

Should you have any dietary requirements please inform your waiter

A discretionary 12.5% service charge will be added to the bill

*In accordance with the Weights & Measures Act 1985 and the Licensing Act 2003, the measures for the sale of spirits available at Piazza Italiana are served in 50ml
Smaller measures of spirits are available upon request.*

PIAZZA ITALIANA

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SPARKLING WINES

			Glass <i>125ml</i>
BISOL <i>Veneto, ITALY</i>	Valdobbiadene Prosecco Superiore " <i>Crede</i> " <i>Prosecco</i>	2018	8.00
FERRARI <i>Trentino, ITALY</i>	Trentodoc " <i>Perlé</i> " <i>Chardonnay</i>	2014	11.00
	Trentodoc Riserva del Fondatore " <i>Giulio Ferrari</i> " <i>Chardonnay</i>	2008	26.00
GUSBOURNE <i>Kent, ENGLAND</i>	Brut Réserve <i>Pinot Noir and Chardonnay</i>	2016	11.00
	Blanc de Blancs <i>Chardonnay</i>	2016	12.00
	Rosé <i>Pinot Noir, Pinot Meunier and Chardonnay</i>	2016	12.00
TAITTINGER <i>Champagne, FRANCE</i>	Brut Réserve <i>Pinot Noir and Chardonnay</i>	NV	15.00
	Brut Prestige Rosé <i>Pinot Noir and Chardonnay</i>	NV	18.00
	Blanc de Blancs " <i>Comtes de Champagne</i> " <i>Chardonnay</i>	2006	35.00

VERMOUTHS

		<i>Alcohol</i>	<i>50ml</i>
Carpano Antica Formula	<i>Italy</i>	16,5%	6.00
Carpano Classico	<i>Italy</i>	16%	5.00
Cocchi Rosa	<i>Italy</i>	16,5%	7.00
Cocchi Storico Vermouth di Torino	<i>Italy</i>	16%	7.00
Del Professore Vermouth di Torino Superiore	<i>Italy</i>	18%	10.00
Martini Extra Dry	<i>Italy</i>	15%	5.00
Martini Rosso	<i>Italy</i>	15%	5.00
Noilly Prat Original Dry	<i>France</i>	18%	5.00
Nuquam Vermouth Bianco di Prato	<i>Italy</i>	15%	9.00
Pio Cesare Barolo Chinato	<i>Italy</i>	15%	14.00
Scarpa Vermouth di Torino Extra Dry unfiltered	<i>Italy</i>	18%	9.00

FORTIFIED DRY WINES

			Glass <i>100ml</i>
GRAHAM'S <i>Douro Valley, PORTUGAL</i>	White Port <i>White local grape varieties</i>	NV	7.00
EMILIO HIDALGO <i>Andalusia, SPAIN</i>	Sherry Fino " <i>La Panesa</i> " <i>Palomino Fino</i>	NV	16.00
MARCO DE BARTOLI <i>Sicily, ITALY</i>	"Vecchio Samperi" <i>Grillo</i>	NV	18.00

APERITIVES

THE GENTLEMAN

Rag Time Rye and Woodford Bourbon Whiskeys blended with Cocchi Vermouth di Torino and Carpano Antica Formula, Laphroaig and Bitter Campari, Angostura and orange bitters.

PIAZZA CALLING

Sipsmith London Dry Gin blended with Fino Sherry, lemon juice and homemade raspberry syrup, orange bitter and Nonino Twist Ginger Spirit spray.

PORCINI MARTINI

Beluga Noble Vodka Blended with Whistle Pig Rye Whiskey, Calabro Porcini mushroom liquor and a touch of Laphroaig whisky

ANYTIME

SOUR FAIR

Cocchi Rosa Vermouth, St.Germain Elderflower liquor, lemon juice, homemade rosemary syrup and egg white

BASILICATO

Beefeater 24 Gin and Beluga Noble Vodka blended with St.Germain Elderflower liqueur, reduction of Basil and pear cooked in white wine, egg white and lemon juice.

EL PATRON

Silver Tequila Patron infused with bishop crown chilly, Maraschino, Lychee liqueur, clarified pineapple juice, drops of lemon juice, and saline solution,

DIGESTIVES

GONDOLA

Blue Lie vodka blended with Salizia Amaretto liqueur, Aurum and Maraschino, mandarine and lemon juice and egg white.

DRUM & RYE

Rag Time rye Whiskey blended with Frangelico, Aurum, Acacia honey, homemade vanilla syrup, lemon juice and nutmeg on top.

RISTRETTO

Diplomatico Rum, Black Tears spiced rum, Galliano Ristretto, Grand Marnier, simple syrup and coffee beans.

NON -ALCOHOLICS

8,00

ALOHA

Aloe vera juice blended with Lychee juice, freshly squeezed Lemon juice, Elderflower Cordial and fresh cucumber.

SOBER SOMBRERO

Seedlip Non Alcoholic Spirit Spice 94, freshly squeezed Grapefruit and Lime juice and simple syrup.

AL FRESCO

Seedlip Non Alcoholic Spirit Garden 108, freshly squeezed Lime juice, muddled fresh Strawberries, simple syrup and topped up with Fever Tree Ginger Ale.

ROSAMARIA

Seedlip Non Alcoholic Spirit Grove 42, freshly squeezed Lime juice, homemade Rosemary syrup and fresh Cucumber, splash of Soda

DELICATO

Fresh Passion fruit and muddled raspberries blended with Apple juice, simple syrup and topped up with Lyserod Oolong sparkling tea.

MILANO-TORINO

First Served in the 1860s in Gaspare Campari's bar in Milan, Mi-To is the ancestor of all Italian classic cocktails
Bitter Campari and Carpano Antica Formula

AMERICANO

Evolved from Milano Torino recipe, the drink was popular by the Americans that were used to request it with the addition of a dash of soda.
Bitter Campari, Cocchi Vermouth di Torino and splash of Soda

NEGRONI

In the 1919 the Count Camillo Negroni a regular costumer at Caffé Casoni in Florence, asked a bit of kick in his Americano. The bartender Fosco Scarselli responded by switching the soda with the gin and the combination became the Count's usual order.
Ginepraio Gin, Bitter Campari and Cocchi Vermouth di Torino

SPRITZ

The Spritz dates back to the end of 19th century when Venice was part of the Austrian Empire; Austrian soldier used to dilute with sparkling water the alcohol content of local wines
Bitter Campari or Aperol, Prosecco and splash of Soda

SBAGLIATO

In 1972 Mirko Stocchetto at the bar basso in Milan added sparkling wine instead of the gin by mistake to a negroni, he then realized that this variation had some sense and this humble "sbaglio" mistake led to the creation of a classic cocktail that is still enjoyed all around the world
Bitter Campari, Cocchi Vermouth di Torino and Prosecco

BICICLETTA

The name Bicicletta "Bicycle" is said to have originated due to old men wobbling home on their bikes after an evening of Biciclettas with their friends
Bitter Campari, Still White Wine and splash of Soda

GARIBALDI

Named after the famous revolutionary general Giuseppe Garibaldi, who helped liberate and reunify Italy, the Garibaldi appears on Cocktail list throughout Italy
Bitter Campari and freshly squeezed orange juice

MARTINEZ

13.00

it's a widely accepted theory is that the martini cocktail evolved from the Martinez, which in turn evolved from the Manhattan. The first known recipe for a "Martini" was listed in 1888 and nowadays it's going still great.
Hayman's Old Tom Gin, Carpano Antica Formula, Maraschino and Orange bitters

DRY MARTINI COCKTAIL

From 11.00

Vodka or Gin whatever it is, blended with dry vermouth , we will craft meticulously your preferred Martini like a brush in the hands of an artist according to your own taste

VESPER MARTINI

12.00

The variation on the dry Martini was created in the mind of Ian Fleming and made famous in his first James Bond novel "Casino Royale" published in 1953. London dry Gin, Russian vodka, Lillet Blanc and strictly shaken not stirren.

Beefeater 24 Gin Beluga Noble Vodka and Lillet Blanc

AVIATION

13.00

The history of the Aviation Cocktail goes back to the early 20th century when this mix of gin, lemon juice, maraschino liquor and crème de violette was invented by Hugo Ensslin who was the head Bartender at the Hotel Wallick in New York, so named due to the crème de violette giving the cocktail a pale sky blue colour , the aviation dates from the early age of aeronautics when air travel was a luxury that only rich people could afford

Aviation Gin, Maraschino, Miclo Violet Liqueur and lemon juice

CHARLIE CHAPLIN

11.00

Created and originally served in New York's old Waldorf-Astoria prior to 1920. The drink is named after Sir Charles Spencer "Charlie Chaplin", the English slapstick comic actor of the silent film era, who was at the height of his career when this eponymous cocktail was created

Sipsmith Sloe Gin, Bitter Truth Apricot Brandy and lime juice

ADONIS

11.00

Created in 1887, the cocktail celebrates the success of the Broadway musical of the same name; Fino Sherry blended with sweet Vermouth and orange bitters. Delicate, off-dry, aromatic; a great aperitif cocktail

Fernando de Castilla Fino Sherry, Carpano Antica Formula and Orange bitters

OLD FASHIONED

From 12.00

It's a primordial drink dating from the earliest days of the cocktail era traditionally made with Bourbon or Rye Whiskey, lightly sweetened with sugar and aromatized with bitters, this most classic vintage cocktail is served on the rocks with an orange zest.

Maker's Mark Whiskey, homemade Demerara orange flavoured syrup, Angostura & Orange bitters, Crystal ice block

KNICKERBOCKER

12.00

The Knickerbocker is a classic cocktail from the mid-1800s that features rum and raspberries. It's a genuine New York City drink that takes on the nickname of the city's Dutch settlers who wore their pants—knickers—rolled up just below the knee.

Legendario Rum Elixir de Cuba, Cointreau, homemade Raspberry syrup and lime juice

COCKTAILS

SPARKLING COCKTAILS

BELLINI

11.00

The most requested summer cocktail in Italy; Bellini cocktail was invented by Giuseppe Cipriani at Harry Bar's, Venice in 1945 in honour of the Venetian painter Giovanni Bellini, blending white ripe peaches and Prosecco.

VERY BERRY

13.00

A luxury interpretation of Rossini cocktail made with Raspberries, Strawberries, Blackberries, Chambord and Champagne.

PRINCE OF WALES CHAMPAGNE COCKTAIL

17.00

Princes of Wales is a tasty variation of the Champagne cocktail that is one of the oldest cocktails dating back to at least 1800s made of Cognac, Orange liqueur, brown sugar, Angostura bitter and Champagne

KIR ROYAL

16.00

As legend has it, when Nazis confiscated Burgundy's iconic red wines, Felix Kir, a Catholic priest and Dijon mayor defiantly devised his namesake cocktail. He combined the available dry white wine, Aligoté, with blackcurrant liqueur in an attempt to mimic the color of Burgundy's classic reds. In this case we propose you the recipe with Champagne.

SAZERAC

The original Sazerac was made with an imported French cognac that gave it its name: Sazerac de Forge et Fils. In the late 19th-century, when the phylloxera epidemic wiped out whole swathes of French vineyards thus reducing cognac supplies, bartenders substituted American rye whiskey and the Sazerac that we know today was born. In the U.S., the Sazerac is thought of primarily as a whiskey cocktail, although some bartenders use the original cognac recipe.

New York Ragtime Rye Whiskey, Fine Cognac VSOP, Absinthe, simple syrup and Peychauds bitters

ALEXANDER

The Alexander is a dessert cocktail steeped in history that is made using a basic mixology template that every experimental cocktail should start with. The original drink is made using gin, chocolate liqueur and cream. Although the drink has spawned many variations, all work on the basic premise of 1 part base spirit, 1 part liqueur and 1 part dairy based mixer

Fine Cognac VSOP, Crème de Cacao and Cream

PENICILLIN

Created by an Australian, in a Manhattan bar, and built with two different Scotches, the Penicillin burst onto the scene in the nascent days of the modern cocktail revolution. It was 2005, and New York's Lower East Side drinks movement had already helped revive classic cocktails from a pre-Prohibition era

Johnnie Walker Black Label 12yrs Blended Scotch Whisky, Laphroaig 10y Single Malt Scotch Whisky, lemon juice and homemade Ginger Honey syrup

GODMOTHER

The godmother is a semi-sweet, delicious mixed drink It is the softer version of the Godfather switching that recipe's scotch to vodka and pairing it with amaretto.

Beluga Noble Vodka and Amaretto Salizia

CLOVER CLUB

The Clover Club cocktail is a long lost delight , its heyday the Clover Club was the preferred drink of pre-Prohibition gentlemen. It emerged from a Philadelphia men's group called (you guessed it) the *Clover Club* that met regularly at the Bellevue-Stratford Hotel from the 1880's to the 1920's.

Sipsmith London Dry Gin, Scarpa dry Vermouth, homemade raspberry syrup, Lemon juice and egg white

SPIRITS

GIN & VODKA

GIN

		<i>Alcohol</i>	<i>50ml</i>
Aviation Gin	<i>Usa</i>	42%	10.00
Beefeater 24	<i>England</i>	45%	8.00
Beefeater Burrough's Reserve Oak rested	<i>England</i>	43%	17.00
Caorunn	<i>Scotland</i>	41.8%	8.00
Citadelle	<i>France</i>	44%	9.00
Elephant Gin	<i>Germany</i>	45%	9.00
Four Pillars Rare Gin	<i>Australia</i>	41.8%	10.00
Four Pillars Bloody Shiraz Gin	<i>Australia</i>	41.8%	12.00
Gin Del Professore Monsieur	<i>Italy</i>	42.9%	11.00
Gin Del Professore Madame	<i>Italy</i>	42.9%	11.00
Gin Del Professore Crocodile	<i>Italy</i>	41.8%	10.00
Ginepraio	<i>Italy</i>	45%	13.00
Gin Mare	<i>Spain</i>	42.7%	11.00
G'Vine Floraison	<i>France</i>	41.8%	10.00
Hayman's Old Tom Gin	<i>England</i>	41.4%	8.00
Hendrick's	<i>Scotland</i>	41.8%	9.00
Ki No Bi Kyoto Dry Gin	<i>Japan</i>	45.7%	13.00
Monkey 47	<i>Germany</i>	41.8%	11.00
Roku	<i>Japan</i>	43%	9.00
Sabatini	<i>England</i>	41.3%	10.00
Sipsmith	<i>England</i>	41.6%	9.00
Sipsmith Sloe Gin	<i>England</i>	29%	8.00
Tanqueray 10	<i>England</i>	41.8%	9.00

VODKA

		<i>Alcohol</i>	<i>50ml</i>
Beluga Noble	<i>Russia</i>	40%	9.00
Beluga Gold Line	<i>Russia</i>	40%	27.00
Belvedere	<i>Poland</i>	40%	10.00
Blue Lie	<i>Italy</i>	40%	10.00
Chase	<i>England</i>	40%	9.00
Grey Goose	<i>France</i>	40%	11.00
Ciroc	<i>France</i>	40%	10.00
Potocki	<i>Poland</i>	40%	9.00
Sauvelle	<i>France</i>	41%	10.00
Stolichnaya Elit	<i>Latvia</i>	40%	12.00
VKA Organic Tuscany	<i>Italy</i>	40%	12.00

TEQUILA

		<i>Alcohol</i>	<i>50ml</i>
Cazcabel Blanco	<i>Mexico</i>	38%	8.00
Clase Azul Reposado	<i>Mexico</i>	40%	29.00
Don Julio Blanco	<i>Mexico</i>	38%	12.00
Don Julio 1942	<i>Mexico</i>	38%	28.00
Patrón Silver	<i>Mexico</i>	40%	12.00
Patrón Gran Platinum	<i>Mexico</i>	40%	42.00
Patrón Reposado	<i>Mexico</i>	40%	14.00

MEZCAL

		<i>Alcohol</i>	<i>50ml</i>
Casamigos Mezcal	<i>Mexico</i>	40%	17.00
Dangerous Don Espadin Mezcal	<i>Mexico</i>	45%	12.00

RUM

		<i>Alcohol</i>	<i>50ml</i>
Appleton Estate 12yrs Rare Blend	<i>Jamaica</i>	43%	11.00
Appleton Estate 21yrs	<i>Jamaica</i>	43%	29.00
Black Tears Spiced Rum	<i>Cuba</i>	40%	10.00
Clément Rhum Vieux Select Barrel	<i>Martinique</i>	40%	10.00
Diplomatico Reserva Exclusiva	<i>Venezuela</i>	43%	10.00
El Dorado 15yrs	<i>Guyana</i>	43%	15.00
El Dorado 21yrs	<i>Guyana</i>	43%	22.00
Gosling's Black Seal	<i>Bermuda</i>	43%	8.00
J Bally Ambré	<i>Martinique</i>	40%	10.00
J Bally Héritage Rum	<i>Martinique</i>	43%	28.00
Plantation 3 stars Silver Rum	<i>Barbados</i>	41.2%	14.00
Legendario Carta Blanca Superior	<i>Cuba</i>	40%	8.00
Legendario Elixir de Cuba 7yrs	<i>Cuba</i>	34%	8.00
Rhum JM Cuvée Prestige Cristal Decanter	<i>Martinique</i>	42%	58.00
Samaroli Demerara Dark Rum 2003	<i>Guyana</i>	45%	25.00
Zacapa Centenario Solera 23	<i>Guatemala</i>	40%	15.00
Zacapa Centenario XO	<i>Guatemala</i>	40%	25.00

CACHAÇA

		<i>Alcohol</i>	<i>50ml</i>
Avua Cachaça Balsamo	<i>Brasil</i>	40%	13.00

SINGLE MALT SCOTCH WHISKY

		<i>Alcohol</i>	<i>50ml</i>
Ardbeg 10yrs	<i>Islay</i>	46%	13.00
Bowmore 12yrs	<i>Islay</i>	40%	11.00
Bowmore 25yrs	<i>Islay</i>	40%	56.00
Caol Ila 12yrs	<i>Islay</i>	43%	13.00
Caol Ila 18yrs	<i>Islay</i>	43%	21.00
Caol Ila 25yrs	<i>Islay</i>	43%	38.00
Dalwhinnie 15yrs	<i>Speyside</i>	43%	12.00
Glen Scotia 18yrs	<i>Campbeltown</i>	46%	20.00
Glenfiddich 12yrs	<i>Speyside</i>	46%	10.00
Glenfiddich 21yrs Winter Storm Batch Two	<i>Speyside</i>	40%	38.00
Glengoyne 15yrs	<i>Southern Highland</i>	43%	17.00
Glengoyne 18yrs	<i>Southern Highland</i>	43%	23.00
Glenkinchie 2005 Distillers Edition	<i>Lowland</i>	43%	17.00
Glenlivet 18yrs	<i>Speyside</i>	43%	22.00
Highland Park 18yrs	<i>Orkney Islands</i>	43%	25.00
Highland Park 25yrs	<i>Orkney Islands</i>	43%	60.00
Lagavulin 16yrs	<i>Islay</i>	43%	16.00
Laphroaig 10yrs	<i>Islay</i>	40%	12.00
Laphroaig 25yrs Bot.2017	<i>Islay</i>	40%	63.00
Macallan 12yrs Sherry Oak	<i>Speyside</i>	40%	15.00
Macallan 18yrs Sherry Oak 2019 Release	<i>Speyside</i>	43%	43.00
Macallan Reflexion	<i>Speyside</i>	43%	133.00
Mortlach 20yrs Cowie's Blue Seal	<i>Speyside</i>	43.4%	38.00
Oban 14yrs	<i>Western Island</i>	43%	15.00
Springbank 15yrs	<i>Campbeltown</i>	46%	17.00
Talisker 10yrs	<i>Sky Island</i>	43%	11.00
Talisker 18yrs	<i>Sky Island</i>	43%	20.00

BLENDED SCOTCH WHISKY

		<i>Alcohol</i>	<i>50ml</i>
Johnnie Walker Black Label 12yrs	<i>Blended</i>	40%	9.00
Johnnie Walker Blue Label	<i>Blended</i>	40%	29.00
Johnnie Walker Blue Label – King George V	<i>Blended</i>	43%	76.00
Royal Salute 21yrs Signature Blend	<i>Blended</i>	40%	27.00

IRISH WHISKEY

		<i>Alcohol</i>	<i>50ml</i>
Midleton Barry Crockett Legacy	<i>Pure Pot Still</i>	46%	33.00
Egan's Single Malt Whiskey 10yrs	<i>Single Malt</i>	40%	18.00
Jameson Black Reserve	<i>Blended</i>	40%	11.00
Redbreast 12yrs	<i>Pure Pot Still</i>	40%	14.00
Teeling	<i>Single Malt</i>	46%	16.00

JAPANESE WHISKY

		<i>Alcohol</i>	<i>50ml</i>
Nikka From The Barrel	<i>Blended</i>	51.4%	11.00
Nikka Miyagikyo Single Malt	<i>Hokkaido</i>	45%	19.00
Nikka Yoichi Single Malt	<i>Hokkaido</i>	45%	19.00
Suntory Hibiki Harmony	<i>Blended</i>	43%	19.00
Suntory Yamazaki 12yrs	<i>Mishima</i>	40%	24.00
Suntory Hakushu Distiller's Reserve	<i>Yamanashi</i>	40%	16.00

AMERICAN BOURBON & RYE WHISKEY

		<i>Alcohol</i>	<i>50ml</i>
Basil Hayden's	<i>Kentucky Bourbon</i>	40%	11.00
Blanton's Original	<i>Kentucky Bourbon</i>	46.5%	15.00
Booker's 7yrs	<i>Kentucky Bourbon</i>	63.7%	15.00
Bulleit Bourbon	<i>Kentucky Bourbon</i>	40%	10.00
Crown Royal	<i>Blended Canadian</i>	40%	9.00
Elijah Craig Small Batch	<i>Kentucky Bourbon</i>	47%	13.00
Knob Creek Rye	<i>Kentucky Rye</i>	40%	12.00
Knob Creek Small Batch	<i>Kentucky Bourbon</i>	40%	10.00
Maker's Mark	<i>Kentucky Bourbon</i>	45%	9.00
New York Ragtime Rye Whiskey	<i>New York Rye</i>	45%	12.00
Old Fitzgerald Bottled in Bond 9yrs	<i>Kentucky Bourbon</i>	45%	58.00
Pike Creek 21yrs Speyside Cask	<i>Blended Canadian</i>	45%	20.00
Whistle Pig 10yrs Rye	<i>Kentucky Rye</i>	50%	20.00
Wild Turkey Rye	<i>Kentucky Rye</i>	47%	9.00
Woodford Reserve	<i>Kentucky Bourbon</i>	47%	18.00

REST OF THE WORLD

		<i>Alcohol</i>	<i>50ml</i>
Paul John Classic Select Cask	<i>Indian Whisky</i>	55.2%	15.00
Starward Nova Single Malt Whisky	<i>Australian Whisky</i>	47%	14.00

SPIRITS

COGNAC

VSOP

	<i>Alcohol</i>	<i>50ml</i>
Frapin VSOP Grande Champagne Cognac	40%	15.00
H by Hine VSOP	40%	10.00

XO

	<i>Alcohol</i>	<i>50ml</i>
Frapin Chateau de Fontpinot XO	40%	25.00
Frapin VIP XO	40%	30.00
Hennessy XO	43%	28.00
Hine Antique XO Premier Cru	40%	27.00
Remy Martin XO Excellence	40%	28.00
Tesseron Lot 53 XO Perfection	40%	42.00

HORS D'AGE/RARE

	<i>Alcohol</i>	<i>50ml</i>
A de Fussygnay 1988	43%	56.00
Delamain Très Venerable Grande Champagne	43%	58.00
Hennessy Paradis Rare	40%	146.00
Leopold Gourmel Carafe 30 Carats Quintessence	42%	52.00

MASTER OF TIME

Up to 1,200 eaux-de-vie, made using grapes grown in Grande Champagne – the premier cru of the Cognac region are carefully blended over the years to create the cognac inside every LOUIS XIII Classic decanter. Provenance and time are the very essence of LOUIS XIII cognac. Each drop represents a finely tuned craft passed down from one generation of Cellar Master to the next.

	<i>Alcohol</i>	
Louis XIII Remy Martin - 15ml	40%	102.00
Louis XIII Remy Martin - 25ml	40%	169.00
Louis XIII Remy Martin - 50ml	40%	338.00

ARMAGNAC

	<i>Alcohol</i>	<i>50ml</i>
Baron de Sigognac 10yrs	40%	11.00
Baron de Sigognac 25yrs Decanter	40%	26.00
Baron de Sigognac 50yrs Decanter	40%	55.00
Clos Martin 1989 Folle Blanche	40%	25.00
Darroze Les Grands Assemblages 30yrs	43%	17.00
Domaine de Jaurrey 1979 Laberdolive	40%	40.00
Domaine de Jaurrey 1942 Laberdolive	43%	161.00

BRANDY

		<i>Alcohol</i>	<i>50ml</i>
Brandy 23Yrs 1994 Villa Zarri	<i>Italy</i>	45%	23.00

PISCO

		<i>Alcohol</i>	<i>50ml</i>
La Diablata Pisco Acholado	<i>Peru</i>	40%	10.00

GRAPPA

		<i>Alcohol</i>	<i>50ml</i>
Berta Grappa di Moscato Bric del Gaian	<i>Piedmont</i>	45%	24.00
Berta Grappa di Nebbiolo Tre Soli	<i>Piedmont</i>	45%	24.00
Berta Paolo Berta Selezione del Fondatore	<i>Piedmont</i>	45%	33.00
Nonino Grappa Picolit	<i>Friuli</i>	45%	28,00
Nonino Grappa Chardonnay	<i>Friuli</i>	45%	9,00
Nonino Grappa Moscato	<i>Friuli</i>	45%	9,00
Nonino Grappa Fragolino	<i>Friuli</i>	45%	24,00
Nonino Grappa Riserva 24 anni	<i>Friuli</i>	43%	58,00

CALVADOS

	<i>Alcohol</i>	<i>50ml</i>
Chateau du Breuil 20yrs Reserve. des Seigneurs XO	41%	19.00
Didier Lemorton 25yo Domfrontais	44%	22.00
Dupont Fine Calvados	40%	11.00
Lemorton 1972	40%	51.00

EAUX-DE-VIE

		<i>Alcohol</i>	<i>50ml</i>
Capovilla Distillato di Uva Isabella	<i>Italy</i>	41%	20.00
Capovilla Distillato di Ciliegie Duroni	<i>Italy</i>	41%	26.00
Capovilla Distillato di Albicocche	<i>Italy</i>	41%	26.00
G Miclo Poire William	<i>France</i>	43%	16.00
G Miclo Kirsch d'Alsace	<i>France</i>	40%	12.00
Nonino Ginger Spirit	<i>Italy</i>	40%	20.00

ITALIAN LIQUEURS

			<i>Alcohol</i>	<i>50ml</i>
Antico Opificio Clementi China Elixir	Cinchona	<i>Tuscany</i>	33%	11.00
Aurum	Orange	<i>Marche</i>	40%	6.00
Bepi Tosolini Amaretto Saliza	Almond	<i>Veneto</i>	28%	8.00
Calabro Porcino	Porcini Mushroom	<i>Calabria</i>	30%	10.00
Calabro Clementine	Tangerine	<i>Calabria</i>	28%	10.00
Calabro Finocchietto	Wild Fennel	<i>Calabria</i>	28%	10.00
Calabro Peperoncino	Chilli	<i>Calabria</i>	30%	10.00
Disaronno Originale	Almond	<i>Lombardia</i>	30%	10.00
Distillerie Aragonesi Figaro	Fig	<i>Campania</i>	18%	9.00
Frangelico	Hazelnut	<i>Piedmont</i>	20%	6.00
Galliano Ristretto	Coffee	<i>Tuscany</i>	42.3%	7.00
Italicus Rosolio di Bergamotto	Bergamot	<i>Piedmont</i>	20%	11.00
Luxardo Maraschino	Marasca Cherry	<i>Veneto</i>	32%	12.00
Molinari Sambuca Extra	Anis	<i>Lazio</i>	30%	7.00
Nuquam Liquore alla liquirizia	Liquorice	<i>Calabria</i>	22%	9.00
Pallini Limoncello	Lemon	<i>Campania</i>	26%	6.00
Quaglia Liquore di Camomilla	Chamomile	<i>Piedmont</i>	35%	6.00
Quaglia Liquore di Pino Mugo	Pinenut	<i>Piedmont</i>	35%	7.00
Nocino Villa Zarri	Walnut	<i>Emilia Romagna</i>	43%	12.00

REST OF THE WORLD LIQUEURS

			<i>Alcohol</i>	<i>50ml</i>
Benedictine D.O.M.	Herbs	<i>France</i>	40%	8.00
Chambord	Black Raspberry	<i>France</i>	16.5%	8.00
Chartreuse Green	Herbs	<i>France</i>	55%	11.00
Cherry Heering	Cherry	<i>Denmark</i>	24%	8.00
Cointreau	Orange	<i>France</i>	40%	7.00
Dark Matter Rhubarb Liqueur	Rhubarb	<i>Scotland</i>	20%	6.00
Grand Marnier	Orange	<i>France</i>	40%	9.00
Kwai Feh Liqueur	Lychee	<i>Japan</i>	40%	9.00
La Fée Absinthe Parisienne	Absinte	<i>France</i>	68%	12.00
Miclo Violette	Violet	<i>France</i>	28%	13.00
Passoa	Passion fruit	<i>Brazil</i>	17%	6.00
Patron XO Café	Coffee	<i>Mexico</i>	35%	10.00
Pimm's No 1 Cup	Orange, Herbs	<i>England</i>	25%	7.00
RinQuinQuin a la Peche	Peach	<i>France</i>	15%	7.00
St Germain Elderflower Blossom	Elderflower	<i>France</i>	20%	11.00
Miclo Violette	Violet	<i>France</i>	28%	13.00

APERITIVES

		<i>Alcohol</i>	<i>50ml</i>
Campari	<i>Italy</i>	25%	6.00
Aperol	<i>Italy</i>	11%	5.00
Bitter del Professore	<i>Italy</i>	25%	9.00
Lillet Blanc	<i>France</i>	17%	6.00
Suze	<i>France</i>	20%	5.00
Beermouth Baladin	<i>Italy</i>	19%	12.00

DIGESTIVES

		<i>Alcohol</i>	<i>50ml</i>
Amaro Nonino	<i>Italy</i>	35%	7.00
Averna	<i>Italy</i>	29%	7.00
Fernet Branca	<i>Italy</i>	39%	8.00
Montenegro	<i>Italy</i>	23%	7.00
Ramazzotti	<i>Italy</i>	30%	6.00

ITALIAN BEERS & CIDER

OUR SELECTION

CLASSICS

		<i>Alcohol</i>	<i>33cl</i>
Peroni "Nastro Azzurro"	<i>Lager</i>	6,5%	5.00
Menabrea "La Bionda"	<i>Lager</i>	6,5%	5.00
Menabrea "Non filtrata"	<i>Lager</i>	5,2%	6.00

ARTISAN BEERS

		<i>Alcohol</i>	<i>33cl</i>
Baladin "Birra Nazionale"	<i>Blonde Ale</i>	6,5%	8.50
Baladin "Isaak"	<i>Wheat Beer</i>	5%	8.50
Baladin "Ippa"	<i>Ipa</i>	5,5%	8.50
Baladin "Nora"	<i>Spice Beer</i>	6,8%	9.00
Baladin "Mama Kriek"	<i>Kriek</i>	5,8%	9.00
Baladin "Zucca"	<i>Pumpkin Ale</i>	7%	9.00

CIDER

		<i>Alcohol</i>	<i>33cl</i>
Baladin "Sidro"	<i>Cider</i>	4,7%	8.50

SOFT DRINKS

NON ALCOHOLIC BEVERAGES

Seedlip Garden 108	<i>Non -alcoholic Spirit</i>	8.00
Seedlip Grove 42	<i>Non -alcoholic Spirit</i>	8.00
Seedlip Spice 44	<i>Non -alcoholic Spirit</i>	8.00
Aecorn Aromatic	<i>Non -alcoholic Aperitif</i>	8.00
Aecorn Bitter	<i>Non -alcoholic Aperitif</i>	8.00
Aecorn Dry	<i>Non -alcoholic Aperitif</i>	8.00

We suggest to mix the products listed with Fever Tree mixers included in the selling price.

Tonic, Light Tonic, Mediterranean Tonic, Ginger Beer, Ginger Ale, Lemonade, Soda Water.

Lucky Saint	<i>Unfiltered Non Alcoholic Lager</i>	5.00
Sparkling Tea Lyserod	<i>Oolong organic sparkling tea</i>	9.00
Sparkling Tea Bla	<i>Daarjeeling organic sparkling tea</i>	9.00

Freshly squeezed

5.50

200ml

Orange

Pink Grapefruit

Juices

4.50

DiFrutta 100% Organic fruit juices 200ml

Apple, Pear, Peach, Apricot, Pineapple, Mango-Maracuja, Tomato

Pago fruit juices 200ml

Mango-Maracuja, Tomato, Cranberry

Sodas

3.00

Fever Tree 200ml

Tonic, Light Tonic, Mediterranean Tonic, Ginger Beer, Ginger Ale, Lemonade, Soda Water.

Coke, Coke Zero

Mineral Waters

3.00

Surgiva mineral water 500ml Trentino - Italy

Surgiva Naturale

Surgiva Mossa

THÉ VERT FUJI-YAMA

Japan

Green Tea

5.00

A green tea grown on the slopes of Mount Fuji, it yields an intense and subtle aroma. Rich in vitamin C, low in theine, it is a stimulating tea appropriate for meals and enjoyable any time of day.

CEYLAN

Orange Pekoe

Black Tea

5.00

A Ceylon tea of outstanding quality plucked at the best time of year. Its long and delicate leaves yield a sustained yet delicate, mild taste.

DARJEELING HIMALAYA

India

Black Tea 5.00

"The king of Indian black teas". This summer tea is noted for its noble bouquet and a brisk, roundtaste with a remarkable sweet note of ripe fruit.

FRENCH BREAKFAST TEA

Black Tea

5.00

This magnificent marriage of great and elegant black teas produces a rounded taste of malt and chocolate perfect with a French breakfast with or without milk. Its highly developed flavour is both powerful and refined. A felicitous blend in the best tradition of the French Art of Tea.

EMPEREUR CHEN-NUNG

China

Black Tea 5.00

This majestic assemblage is named after the Chinese emperor who discovered tea in 2737 BC. It has a subtle aroma and delicate, slightly smoky flavour. Excellent without milk.

ROUGE MÉTIS

Naturally Theine free

Roiboos Tea

5.00

"Red Rooibos", A fruity and flowery tea recalling memories of a fragrant garden. 100% theine-free, it can be taken any time of day, with or without milk.

MARCO POLO

Black Tea

6.00

"Mariage Frères" overwhelming success is a mysterious tea that will take you to distant lands and unforeseen territories.

MILKY BLUE

China

Blue Tea

6.00

Seductive Blue Tea with a rich milky flavour. Delicate notes of candied chestnut and creme patissiere charm the palate, caressed by the cup's milky, supple texture. An ode to eternal pleasures.

CHAMOMILLA

-Wild Chamomile

5.00

A marvellous chamomile yields a smooth liquor, exhaling pleasant long-lasting aromas enhanced by a lovely hint of white magnolia flower.

MENTHA PIPERITA Peppermint-

5.00

This exceptional mint imparts a unique liquor, unveiling a delicate lacework of cool, peppery reflections while remaining remarkably mellow.

VERBENA CITRODORA

Vervain

5.00

An incredible verbena yields a transcendent gold liquor with a velvety texture and a dizzying rush of candied citron.

HOT DRINKS

COFFES

Espresso	3.00
Double Espresso	5.00
Macchiato	3.50
Cappuccino	4.50
Americano Black	3.00
Americano White	3.50
Latte Macchiato	4.50
Caffé Shekerato/Ice coffee	6.00
Irish Coffee	10.00
Hot Chocolate	4.50