BAR FOOD

CRUDO

Ostriche GF Fresh Scottish oysters, choose from:
- Balsamic and shallot
- Ponzu (soy) and fresh ginger
- Cucumber, apple cider vinegar and homemade mustard seeds.

x2 9.00 x4 15.00 x8 27.00 x12 39.50

Tartare di tonno e avocado GF* 16.50
Fresh tuna tartare served with avocado mousse, ponzu sauce & crostini bread

CICCHETTI

Olive di nocellara VG GF Nocellara olives. 4.50

Arancini alla Ligure Pesto risotto, seasonal greens and mozzarella arancini, with saffron mayo. 8.00

Cheeseburger Sliders 2mini burger sliders served with lettuce, tomato, and melted Fiordilatte mozzarella cheese topped with our homemade burger sauce. 12.50

Zucchini fritti V Our signature thinly hand cut, lightly floured and deep fried zucchini. 7.00

French fries V 6.50

Truffle fries V 9.50

Sweet potato fries V 6.50

FOCACCIA

7.50

Sea salt & rosemary VG 7.50

Garlic & extra virgin olive oil VG 7.50

Garlic & chilli oil VG 9.00

Garlic butter & Grana Padano cheese 14.50

Parma ham, buffalo mozzarella & balsamic glaze

SALUMI

Antipasto all'italiana GF* Selection of cured Italian meats and cheeses, served with an 'nduja bruschetta & pickled vegetables 17.50pp

Prosciutto di Parma GF 9.50
24 month cured Parma ham

Porchetta GF Thinly sliced homemade slow roasted pork belly 9.50

Please always inform your server of any allergies or intolerances before placing your order.
V=Vegetarian / VG=Vegan / GF=Gluten Free / GF*=Gluten Free available

DESSERTS

Gelato alla pistaccio V 8.50
Fresh soft serve pistachio ice cream topped with crushed pistachios and chocolate sauce

Gelato al fiordilatte V 8.50
Fresh soft serve fiordilatte ice cream topped with amarena cherries

Sorbetto al limone VG GF 7.00
Fresh homemade lemon sorbet

Torta al mirtillo V 9.50
Italian blueberry baked cheesecake

Tiramisù stracciatella V 9.50
Homemade savoiardi biscuit soaked in espresso coffee layered with dark chocolate pieces and mascarpone cream

Millefoglie V 9.50
Puff pastry with diplomatica cream and fresh strawberries

FOR SHARING

The Cookie V
A warm chewy chocolate chip cookie served with pecans, vanilla ice cream and a salted caramel sauce **13.50**

COFFEES

Espresso	2.50
Double Espresso	3.50
Macchiato	3.00
Double Macchiato	3.50
Americano	3.50
Cappuccino	4.00
Flat White	4.00
Latte	4.00
Ice Latte	4.00
Mocha	5.50
Hot Chocolate	4.50
Liqueur Coffees	8.50

COCKTAILS

ALL CLASSICS AVAILABLE ON REQUEST

GIN

1. **Seville Spritz** Tanqueray Seville, Lemon Juice, Prosecco, Soda 11.50
2. **Royale 75** Tanqueray London Dry, Lemon Juice, Chambord, Prosecco 12.50
3. **Summer Solstice** Damson Gin Liqueur, Drambuie, Lemon Juice, Strawberry Syrup, St Germain, Mediterranean Tonic 11.50
4. **Raspberry Collins** Tanqueray London Dry, Raspberry Liqueur, Lemon Juice, Soda 11.50
5. **Nestled Negroni** Tanqueray Flor De Sevilla, Triple Sec, Dry Vermouth 12.00
6. **Fly By Spritz** Rhubarb Gin, Lemon Juice, Lemonade, Prosecco 13.50
7. **Love Heart Spritz** Raspberry Gin, Lemon Juice, Lemonade, Grenadine 11.50
8. **Thai Garden** Tanqueray London Dry, Elderflower Cordial, Lemon Juice, Strawberry, Thai Basil, Rosemary 11.50
9. **Hugo Martini** Tanqueray London Dry, St Germain, Lemon Juice, Egg White 11.50

VODKA

10. **Citrus Sling** Ciroc Summer Citrus, Lime Juice, Mango, Ginger 12.50
11. **Nutella** Chase Vodka, coffee liqueur, Chocolate Syrup, Hazelnut Syrup, Frangelico, Espresso. 13.50
12. **Social Smash** Ciroc Red Berry, Lime Juice, Raspberry, Mint, Soda 12.50
13. **Basil & Cucumber Collins** Chase Rhubarb Vodka, Lemon, Cucumber, Basil, Soda 12.50

WHISKY

14. **Royal Exchange Flip** Johnnie Walker Black Label, Guinness, Whole Egg, Chocolate Bitters, Chocolate Syrup, Nutmeg 13.50
15. **Take the Night Away** Bulliet Bourbon, Cognac, Sweet Vermouth, Benedictine, Peychaud Bitters, Angostura Bitters 13.00
16. **JW Peach Highball** Johnnie Walker Black Label, Peach Syrup, Ginger Ale 14.00
17. **Black Label Fizz** Johnnie Walker Black Label, Lemon Juice, Egg White, Prosecco 14.00

COCKTAILS

RUM

18. **Well Wisher** Rum, Dry Vermouth, Orange Curacao, Grenadine, Saline Solution 11.50
19. **QPR** Rum, Sweet Vermouth, Lime Juice, Grenadine, Angostura Bitters 11.50
20. **Captain Stormy** Captain Morgan Black Spiced, Lime, Honey, Ginger Beer 12.50

TEQUILA / MEZCAL

21. **Naked & Famous** Casamigos Mezcal, Aperol, Yellow Chartreuse, Lime Juice 14.50
22. **Guadalajara Sipper** Casamigos Mezcal, Green Chartreuse, Maraschino Liqueur, Pineapple Juice, Lime Juice 15.50
23. **Azzuro** Cazcabel Blanco, Blue Curacao, Lime Juice, Agave Syrup, Soda 13.50

LIQUEUR

24. **Strawberry Aperol Spritz** Aperol, Strawberry, Prosecco, Soda 11.50
25. **Biscotti Spritz** Prosecco, Hazelnut Liqueur, Butterscotch Liqueur, Soda 13.50
26. **The Hugo Spritz** The Hugo made with St Germain, Fresh Mint, Fevertree Soda, and Prosecco 11.50
27. **Aperol Spritz** The Aperol Spritz made with Aperol, Fevertree Soda, and Prosecco 11.50
28. **Banca Di Roma Spritz** Our Signature Spritz made with Luxardo Limoncello, St. Germain, Fevertree Soda, and Prosecco 13.50

NON ALCOHOLIC

29. **Vanilla Shakerato** Vanilla syrup, Oat Milk, Espresso 9.00
30. **MangNo Daiquiri** Seedlip Spice, Lime Juice, Mango 8.00
31. **ArtSpritz ZERO** ArtSpritz 0%, soda water, garnished with a slice of orange. 8.50

BEERS

Angelo Poretti Draught (Schooner)	5
Angelo Poretti (Bottle)	5.50
Peroni (Bottle)	5.50
Menabrea (Bottle)	5.50
Moretti 0% (Bottle)	4.50

Espresso Yo'Elf
Havana 7, Baileys, Creme De Cacao, Cointreau, Espresso **13.00**

Golden Noel
Honey Tequila Mezcal, Pineapple Juice, Passion fruit, Caramel **13.00**

Blush & Frost
Lillet Rose, Elderflower, Pink prosecco **12.50**

Naughty But Nice
Ciroc Redberry, Strawberry & Rose Shrub, Pineapple Juice, Citrus **12.50**

Banana Claus
Cognac, Creme De Banana, Creme De Cacao, Cinnamon Milk **13.00**

Winter Spice
Glayva , Archers Peach, Spiced Peach syrup, Citrus , Egg White **12.50**

ZERO %

Midnight Mistletoe
Tanqueray Sevilla 0.0, Cranberry Juice, Rose Syrup, Citrus - Ginger Beer **8.50**

Santa's Little Sipper
Gordon's 0.0, Cherry Syrup, Pineapple Juice, Citrus, Lemonade **8.50**

WINE

White	Glass 175ml	Bottle 750ml
Maturano Frusinate IGP Antica Tenuta Palombo, 2024	10.00	39.50
Sauvignon Blanc IGP Linea Ducale Antica Tenuta Palombo, 2023	10.50	41.50
Pinot Grigio Franz Haas, Alto Adige, 2022	10.00	39.50
Gavi di Gavi Terre Antiche, Piemonte, 2024	9.00	36.00

Rosé	Glass 175ml	Bottle 750ml
Rosa Invidiata Rosato Frusinate Antica Tenuta Palombo, 2023	9.00	36.00
Pinot Grigio delle Venezie DOC Blush	8.50	34.00

Red	Glass 175ml	Bottle 750ml
Merlot Antica Tenuta Palombo, 2020	10.00	39.50
Atina DOP Cabernet Antica Tenuta Palombo, 2019	10.00	39.50
Primitivo di Manduria DOP Archidamo, 2021	11.50	45.00
Palazzo della Torre IGT Allegrini, 2022	11.50	45.00

SPARKLING & CHAMPAGNE

Italian Sparkling	Glass 125ml	Bottle 750ml
Amantata Spumante Extra Dry, Antica Tenuta Palombo NV	6.50	36.00
Prosecco Tosti Brut DOC	6.50	36.00
Primis Spumante Classico' *Highly recommended* **Extra Brut,** Antica Tenuta Palombo NV		42.50
Ferrari Maximum Blanc de Blancs, Trentino-Alto Adige NV		80.00
Ferrari Riserva Lunelli Trentino-Alto Adig, 2016		150.00

Sparkling Rosé	Glass 125ml	Bottle 750ml
Prosecco Tosti Rosé DOC	6.50	36.00
Ferrari 'Perlé Rosé Riserva Trentino-Alto Adige, 2018		90.00

Champagne	Glass 125ml	Bottle 750ml
Moët & Chandon Imperial Brut	15.00	90.00
Charles Heidsieck, Blanc de Blancs NV France		125.00
Krug, Grande Cuvée NV France		325.00
Dom Perignon, Moët Hennessy 2015 France		295.00

Champagne Rosé	Glass 125ml	Bottle 750ml
Moët & Chandon Rosé Imperial Brut		100.00
Cuvée Rosé, Laurent-Perrier NV		140.00