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Cafe Classics

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No.33

*Campari, East London Dry gin, Martini Rosso,
Antica Formula*

9

Frank 75

*East London Dry gin, Cocchi Americano, lemon,
fresh mint & Prosecco*

9

Lady Murano

*White Rum infused with pomegranate, Belle Epoque,
grenadine syrup, fresh lime juice*

9.5

Cafe Murano Spritz

*Aperol, Cocchi Americano Rosa,
Luxardo Maraschino, Prosecco & soda*

9.5

The Gambler

*Don Julio Reposado, Cocchi di Torino, orange juice,
Angostura bitters & brown sugar*

11

Café Primavera

Violet Fizz

*Espirit de Figs, Cocchi Rosa, Cointreau,
Prosecco*

10

Cannella Sour

*Makers Mark, Orange juice, egg white,
sugar syrup*

10

Sunset in Murano

*Tequila tapatio Blanco, Solerno,
Cocchi Americano, Sweet & Sour*

11

VM 33

*Woodford Reserve, Campari,
Antica Formula*

12

XXX 33

*Black Cow Vodka, Grand Marnier,
Ancho Reyes, Cocchi Rosa*

12

Beer

—

Menabrea Birra Bionda 33cl	5.5
<i>Full bodied and well rounded, with a moderately bitter flavour. Amber in colour with bronze overtones, this blonde lager is another example of the brewery's exceptional capabilities. 5.0 %</i>	
Gradisca 33cl	6
<i>A full and rounded lager style beer, refreshing with a bright colour and rich aromatics. 5.2%</i>	
Wayan 75cl	15
<i>An altogether rich affair, deeper in colour and with more body. This is a Saison style beer, blended with 17 different ingredients, giving it a complex character which is both smooth and rich. 5.8%</i>	
Nazionale 75cl	16
<i>An intentionally simple beer: Italian spring water, barley malt, hops, yeasts and two Italian spices (bergamot and coriander) which combine to create harmony and originality. A beer which suggests more or less daring combinations, but more importantly marks a turning point in the Italian production of craft beer. Nazionale, is excellent as an aperitif and goes well with any dish.</i>	

Analcolico

Cujito	
Mint, brown sugar, lime, cucumber juice & soda water	5
Ruby Queen	
Beetroot juice, lemon, egg white, rosemary & lemonade	5.5
A.C.E	
Orange, apple, carrot & lemon	5.5
Green Coco	
Apple juice, coconut milk & basil leaves	6

Wines by the glass & carafe

Champagne & Sparkling

125ml

N.V. Prosecco di Valdobbiadene, Superiore Extra Dry Borgoluce, Veneto	7.5
2017 Lambrusco Grasparossa, Villa Cialdini Emilia Romagna	8
N.V. Bellavista, 'Alma' Cuvée, Brut, Franciacorta	11
N.V. Gaston Chiquet, 1 ^{er} Cru, Brut Rosé, Champagne	15

White Wines

Carafe
500ml

Glass
175ml

2018 Trebbiano/ Garganega, Ponte Pietra, Veneto	15	5.5
2017 Grillo, I.G.P. Antonello Cassara, Sicilia	18	7
2016 Ribolla Gialla, 'Botis', Stocco, Delle Venezie	24	8.5
2017 Angela Hartnett I.G.T., Toscana Bianco, Toscana	26	9
2018 Pinot Bianco, Cantina Bolzano, Alto Adige	29	10.5
2016 Blanc De Morgex, Cave De Morgex, Valle D'Aosta	30	11.5
2017 Chardonnay `I Sistri` Felsina, Toscana	40	14
2017 Sauvignon Blanc, Maso Furli, Trentino	38	15

Rose Wines

500ml

175ml

2018 Pinot Grigio Rosato, Cantine Rosa bianca, Veneto	18	7
2018 `A Mano` Primitivo Rose, Puglia	24	8.5

Red Wines

500ml

175ml

2017 Merlot/Corvina, Ponte Pietra, Veneto	16	6
2016 Nero d'Avola, 'Tre Filari, Sicilia	20	7.5
2016 Angela Hartnett I.G.T., Toscana Rosso, Toscana	26	9
2018 Morellino di Scansano, Antonio Camillo, Toscana	28	10
2017 Pinot Nero `Botis`, Stocco, Delle Venezie	28	10
2014 Corvina Classico, Antolini, Veneto	32	11
2015 Primitivo Riserva, Fatalone, Gioia del Colle, Puglia	37.5	13.5
2014 Cerbaiona IGT, Toscana Rosso, Toscana	44	15

Dessert Wines & Port

100ml

2011 Vin Santo, Buccia Nera, Toscana	9.5
2011 Recioto della Valpolicella, Antolini, Veneto	11.5
N.V. Marsala Vigna Miccia, Marco De Bartoli, Sicilia	14
2016 Vin De Glace, Chadelune, Valle D'Aosta	16
2015 Passito di Pantelleria, Donnafugata, Sicilia	16

All wines available in 125ml measure

Prosecco, Franciacorta, Champagne & Sparkling wines

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Prosecco & Franciacorta & Sparkling wines

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N.V. Prosecco di Valdobbiadene, Superiore Extra Dry		
Borgoluce	<i>Veneto</i>	39
2017 Pignoletto		
Villa Cialdini	<i>Emilia Romagna</i>	42
2016 Prosecco di Valdobbiadene, Rive Collalto Brut		
Borgoluce	<i>Veneto</i>	47
2017 La Biancare Maule		
Garg'n'go sparkling	<i>Veneto</i>	50
N.V. Franciacorta, 'Alma' Cuvée, Brut		
Bellavista	<i>Lombardia</i>	63
2016 Contadino Spumante, Brut		
Ciro Picariello	<i>Campania</i>	63
N.V. Classic Cuvée Brut		
Hambeldon	<i>Hampshire</i>	67
2014 Viudiluce Brut		
I Vigneri	<i>Sicilia</i>	105

Champagne

—

N.V. Maison Gaston Chiquet 1 ^{er} Cru		
Brut	<i>Champagne</i>	85
N.V. Maison Jacquesson		
'Cuvée 741', Brut	<i>Champagne</i>	98

Champagne & Sparkling Rosé

—

2017 Lambrusco Grasparossa		
Villa Cialdini	<i>Emilia Romagna</i>	45
N.V. Franciacorta Rosé,		
1701	<i>Lombardia</i>	74
N.V. Gaston Chiquet 1 ^{er} Cru		
Brut Rosé	<i>Champagne</i>	85

Staff favourite

—

We've selected a handful of wines that are a little more unusual, boutique or just plain delicious, perfect for those looking for a vinous discovery!

2017 Verdicchio Di Matelica

Del Cerro Belisiario

Marche

39

Verdicchio in the Matelica DOC, a smaller zone than Castello di Jesi. The climate here is more continental than in Castelli di Jesi and the combination of warm days and cool nights gives a longer growing season, and lovely aromatic qualities to the wines. Pale with green highlights. Abundant aromas of vibrant grapefruit, white flowers and hints of honey dominate the nose. The palate shows refreshing acidity, interesting mineral characters, a light hint of ripe fruit and a final burst of zingy lemon to lift the finish. A beautifully balanced wine, with a soft mouthfeel that retains a wonderful lifted, fresh character.

2016 Vernaccia di San Gimignano

Montenidoli

Toscana

52

Vernaccia di San Gimignano has always been San Gimignano's classic white wine. The Pliocene soils around the City of the Fair Towers, which were once submerged by the furthest reaches of the Ligurian Sea, were the perfect habitat for molluscs whose shells make the terrains highly calcareous. Up to the ancient sea level, mid-way up the hills, it's the perfect terrain for great white wines. We have always considered Vernaccia to be the red of white wines: the grapes may not yield highly fruited bouquets, but the wines are vigorous and long-lived: mineral wines of great power and structure that profit from wood and display excellent aging capacity, with their bouquets gaining interesting secondary aromas with the passage of time in bottle.

2015 Anas-cetta

Elvio Cogno

Piemonte

59

The principle characteristics of this wine are its versatility and adaptability to different wine making styles. Whether in stainless steel or wood, the variety maintains its typical characteristics and is capable of expressing its territory, while allowing the producer to leave his or her signature. Anas-cetta by Elvio Cogno is distinguished for its brilliant gold color, fruit of an attentive extraction. On the nose, it has notes of citrus and exotic fruits, while on the palate it reaches a notable savoriness with hints of sage and rosemary. It is ready to drink but can withstand aging, providing the excitement of a great white made in a land of reds.

White Wines from Northern Italy

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Encompassing the vast regions of Piemonte in the west to Friuli in the east, all of these whites benefit from the advantage of both cooling mountain influences and the warming effect of both coastal or inland waters.

2018	Trebbiano & Garganega Ponte Pietra	Veneto	22.5
2016	Friulano Bianco Le Pianure	Friuli Venezia Giulia	25
2017	Gambellara Cantina di Gambellara	Veneto	29
2016	Ribolla Gialla 'Botis', Stocco	Delle Venezie	35
2018	Pinot Bianco Tappo a Vite Cantina Bolzano	Friuli	36
2017	Gavi di Gavi Bric Sassi, Roberto Sarotto	Piemonte	38
2017	Barbera vinificata Bianca Castello di Cigognola	Lombardia	38
2017	Soave Classico Pieropan	Veneto	41
2017	Kerner Cantina Toblino	Alto Adige	41.5
2017	Pinot Grigio 'St Magdalena', Cantina Bolzano	Alto Adige	43
2016	Pigato La Palmetta, Massaretti	Liguria	43.5
2017	Langhe Bianco Dragon Luigi Baudana	Piemonte	44

2016	Blanc de Morgex Cave de Morgex et la Salle	<i>Valle d'Aosta</i>	45
2017	Lugana 'I Frati' Ca dei Frati	<i>Lombardia</i>	47
2016	Timorasso Principiano	<i>Piemonte</i>	52
2017	Friulano Specogna	<i>Friuli Venezia Giulia</i>	52
2016	Soave Classico 'Calvarino', Pieropan	<i>Veneto</i>	56
N.V.	Chardonnay 'Rubinia', la Montina	<i>Lombardia</i>	58
2016	Nascetta 'Anas-Cetta', Elvio Cogno	<i>Piemonte</i>	59
2017	Sauvignon Blanc Maso Furli	<i>Trentino</i>	60
2015	Chardonnay, Pinot Grigio & Pinot Bianco 'Olivar', Cesconi	<i>Alto Adige</i>	62
2015	Friulano 'Brazan', I Clivi	<i>Friuli Venezia Giulia</i>	64
2017	Gewurztraminer Franz Haas	<i>Alto Adige</i>	65
2016	Petite Arvine Elio Ottin	<i>Vallee d'Aosta</i>	70
2016	Riesling Kaiton Kuenhof	<i>Alto Adige</i>	70
2016	Sauvignon Blanc, Friulano & Pinot Bianco 'Terre Alte', Livio Felluga	<i>Friuli Venezia Giulia</i>	90

White Wines from Central Italy

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The central plains offer fertile soils for richer grape varieties, producing whites with stone fruit character, hints of almond and more mineral notes when closer to the coast. These wines are made for fish, seafood and pasta dishes.

2017	Madregale Bianco Terri di Chieti	Abruzzo	24
2017	Falerio Oris Bianco 'Ciu Ciu'	Marche	28
2017	Angela Hartnett I.G.T. Toscana Bianco	Toscana	38
2017	Verdicchio di Matelica Del Cerro, Belisario	Marche	39
2017	Pecorino Alta Quota 'Gran Sasso'	Abruzzo	42
2016	Vermentino/ Viognier Borgeri Bianco, Meletti Cavallari	Toscana	42
2017	Sauvignon Blanc Meriggio, Fontodi	Toscana	50
2016	Vernaccia di San Gimignano Montenidoli Tradizionale	Toscana	52
2014	Verdicchio dei Castelli di Jesi 'Campo delle Oche', San Lorenzo	Marche	59
2016	Chardonnay 'I Sistri' 'Felsina Berardenga'	Toscana	60
2016	Trebbiano Capezzana Conte Contini Bonacossi	Toscana	65
2016	Vernaccia di San Gimignano 'Fiore Single Vineyard'	Toscana	65
2013	Gattaia Bianco IGT 'Terre Del Giotto'	Toscana	90

White Wines from Southern Italy and Islands

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Local grape varieties thrive in a wide range of soils across this varied region. The magical islands of Sicily and Sardinia produce wines with unique character, balancing exotic fruit with sea influence. Planting at altitude in Campania & Sicilia allows for the more aromatic grape varieties to slowly develop whilst harnessing their refreshing acidity.

2017 Grillo			
Antonello Cassarà	Sicilia		26
2017 Cataratto			
Ciello Bianco	Sicilia		27
2017 Malvasia di Basilicata Vignali			
Cantina di Venosa	Basilicata		29
2017 Greco/Fiano			
Pipoli, Vigneti del Vulture	Basilicata		32
2017 Falanghina			
Di Majo Norante	Molise		37.5
2017 Greco di Tufo			
Cantina Vadiaperti	Campania		39
2016 Vermentino di Gallura			
'Gemellae'	Sardegna		40
2017 Malvasia Puntinata			
Principe Carlo Pallavicini	Lazio		44
2017 Zibibbo 'Pietranera'			
Marco De Bartoli	Sicilia		65
2017 Fiano di Avellino			
Particella 928	Campania		65
2015 Etna Bianco			
'Ante', I Custodi	Sicilia		65

Rosé Wines

—

Below you'll find food-focused Rosé wines balancing concentrated fruit character with sweet spice, good texture – due to longer maceration on skins – and vibrant acidities to complement a wide range of dishes.

2018 Pinot Grigio Rosato			
Cantine Rosa bianca	Veneto		26
2018 'A Mano'			
Primitivo Rosé	Puglia		35
2017 Langhe Rosato			
Tre Di Berri	Piemonte		40
2016 Rosato			
Rocca di Montegrossi	Toscana		49

Orange Wines

Originally created by Radikon and Gravner from the Friuli Venezia Giulia region, the term 'Orange wine' refers to the colour produced from white grape varieties when they have spent time macerating with the grape skins. As a result, the wines have a richer structure and a more powerful style, which are the perfect companion to food, especially with Risotto.

2017 Rami Bianco			
AA COS	Sicilia		58

100% Zibibbo. Deep amber in colour. Honey and apricots on the nose with some floral notes. Full-bodied, wonderful hints of pastry, almonds and honeyed stone fruits on the palate, a touch of acidity creating a beautifully balanced sweet wine. A very long, lingering finish.

2016 Vitovska			
Zidarich	Friuli Venezia Giulia		70

100% Vitovska. A golden yellow, opalescent color. Aroma flowery and mineral, with scents of carnation, medlar and a pronounced smoky background. Savory, taut, sourish, with an aftertaste which is subtle yet persistent. Aged in large vats for 24 months.

Staff favourite

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We've selected a handful of wines that are a little more unusual, boutique or just plain delicious, perfect for those looking for a vinous discovery!

2017 Antica Enotria

Puglia

34

Vino Rosso is a blend of mainly Nero di Troia with Sangiovese and Montepulciano – Bright and juicy with red fruit and violet on the nose leading to ripe forest fruit and fresh red cherries on the palate. Soft texture with firm but ripe tannins on the finish.

2016 San Biagio

Lisini-Clementi

Toscana

60

According to historical archives, the Lisini-Clementi family has owned their land in Montalcino since the 16th century, which consists of 154 hectares in the southern part of the region. The vineyards are exposed to the Maremma winds which gives a very special macro-climate to the vines. The area experiences reduced rainfalls and the absence of fog, which, combined with the soil and altitude of the vineyards, helps to create some of the most distinct and flavorful wines in the region. The San Biagio is made from 100% Sangiovese. The vines are 35-40 years old. After harvest the wine is fermented in stainless steel tanks with 18-24 days of skin contact, then aged further in tank and bottle before release. The wine is full bodied, displaying elegant tannins with red berry fruits, currants and a hint of espresso that leads into a long, savory finish. Pair with wild boar ragu or seasoned beef dishes.

2012 Schioppettino

Bressan

Veneto

92

Ribolla Nera, called "Schioppettino" in Friuli, is surely one of the most typical and elegant of the indigenous wines. It is of a mauvish-red colour and has an aroma that recalls wild blackberries, raspberries and bilberries. With age it develops a bouquet of fragrant woodland accents, musk and woody aromatics.

Red Wines from Northern Italy

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A variety of styles ranging from the elegant yet structured Nebbiolos in the north-west to rich and supple Amarones in the Veneto, whilst international varietals in the Friuli benefit from a freshness borne of the cooler climate. They all share a common juicy acidity that makes them perfect to accompany food.

2017	Bardolino		
	Monte del Fra	Veneto	29
2018	Cabernet Franc		
	La Pianure	Friuli Venezia Giulia	30
2016	Freisa, 'Braghe'		
	Claudio Mariotto	Piemonte	39.5
2017	Pinot Nero		
	'Botis' Stocco	Delle Venezie	40
2017	Sudtiroler Lagrein		
	Weingun Niklas	Alto Adige	44
2014	Corvina Classico		
	Antolini	Veneto	46
2017	Dolcetto d'Alba,		
	La Ca Nova	Piemonte	49
2017	Valpolicella		
	Borgomarcellise, Marion	Veneto	50
2016	Valpolicella Ripasso		
	Corte Giara	Veneto	50
2016	Barbera d'Asti		
	La Mora 'Reginin'	Piemonte	50
2015	Valtellina Superiore Valgella		
	'Costa Bassa', Sandro Fay	Lombardia	54
2015	Refosco		
	Specogna	Friuli Venezia Giulia	55
2016	Teroldego Rotaliano		
	Elisabetta Foradori	Alto Adige	56
2016	Valpolicella Superiore 'Vigna Garzon'		
	Ruberopan, Pieropan	Veneto	65

2016	Pinot Noir Elio Ottin	<i>Valle d'Aosta</i>	72
2014	Barolo di Serralunga d'Alba DOCG Principiano	<i>Piemonte</i>	81
2013	La Conta Montonale	<i>Lombardia</i>	85
2010	Barolo Eraldo Viberti	<i>Piemonte</i>	96
2014	Amarone Classico 'Moropio' Antolini	<i>Veneto</i>	96
2014	Sacrisassi Le Due Terre	<i>Friuli</i>	100
2013	Barbaresco Asili, Cascina Luisin	<i>Piemonte</i>	101
2014	Sforzato della Valtellina 'Ronco del Picchio' Sandro Fay	<i>Lombardia</i>	105
2015	Teroldego 'Granato' Elisabetta Foradori	<i>Alto Adige</i>	110
2014	Barolo di Serralunga D'Alba Massolino	<i>Piemonte</i>	120
2013	Lessona Proprietà Sperino	<i>Lombardia</i>	125
2015	Barbaresco Bruno Rocca	<i>Piemonte</i>	132
2014	Amarone della Valpolicella Classico Allegrini	<i>Veneto</i>	145
2014	Barolo 'Bussia', Aldo Conterno	<i>Piemonte</i>	175
2013	Barolo Villero Giuseppe Mascarello	<i>Piemonte</i>	180
2006	Barolo Vigna Rionda, Massolino	<i>Piemonte</i>	300

Red Wines from Central Italy

—

The famed region of Tuscany is Sangiovese's spiritual home - producing elegant red fruit dominant styles with subtle oak-ageing Abruzzo is now synonymous with the Montepulciano grape: dark fruit and smoky undertones combine in these rounded reds.

2017	Merlot/Corvina Ponte Pietra	Veneto	22.5
2017	Madregale Rosso Terre di Chieti	Abruzzo	24
2017	Sangiovese & Montepulciano Bacchus, Ciù Ciù	Marche	29
2016	Chianti 'Podere Gamba', San Ferdinando	Toscana	36
2016	Angela Hartnett I.G.T. Toscana Rosso	Toscana	38
2018	Morellino di Scansano Cottozino Antonio Camillo	Toscana	40
2016	Barco Reale di Carmignano Capezzana	Toscana	44
2015	Syrah Buccia Nera	Toscana	49
2017	Chianti Classico Rocca di Montegrossi	Toscana	54
2016	San Biagio Lisini-Clementi	Toscana	60
2016	Rosso di Montalcino Fossacolle	Toscana	61
2014	Cerbaiona IGT Toscana Rosso	Toscana	63

2016	Vino Nobile di Montepulciano Tenuta Valdipiatta	<i>Toscana</i>	75
2011	Barbera & Bonarda Macchiona, La Stoppa	<i>Emilia Romagna</i>	75
2013	Montepulciano 'Maestro Riserva' Palazzo Vecchio	<i>Toscana</i>	80
2008	Sangiovese, Cabernet Sauvignon 'Carmignano', Villa Capezzana	<i>Toscana</i>	105
2013	Brunello di Montalcino 'Poggio San Polo'	<i>Toscana</i>	120
2014	Sangiovese Flaccianello della Piave, Fontodi	<i>Toscana</i>	135
2013	Brunello di Montalcino Conti Costanti	<i>Toscana</i>	152
2010	Sagrantino di Montefalco Pagliaro Paolo Bea	<i>Umbria</i>	170
2014	Solaia Antinori Marchese Piero Antinori	<i>Toscana</i>	400
2014	Ornellaia Bolgheri Superiore	<i>Toscana</i>	400

Red Wines from Southern Italy and Islands

—

Often neglected in favour of more fashionable regions, here local grape varieties and varied soil composition offer a real sense of terroir and rusticity. The heat of the south is combatted by clever planting at altitude, allowing the grapes to ripen and mature slowly. The wines balance concentration of flavour with a level of freshness to pair with a variety of food.

2016	Nero d'Avola, 'Tre Filiari'		
	Antonello Cassarà	<i>Sicilia</i>	29
2016	Negroamaro		
	Mocavero	<i>Puglia</i>	31
2017	Antica Enotria		
	Rosso di Puglia	<i>Puglia</i>	34
2016	Aglianico		
	Pipoli, Vigneti del Vulture	<i>Basilicata</i>	39
2017	Monica di Sardegna		
	Cantine Aloï	<i>Sardegna</i>	40
2017	Cannonau		
	Renosu rosso, Tenute Dettori	<i>Sardegna</i>	46
2016	Etna Rosso		
	Guardoilverto, Pietro Caciorgna	<i>Sicilia</i>	48
2016	Syrah		
	Guarini Coccinella, Aldo Viola	<i>Sicilia</i>	52.5
2015	Primitivo 'Riserva'		
	Gioia del Colle, Fatalone	<i>Puglia</i>	55
2016	Frappato		
	Arianna Occhipinti	<i>Sicilia</i>	72
2015	Buio Buio		
	Isola Dei Nauraghi Cantina Mesa	<i>Sardegna</i>	75
2015	Etna Rosso		
	'Outis Rosso', Ciro Biondi	<i>Sicilia</i>	75
2007	Taurasi		
	Boccella, Sant'Eustacchio	<i>Campania</i>	92

Dessert Wines

—

2017 Moscato d'Asti Contero, 37.5 cl	<i>Piemonte</i>	25.5
2017 Brachetto d'Acqui Contero, 37.5 cl	<i>Piemonte</i>	27.5
N.V. Maley apple cider 'Mont Blanc Classicum' 75cl	<i>Valle d'Aosta</i>	38
2011 Vin Santo Buccia Nera, 50 cl	<i>Toscana</i>	47
2015 Recioto della Valpolicella Antolini, 50cl	<i>Veneto</i>	56
N.V. Marsala Vigna La Miccia Marco de Bartoli 50 cl	<i>Sicilia</i>	65
2016 Vin de Glace 'Chadelune'	<i>Valle d'Aosta</i>	65
2008 Malvasia Passito La Stoppa	<i>Emilia Romagna</i>	70
2015 Ben Rye Passito di Pantelleria Donnafugata, 37.5 cl	<i>Sicilia</i>	75