

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 	6.50				
Giant pitted olives marinated with peperoncini					
PANE DELLA CASA 	6.25				
Sundried tomato & black olive focaccia, walnut sourdough, Sardinian flatbread & cheese grissini					
OSTRICHE	<table><tr><td>Four</td><td>Six</td></tr><tr><td>15.00</td><td>20.00</td></tr></table>	Four	Six	15.00	20.00
Four	Six				
15.00	20.00				
Freshly shucked oysters served with Bloody Mary, Tabasco & lemon					
PANE FINO ALL'AGLIO					
Hand stretched garlic bread					
Focaccia style - rosemary & sea salt 	7.50				
Tomato & fresh basil 	8.50				
Mozzarella & smoked provola cheese 	9.25				

ANTIPASTI DI MONTAGNA

Small 15.75 | Large 30.00

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 	9.75	FEGATINI ALLA CREMA	12.00
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	14.00	ARANCINA 	10.75
King prawns, chilli & lemon on toasted ciabatta		Crispy fried saffron & pea risotto cone, spicy ve-duja, mozzarella & marinara sauce	
CAPELANTE	16.75	CARPACCIO DI MANZO	16.00
Scottish king scallops, confit garlic, chilli & parsley		Seared sliced beef fillet, Venetian dressing, rocket & Parmesan salad	
COSTINE DI MAIALE	14.75	CALAMARI FRITTI	11.50
Marinated pork ribs & barbecue sauce		Crispy fried squid, courgette, red pepper & garlic mayonnaise	
BURRATA FRITTA 	13.00		
Deep fried burrata, caponata, aubergine puree, basil pesto & pine nuts			

ANTIPASTI SPECIALI

BURRATA 	18.00	TARTARE DI SALMONE 	14.75
Fresh truffle & sherry vinegar dressing, toasted ciabatta		Salmon tartare, semi-dried tomatoes, capers, chilli & citrus dressing, pine nuts, crisp Sardinian flatbread	
TARTARE DI TONNO	14.75		
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	21.50	SPAGHETTI AGLIO OLIO E PEPERONCINO  Garlic, chilli, extra virgin olive oil & flat leaf parsley	14.50
LINGUINE ALLE VONGOLE Fresh palourde clams, white wine, vine ripened cherry tomatoes, chilli & garlic	20.50	SPAGHETTI CARBONARA  Free range eggs, guanciale, Pecorino Romano, cream & flat leaf parsley <i>Try the traditional recipe, made without cream.</i>	19.25
TAGLIATELLE ALLA BOLOGNESE Slow cooked beef ragù, tomato & fresh basil	17.75	SPAGHETTI FRUTTI DI MARE Wild red king prawn, Scottish rope grown mussels, palourde clams, calamari, tomato & chilli	24.50
TAGLIATELLE AL SALMONE Argyll smoked salmon, asparagus, lemon & herb mascarpone	19.75	CASARECCE CON VERDURE  Short twisted pasta, seasonal vegetables, cream, matured Italian cheese & pine nuts	16.75
TAGLIATELLE CONTADINA  Mushroom & vegetable ragu, tomato, vegan mozzarella-style cheese, flat leaf parsley	15.75	CASARECCE CON POLLO Grilled chicken, seasonal vegetables, cream, matured Italian cheese & pine nuts	18.50
PACCHERI ALL'ARRABBIATA  Large pasta tubes, tomato, garlic, chilli & flat leaf parsley	15.75	LASAGNE Slow cooked beef ragù, béchamel, tomato, matured Italian cheese & fresh basil	17.75



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	19.50	LINGUINE ALL'ARAGOSTA Whole Select lobster, king prawns, vine ripened tomatoes, chilli & fresh basil	Serves 2 42.50pp
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RAVIOLI

RAVIOLI DI GRANCHIO Devonshire crab, chilli, lemon, basil & shellfish butter	22.00	RAVIOLI ALLE MELANZANE   Aubergine, mozzarella & sun-dried tomato filling, tomato cream sauce, fresh basil	18.00
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RISOTTO

RISOTTO AI GAMBERONI Creamy Arborio rice, wild king prawn, lemon, sapphire & flat leaf parsley	21.50	RISOTTO AI FUNGHI PORCINI   Creamy Arborio rice, wild porcini, chestnut mushrooms, white truffle oil & flat leaf parsley	15.50
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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 18.50
Spianata Calabrese spicy salami, 'nduja, burrata cream, mozzarella, red chilli & flat leaf parsley

MARGHERITA  15.00
Mozzarella, tomato & fresh basil


FIorentINA  17.50
Spinach, free range egg, tomato, mozzarella & matured Italian cheese


CAPRICCIOSA 17.00
San Marzano tomato, chestnut mushrooms, Italian roast ham, mozzarella & crispy Leccino olives

CALZONE 18.50
Folded pizza stuffed with peppered ricotta, salami Napoli, smoked provola & tomato



HOUSE DIPS 2.50 each
Hot Honey | Confit Garlic Aioli | Basil Pesto

SPECIALE

MARINARA SBAGLIATA  17.50
Yellow tomato base, baby plum tomatoes, burrata cream, anchovy & fresh basil

SPAGNA  17.50
San Marzano tomato, mozzarella, chorizo, blue goats cheese & hot honey

TARTUFO 22.00
Shaved fresh truffle, chestnut mushrooms, mozzarella & flat leaf parsley


ORTOLANA   16.50
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  25.00
Marinated & chargrilled boneless half chicken, caponata, roast potatoes & basil pesto



POLLO AL TARTUFO 25.50
Roast chicken breast, truffle gnocchi, mushroom & truffle cream



ANATRA ALL'ARANCIA 27.50
Crispy slow cooked duck, Grand Marnier & orange sauce, charred broccoli

FEGATO ALLA VENEZIANA 27.00
Pan-fried calves liver, pancetta, onions, butter & sage, served with creamed potatoes

FILETTO AL PEPE 35.00
Fillet steak medallions coated in crushed peppercorns, peppercorn sauce, served with fries

STUFATO DI MANZO  26.50
Braised ox cheek in red wine, pancetta & creamy mash

PARMIGIANA SCOMPOSTA   12.75 (Starter) / 18.75 (Main)
Fried layers of aubergine, tomato, mozzarella, & basil pesto

GNOCCHI ALLA CONTADINA   16.50
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 31.50
Angus & Hereford | Argentina | 28 day aged

RIBEYE 275G 32.50
Angus & Hereford | Argentina | 28 day aged

FILLET 225G 41.00
Angus & Hereford | British Isles | 14 day aged

PRIME

Served with fries and one of our freshly prepared sauces.

GRAIN FED RIBEYE 350G 55.00
Black Angus | Australia | 40 day aged

WAGYU SIRLOIN 300G 58.00
F1 Wagyu | British Isles | 21 day aged

SHARING CUTS serves 2

CHATEAUBRIAND 450G 42.50pp

The prized cut from the fillet, deliciously soft & tender, served with fries, steak sauces, roast tomato & mushrooms

STEAK & LOBSTER 49.50pp

225G Fillet Steak & whole Select lobster served with fries, steak sauces, roast tomato, samphire & house salad

STEAK 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 27.00
Atlantic cod, spicy Calabrian sausage & tenderstem broccoli

BRANZINO 27.50
Pan-fried sea bass fillets, scarola, cannellini beans, chilli, endive & semi-dried tomatoes

GAMBERONI SALMORIGLIO 32.00
Wild red king prawns, red chilli, garlic, white wine, flat leaf parsley, lemon & toasted ciabatta

TONNO 29.50
Grilled yellowfin tuna, Neapolitan peperonata, olives, capers & chilli

SPIEDINI DI PESCE 29.50
Grilled seafood skewers; line caught tuna, king scallops, king prawns, with courgette, basil, chilli & lemon

ARAGOSTA 60.50
Whole Select lobster 1.75lbs, samphire garlic & parsley butter, lemon, served with fries

ORATA AL FORNO 32.50
Whole sea bream roasted with lemon, rosemary, served with roast potatoes & salsa verde

INSALATE

GRANCHIO

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

22.50

CAESAR

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

18.25

TRICOLORE

Buffalo mozzarella, heritage tomatoes, avocado & fresh basil

15.75

SIDES

All sides 5.50 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

23.75

PORCHETTA

Slow roasted pork belly, rosemary, garlic & sage

23.75

POLLO

Herb roast Shropshire chicken

22.50

VEGANO

Mixed nut roast

21.50

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.

55.00

SUNDAY SIDES

Cauliflower Cheese
Truffle Mac & Cheese

7.25 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 CARAMELLATA ☐ 🌱 Baked caramel custard, rum poached prunes & vanilla cream	10.25	PANNA COTTA ☐ White chocolate & blackberry cream, pickled blackberry, white chocolate tuile	10.75
BUDINO DI PANETTONE ☐ 🌱 Italian-style bread & butter pudding, rum poached apricots, vanilla custard	10.25	AFFOGATO 🌱 Amaretto, espresso coffee, amaretti biscuit & vanilla ice cream	8.75
ZEPPOLE ☐ 🌱 Soft choux bun, vanilla cream, nutella ice cream, hazelnut brittle & chocolate sauce	11.50	CIOCCOLATINI 🌱 Six handmade chocolate truffles flavoured with Frangelico	6.50
TORTA ALLA NUTELLA 🌱 Chocolate & hazelnut cheesecake, sour cherry, candied hazelnuts	10.25	SHARING DESSERT ☐ 15.50 <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	10.25		
TORTINO AL CIOCCOLATO 🌱 Warm chocolate fondant, chocolate sauce & vanilla ice cream	10.25		

GELATI

Your choice of 3 scoops of ice cream or sorbet served with home baked hazelnut biscotti 🌱 8.75

VANILLA 🌱	MINT CHOCOLATE CHIP 🌱	VEGAN VANILLA 🌱
CHOCOLATE 🌱	HONEYCOMB 🌱	VEGAN CHOCOLATE 🌱
NUTELLA 🌱	WILD BERRY SORBET 🌱	

FORMAGGI

ARTISAN ITALIAN CHEESE 12.50 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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DIGESTIVI

COCKTAILS

HAZELNUT ESPRESSO MARTINI Frangelico, Finlandia vodka, Borghetti coffee liqueur & fresh espresso	13.50	VANILLA ESPRESSO MARTINI Absolut vanilla vodka with Borghetti coffee liqueur, vanilla syrup & fresh espresso	13.50
BOULEVARDIER The nightcap Negroni twist - Maker's Mark Bourbon with Campari & Cocchi di Torino	14.00	OLD FASHIONED Woodford Reserve Bourbon, Angostura bitters, sugar, orange zest	14.50

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	6.00	AMARO MONTENEGRO	6.00
AMARO DEL CAPO	6.00	BRANCA MENTA	6.50
FERNET BRANCA	6.00		

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 7.00 Bottle 500ml 22.00	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 6.00
		BEPI TOSOLINI GRAPPA DI MOSCATO	25ml 5.50
		BEPI TOSOLINI GRAPPA I LEGNI ROVERE	25ml 7.50

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	3.75 / 4.50	CAFFÈ MOCHA	4.95
MACCHIATO	3.90 / 4.65	AMERICANO	4.50
CAPPUCCINO	4.75	HOT CHOCOLATE	4.95
CAFFÈ LATTE	4.75	SELECTION OF TEAS	4.00
FLAT WHITE	4.75		

PICCOLINO
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LUNCH

LUNCH

2 COURSES 22.50 | 3 COURSES 27.50

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 CARAMELLATA (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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LDN AW23

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



BEER & CIDER

Birra Moretti	Half	abv 4.6%	4.75
	Pint	abv 4.6%	7.50
Peroni Nastro Azzuro (GF Available)	330ml	abv 5.1%	6.50
Peroni Capri Citrus	330ml	abv 4.2%	6.50
Birra Menabrea	330ml	abv 4.8%	7.00
Birra Ichnusa Non Filtrata	330ml	abv 5.0%	7.00
Peroni Gran Riserva	500ml	abv 6.6%	7.25
Moretti Zero	330ml	abv 0.0%	5.75
Guest Italian Beer			POA
Beavertown	330ml	abv 4.3%	6.75
Neck Oil Session IPA			
Bulmers Original Cider	500ml	abv 4.5%	6.75
Rekorderlig	500ml	abv 4.0%	7.00
Strawberry & Lime Cider			

SOFT DRINKS

Coca-Cola / Diet Coke	200ml	3.50
Coca-Cola / Diet Coke	330ml	4.50
Coke Zero	330ml	4.50
San Pellegrino Aranciata Limonata Pompelmo	330ml	4.75
Appletiser	275ml	4.75
Crodino	175ml	4.00
Ginger Beer	330ml	4.50
Premium soft drinks by Fever-Tree	200ml	4.00
Fresh Orange Juice	225ml	4.75
Apple	250ml	4.25
Cranberry & Raspberry	225ml	4.25
Pink Grapefruit	200ml	4.50
Mango & Passion fruit	200ml	4.50
Acqua Panna (Still mineral water)	500ml	4.50
	750ml	5.75
San Pellegrino (Sparkling mineral water)	500ml	4.50
	750ml	5.75

COFFEE & TEA

Espresso	3.75 / 4.50
Macchiato	3.90 / 4.65
Cappuccino	4.75
Caffè Latte	4.75
Flat White	4.75
Caffè Mocha	4.95
Americano	4.50
Hot chocolate	4.95
Selection of teas	4.00

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WINE BY THE GLASS

- SPARKLING WINE -

	125ml	Bottle
Prosecco Caneva Extra Dry Veneto	9.75	45.00
Prosecco Rosé Caneva Extra Dry Veneto	10.75	47.75
Franciacorta Satèn Brut Lombardia	11.25	56.50
Champagne Castelnau Réserve Brut Reims	14.50	67.50
Moët Impérial Brut Epernay	19.50	105.00

- WHITE WINE -

	175ml	Bottle
Grillo Serenata Casa Girelli, Sicilia	8.00	30.75
Chardonnay Ornato Botter, Veneto	10.00	33.75
Pinot Grigio Sora Maria Cielo, Veneto	11.50	37.00
Verdicchio dei Castelli di Jesi Conti di Buscareto, Marche	11.75	38.25
Sauvignon Blanc Tordelcolle Botter, Trentino	12.00	39.75
Fiano del Salento Masseria Settearchi, Puglia	12.25	40.25
Gavi di Gavi La Soraia La Caplana, Piemonte	13.75	50.00

- RED WINE -

	175ml	Bottle
Nero d'Avola Serenata Casa Girelli, Sicilia	8.00	30.75
Sangiovese Fiori Sul Muro Botter, Emilia-Romagna	10.00	32.75
Merlot Brigantello Botter, Veneto	11.00	34.75
Chianti Classico Sant'Ilario, Toscana	11.75	38.75
Montepulciano d'Abruzzo Degà VignaMadre, Abruzzo	12.00	39.75
Pinot Nero Bericanto Cantine Colli Berici, Veneto	13.25	44.75
Valpolicella Ripasso Monteci, Veneto	14.50	50.00

- ROSÉ WINE -

	175ml	Bottle
Pinot Grigio Blush Punti Neri Cielo, Veneto	11.50	37.00
White Zinfandel Blush Poggio Alto Poggio Alto	12.00	39.75
Château d'Esclans Whispering Angel Provence, France	19.25	65.75



SPIRITS

- VODKA -

	50ml
Finlandia	10.00
Ketel One Citroen	12.00
Reyka	12.00
Belvedere	12.00
Grey Goose	12.50

- GIN -

	50ml
Malfy Originale Arancia Limone Rosa	10.50
Martin Miller's	10.50
Bombay Sapphire	10.50
Hendrick's	10.50
Pinkster	11.00
Roku	11.00
Warner's Rhubarb	12.00
VII Hills	12.00

- RUM -

	50ml
Bacardi Carta Blanca	10.00
Bacardi Spiced	10.50
Havana Club 7	11.00
Gosling's Black Seal	11.50
Diplomatico Reserva Exclusiva	13.75

- TEQUILA -

	25ml
El Jimador Reposado	5.50
Tapatío Blanco	5.75
Patrón Silver	6.50
Patrón Añejo	7.50

- WHISK(E)Y -

	50ml
Jameson	10.50
Johnnie Walker Black Label	11.00
Jack Daniel's No.7	11.00
Maker's Mark	11.00
Woodford Reserve	11.50
Glenfiddich 12yr	13.25
Laphroaig 10yr	13.25
The Macallan 12yr Double Cask	13.25
Nikka From The Barrel	15.00

- COGNAC & ARMAGNAC -

	50ml
Courvoisier VS	10.50
Remy Martin VSOP	11.50
Baron de Sigognac Armagnac VSOP	12.00
Remy XO	32.50

- AMARI -

	35ml
Amaro Averna	6.00
Amaro Del Capo	6.00
Fernet Branca	6.00
Amaro Montenegro	6.00
Branca Menta	6.50





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.	12.50
CAMPARI SPRITZ Prosecco with Campari & soda Cousin to the popular Aperol Spritz this bitter and bubbly cocktail is a Venetian favourite.	12.50
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.	12.50
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.	13.00
SPRITZ 'HUGO' Prosecco with Hotel Starlino elderflower & soda This regional interpretation of the classic Spritz was created by Roland Gruber in South Tyrol.	12.50

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 13.00
Malfy Arancia with orange & pink grapefruit	13.00
Malfy Limone with basil & lemon	13.00
Malfy Rosa with pink grapefruit & strawberry	13.00
Bombay Sapphire with basil & lime	13.00
Pinkster with raspberry & lemon	13.50
Warner's Rhubarb with orange & cinnamon	14.50
VII Hills with lemon	14.50

Allergens
& Calories
Scan this code



CLASSICS & SIGNATURE

VIOLET & HIBISCUS MOJITO Bacardi Carta Blanca, lime juice, violet liqueur, William Fox hibiscus syrup & dried hibiscus flower	13.50
FRENCH MARTINI Grey Goose vodka with Chambord liqueur & pineapple	14.25
APPLE & RASPBERRY COSMOPOLITAN Ciroc apple vodka, Edinburgh Gin raspberry liqueur, cranberry, lime & raspberry dust	13.50
BRAMBLE Malfy Originale gin with lemon & sugar, drizzled with crème de mûre	13.50
HAZELNUT ESPRESSO MARTINI Frangelico, Finlandia vodka, Borghetti coffee liqueur & fresh espresso	13.50
MARGARITA Tapatio tequila, lime, triple sec & sugar	14.00
PINEAPPLE BOOGIE DOWN Finlandia vodka with Aperol, passion fruit, lime & pineapple	13.50
LYCHEE & RASPBERRY DAIQUIRI Havana Club 7 rum & Kwai Feh lychee liqueur with raspberry & lime	13.50
FRIENDS WITH BENEFITS Finlandia vodka & Passoa passion fruit liqueur with raspberries, watermelon, peach, cranberry & lemon	13.50
PORN STAR MARTINI Absolut vanilla vodka with passion fruit, pineapple, lemon & a shot of Prosecco	14.75

ZERO ALCOHOL

BORN-AGAIN PORN STAR Everleaf Mountain non-alcoholic aperitif, passion fruit, pineapple, vanilla & non-alcoholic prosecco	8.50
ZERO KIM SHA Raspberries & watermelon with passion fruit, cranberry, puréed white peaches & lemon	7.50
RASPBERRY & HIBISCUS NO-JITO Raspberry, cranberry, lime & dried hibiscus flower	7.50
TROPIC LIKE IT'S HOT Mango & melon with apple, elderflower & lime	7.50
CRODINO SPRITZ Non alcoholic aperitivo, served over ice with orange	7.50

Allergens
& Calories
Scan this code



PICCOLINO

AUTUMN/WINTER COLLECTION



WINE

SOMMELIER SUGGESTIONS

- SPARKLING -

FERRARI TRENTO DOC PERLÉ BRUT Ferrari, Trentino	125ml	750ml 70.00
MOËT IMPÉRIAL BRUT Epernay, France	19.50	105.00

- WHITE -

PECORINO CIVITAS Orsogna, Abruzzo		750ml 55.75
VERDICCHIO LE VAGLIE Stefano Antonucci, Marche		57.00
VERMENTINO DI GALLURA PETRIZZA Masone Mannu, Sardegna		60.00
ETNA BIANCO Benanti, Sicilia		72.00
SAUVIGNON BLANC WINKL Cantina di Terlano, Alto-Adige		80.00
CHARDONNAY DELLE LANGHE Bastia Conterno, Piemonte		83.75
RIBOLLA GIALLA Damijan Podvesic, Friuli		125.00
CERVARO DELLA SALA Cantina Antinori, Umbria		139.75

- ROSE -

WHISPERING ANGEL Château d'Esclans, Provence	175ml 19.25	750ml 65.75
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- RED -

ANIMA DI NEGROAMARO Claudio Quarta, Puglia		750ml 48.00
AGLIANICO CORE ROSSO Montevetrano, Campania		62.00
ETNA ROSSO Benanti, Sicilia		62.00
SANGIOVESE GUIRY Tenuta Mara, Emilia-Romagna		65.00
PINOT NERO TOTMA Tenuta Mara, Emilia-Romagna		68.00
VALPOLICELLA RIPASSO IL BUGIARDO Buglioni, Veneto		75.00
MALBEC VIA CAVE Fattoria Albobrandesca, Toscana		85.00
BRUNELLO DI MONTALCINO DOCG Donatella Colombini, Toscana		92.00
VALPOLICELLA SUPERIORE DOCG MARTA GALLI Le Ragose, Veneto		96.00
CASTELLO DI FONTERUTOLI CHIANTI GRAN SELEZIONE Marchese Mazzei, Toscana		112.00
LE VOLTE DELL'ORNELLAIA Tenuta dell'Ornellaia, Toscana		110.00
DUCA ENRICO Duca di Salaparuta, Sicilia		115.00
LAGREIN Tenuta La Cà, Veneto		120.00
BRICCO DELL'UCCELLONE DOCG Giacomo Bologna Braidà, Piemonte		295.00

PROSECCO

CANEVA EXTRA DRY Caneva, Veneto	125ml 9.75	750ml 45.00
VILLA TERESA TONON EXTRA DRY Villa Teresa, Veneto		46.50
CANEVA ROSÉ EXTRA DRY Caneva, Veneto	10.75	47.75
- ZERO ALCOHOL -		
PROSECCO DOC Sea Change, Veneto	125ml 5.50	750ml 25.00

SPUMANTE

FRANCIACORTA CONTADI CASTALDI SATÉN BRUT Contadi Castaldi, Lombardia	125ml 11.25	750ml 56.50
FRANCIACORTA CONTADI CASTALDI ROSÉ BRUT Contadi Castaldi, Lombardia		64.50
FERRARI TRENTO DOC PERLÉ BRUT Ferrari, Trentino		70.00

CHAMPAGNE

CASTELNAU RESERVE BRUT Reims, France	125ml 14.50	750ml 67.50
VEUVE CLICQUOT YELLOW LABEL BRUT Reims, France		89.00
MOËT IMPÉRIAL BRUT Epernay, France	19.50	105.00
LOUIS ROEDERER COLLECTION 244 BRUT Reims, France		120.00
MOËT GRAND VINTAGE 2015 BRUT Epernay, France		150.00
DOM PÉRIGNON BRUT Epernay, France		315.00
LOUIS ROEDERER CRISTAL BRUT Reims, France		385.00
KRUG GRANDE CUVÉE BRUT Reims, France		475.00

- ROSÉ CHAMPAGNE -

		750ml
VEUVE CLICQUOT ROSÉ BRUT Reims, France		155.00
LAURENT-PERRIER CUVÉE ROSÉ BRUT Tours-sur-Marne France		175.00

WHITE WINE

Regions		175ml	750ml
Piemonte	GAVI DI GAVI DOCG LA SORAIA La Caplana	13.75	50.00
	RIESLING LANGHE L'ALMAN Annamaria Abbona		52.25
	GAVI DI GAVI DOCG Villa Sparina		59.75
	TIMORASSO CAVALLINA Claudio Mariotto		86.25
Lombardia	LUGANA Marangona		60.00
Trentino	SAUVIGNON BLANC TORDELCOLLE Botter	12.00	39.75
Friuli	TRAMINER AROMATICO I Magredi		38.75
	PINOT GRIGIO TORRE ORIENTALE Cantine Colli Berici		42.25
	FRIULANO COLLI ORIENTALI Visintini		46.75
	MALVASIA DEL CARSO Castelvechio		58.00
Veneto	CHARDONNAY DELLE VENEZIE ORNATO Botter	10.00	33.75
	PINOT GRIGIO SORA MARIA Cielo	11.50	37.00
	SAUVIGNON BLANC BASALTIK La Cappuccina		46.75
Marche	VERDICCHIO DEI CASTELLI DI JESI Conti di Buscareto	11.75	38.25
	BIANCHELLO DEL METAURO Crespaia		41.00
Puglia	FIANO DEL SALENTO Masseria Settearchi	12.25	40.25
Campania	GRECO FOJA Cantina Solopaca		46.25
	FALANGHINA DI CAMPANIA San Salvatore		47.25
Sicilia	GRILLO SERENATA Casa Girelli	8.00	30.75
	CARRICANTE TERRE SICILIANE Cortese		50.00
Sardegna	VERMENTINO DI GALLURA DOCG CHEREMI Mura		47.25

ROSÉ WINE

		175ml	750ml
Italian Rosé	PINOT GRIGIO BLUSH PUNTI NERI Cielo	11.50	37.00
	WHITE ZINFANDEL BLUSH POGGIO ALTO Poggio Alto	12.00	39.75
Provence Rosé	IKON Château Hermitage St. Martin		49.75
	WHISPERING ANGEL Château d'Esclans	19.25	65.75

All by the glass wines are available in 125ml.

RED WINE

Regions		175ml	750ml
Piemonte	RUCHÉ DI CASTAGNOLE MONFERRATO Montalbera		60.25
	BARBARESCO DOCG Prunotto		78.00
	BAROLO DOCG Terre del Barolo		77.75
	BAROLO DOCG Pio Cesare		122.00
	BAROLO MONFORTINO DOCG Giacomo Conterno		1790.00
Friuli	ROSSO REAL COLLI ORIENTALI Azienda Agricola Moschioni		95.00
Veneto	MERLOT DELLE VENEZIE BRIGANTELLA Botter	11.00	34.75
	PINOT NERO BERICANTO Cantine Colli Berici	13.25	44.75
	VALPOLICELLA CLASSICO SUPERIORE RIPASSO Monteci	14.50	50.00
	BARDOLINO Vigne di San Pietro		51.75
	AMARONE DELLA VALPOLICELLA DOCG Monteci		80.75
	AMARONE DELLA VALPOLICELLA DOCG Tommasi		98.50
	REFOLÁ Vigne di San Pietro		99.00
	AMARONE DELLA VALPOLICELLA CLASSICO DOCG Giuseppe Quintarelli		850.00
Toscana	CHIANTI CLASSICO DOCG Sant'Ilario	11.75	38.75
	GUIDALBERTO Tenuta San Guido		96.00
	TIGNANELLO Cantina Antinori		272.00
	SASSICAIA Tenuta San Guido		410.00
	ORNELLAIA Tenuta dell'Ornellaia		420.00
	BRUNELLO DI MONTALCINO DOCG TENUTA GREPPO Biondi Santi		800.00
	MASSETO Tenuta dell'Ornellaia		1550.00
Emilia-Romagna	SANGIOVESE FIORI SUL MURO Botter	10.00	32.75
Abruzzo	MONTEPULCIANO D'ABRUZZO DEGÀ VignaMadre	12.00	39.75
Puglia	PRIMITIVO DI MANDURIA GRAN MAESTRO Montorso		41.75
	NERO DI TROIA Caiaffa		57.00
Campania	AGLIANICO ROCCA LEONI Villa Matilde		56.75
Sicilia	NERO D'AVOLA SERENATA Casa Girelli	8.00	30.75
	SYRAH PASSI NERI Andreas Mazzei		35.75
Sardegna	CANNONAU DI SARDEGNA CORTES Mura		48.50
	CARIGNANO ISOLA DEI NURAGHI ZURRIA Masone Mannu		54.00

MAGNUMS

- CHAMPAGNE -

	1500ml
CASTELNAU RESERVE BRUT Reims, France	143.00
VEUVE CLICQUOT YELLOW LABEL BRUT Reims, France	193.00
LAURENT-PERRIER CUVÉE ROSÉ BRUT Tours-sur-Marne France	322.00
DOM PÉRIGNON BRUT Epernay, France	735.00
CRISTAL BRUT Reims, France	995.50

- PROVENCE ROSÉ -

	1500ml
CHÂTEAU ST. MARGUERITE CRU CLASSÉ Provence, France	95.00
CHÂTEAU D'ESCLANS, WHISPERING ANGEL Provence, France	135.00

- WHITE -

	1500ml
GAVI DI GAVI DOCG Villa Sparina, Piemonte	130.00

- RED -

	1500ml
CHIANTI CLASSICO DOCG CASTELLO D'ALBOLA Castello d'Albola, Toscana	85.00
BRUNELLO DI MONTALCINO DOCG Donatella Colombini, Toscana	190.00

HALF BOTTLES

- WHITE -

	375ml
GAVI DI GAVI DOCG LA MEIRANA Broglio, Piemonte	36.75
SOAVE La Cappuccina, Veneto	38.75

- RED -

	375ml
CHIANTI CLASSICO DOCG Castello d'Albola, Toscana	47.75
BAROLO DOCG PAESI TUOI Vite Colte, Piemonte	60.75
SAN LEONARDO Tenuta San Leonardo, Trentino	74.75

LET IT
GLOW

PICCOLINO

FESTIVE LUNCH

3 COURSES 40.50

❖ 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)

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

(V) Vegetarian (VG) Vegan

Allergens
& Calories
Scan this code



FESTIVE DINNER

3 COURSES 51.50

❖ 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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Scan this code



FESTIVE VEGETARIAN & VEGAN

3 COURSES 37.50

❖ 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)

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

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Allergens
& Calories
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FESTIVE CIOCHETTI

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

33.00 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 115.00

3 x Prosecco Rosé Caneva Extra Dry 120.00

3 x Champagne Castelnau Réserve Brut 185.00

❖ WINE ❖

3 wines from each package, select any combination

PACKAGE ONE 85.00

White: Grillo Serenata, Casa Girelli

Red: Nero d'Avola Serenata, Casa Girelli

Rosé: Rosé Di Casa Mia, Colderove

PACKAGE TWO 110.00

White: Sauvignon Blanc Tordelcolle

Red: Montepulciano d'Abruzzo Degá

Rosé: Pinot Grigio Blush Punti Neri

PACKAGE THREE 140.00

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 70.00

12 x Birra Menabrea 330ml 75.00

❖ BOTTLED SPIRITS ❖

1 x Grey Goose, Belvedere 165.00

1 x Roku, Hendrick's, Malfy Limone Gin,
Jack Daniel's, Courvoisier VS, Amaretto,
Bacardi Carta Blanca 150.00

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

1 x Cazcabel coffee liqueur, Jägermeister,
El Jimador Tequila 120.00

Designed to be drank neat