

Italian Café
APERITIVO
& *Restaurant*

DRAUGHT BEER	PT	GLS
MORETTI	€7.90	€4.00
HEINEKEN	€7.30	€3.70
MORETTI 0.0%	€5.80	

~Beers may contain wheat and barley~

SOFT DRINKS

APPLE / ORANGE / PINEAPPLE / CRANBERRY JUICE	€3.50
COKE / COKE ZERO / DIET COKE/ FANTA / SPRITE / SAN PELLEGRINO	€3.50
WATER SPARKLING / STILL (0.75L)	€6.50

COCKTAILS - €14

PORNSTAR MARTINI	AMARETTO SOUR*
MOJITO	OLD FASHIONED
COSMOPOLITAN	NEGRONI
MARGARITA	APEROL SPRITZ
ESPRESSO MARTINI	HUGO SPRITZ
WHISKEY SOUR*	LIMONCELLO SPRITZ

*contains eggs

COFFEE & TEA

AMERICANO €4.10	ESPRESSO €3.50
CAPPUCCINO €4.30	MACCHIATO €3.70
LATTE €4.30	CORTADO €4.10
CHAI LATTE €4.30	MOCHA €4.50
MATCHA LATTE €4.30	FLAT WHITE €4.10

HOT CHOCOLATE €4.80

FLAVOURED SYRUPS €0.60

NON-DAIRY MILK €0.60

ALMOND/OAT/COCONUT/SOY MILK

TEAS €3.80

BREAKFAST/GREEN/PEPPERMINT/CHAMOMILE/
EARL GREY/ROOIBOS/LEMON & GINGER

LIQUEUR COFFEE €9.50

TIA MARIA/ WHISKEY/BAILEYS

~Iced coffees available~



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DRINKS MENU

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WHITE WINE

	GLS	BTL
GRILLO MESSER DEL FAUNO, SICILY <i>Lively grapefruit and lemon zest mingle with ripe apple flavours. Gentle notes of almond add a lovely charm to the finish.</i>	€8.50	€30
PINOT GRIGIO (ORGANIC) ZIOBAFFA, SICILY <i>Hand-harvested from Sicily's sun-soaked vineyards. Bright and zesty with citrus, ripe red apple & a subtle twist of ginger.</i>	€9.50	€35
GAVI RIVA LEONE, PIEDMONT <i>Fresh and youthful showing citrus, stone fruit and crisp apple, with delicate almond, vanilla, & a clean mineral finish.</i>	€11.50	€39.95
VERMENTINO 'GUADALMARE' CASTELLANI, TUSCANY <i>Lively and vibrant with citrus, white peach and subtle herbal notes. Crisp acidity leads to a clean, refreshing finish.</i>		€38
LUGANA 'LE FORNACI' TOMMASI, VENETO <i>Elegant Lugana from Lake Garda, offering tropical fruit, nectarine & red apple balanced by refreshing acidity & mineral finesse.</i>		€45
PECORINO 'TWIGGY' CANTINA ZACCAGNINI, ABRUZZO <i>Bright and expressive with notes of citrus, green apple and wild herbs. Crisp acidity and minerality give a lively finish.</i>		€47
GRECO DI TUFO FEUDI DI SAN GREGORIO, CAMPANIA <i>Elegant and structured with ripe pear, citrus and almond notes. Fresh acidity and a mineral edge bring balance and length.</i>		€59

SPARKLING

		BTL
PROSECCO SPUMANTE SANTA MARGHERITA <i>Balanced and delicious with a very fine and persistent mousse, flavours of ripe peach and pear & elegant summer blossom.</i>		€55
PROSECCO FRIZZANTE SERENA <i>Crisp and lively with lashings of apple and pear fruit and gentle floral notes.</i>	€11.50 (20CL)	
CHAMPAGNE BRUT NV THEOPHILE <i>Lively yet delicate with a deliciously creamy mouthfeel, layers of crisp apple fruit, toasted brioche & subtle biscuity spice.</i>		€89.95

~Wines contain sulphites~

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RED WINE

	GLS	BTL
NERO D'AVOLA MESSER DEL FAUNO, SICILY <i>Soft and smooth with flavours of ripe blackberry, blueberry, liquorice, and subtle notes of mocha and pepper spice.</i>	€8.50	€30
TOSCANA ROSSO (ORGANIC) ZIOBAFFA, TUSCANY <i>Tuscan red blending Sangiovese and Syrah, with juicy black cherry, cranberry, subtle spice, & smooth, silky tannins.</i>	€9.50	€35
BARBERA RIVA LEONE, PIEDMONT <i>A versatile, food-friendly red displaying juicy cherry & plum, lifted by lively acidity, vanilla spice notes, and velvety tannins.</i>	€11	€38
PRIMITIVO CODICI, PUGLIA <i>Rich and smooth with ripe blackberry and plum flavours. Soft tannins and gentle spice lead to a warm, rounded finish.</i>		€37
SUPER TUSCAN PETRA HEBO, TUSCANY <i>From a top estate in the much-celebrated Maremma region, polished Bordeaux-style blend of Cabernet, Merlot and Sangiovese, showing ripe bramble, black cherry, cedar spice, and earthy complexity.</i>		€47
CHIANTI CLASSICO SANTA MARGHERITA, TUSCANY <i>Refined and balanced with red cherry, violet and light spice notes. Fresh acidity and fine tannins lead to an elegant finish.</i>		€51
RIPASSO SUPERIORE 'IL SESTANTE' TOMMASI, VENETO <i>Full-bodied and velvety with dried cherry, plum and sweet spice notes. Silky tannins and depth lead to a long finish.</i>		€59

ROSÉ

	GLS	BTL
LUGANA ROSÉ 'LE FORNACI' TOMMASI, VENETO <i>A vibrant rosé from the shores of Lake Garda showing grapefruit, peach blossom, mandarin zest, summer berries, lively lemon notes, and a long, fresh finish.</i>	€12.50	€45

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