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Cafe Classics

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No. 33

*Campari, East London Dry gin, Martini Fiero,
Antica Formula* 9

Frank 75

*East London Dry gin, Cocchi Americano, Lemon,
fresh mint & Prosecco* 9

Lady Murano

*White Rum infused with pomegranate, Nardini Tagliatella,
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

Marechiaro's Light

*East London Gin, Solerno Blood orange, sweet & sour,
Dry Martini, pineapple juice* 9

Rosso Di Sera

Gravino Cherry Liqueur, Cocchi Rosa, Prosecco 10

Un Sour Piccante

*Grappa di Pinot Grigio, sweet & sour, Ancho Reyes Jalapeno
chilli Liqueur, egg white* 11

Tramonto d'Estate

*Mango & Aluna Coconut Rum Infusion, Grand Marnier,
orange juice, Granatine, lime juice* 12

Dopo le 8

*Black Cow Vodka, Brancamenta, Cartron Creme de Cacaco,
Liqueur de Menthe Verde, double cream* 12

Beer

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Menabrea Birra Bionda 33cl	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>	
Gradi sca 33cl	5.5
<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>	
Nazi onal e 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>	

Anal col i co

<i>Cuji to</i>	
<i>Mint, brown sugar, lime, cucumber juice & soda water</i>	5
<i>Ruby Queen</i>	
<i>Beetroot juice, lemon, egg white, rosemary & lemonade</i>	
5.5	
<i>A. C. E</i>	
<i>Orange, apple, carrot & lemon</i>	5.5
<i>Green Coco</i>	
<i>Pineapple juice, coconut milk & basil leaves</i>	6

Wines by the glass & carafe

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Champagne & Sparkling		125ml
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N. V. Prosecco di Valdobbiadene, Superiore Extra Dry Borgoluce, <i>Veneto</i>		7.5
2017 Lambrusco Grasparossa, Villa Galadini Emilia Romagna		8
N. V. Bellavista, 'Alma' Cuvée, Brut, <i>Franciacorta</i>		11
N. V. Gaston Chiquet, 1 ^{er} Cru, Brut Rosé, <i>Champagne</i>		13

White Wines	Carafe 500ml	Glass 175ml
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2017 Trebbiano/ Garganega, Ponte Pietra, <i>Veneto</i> 5.5		15
2016 Grillo, I.G.P. Antonello Cassara, <i>Sicilia</i> 6.5		17
2016 Ribolla Gialla, 'Botis', Stocco, <i>Delle Venezie</i>	24	8.5
2017 Pinot Bianco, Cantina Bolzano, <i>Alto Adige</i> 10		28
2016 Blanc De Morgex, Cave De Morgex, <i>Valle D'Aosta</i>	30	11.5
2016 Sauvignon Blanc, Maso Furlì, <i>Trentino</i>	38	15
2015 'Olivar', Cesconi, <i>Alto Adige</i>	42	14.75
Rose Wines	500ml	175ml
–	–	–
2017 Pinot Grigio Rosato, Cantine Rosa Bianca, <i>Veneto</i> 6.5		17
2017 Bardolino Chiaretto, Casaretti, <i>Veneto</i>	29	8.5
Red Wines	500ml	175ml
–	–	–
2017 Merlot/Corvina, Ponte Pietra, <i>Veneto</i>	16	6
2015 Nero d'Avola, 'Tre Filari, <i>Sicilia</i>	19.5	7
2016 Morellino di Scansano, Antonio Camillo, <i>Toscana</i>	28	10
2015 Freisa, 'Braghe', Claudio Mariotto, <i>Piemonte</i>	28	10
2016 Magliocco Carioglio, Tenuta Terre Nobili, <i>Calabria</i>	30	11
2013 Primitivo Riserva, Fatalone, Gioia del Colle, <i>Puglia</i>	37.5	13.5
2014 Cerbaiona IGT, Toscana Rosso, <i>Toscana</i>	44	15
Dessert Wines & Port		100ml
–		–
2011 Vin Santo, Bucci Nera, <i>Toscana</i>		9.5
2011 Recioto di Valpolicella, 'Antolini', <i>Veneto</i> 11.5		

N. V. Marsala Vigna Mici a, Marco De Bartoli, <i>Sicilia</i>	14
2016 Vin De Glace, Chadelune, <i>Valle D'Aosta</i>	16
2015 Passito di Pantelleria, Donnafugata, <i>Sicilia</i>	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
2016 Pignoletto Villa Cialdini	<i>Emilia Romagna</i>	42
2016 Prosecco di Valdobbiadene, Rive Collialto Brut Borgoluce	<i>Veneto</i>	47
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 Hameldon	<i>Hampshire</i>	67

Champagne

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N. V. Maison Gaston Chiquet 1 ^{er} Cru Brut	<i>Champagne</i>	65
N. V. Maison Jacquesson 'Cuvée 741', Brut	<i>Champagne</i>	95

Champagne & Sparkling Rosé

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2017 Lambrusco Grassparossa Villa Cialdini	<i>Emilia Romagna</i>	45
N. V. Gaston Chiquet 1 ^{er} Cru Brut Rosé	<i>Champagne</i>	65
N. V. Franciacorta Rosé, 1701	<i>Lombardia</i>	74
N. V. Classic Cuvée Rosé Hameldon	<i>Hampshire</i>	78

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!

2016 Falerio Ori s Bianco

'Ciu Ciu'

Marche

28

Perfect as aperitif, it matches well with fish, pasta & vegetable dishes. The bouquet has persistent floral notes & hints of stone fruits. On the palate it's fresh, summery, fragrant with touches of spiciness.

2017 Pecorino Al ta Quota

'Gran Sasso'

Abruzzo

42

Light yellow-gold in colour, the 2017 Pecorino is lightly spiced nose from the partial oak ageing which gives way to a fine, floral & ripe citrus fruits. Good length & ripe pear on the finish.

2015 Ri esli ng Kai ton

Kuenhof

Al to Adige

70

Golden yellow in colour, the Riesling from KuenHof is elegant & delicate on the nose, really fruity & floral, slight citrus hints. The palate is incisive & direct, but round & clean the extraordinary flavor & minerality finishing, quite persistent in the mouth.

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.

2017	Trebbiano & Garganega Ponte Pietra	Veneto	22.5
2016	Friulano Bianco Le Pianure	Friuli Venezia Giulia	25
2016	Gambellara Cantina di Gambellara	Veneto	29
2017	Gavi di Gavi Bric Sassi, Roberto Sarotto	Piemonte	34
2016	Ribolla Gialla 'Botis', Stocco	Delle Venezie	35
2017	Pi not Bianco Tappo a Vi te Cantino Bolzano 35	Friuli	
2016	Barbera vini ficata Bianca Castello di Cignola	Lombardia	38
2016	Friulano Specogna	Friuli Venezia Giulia	41
2017	Soave Classico Pieropan	Veneto	41
2016	Kerner Cantina Toblino 41.5	Alto Adige	
2017	Pi not Gri gio 'St Magdalena', Cantina Bolzano	Alto Adige	43
2016	Pi gato La Palmetta, Masaretti 43.5	Liguria	
2017	Langhe Bianco Dragon Luigi Baudana	Piemonte	44

2016	Blanc de Morgex Cave de Morgex et la Salle	<i>Valle d'Aoste</i>	45
2016	Lugana 'I Frati' Ca dei Frati	<i>Lombardia</i>	47
2016	Timorasso Principiano	<i>Piemonte</i>	52
2015	Soave Classico 'Calvarino', Pieropan 56	<i>Veneto</i>	
2016	Nascetta 'Anas-Cetta', Elvio Cogno	<i>Piemonte</i>	57
N.V.	Chardonnay 'Rubinia', la Montina	<i>Lombardia</i>	58
2016	Sauvignon Blanc Maso Furlì	<i>Trentino</i>	60
2015	Chardonnay, Pinot Grigio & Pinot Bianco 'Olivar', Cesconi	<i>Alto Adige</i>	62
2011	Friulano 'Brazan', I Clivi	<i>Friuli Venezia Giulia</i>	64
2016	Gewurztraminer Franz Haas	<i>Alto Adige</i>	65
2016	Petite Arvine Elio Ottin	<i>Vallee d'Aoste</i>	70
2015	Riesling Kai ton Kuenhof 70	<i>Alto Adige</i>	
2015	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.

2016	Madregale Bianco Terri di Chieti 24	Abruzzo	
2016	Falerio Oris Bianco 'Ciu Ciu'	Marche	28
2016	Falasco 'Est!,Est!,Est!', Le Poggere	Toscana	30
2017	Verdicchio di Matelica Del Cerro, Belisario	Marche	39
2017	Pecorino Alta Quota 'Gran Sasso' 42	Abruzzo	
2016	Vermentino/ Viognier Borgeri Bianco, Meletti Cavallari	Toscana	42
2016	Vernaccia di San Gimignano Montenedoli Tradizionale	Toscana	49
2016	Sauvignon Bianco Meriggiolo, Fontodi	Toscana	50
2015	Verdicchio dei Castelli di Jesi 'Campo delle Oche', San Lorenzo	Marche	59
2015	Chardonnay 'I Sistri' 'Felsina Berardenga'	Toscana	60
2016	Vernaccia di San Gimignano 'Fiore Single Vignard' 65	Toscana	

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 & Sicily allows for the more aromatic grape varieties to slowly develop whilst harnessing their refreshing acidity.

2016	Grillo Antonello Cassara	<i>Sicily</i>	24.5
2017	Malvasia di Basilicata Vignali Cantina di Venosa	<i>Basilicata</i>	29
2017	Greco/Fiano Pipoli, Vigneti del Vulture	<i>Basilicata</i>	32
2016	Fiano Fattoria Alois	<i>Campania</i>	37
2016	Falangiha Di Majo Norante 37.5	<i>Molise</i>	
2016	Greco di Tufo Cantina Vadi aperti	<i>Campania</i>	39
2016	Vermentino di Gallura 'Canayli'	<i>Sardegna</i>	48
2015	Etna Bianco 'Ante', I Custodi	<i>Sicily</i>	65

Rosé Wi nes

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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.

2017	Pi not Gri gi o Rosato Canti ne Rosa bi anca	Veneto	24.5
2017	'A Mano' Pri mi ti vo Rosé	Pugl ia	33
2017	Bardol i no Chi aretto Casaretti	Veneto	39
2017	'Rosa delle Rose Nebbiolo' Proprietà Speri no	Pi emonte	45
2016	Rosato Rocca di Montegrossi	Toscana	49

Orange Wi nes

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.

2015	Rami Bi anco AA COS	Si ci l ia	58
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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.

2015	Vi tovska Zi dari ch	Fri ul i Venezi a Gi ul i a	68
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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!

2016 Sangiovese & Montepulciano

Bacchus, Ciù Ciù

Marche

29

This organic blend of Montepulciano & Sangiovese offers soft tannins, lightly spiced berry & cherry fruits. A juicy red that's best drunk young to preserve its freshness.

2015 Etna Rosso

Guardovento, Pietro Caciorgna

Sicilia

48

It is made from our favourite Sicilian grape variety; Nerello Mascalese, which is a thin-skinned black grape. Producing pale-coloured wines, similar in depth and weight to a Pinot Noir, and capable of translating the rocky minerality that comes from vines growing on the side of a volcano.

2013 Montepulciano Riserva

Palazzo Vecchio

'Maestro'

Toscana

80

The Palazzo Vecchio is a clear, intense & brilliant ruby red. On the nose has spicy scents of forest floor and small red fruits like; cherries & blackcurrants. The wine is elegant and harmonious on the palate with delicate tannins.

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
2017	Cabernet Franc La Pianure	Friuli Venezia Giulia	30
2015	Freisa, 'Braghe' Claudio Mariotto	Piemonte	39.5
2016	Sudtiroler Lagrein Weingün Niklas	Alto Adige	44
2016	Valpolicella Borgomarcellise, Marion	Veneto	48
2016	Dolcetto d'Alba, 'A Elizabeth' Cascina Delle Rose	Piemonte	49
2016	Valpolicella Ripasso Corte Giara	Veneto	50
2013	Barbera d'Asti 'Terra del Noce', Trincherio	Piemonte	52
2015	Valtellina Superiore Valgella 'Costa Bassa', Sandro Fay	Lombardy	54
2015	Refosco Specogna	Friuli Venezia Giulia	55
2015	Teroldego Rotaliano Elisabetta Foradori	Alto Adige	56
2015	Valpolicella Superiore 'Vigna Garzon' Ruberopan, Pieropan	Veneto	57
2007	Gattinara Antono Vallana	Piemonte	67

2015	Pi not Noi r Elio Ot tin	<i>Vallee d'Aoste</i>	72
2014	Barolo di Serralunga d'Alba DOCG Pri nci pi ano	<i>Pi emonte</i>	81
2012	Schi oppeti no Bressan	<i>Veneto</i>	92
2010	Barol o Eral do Vi berti	<i>Pi emonte</i>	96
2013	Amarone Classico 'Moropio' Antol ini	<i>Veneto</i>	96
2014	Sacri sassi Le Due Terre	<i>Fri ul i</i>	100
2013	Barbaresco Asi li , Casci na Lui si n	<i>Pi emonte</i>	101
2015	Teroldego 'Granato' El i sabetta Foradori	<i>Al to Adi ge</i>	110
2013	Barolo di Serralunga D'Alba Massol i no	<i>Pi emonte</i>	115
2012	Lessona Propri eta Speri no	<i>Lombardi a</i>	125
2014	Barbaresco Bruno Rocca	<i>Pi emonte</i>	132
2013	Amarone del l a Val pol i cel l a Cl assi co Al l egri ni	<i>Veneto</i>	140
2013	Barol o 'Bussi a', Al do Conterno	<i>Pi emonte</i>	165
2005	Barol o 'Le Vigne', Luciano Sandrone	<i>Pi emonte</i>	248
2006	Barol o Vi gna Ri onda, Massol i no	<i>Pi emonte</i>	300

Red Wines from Central Italy

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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
2016	Madregale Rosso Terre di Chieti 24	Abruzzo	
2017	Sangiovese & Montepulciano Bacchus, Ciu Ciu	Marche	29
2015	Chianti 'Podere Gamba', San Ferdinando	Toscana	36
2014	Vecchia Romagna 'Girapoggio', Bissoni	Emilia Romagna	39
2017	Morellino di Scansano Cottozino Antonio Camillo	Toscana	40
2015	Barco Reale di Carmignano Capezzana	Toscana	44
2015	Syrah Buccia Nera	Toscana	49
2015	Chianti Classico Rocca di Montegrossi	Toscana	54
2015	Rosso di Montalcino Fossacolle	Toscana	59
2014	Cerbiola IGT Toscana Rosso	Toscana	63
2013	Vino Nobile di Montepulciano Tenuta Val di patta	Toscana	66
2006	Barbera & Bonarda Macchiola, La Stoppa	Emilia Romagna	75
2013	Montepulciano Riserva Palazzo Vecchio 80	Toscana	

2007	Sangi ovese, Cabernet Sauvignon 'Carmignano', Villa Capezzana	<i>Toscana</i>	98
2012	Brunello di Montalcino 'Poggio San Polo'	<i>Toscana</i>	120
2014	Sangi ovese Flaccianello della Pieve, Fontodi	<i>Toscana</i>	135
2012	Brunello di Montalcino Conti Costanti	<i>Toscana</i>	152
2010	Sagrantino di Montefalco Pagliaro Paolo Bea	<i>Umbria</i>	170
2010	Sassicaia Tenuta San Guido	<i>Toscana</i>	325

Red Wines from Southern Italy and Islands

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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 Filari' Antonello Cassara	<i>Sicilia</i>	28
2016	Negroamaro Mocavero	<i>Puglia</i>	31
2016	Antica Enotria Rosso di Puglia	<i>Puglia</i>	32
2016	Aglianico Pipoli, Vigneti del Vulturno	<i>Basilicata</i>	39
2016	Magliocco Carioglio, Tenuta Terre Nobili	<i>Calabria</i>	46
2016	Cannonau Renuso rosso, Tenute Dettori	<i>Sardegna</i>	46
2015	Etna Rosso Guardovento, Pietro Caciorgna	<i>Sicilia</i>	48
2016	Syrah Guarini Cocciarella, Aldo Viola	<i>Sicilia</i>	52.5
2013	Primitivo 'Riserva' Gioia del Colle, Fatalone	<i>Puglia</i>	55
2016	Frappato Arianna Occhipinti	<i>Sicilia</i>	72
2014	Etna Rosso 'Outis Rosso', Ciro Biondi	<i>Sicilia</i>	75
2007	Taurasi Boccella, Sant'Eustachio	<i>Campania</i>	92

Dessert Wines

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2017 Moscato d'Asti Contero, 37.5 cl	<i>Piemonte</i>	25.5
2016 Brachetto d'Acqui Contero, 37.5 cl	<i>Piemonte</i>	27.5
2009 Vin Santo Buccia Nera, 50 cl	<i>Toscana</i>	47
2015 Recioto di Valpolicella Antolini, 50cl	<i>Veneto</i>	56
2010 Moscato Passito di Strevi Marenco, 37.5 cl	<i>Piemonte</i>	62
N.V. Marsala Vigna La Miccia Marco de Bartoli 50 cl 65	<i>Sicilia</i>	
2016 Vin de Glace 'Chadelune' 65	<i>Valle d'Aosta</i>	
2015 Ben Rye Passito di Pantelleria Donnafugata, 37.5 cl	<i>Sicilia</i>	75

Half Bottles

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Sparkling

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N.V. Franciacorta, 'Alma' Cuvée, Brut Bellavista 37.5 cl	<i>Lombardia</i>	32
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