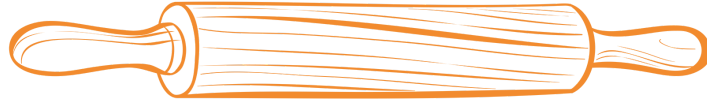


# *La mia Mamma*



## *Puglia drink list*

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<i>Vodka, Tequila, Cognac, Whisky</i>	<i>9</i>
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### **Wine Vintage:**

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### **Spirits:**

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# Cocktails

*Savour the essence of Apulia with each sip and let the magic unfold*

## **Negroni Salentino £ 13**

Indulge in the sensational Negroni Salentino, a heavenly blend that will transport your taste buds to the wonders of Southern Italy. Crafted with a harmonious combination of Apulian Primitivo, Mirto, and Campari, every sip is a divine symphony of flavours that will leave you craving more.

## **Tarallucci Spriz £ 13**

Discover the Tarallucci Spritz, a tantalizing fusion of traditional Italian elements with a modern twist. Delight in the vibrant marriage of Aperol, Fiano white Apulian wine and a splash of tonic water, perfectly complemented by a taralluccio garnish that adds a playful touch to this refreshing cocktail.

## **Apulian Sour £ 14**

Immerse yourself in the Apulian Sour, a cocktail that embodies the spirit of Apulia. This invigorating blend unites the tangy notes of Limoncello, the smoothness of Absolut vodka, the freshness of squeezed lemon and a touch of sweetness from sugar syrup. Crowned with a velvety egg yolk foam and a hint of Angostura bitters, this creation promises a sensory experience like no other. |

*... and the evergreen from our Emilia Romagna  
& Campania selection...*

## **Negroni Bologna**

We have mixed Bologna in a drink with its most famous spirits & amari. A blend of Vecchia Romagna, Campari, Amaro Montenegro & Vermouth Rosso. A perfect pre dinner drink, which can actually be drunk anytime of the day. Served in old fashioned glass.

## **La Smorfia**

The Mule revisited under the Vesuvio, Absolut Vodka mixed with Limoncello, Disaronno, Rabarbaro, freshly squeezed lime and topped with ginger beer...thirst-quenching.

## **Neapolitan Express**

Served in the moka, the most famous Italian coffee maker, our blend of Bourbon, Campari, Strega liqueur and Nocello is barrel aged 20 days and finished with roasted coffee beans in perfect Count Camillo style. Perfect after dinner instead of an Espresso Martini.

## Beers

<b>Ichnusa non filtrata – unfiltered 33 cl 5.0 %</b>	£ 6, 00
The traditional Sardinian beer in its unfiltered and cloudy version. Intense orange colour and aromas.	
<b>Menabrea 33 cl 4.8%</b>	£ 5,50
Menabrea is the oldest continuously producing brewery in Italy. This pale lager comes with a lovely balance of citrus, bitter and floral tones.	

## Water and Soft drinks

<b>Still Water</b>	£ 4,50
<b>Sparkling Water</b>	£4,50
<b>Crodino</b>	£ 3,50
Italy's most popular non-alcoholic aperitif since the 1960s. The secret recipe is made with an infusion of herbs, spices, woods and roots that are ripened for six months, giving it a distinctive and refreshing aroma.	
<b>San Pellegrino Lemon</b>	£ 3,50
<b>San Pellegrino Orange / as a mixer £ 2.43</b>	£ 3,50
<b>Coca Cola bottle 200 ml / as a mixer £ 2.30</b>	£ 3,50
<b>Coca Cola Zero Sugar bottle 200 ml / as a mixer £ 2.30</b>	£ 3,50
<b>Orange Juice</b>	£ 3,50
<b>Apple Juice</b>	£ 3,50
<b>Pineapple Juice</b>	£ 3,50
<b>Cranberry Juice</b>	£3,50

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## Vini bianchi - White wines

	Glass 175 ml	Bottle 75cl
<b>Vernaccia di San Gimignano Isola Bianca</b>		£ 44,00
Tuscany – 100% Vernaccia – 2021 – Light Body – Dry Pleasant and complex, with an excellent balance between acidity, structure and persistence alternating floral and citrus with an almond finish.		
<b>Verdicchio Vignamato</b>		£ 39,00
Marche – 100% Verdicchio – Medium Body - Dry Fresh and citrusy, easy to drink, perfect with fish or pasta. Notes of apples and taste of minerals.		
<b>Frascati</b>		£ 45,00
Lazio – Malvasia– Medium Body - Dry Delicate, lemony white from the region surrounding Rome, with juicy peaches, lemon and honey hitting the tongue.		
<b>Sauvignon Castel Firmian Mezzacorona</b>	£ 12,00	£ 47,00
Trentino Alto Adige – 100% Sauvignon Blanc – Medium Body - Dry Dry and fruity, perfect with fish or with a dry dessert if you are not looking for something too sweet.		
<b>Regaleali Bianco Sicilia Tasca</b>	£ 9,50	£ 42,00
Sicily – 100% Greccarino – Medium Body – Dry Wonderfully refreshing, smooth with nice acidity, perfect with fish.		
<b>Il Preliminare Basilicata IGT</b>		£ 46,00
Basilicata - 60% Aglianico, 15% Chardonnay, 15% Malvasia, 10% Moscato - 2020 – Medium Body - Dry Fragrant with white flowers, orange peel, peach and bitter almond. Fine texture, bright and dancing on the finish.		
<b>Chardonnay Santepietre</b>		£ 37,00
Veneto – 100% Chardonnay – Medium Body – Dry Citrusy,zesty acidity, notes of apple, a refreshing summer wine.		
<b>Stellato Vermentino, Pala</b>		£ 70,00
Sardinia – 100% Vermentino – 2021 – Medium Body – Dry Vegetable and floral fragrances of maquis and summer fruits. Pleasant nose-palate harmony, warm and full of good depth and perky acidity, balanced.		
<b>Trebbiano Villa Rossi</b>	£ 8,00	£ 32,00
Emilia Romagna – 100% trebbiano – Medium Body - Dry Crisp, dry and fruity, with a delicate nutty aroma. Young and fresh.		
<b>Greco di Tufo Villa Matilde</b>		£ 65,00
Campania - 100% Greco di Tufo – 2021 - Medium Body - Dry Bold flavours of white peach and apricot with notes of citrus and mineral streak. The palate is rich and well structured and the finish leaves a subtle flavour of sweet almonds.		
<b>Nozze d’Oro Tasca d’Almerita</b>		£ 75,00
Sicily - 73% Inzolia, 27% Sauvignon Tasca - Medium Body – Medium Dry With apple, peach, melon and honey aromas, and a sleek, well-defined palate, this is crisp and refreshing, yet with an underlying power.		
<b>Pianogrillo Grecanico Terre Siciliane IGT</b>	£ 12,50	£ 49,00
Sicily – 100% Grecanico – Medium Body - Dry Zingy fresh and interesting! Melon, sage, cedro lemon zest, green apple.		
<b>Marchesi Migliorati – Pecorino Colline Pescaresi IGT</b>	£ 11,00	£ 43,00
Abruzzo – 100% Pecorino - Medium Body – Medium Dry Pale lemon, aromas of citrus, green apple and herbs. Dry, high acidity.		
<b>Chardonnay Dolomiti IGT</b>		£ 85,00
Trentino-Alto Adige – 100% Chardonnay - 2018 – Medium Body - Dry The taste of the wine is crisp and balanced, with hints of melon and white peach. Bunch wine reveals subtle flavours of peach, nectarine, ripe pear and hints of spice.		

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<b>Tormaresca Chardonnay</b>	£ 11,50	£ 48,00
Puglia – 100% Chardonnay – Medium Body - Dry Straw yellow in colour with aromas of orange blossom, jasmine and white peach. The palate is fragrant, with lightly peachy fruit, a savoury note with balanced freshness and a delicate citrus finish.		
<b>Fiano Masserie Codici</b>	£ 8,50	£ 35,00
Puglia – 100% Fiano - 2021 – Medium Body - Dry Fresh, citric and floral, easy drinking.		
<b>Gavi di Gavi Bruno Broglia</b>		£ 85,00
Piedmont - 100% Cortese - 2018 – Light Body - Dry Great refinement and minerality on the nose, with a nutty savouriness on the palate. Taut, concentrated and structured.		
<b>Cervaro della Sala</b>		£ 130
Umbria - 90% Chardonnay, 10% Grechetto – Full Body - Dry Intense, complex aroma with notes of white flowers and flint balanced by a hint of vanilla. At the palate notes of toast, citrus and mineral. Elegant and persistent in the mouth.		

## Bolle- Sparkling

	Glass 175 ml	Bottle 75cl
<b>Ca Del Vescovo Prosecco</b>	£ 8,00	£ 39,00
Veneto - 85% Glera, 15% Pinot Nero – NV Scents of summer berries. On the palate flavours of wild strawberries and stone fruits, with a crisp, refreshing finish.		
<b>Malibran Sottoriva Prosecco con Fondo IGT</b>		£ 49,00
Veneto/Friuli Venezia Giulia - 100% Glera – NV Made in the nearly lost traditional method of spontaneous re-fermentation in the bottle with no added yeast or sugar. The colour of the wine is unusually cloudy, almost grey. It is dry, light, delicate in aroma and on the palate. The mousse is light and naturally uplifting. Fresh on the nose with few hints of nuts and pineapple. Very high acidity and complexity.		
<b>Lambrusco Millenovecentoventotto</b>		£ 35,00
Emilia Romagna – Grasparossa, Salamino, Sorbera - NV Served chilled, lively pink foam with purple reflections, fine and persistent perlage. Dark purple colour and intense aroma of berries with spicy notes. Full, soft and elegant taste.		
<b>Champagne Testulat Blanc de Blancs</b>		£ 75,00
Champagne - 100% Chardonnay – NV – Brut Light and subtle with notes of apple and quince this champagne is crisp and well-balanced on the palate, with delicate bubbles and true blanc de blancs purity.		
<b>Ca del Bosco Cuvée Prestige Franciacorta</b>		£ 100,00
Lombardy - 84% Chardonnay, 14% Pinot Noir, 2% Pinot Blanc – NV – extra brut It combines rich flavours of toasted brioche, butterscotch, baked apricots and almonds with subtle herbaceous notes and a clean, refreshing acidity.		

## Vini Rosati- Rose wines

	Glass 175 ml	Bottle 75cl
<b>Pinot Grigio Blush</b>		£ 32,00
Veneto - Pinot Grigio – medium light body Bright and crispy wine with pineapple and peach on the nose. Perfect for aperitivo or with a carpaccio.		
<b>M de Minuty</b>		£ 45,00
France - Cinsault, Grenache, Syrah/Shiraz – medium light body Elegant, with good fresh acidity. It's fresh and full of white peach and grapefruit. The taste of an idyllic summer's evening		
<b>Whispering Angel</b>	£ 15,00	£ 62,00
Provence, France – Grenache, Cinsault, Syrah, Vermentino, Carignan – 2020 – Light Body - Dry This delicate rosé offers a core of pretty stone fruit with some herbal notes. The palate is dry but smooth-textured, with an appetising mineral finish.		

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# Vini Rossi - Red wines

	Glass 175 ml	Bottle 75cl £ 35,00
<p><b>Nina Merlot</b> Veneto- Merlot – Medium Body – Dry Hints of cherry and dark fruits on the nose, chocolate and cherry on the palate.</p>		
<p><b>Vialetto Negroamaro Puglia</b> Puglia - Negroamaro – Bold – Dry Ripe and juicy, with a succulent dark fruit character, satisfyingly rich to taste with elegant, spicy undertones and a hint of liquorice on the finish. Perfect with tomato sauce based dishes.</p>		£ 42,00
<p><b>Rosso Piceno Vignamato</b> Marche - Montepulciano – Medium Body – Dry Intense aromas of forest fruits, roses and violets, while the palate is elegant, light and refreshing.</p>		£ 43,00
<p><b>Syrah Feudi Arancio</b> Sicily - 100% Syrah – 2020 – Full Body – Medium Dry This bold and spicy Syrah shows lush notes of wild berries, black pepper and thyme. The fresh acidity is perfectly framed by the lush, velvety tannins.</p>	£ 9,00	£ 44,00
<p><b>Salice Salentino Riserva</b> Puglia - 80% Negroamaro, 20% Malvasia – 2018 – Full Body – Medium Dry Deliciously harmonious mature fruit, with notes of black cherry, raisins and leather.</p>	£ 10,00	£ 41,00
<p><b>Lamuri - Tasca D'Almerita</b> Sicily - 100% Nero d'Avola – 2019 – Full Body – Dry Aromatic, with blackberry and mulberry on the nose, some bay/cinnamon complexity, and an elegant structure on the palate.</p>	£12,50	£ 59,00
<p><b>Primitivo Visconti della Rocca</b> Puglia - 100% Primitivo – Medium Body - Dry Full of intense, fruity and jammy plum fruit with savoury spice. The palate is smooth-textured with a note of vanilla on the finish.</p>	£ 9,50	£ 39,00
<p><b>Marchese Antinori Chianti Classico Riserva</b> Tuscany – 100% Sangiovese – Medium Body - Dry On the nose, notes of ripe red fruit fuse with hints of vanilla and spices. The palate is ample, enveloping and balanced, but also deep and savoury with supple and silky tannins.</p>		£ 95,00
<p><b>Meletti Cavallari – Bolgheri Rosso</b> Tuscany – 40% Cabernet Sauvignon, 40% Merlot, 20% Syrah – 2014 – Medium Body – Dry The scent is fruity and slightly balsamic, with notes of ripe wild berries, sweet spices and wild herbs. The taste is smooth, round, fresh, juicy and fruity, with pleasant tannins.</p>		£ 68,00
<p><b>Sangiovese Del Rubicone</b> Emilia Romagna – Medium length – Full Body – Dry Ruby red colour with a purple tint, nose recalling the violet scent. With notes of blackberry, dried fruit and black pepper.</p>		£32,00
<p><b>Sodale Merlot Cotarella</b> Lazio - 100% Merlot – 2019 – Medium Body – Dry A delicious combination of sweet berry fruit and savoury, herbal notes. There is a freshness and energy here to complement the overall depth and well-rounded tannins.</p>		£ 59,00
<p><b>Botrosecco, Maremma, Le Mortelle</b> Tuscany - 60% Cabernet Sauvignon, 40% Cabernet Franc – 2018 - Medium Body – Dry Rich aromas of raspberries and strawberries along with spicy hints of oak and white pepper. The palate is well balanced with a persistent finish, heady with flavours of fresh fruit and chocolate.</p>	£ 15,00	£ 67,00
<p><b>Nero D'Avola Angelo</b> Sicily - 100% Nero d'Avola - Medium Body - Dry A ripe and exuberant red with an aroma and flavour of black cherry, plum and red mulberries. Soft and captivating on the palate.</p>		£ 37,00
<p><b>Ghiaia Nera Nerello Mascalese Tascante</b> Sicily - 100% Nerello Mascalese – 2018 – Full Body – Medium Dry Clear ruby-coloured wine with aromas of red fruit, flowers and leather. The palate is fluid and silky, with an appetising mineral quality.</p>		£ 56,00
<p><b>Meroni Velluto Valpolicella Classico DOC</b> Veneto - Corvina Veronese, Corvinone, Rondinella, Molinara – Medium Body – Dry Rich with aromas and delicate on the mouth, persisting with its feminine personality on every sip.</p>		£ 49,00

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<b>Bressan Pinot Nero Isonzo IGT</b>	<b>£ 25,00</b>	<b>£ 100</b>
Friuli Venezia Giulia - 100% Pinot Nero – Medium Body – Dry Bodied and intense. Elegant, dry, rich in hints of undergrowth and spices, with strong black pepper notes. In the mouth is overwhelming for minerality and power.		
<b>Amarone della Valpolicella Masi</b>		<b>£ 150</b>
Veneto - Corvina 70%, 5% Molinara, 25% Rondinella – Full Body – Medium Dry Confected red cherry nose with a note of bubblegum, giving way to dense black fruit on the palate that has a pleasant bitter edge alongside complex sweet spice and liquorice notes.		
<b>Tignanello Antinori</b>		<b>£ 245</b>
Tuscany – 85% Sangiovese, 10% Cabernet Sauvignon, 5% Cabernet Franc – Medium Body – Dry Intense nose of red fruit along with hints of sweet spices. On the palate, the flavours are fresh and vibrant with supple and balanced tannins.		
<b>Il Bruciato Antinori</b>		<b>£ 69,00</b>
Tuscany – 65% Cabernet, 20% Merlot, 15% Syrah – Full Body – Dry Fragrant fruity aromas, particularly plum, followed by delicate mint and green tea notes. On the palate it is full-bodied and smooth with a long finish.		
<b>Barolo Prunotto</b>		<b>£ 140</b>
Piedmont - 100% Nebbiolo – Full Body – Dry Complex nose with notes of rose, strawberry and forest fruits. Delicately floral, perfumed yet persistent on the palate.		
<b>Brunello di Montalcino Pian delle Vigne</b>		<b>£ 159</b>
Tuscany - 100% Sangiovese – Medium Body – Dry Rich aromas of raspberry, red cherry, licorice, sweet pipe tobacco and violet. Rich, layered and sweet, boasting superb definition and depth to its fleshy but vibrant red berry, sweet spice and licorice flavours.		
<b>Guado Al Tasso Antinori</b>		<b>£ 245</b>
Tuscany - 100% Cabernet Sauvignon – Medium Body – Dry Deep ruby colour, pronounced nose intensity with notes of ripe plums, blackberries, dark cherries, vanilla and oak. On the palate develops the notes discovered on the nose adding flavours chocolate and tobacco.		
<b>Sassicaia Tenuta San Guido</b>		<b>£ 475</b>
Tuscany – 85% Cabernet Sauvignon, 15% Cabernet Franc – Medium Body – Dry Sumptuous and flamboyantly ripe. Super-ripe red cherry, pomegranate and spice notes.		

## *Dessert wine*

	<b>Glass</b>	<b>Half</b>
	<b>100 ml</b>	<b>Bottle</b>
		<b>50cl</b>
<b>Angelorum Recioto della Valpolicella (Half Bottle)</b>	<b>£12,50</b>	<b>£ 55,00</b>
Veneto - 70% Corvina, 20% Rondinella, 10% Molinara – 2016 – Medium Body – Sweet A decadent nose of kirsch-soaked cherries leads to a rich, complex palate that is full of fruit, relatively sweet, yet balanced by a persistent freshness.		
<b>Muffato della Sala (50cl)</b>		<b>£ 85,00</b>
Umbria - 58% Sauvignon Blanc, 24% Grechetto, 10% Semillon, 5% Riesling, 3% Gewurztraminer – Medium Body - Sweet Rich and complex aromas are followed on the palate by ripe citrus fruits with hints of honeysuckle and spice.		
<b>Buccianera Vin Santo Toscana</b>		<b>£ 55,00</b>
Tuscany - 50% Malvasia, 50% Trebbiano – 2017 – Sweet Notes of dried fruits such as chestnut and hazelnuts, sweet apples of apricot, fig and raisins and honey. In the mouth is very soft and dense, the sensations of sweetness and pseudo-heat are well balanced by acidity.		

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## Vermouth & Grappe

	50 ml
<b>Martini Dry</b>	£ 6,50
<b>Martini Rosso</b>	£ 6,50
<b>Rinomato Deciso Aperitif</b>	£ 8,00
<b>Martini Riserva Speciale</b>	£ 8,00
<b>Mancino Red</b>	£ 8,50
<b>Mancino White</b>	£ 8,50
<b>Rinomato White</b>	£ 8,50
<b>Grappa Barrique</b>	£ 11,00
<b>Nardini Grappa Bianca</b>	£ 12,00
<b>Grappa Poli Morbida</b>	£ 10,50
Raw material: Orange Muscat. Aromatic Grappa, traditional bain-marie distilled. Its aroma recalls a basket with oranges, tangerines and a slice of pineapple.	
<b>Grappa Poli Elegante</b>	£ 12,00
Raw material: Pinot. Young Grappa, flowing-steam distilled. Its aroma recalls a roses, lilies and gardenias bouquet.	
<b>Grappa di Tignanello</b>	£ 12,00
Tignanello Grappa presents the aromas and flavours of Chianti Classico grapes in a refined and aromatic distilled spirit.	

## Gin

	50 ml
<b>Beefeater</b>	£ 9,00
<b>Tanqueray</b>	£ 9,00
<b>Monkey 47</b>	£ 14,00
<b>Hendricks</b>	£ 10,00
<b>Sipsmith</b>	£ 10,00
<b>Marconi 46</b>	£ 6,50
<b>Elephant gin</b>	£ 10,00
<b>Gin Mare</b>	£ 10,00
<b>Poli Marconi 46</b>	£ 14,00

## Rum

	50 ml
<b>Gosling's Black Seal</b>	£ 9,00
<b>Appleton VX</b>	£ 9,00
<b>Bacardi white</b>	£ 8,50
<b>Kahlua</b>	£ 8,00
<b>Havana Club 3 yrs</b>	£ 8,50
<b>Diplomatico Reserva</b>	£ 15,00
<b>Pampero Aniversario rum</b>	£ 10,00
<b>Zacapa 23</b>	£ 18,00
<b>Wray &amp; Nephew Overproof</b>	£ 11,00



## Vodka

	50 ml
Absolut	£ 9,00
Chase Vodka	£12,00
Sipsmith	£ 11,00
Grey Goose	£ 12,00
Zubrowka	£ 9,50

## Tequila

	50 ml
Jose cuervo gold	£ 9,00
Jose cuervo silver	£ 9,00
Vecchia Romagna Etichetta Nera	£ 10,00

## Cognac

	50 ml
Cointreau	£ 8,50
Hennessy XO Cognac	£ 30,00
H by Hine VSOP Cognac	£ 13,50

## Whisky

	50 ml
Maker's Mark	£ 10,70
Glenkinchie 12 yrs	£ 12,50
Macallan 18 yrs	£ 55,00
Lagavulin 16 yrs	£ 16,00

## *Blended*

	50 ml
Johnnie Walker Black Label	£ 10,50
Chivas Regal 12 yrs	£ 10,70

## *Blended malts*

	50 ml
Monkey Shoulder	£ 10,50

## *Rye*

	50 ml
Rittenhouse	£ 12,50

## *Bourbon and Tennessee*

	50 ml
Jack Daniel's	£ 10,00
Woodford	£ 11,00
Benchmark	£ 9,00

## *Liqueurs and after dinner*

	50 ml
Jagermeister	£ 7,50
Limoncello	£7,00
Frangelico	£ 7,50
Amaretto Di Saronno	£ 7,50
Amaro Averna	£ 7,50
Amaro Montenegro	£ 7,50
Amaro Del Capo	£ 7,50
Fernet Branca	£ 8,00
Antica Sambuca Classica	£ 8,00
Passoa	£ 8,00
Baileys	£ 7,50
Mozart Chocolate white	£ 8,50
Strega	£ 9,00
Gran Marnier	£ 9,00
Mirto	£ 8,50
Martell vs Cognac	£ 9,50

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