wild berry sorbet (VG)

TOPPINGS (V) (Choose up to two)

- Jelly tots
- Skittles
- Marshmallows
- Sprinkles
- Toasted nuts
- Chocolate flake

SAUCES (V) (Choose one)

- Nutella
- Strawberry
- Chocolate

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DRINKS



WINE BY THE GLASS

- SPARKLING WINE -

	125ml	Bottle
Prosecco Caneva Extra Dry Veneto	8.75	38.50
Prosecco Rosé Caneva Extra Dry Veneto	9.25	40.25
Franciacorta Satèn Brut Lombardia	11.25	52.75
Champagne Castelnau Réserve Brut Reims	12.75	61.50
Moët Impérial Brut Epernay	18.50	97.00

- WHITE WINE -

	175ml	Bottle
Grillo Serenata Casa Girelli, Sicilia	7.50	25.75
Chardonnay Ornato Botter, Veneto	8.00	28.75
Pinot Grigio Sora Maria Cielo, Veneto	9.50	32.75
Verdicchio dei Castelli di Jesi Conti di Buscareto, Marche	9.75	33.25
Sauvignon Blanc Tordelcolle Botter, Trentino	10.00	35.75
Fiano del Salento Masseria Settearchi, Puglia	10.25	36.50
Gavi di Gavi La Soraia La Caplana, Piemonte	11.75	45.75

- RED WINE -

	175ml	Bottle
Nero d'Avola Serenata Casa Girelli, Sicilia	7.50	25.75
Sangiovese Fiori Sul Muro Botter, Emilia-Romagna	8.00	26.50
Merlot Brigantello Botter, Veneto	8.50	30.75
Chianti Classico Sant'Ilario, Toscana	9.50	33.75
Montepulciano d'Abruzzo Degà VignaMadre, Abruzzo	9.75	35.50
Pinot Nero Bericanto Cantine Colli Berici, Veneto	10.75	39.75
Valpolicella Ripasso Monteci, Veneto	11.25	44.75

- ROSÉ WINE -

	175ml	Bottle
Pinot Grigio Blush Punti Neri Cielo, Veneto	9.00	32.75
White Zinfandel Blush Poggio Alto Poggio Alto	9.75	34.75
Château d'Esclans Whispering Angel Provence, France	13.75	55.75

ICONIC COCKTAILS

- FROM ITALY -

Iconic Italian cocktails are characterised by being carefully designed not to dull the senses – but to ritualistically awaken them.

APEROL SPRITZ Prosecco with Aperol & soda Padua's Spritz is synonymous with the famed café culture of Milan, Verona & Rome & their streets remain a sea of orange during the Aperitivo hours.	10.00
CAMPARI SPRITZ Prosecco with Campari & soda Cousin to the popular Aperol Spritz this bitter and bubbly cocktail is a Venetian favourite.	10.00
BELLINI Prosecco stirred with puréed white peaches A staple of Harry's Bar in Venice since the 1940s - the marriage of Prosecco & puréed white peaches still draws crowds of tourists to what is now a national landmark.	10.00
NEGRONI Hayman's London dry gin with Campari & Cocchi Vermouth di Torino Florence in 1919 was the setting for Count Camillo Negroni's collaboration with Café Casoni bartender Fosco Scarselli.	10.50
SPRITZ 'HUGO' Prosecco with Hotel Starlino elderflower & soda This regional interpretation of the classic Spritz was created by Roland Gruber in South Tyrol.	10.00

GIN & TONICS

In the following renditions of the iconic British 'aperitivo', each gin is given its own unique garnish to accentuate the botanical signature - accompanied by your choice of Fever-Tree tonic.

Select from classic, light, Sicilian lemon, elderflower or Mediterranean

Malfy Originale with lime	50ml 11.25
Malfy Arancia with orange & pink grapefruit	11.25
Malfy Limone with basil & lemon	11.25
Malfy Rosa with pink grapefruit & strawberry	11.25
Bombay Sapphire with basil & lime	11.25
Pinkster with raspberry & lemon	11.75
Warner's Rhubarb with orange & cinnamon	13.25
VII Hills with lemon	13.25

Allergens
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CLASSICS & SIGNATURE

VIOLET & HIBISCUS MOJITO	10.50
Bacardi Carta Blanca, lime juice, violet liqueur, William Fox hibiscus syrup & dried hibiscus flower	
FRENCH MARTINI	12.50
Grey Goose vodka with Chambord liqueur & pineapple	
APPLE & RASPBERRY COSMOPOLITAN	10.50
Ciroc apple vodka, Edinburgh Gin raspberry liqueur, cranberry, lime & raspberry dust	
BRAMBLE	10.50
Malfy Originale gin with lemon & sugar, drizzled with crème de mûre	
HAZELNUT ESPRESSO MARTINI	10.50
Frangelico, Finlandia vodka, Borghetti coffee liqueur & fresh espresso	
MARGARITA	11.75
Tapatio tequila, lime, triple sec & sugar	
PINEAPPLE BOOGIE DOWN	10.50
Finlandia vodka with Aperol, passion fruit, lime & pineapple	
LYCHEE & RASPBERRY DAIQUIRI	10.50
Havana Club 7 rum & Kwai Feh lychee liqueur with raspberry & lime	
FRIENDS WITH BENEFITS	10.50
Finlandia vodka & Passoa passion fruit liqueur with raspberries, watermelon, peach, cranberry & lemon	
PORN STAR MARTINI	13.00
Absolut vanilla vodka with passion fruit, pineapple, lemon & a shot of Prosecco	

ZERO ALCOHOL

BORN-AGAIN PORN STAR	8.25
Everleaf Mountain non-alcoholic aperitif, passion fruit, pineapple, vanilla & non-alcoholic prosecco	
ZERO KIM SHA	7.25
Raspberries & watermelon with passion fruit, cranberry, puréed white peaches & lemon	
RASPBERRY & HIBISCUS NO-JITO	7.25
Raspberry, cranberry, lime & dried hibiscus flower	
TROPIC LIKE IT'S HOT	7.25
Mango & melon with apple, elderflower & lime	
CRODINO SPRITZ	7.25
Non alcoholic aperitivo, served over ice with orange	

Allergens
& Calories
Scan this code





SPIRITS

- VODKA -

	50ml
Finlandia	9.25
Ketel One Citroen	11.25
Reyka	11.25
Belvedere	11.25
Grey Goose	12.00

- GIN -

	50ml
Malfy Originale Arancia Limone Rosa	9.00
Martin Miller's	9.00
Bombay Sapphire	9.50
Hendrick's	9.50
Pinkster	9.50
Roku	9.50
Warner's Rhubarb	11.00
VII Hills	11.00

- RUM -

	50ml
Bacardi Carta Blanca	9.25
Bacardi Spiced	10.50
Havana Club 7	11.00
Gosling's Black Seal	11.00
Diplomatico Reserva Exclusiva	13.00

- TEQUILA -

	25ml
El Jimador Reposado	5.25
Tapatio Blanco	5.50
Patrón Silver	6.25
Patrón Añejo	7.25

- WHISK(E)Y -

	50ml
Jameson	10.00
Johnnie Walker Black Label	10.50
Jack Daniel's No.7	10.50
Maker's Mark	10.75
Woodford Reserve	10.75
Glenfiddich 12yr	12.75
Laphroaig 10yr	12.75
The Macallan 12yr Double Cask	12.75
Nikka From The Barrel	14.50

- COGNAC & ARMAGNAC -

	50ml
Courvoisier VS	10.00
Remy Martin VSOP	11.00
Baron de Sigognac Armagnac VSOP	11.50
Remy XO	31.00

- AMARI -

	35ml
Amaro Averna	5.75
Amaro Del Capo	5.75
Fernet Branca	5.75
Amaro Montenegro	5.75
Branca Menta	6.25

BEER & CIDER

Birra Moretti	Half	abv 4.6%	3.75
	Pint	abv 4.6%	6.25
Peroni Nastro Azzuro <small>(GF Available)</small>	330ml	abv 5.1%	5.75
Peroni Capri Citrus	330ml	abv 4.2%	5.75
Birra Menabrea	330ml	abv 4.8%	6.25
Birra Ichnusa Non Filtrata	330ml	abv 5.0%	6.25
Peroni Gran Riserva	500ml	abv 6.6%	6.75
Moretti Zero	330ml	abv 0.0%	5.50
Guest Italian Beer			POA
Beavertown	330ml	abv 4.3%	6.25
Neck Oil Session IPA			
Bulmers Original Cider	500ml	abv 4.5%	6.25
Rekorderlig	500ml	abv 4.0%	6.50
Strawberry & Lime Cider			

SOFT DRINKS

Coca-Cola / Diet Coke	200ml	3.25
Coca-Cola / Diet Coke	330ml	4.25
Coke Zero	330ml	4.25
San Pellegrino Aranciata Limonata Pompelmo	330ml	4.25
Appletiser	275ml	4.25
Crodino	175ml	3.50
Ginger Beer	330ml	3.75
Premium soft drinks by Fever-Tree	200ml	3.50
Fresh Orange Juice	225ml	4.25
Apple	250ml	3.75
Cranberry & Raspberry	225ml	3.75
Pink Grapefruit	200ml	4.25
Mango & Passion fruit	200ml	4.25
Acqua Panna (Still mineral water)	500ml	4.25
	750ml	5.50
San Pellegrino (Sparkling mineral water)	500ml	4.25
	750ml	5.50

COFFEE & TEA

Espresso	3.25 / 3.75
Macchiato	3.50 / 3.80
Cappuccino	3.95
Caffè Latte	3.95
Flat White	3.75
Caffè Mocha	4.15
Americano	3.75
Hot chocolate	4.15
Selection of teas	3.50

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PICCOLINO

AUTUMN/WINTER COLLECTION



WINE

SOMMELIER SUGGESTIONS

- SPARKLING -

FERRARI TRENTO DOC PERLÉ BRUT Ferrari, Trentino	125ml	750ml 65.00
MOËT IMPÉRIAL BRUT Epernay, France	18.50	97.00

- WHITE -

PECORINO CIVITAS Orsogna, Abruzzo		750ml 49.75
VERDICCHIO LE VAGLIE Stefano Antonucci, Marche		52.00
VERMENTINO DI GALLURA PETRIZZA Masone Mannu, Sardegna		56.00
ETNA BIANCO Benanti, Sicilia		68.00
SAUVIGNON BLANC WINKL Cantina di Terlano, Alto-Adige		75.00
CHARDONNAY DELLE LANGHE Bastia Conterno, Piemonte		78.75
RIBOLLA GIALLA Damijan Podvesic, Friuli		115.00
CERVARO DELLA SALA Cantina Antinori, Umbria		135.75

- ROSE -

WHISPERING ANGEL Château d'Esclans, Provence	175ml 13.75	750ml 55.75
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- RED -

ANIMA DI NEGROAMARO Claudio Quarta, Puglia		750ml 44.00
AGLIANICO CORE ROSSO Montevetrano, Campania		52.00
ETNA ROSSO Benanti, Sicilia		57.00
SANGIOVESE GUIRY Tenuta Mara, Emilia-Romagna		60.00
PINOT NERO TOTMA Tenuta Mara, Emilia-Romagna		63.00
VALPOLICELLA RIPASSO IL BUGIARDO Buglioni, Veneto		69.00
MALBEC VIA CAVE Fattoria Albobrandesca, Toscana		74.00
BRUNELLO DI MONTALCINO DOCG Donatella Colombini, Toscana		82.00
VALPOLICELLA SUPERIORE DOCG MARTA GALLI Le Ragose, Veneto		89.00
CASTELLO DI FONTERUTOLI CHIANTI GRAN SELEZIONE Marchese Mazzei, Toscana		96.00
LE VOLTE DELL'ORNELLAIA Tenuta dell'Ornellaia, Toscana		99.00
DUCA ENRICO Duca di Salaparuta, Sicilia		100.00
LAGREIN Tenuta La Cà, Veneto		110.00
BRICCO DELL'UCCELLONE DOCG Giacomo Bologna Braidà, Piemonte		275.00

PROSECCO

CANEVA EXTRA DRY Caneva, Veneto	125ml 8.75	750ml 38.50
VILLA TERESA TONON EXTRA DRY Villa Teresa, Veneto		39.50
CANEVA ROSÉ EXTRA DRY Caneva, Veneto	9.25	40.25
- ZERO ALCOHOL -		
PROSECCO DOC Sea Change, Veneto	125ml 4.75	750ml 20.00

SPUMANTE

FRANCIACORTA CONTADI CASTALDI SATÉN BRUT Contadi Castaldi, Lombardia	125ml 11.25	750ml 52.75
FRANCIACORTA CONTADI CASTALDI ROSÉ BRUT Contadi Castaldi, Lombardia		60.50
FERRARI TRENTO DOC PERLÉ BRUT Ferrari, Trentino		65.00

CHAMPAGNE

CASTELNAU RESERVE BRUT Reims, France	125ml 12.75	750ml 61.50
VEUVE CLICQUOT YELLOW LABEL BRUT Reims, France		85.00
MOËT IMPÉRIAL BRUT Epernay, France	18.50	97.00
LOUIS ROEDERER COLLECTION 244 BRUT Reims, France		110.00
MOËT GRAND VINTAGE 2015 BRUT Epernay, France		140.00
DOM PÉRIGNON BRUT Epernay, France		275.00
LOUIS ROEDERER CRISTAL BRUT Reims, France		320.00
KRUG GRANDE CUVÉE BRUT Reims, France		450.00

- ROSÉ CHAMPAGNE -

		750ml
VEUVE CLICQUOT ROSÉ BRUT Reims, France		110.00
LAURENT-PERRIER CUVÉE ROSÉ BRUT Tours-sur-Marne France		142.00

WHITE WINE

Regions		175ml	750ml
Piemonte	GAVI DI GAVI DOCG LA SORAIA La Caplana	11.75	45.75
	RIESLING LANGHE L'ALMAN Annamaria Abbona		49.25
	GAVI DI GAVI DOCG Villa Sparina		54.75
	TIMORASSO CAVALLINA Claudio Mariotto		75.75
Lombardia	LUGANA Marangona		56.00
Trentino	SAUVIGNON BLANC TORDELCOLLE Botter	10.00	35.75
Friuli	TRAMINER AROMATICO I Magredi		34.75
	PINOT GRIGIO TORRE ORIENTALE Cantine Colli Berici		37.00
	FRIULANO COLLI ORIENTALI Visintini		41.50
	MALVASIA DEL CARSO Castelvechio		54.00
Veneto	CHARDONNAY DELLE VENEZIE ORNATO Botter	8.00	28.75
	PINOT GRIGIO SORA MARIA Cielo	9.50	32.75
	SAUVIGNON BLANC BASALTIK La Cappuccina		39.75
Marche	VERDICCHIO DEI CASTELLI DI JESI Conti di Buscareto	9.75	33.25
	BIANCHELLO DEL METAURO Crespaia		36.00
Puglia	FIANO DEL SALENTO Masseria Settearchi	10.25	36.50
Campania	GRECO FOJA Cantina Solopaca		41.25
	FALANGHINA DI CAMPANIA San Salvatore		42.50
Sicilia	GRILLO SERENATA Casa Girelli	7.50	25.75
	CARRICANTE TERRE SICILIANE Cortese		44.75
Sardegna	VERMENTINO DI GALLURA DOCG CHEREMI Mura		42.50

ROSÉ WINE

		175ml	750ml
Italian Rosé	PINOT GRIGIO BLUSH PUNTI NERI Cielo	9.00	32.75
	WHITE ZINFANDEL BLUSH POGGIO ALTO Poggio Alto	9.75	34.75
Provence Rosé	IKON Château Hermitage St. Martin		47.00
	WHISPERING ANGEL Château d'Esclans	13.75	55.75

All by the glass wines are available in 125ml.

RED WINE

Regions		175ml	750ml
Piemonte	RUCHÉ DI CASTAGNOLE MONFERRATO Montalbera		56.75
	BARBARESCO DOCG Prunotto		66.00
	BAROLO DOCG Terre del Barolo		70.75
	BAROLO DOCG Pio Cesare		106.00
	BAROLO MONFORTINO DOCG Giacomo Conterno		1740.00
Friuli	ROSSO REAL COLLI ORIENTALI Azienda Agricola Moschioni		90.00
Veneto	MERLOT DELLE VENEZIE BRIGANTELLLO Botter	8.50	30.75
	PINOT NERO BERICANTO Cantine Colli Berici	10.75	39.75
	VALPOLICELLA CLASSICO SUPERIORE RIPASSO Monteci	11.25	44.75
	BARDOLINO Vigne di San Pietro		48.00
	AMARONE DELLA VALPOLICELLA DOCG Monteci		77.75
	AMARONE DELLA VALPOLICELLA DOCG Tommasi		93.00
	REFOLÁ Vigne di San Pietro		94.00
	AMARONE DELLA VALPOLICELLA CLASSICO DOCG Giuseppe Quintarelli		840.00
Toscana	CHIANTI CLASSICO DOCG Sant'Ilario	9.50	33.75
	GUIDALBERTO Tenuta San Guido		92.00
	TIGNANELLO Cantina Antinori		232.00
	SASSICAIA Tenuta San Guido		350.00
	ORNELLAIA Tenuta dell'Ornellaia		355.00
	BRUNELLO DI MONTALCINO DOCG TENUTA GREPPO Biondi Santi		750.00
	MASSETO Tenuta dell'Ornellaia		1500.00
Emilia-Romagna	SANGIOVESE FIORI SUL MURO Botter	8.00	26.50
Abruzzo	MONTEPULCIANO D'ABRUZZO DEGÀ VignaMadre	9.75	35.50
Puglia	PRIMITIVO DI MANDURIA GRAN MAESTRO Montorso		37.00
	NERO DI TROIA Caiaffa		50.25
Campania	AGLIANICO ROCCA LEONI Villa Matilde		52.00
Sicilia	NERO D'AVOLA SERENATA Casa Girelli	7.50	25.75
	SYRAH PASSI NERI Andreas Mazzei		31.50
Sardegna	CANNONAU DI SARDEGNA CORTES Mura		43.75
	CARIGNANO ISOLA DEI NURAGHI ZURRIA Masone Mannu		51.00

MAGNUMS

- CHAMPAGNE -

	1500ml
CASTELNAU RESERVE BRUT Reims, France	115.50
VEUVE CLICQUOT YELLOW LABEL BRUT Reims, France	167.00
LAURENT-PERRIER CUVÉE ROSÉ BRUT Tours-sur-Marne France	264.00
DOM PÉRIGNON BRUT Epernay, France	583.00
CRISTAL BRUT Reims, France	797.50

- PROVENCE ROSÉ -

	1500ml
CHÂTEAU ST. MARGUERITE CRU CLASSÉ Provence, France	72.50
CHÂTEAU D'ESCLANS, WHISPERING ANGEL Provence, France	120.00

- WHITE -

	1500ml
GAVI DI GAVI DOCG Villa Sparina, Piemonte	99.00

- RED -

	1500ml
CHIANTI CLASSICO DOCG CASTELLO D'ALBOLA Castello d'Albola, Toscana	78.50
BRUNELLO DI MONTALCINO DOCG Donatella Colombini, Toscana	155.00

HALF BOTTLES

- WHITE -

	375ml
GAVI DI GAVI DOCG LA MEIRANA Broglio, Piemonte	32.75
SOAVE La Cappuccina, Veneto	34.75

- RED -

	375ml
CHIANTI CLASSICO DOCG Castello d'Albola, Toscana	43.75
BAROLO DOCG PAESI TUOI Vite Colte, Piemonte	55.75
SAN LEONARDO Tenuta San Leonardo, Trentino	69.75

LET IT
GLOW

PICCOLINO

FESTIVE LUNCH

3 COURSES 38.00

❖ PRIMI ❖

ARANCINA (V)

Crispy fried saffron & pea risotto, spicy ve-duja, mozzarella & marinara sauce

PASTA E FAGIOLI (V)

Pasta & bean soup, chilli & fried crostini

CALAMARI FRITTI

Crispy fried squid, courgette, red pepper & garlic mayonnaise

BRUSCHETTA AL POMODORO (VG)

Vine ripened tomatoes, garlic, oregano & fresh basil on toasted ciabatta

FEGATINI ALLA UMBRA

Chicken liver pâté, burnt apple purée, red onion jam, fresh apple & toasted crostini

❖ SECONDI ❖

TACCHINO ARROSTO

Roast turkey, chestnut mash & wild mushroom sauce

GNOCCHI ALLA CONTADINA (VG)

Potato dumplings, mushroom & vegetable ragu, tomato & flat leaf parsley

BISTECCA DI MANZO

225G sirloin steak & peppercorn sauce

BRANZINO

Pan-fried sea bass fillets, scarola, cannellini beans, chilli, endive & semi-dried tomatoes

RISOTTO AI FUNGHI PORCINI (V)

Creamy Arborio rice, wild porcini & chestnut mushrooms, white truffle oil

Roast potatoes & seasonal vegetables, for the table to share (VG)

❖ DOLCI ❖

CREMA CAMELLATA (V)

Baked caramel custard, Prosecco poached prunes & vanilla cream

BUDINO DI PANETTONE (V)

Italian-style bread & butter pudding, poached apricots, vanilla custard

TIRAMISÚ

Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder

GELATI (V)

Selection of award-winning ice cream & sorbet, hazelnut biscotti (vegan flavours available on request)

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(V) Vegetarian (VG) Vegan

Allergens
& Calories
Scan this code



FESTIVE DINNER

3 COURSES 49.00

❖ PRIMI ❖

BRUSCHETTA CON GAMBERONI

King prawns, chilli & lemon on toasted ciabatta

COSTINE

Hickory smoked barbecue pork ribs

PARMIGIANA SCOMPOSTA Ⓥ

Fried layers of aubergine, tomato, mozzarella, & basil pesto

BURRATA

Walnut pesto, speck ham & toasted focaccia

BRUSCHETTA AL POMODORO ⓋⓌ

Vine ripened tomatoes, garlic, oregano & fresh basil
on toasted ciabatta

❖ SECONDI ❖

TACCHINO ARROSTO

Roast turkey, chestnut mash & wild mushroom sauce

BISTECCA DI MANZO

225G sirloin steak & peppercorn sauce

FILETTO DI MANZO

225G fillet steak & peppercorn sauce
(£6 supplement)

BRANZINO

Pan-fried sea bass fillets, scarola, cannellini beans, chilli,
endive & semi-dried tomatoes

RAVIOLI ALLE MELANZANE Ⓥ

Aubergine, mozzarella & sun-dried tomato filling,
tomato cream sauce, fresh basil

Roast potatoes & seasonal vegetables, for the table to share Ⓦ

❖ DOLCI ❖

TORTINO AL CIOCCOLATO Ⓥ

Warm chocolate fondant, chocolate sauce & vanilla ice cream

ZEPPOLE Ⓥ

Soft choux bun, vanilla cream, Nutella ice cream,
hazelnut brittle & chocolate sauce

BUDINO DI PANETTONE Ⓥ

Italian-style bread & butter pudding, poached apricots,
vanilla custard

GELATI Ⓥ

Selection of award-winning ice cream & sorbet, hazelnut biscotti
(vegan flavours available on request)

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Ⓥ Vegetarian ⓋⓌ Vegan

Allergens
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FESTIVE VEGETARIAN & VEGAN

3 COURSES 35.00

❖ PRIMI ❖

ARANCINA (V)

Crispy fried saffron & pea risotto, spicy ve-duja, mozzarella & marinara sauce

PASTA E FAGIOLI (V)

Pasta & bean soup, chilli & fried crostini

BRUSCHETTA AL POMODORO (VG)

Vine ripened tomatoes, garlic, oregano & fresh basil on toasted ciabatta

❖ SECONDI ❖

GNOCCHI ALLA CONTADINA (VG)

Potato dumplings, mushroom & vegetable ragu, tomato & flat leaf parsley

RISOTTO AI FUNGHI PORCINI (V)

Creamy Arborio rice, wild porcini & chestnut mushrooms, white truffle oil

PARMIGIANA SCOMPOSTA (V)

Fried layers of aubergine, tomato, mozzarella, & basil pesto

RAVIOLI ALLE MELANZANE (V)

Aubergine, mozzarella & sun-dried tomato filling, tomato cream sauce, fresh basil

Roast potatoes & seasonal vegetables, for the table to share (VG)

❖ DOLCI ❖

CREMA CAMELLATA (V)

Baked caramel custard, Prosecco poached prunes & vanilla cream

BUDINO DI PANETTONE (V)

Italian-style bread & butter pudding, poached apricots, vanilla custard

GELATI (V)

Selection of award-winning ice cream & sorbet, hazelnut biscotti (vegan flavours available on request)

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FESTIVE CIOCHETTI

A SHARING FEAST, PERFECT FOR A DRINKS
RECEPTION OR A CASUAL CHRISTMAS
GET-TOGETHER

30.50 PER PERSON

❖ ANTIPASTI ❖

SALUMI E FORMAGGI

Italian artisan cured meats, salami & cheeses

ARANCINI ALLA CARBONARA

Crispy risotto balls, mozzarella, guanciale &
Pecorino cheese sauce

ARANCINI AL TARTUFO

Crispy truffle risotto balls, smoked provola & Italian
cheese sauce

GRISSINI CON PROSCIUTTO

Rustic cheesy breadsticks, DOP Parma Ham, basil pesto

❖ PINZA ❖

Hand pressed Italian flatbread

MARGHERITA

San Marzano tomato, mozzarella & fresh basil

DIAVOLA

Spicy salami, 'nduja, burrata cream, mozzarella,
chilli & flat leaf parsley

CAPRICCIOSA

Chestnut mushrooms, roast ham, mozzarella
& crispy olives

ORTOLANA

White base, tomatoes, spicy ve-duja, vegan
mozzarella-style cheese & basil

❖ CIOCHETTI ❖

SPIEDINI DI PESCE

Grilled seafood skewers, line caught swordfish & king prawns

TAGLIATA DI MANZO

Angus & Hereford sirloin steak, rocket, Pecorino Romano

POLPETTE DI MELANZANE

Aubergine & mozzarella fritters

❖ DOLCI ❖

BOMBOLONI

Mini Italian doughnuts

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 Vegetarian  Vegan

Allergens
& Calories
Scan this code



DRINKS PACKAGE

❖ SPARKLING WINE ❖

- 3 x Prosecco Caneva Extra Dry 95.00
- 3 x Prosecco Rosé Caneva Extra Dry 100.00
- 3 x Champagne Castelnau Réserve Brut 165.00

❖ WINE ❖

3 wines from each package, select any combination

PACKAGE ONE 75.00

- White: Grillo Serenata, Casa Girelli
- Red: Nero d'Avola Serenata, Casa Girelli
- Rosé: Rosé Di Casa Mia, Colderove

PACKAGE TWO 95.00

- White: Sauvignon Blanc Tordelcolle
- Red: Montepulciano d'Abruzzo Degá
- Rosé: Pinot Grigio Blush Punti Neri

PACKAGE THREE 130.00

- White: Gavi Del Comune Di Gavi DOCG La Soraia
- Red: Valpolicella Classico Superiore Ripasso
- Rosé: Château Hermitage St Martin iKon

❖ BEER ❖

- 12 x Peroni Nastro Azzurro 330ml 65.00
- 12 x Birra Menabrea 330ml 70.00

❖ BOTTLED SPIRITS ❖

- 1 x Grey Goose, Belvedere 150.00
- 1 x Roku, Hendrick's, Malfy Limone Gin, Jack Daniel's, Courvoisier VS, Amaretto, Bacardi Carta Blanca 135.00

*Select two mixers from our soft drink range
(Red Bull - 18.00 supplement)*

- 1 x Cazcabel coffee liqueur, Jägermeister, El Jimador Tequila 110.00

Designed to be drank neat