

CICCHETTI

A selection of typical Italian snacks that we like to enjoy with a glass of wine or an aperitivo

Zucchine fritte <i>250kcal</i> Deep-fried courgette strips	6
Salumi misti <i>250kcal</i> Mixed artisan salumi and homemade pickles	9
Bruschetta <i>180kcal</i> Grilled red peppers, basil, burrata	9
Focaccia <i>294kcal</i> Prosciutto di Parma and Nocellara olives	10
Polenta fritti <i>362kcal</i> Crispy polenta, anchovies and fresh red chilli	9
Crostini <i>98.9kcal</i> Grilled marinated vegetables, basil, olive oil and taggiasche olives	9

Adults need around 2,000kcal a day.

Please speak to a member of the team if you have any dietary allergies or intolerances. All prices include VAT at the current prevailing rate. A discretionary 12.5% service charge will be added to the final bill.

WINES BY THE GLASS

SPARKLING & CHAMPAGNE

125ml

N.V. Salter Prosecco, Ruggeri <i>Veneto, Italy</i>	12
N.V. Della Vite, Prosecco Superiore DOCG <i>Veneto, Italy</i>	14
N.V. Ruinart, R de Ruinart Brut <i>Champagne, France</i>	19

WHITE

125ml

175ml

2020 Passerina IGT Marche, Faz Battaglia <i>Marche, Italy</i>	9	12
2021 Vermentino, Poggiotondo <i>Tuscany, Italy</i>	10	13
2021 Gavi di Gavi DOCG, Fontanafredda <i>Piedmont, Italy</i>	11	15
2019 Chardonnay, Planeta <i>Sicily, Italy</i>	15	20

ROSÉ

125ml

175ml

2021 Rosé Sicilia DOC, Planeta <i>Sicily, Italy</i>	8	11
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RED

125ml

175ml

2019 Carignano del Sulcis, Grotta Rossa, Santadi <i>Sardinia, Italy</i>	8	11
2021 Schiava DOC, St. Magdalener, Colterenzio <i>Alto Adige, Italy</i>	10	13
2019 Primitivo di Maduria, Papale Oro, Varvaglione <i>Puglia, Italy</i>	13	18
2019 Vino Nobile di Montepulciano, Poliziano <i>Tuscany, Italy</i>	15	20

THEO'S SIGNATURE COCKTAILS

These cocktails are inspired by the winning songs of the Sanremo Music Festival, the longest-running annual TV music competition in the world.

Sanremo	16
Ondina gin, St Germain, Amalfi lemon, grapefruit shrub, thyme, Peychaud's bitters	
Romantica	16
Panarea gin, Mandarin Napoleon, hibiscus, Amalfi lemon, lychee, vanilla bitters	
Mistero	16
Kraken rum, Punt e Mes, cherry liqueur, grapefruit, cherry bitters, applewood smoke	
Amare	16
Nikka whisky, lacto strawberry, ginger bitters, peach and jasmine soda	
Sentimento	16
Monkey 47 sloe gin, Martini Ambrato, cherry, cranberry, lemon, vanilla bitters	
Brividi	16
Tuaca brandy, Grand Marnier, crème de myrtille, agave nectar, forest fruits	
Soldi	16
Walnut-infused Vecchia Romagna, calvados, caramel, chocolate bitters, porcini perfume	
Amore	16
Patrón tequila, Quaglia orange brandy, grapefruit, pomegranate, Champagne foam	
Martini d'Amalfi	16
Homemade lemon and rosemary-infused vodka, limoncello, homemade lemon-thyme syrup, Amalfi lemon, Fever-Tree lemonade	

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THEO'S COCKTAIL FLIGHT

Inspired by the ingredients used in Theo's new book, *The Italian Pantry*, this cocktail flight will transport you to the beautiful Italian Riviera, Turin's aperitivo bars and Piedmont's Cuneo forests.

Cocktail flight 21

Basil gin, Amalfi lemon, thyme, sea salt mist

Ricotta-washed Lillet Blanc, Campari, strawberry

Walnut-infused Vecchia Romagna,
calvados, muscovado, porcini perfume

IL NEGRONIFICIO DI THEO

The Negroni remained relatively unknown for decades, offered mainly in Italian restaurants and bars. Over the past few years, this has changed drastically, with the majority of menus in the UK and Italy featuring the classic cocktail. Largely, the growth in its popularity is due to a resurgence in two cocktail staples: gin and bitters.

The revival of the duo perfectly prepped drinkers' taste buds. It's a drink almost impossible to get wrong: the only danger, of course, is how easily you can make another one...

OUR SIGNATURE NEGRONI

Our take on the famous cocktail combines premium spirits with a classic method.

It's based on a Solera system: three different spirits from three different barrels are rotated from the youngest to the oldest one every two months in order to create a seductive concoction.

The recipe is always consistent and remains a closely guarded secret with a few of our own ingredients. The result is a deep amber coloured cocktail with aromas of oriental spices and cherry-chocolate notes.

Signature Negroni 21

CREATE YOUR OWN NEGRONI

Create Your Own Negroni 16
Your choice of gin, bitters and vermouth

GIN

VII Hills *Celery*

Monsieur *Juniper*

Gin Pilz *Intense*

Gin a la Madame *Exotic*

Panarea Island *Citrusy*

Crocodile *Smooth and Refreshing*

Raicilla *Smoky*

BITTERS

Campari

Sharp and distinctive

Rinomato

Sweet and zesty

Argalá

Racy and intriguing

Del Professore

Complex and citrusy

Cynar

Herbaceous and aromatic

Fernet Gagliardo

Refreshing and balsamic

Aperitivo del Professore

Floral and exotic

China Antico

Herbal and spicy

VERMOUTH & CO.

White

Americano Cocchi

Rinomato Bianco

Red

Punt E Mes Carpano

Storico Vermouth di Torino Cocchi

Berto Ross & Travaj

Vermouth del Professore Rosso

Mancino Vermouth Amaranto

Antica Formula Carpano

Special

Vermouth Marolo Chinato

Barolo Chinato Cocchi

Barbaresco Chinato Mauro Vergano

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MOCKTAILS

An alcohol-free taste of refreshing botanicals and homemade syrups

Basil Splash 86kcal	8
Seedlip Garden, Amalfi lemon juice, homemade grenadine syrup, Fever-Tree lemonade, basil	
Limonata Amalfitana 14kcal	8
Amalfi lemons, lime, Fever-Tree soda	
Aranciata Frizzante 39kcal	8
Orange juice, Amalfi lemon juice, cranberry juice, Fever-Tree soda	
Angelo 157kcal	8
Seedlip Spice, verjus, cinnamon, apple	
Luce 92kcal	8
Seedlip Grove, verjus, thyme, peach and jasmine soda	

NON-ALCOHOLIC PERFECT SERVES

Seedlip Spice and Double Dutch Indian tonic 63kcal	10
Seedlip Garden and Fever-Tree elderflower tonic 69kcal	10
Senser Power and Fever-Tree tonic 71kcal	10
Senser Love and Fever-Tree aromatic tonic 90kcal	10
Senser Blend Three - Joy and Fever-Tree Mediterranean tonic 70kcal	10

SOFT DRINKS

Fever-Tree tonics and sodas 200ml	5
Refreshingly light 30kcal Aromatic 74kcal Elderflower 68kcal Mediterranean 72kcal Soda water 0kcal Ginger beer 74kcal Ginger ale 36kcal	
Coca-Cola 84kcal Diet Coke 1kcal 200ml	5

BIRRE

Peroni Nastro Azzurro	7
Peroni Libera 73kcal (alcohol-free)	7
Meantime Pale Ale	7
Meantime Anytime IPA	7
Menabrea	7

SPIRITS

GIN	50ml
Ginpilz, Pilzer <i>Italy</i>	12
Ondina Gin <i>Italy</i>	14
VII Hills, Italian Dry <i>Italy</i>	13
Gin del Professore, Monsieur <i>Italy</i>	13
Gin 'A la Madame', Jerry Thomas Project <i>Italy</i>	13
Panarea Island <i>Italy</i>	14
Crocodile Gin, Jerry Thomas Project <i>Italy</i>	15
Bombay Sapphire, London Dry <i>England</i>	13
Oxley, Cold Distilled London Dry <i>England</i>	18
The Botanist <i>Scotland</i>	14
VODKA	50ml
Konik's Tail Poland	12
Belvedere Poland	13
Grey Goose France	13
Stolichnaya Élite Russia	18
Beluga Gold Line Russia	25

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SPIRITS

WHISKEY

50ml

Jameson <i>Ireland</i>	11
Connemara Peated Single Malt <i>Ireland</i>	14
Woodford Reserve rye <i>United States</i>	13
Woodford Reserve bourbon <i>United States</i>	14
Jack Daniel's Single Barrel <i>United States</i>	15
Blanton's Gold Kentucky Straight bourbon <i>United States</i>	21

WHISKY

50ml

Oban 14 y.o. <i>Highland</i>	16
Aberfeldy 21 y.o. <i>Highland</i>	28
Dalmore King Alexander <i>Highland</i>	40
Aberlour 18 y.o. <i>Speyside</i>	25
Lagavulin 16 y.o. <i>Islay</i>	15
Ardbeg Uigeadail <i>Islay</i>	17
Bowmore 18 y.o. <i>Islay</i>	23
Johnnie Walker Black Label <i>Scotland</i>	14
Chivas Regal 18 y.o. <i>Scotland</i>	18
Johnnie Walker Blue Label <i>Scotland</i>	35
Nikka From The Barrel <i>Japan</i>	15
Yamazaki 12 y.o. <i>Japan</i>	35

SPIRITS

RUM & CACHAÇA

50ml

Bacardi Carta Blanca Cuba	9
Sagatiba Cachaca Pura Brazil	9
Kraken Black Spiced Rum Trinidad & Tobago	11
Bacardi 8 y.o. Reserva Cuba	12
Dictador 20 y.o. Colombia	12

AGAVE

50ml

Patrón Silver Mexico	14
Alipus San Juan Mexico	16
Raicilla Sierra Mexico	17
Raicilla Costa Mexico	16
Patrón Gran Patrón Burdeos Mexico	79
Herradura Coleccion de la Casa Mexico	19

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DIGESTIVI

AMARI	50ml
Cynar	7
Fernet Branca	7
Fernet Branca Menta	7
Averna	7
Amaro Montenegro	9
Amaro del Capo	10
Fernet Radicale Gagliardo	10
China Antico Elixir, Antico Opificio Clementi	10
Amaro Tosolini, Rimedio Simpatico	10

LIQUORI	50ml
Amaretto Saliza	7
Tosolini Expré espresso	7
Frangelico	7
Bergamot, Antica Distilleria Quaglia	8
Strega	8
Triple Sec Radicale Gagliardo	9
Limoncello Luxardo	9
Sambuca Fina, Colazingari	10
Assenzio del Professore, Antica Distilleria Quaglia	10
Rhubarb, Antica Distilleria Quaglia	12
Chinoto, Antica Distilleria Quaglia	12
Acqua di Cedro, Nardini	15
Orange brandy, Antica Distilleria Quaglia	17

DIGESTIVI

GRAPPE	50ml
Grappa Tradizione, Nonino <i>Friuli</i>	9
Grappa Moscato, Nonino <i>Friuli</i>	12
Grappa Riserva Cuvée, Nonino <i>Friuli</i>	13
Grappa di Chardonnay, Nonino <i>Friuli</i>	14
Grappa di Traminer, Pojer e Sandri <i>Trentino</i>	14
Grappa di Amarone, Allegrini <i>Veneto</i>	15
Grappa San Leonardo, Stravecchia <i>Trentino</i>	45
BRANDY & COGNAC	50ml
Château du Breuil Fine Calvados	9
Vecchia Romagna Riserva 10 y.o. <i>brandy</i>	10
Joseph Barry XO <i>brandy</i>	10
Baron de Sigognac 10 y.o. <i>Armagnac</i>	14
Rémy Martin VSOP <i>Cognac</i>	12
Hennessy XO <i>Cognac</i>	29
Rémy Martin XO <i>Cognac</i>	29
Martell XO <i>Cognac</i>	32
Hennessy Paradis <i>Cognac</i>	125
Rémy Martin, Louis XIII <i>Cognac</i>	399

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VERMOUTH & BITTER LIQUEURS

Invented in Italy in the 18th century, aromatised fortified wines and liqueurs became popular all over the world. Best enjoyed neat, with ice or with soda

VERMOUTH	50ml
Maley, Cristalier	7
Punt e Mes, Carpano	9
Noilly Prat, Original Dry	9
Lillet Blanc	9
Americano, Cocchi	10
Storico Vermouth di Torino, Cocchi	10
Vermouth Rosso del Professore, Jerry Thomas Project	12
Mancino Vermouth Rosso Amaranto	12
Antica Formula, Carpano	13
Barolo Chinato, Cocchi	13
Vermouth Chinato, Marolo	13
Barbaresco Chinato, Mauro Vergano	14
BITTER LIQUEURS	50ml
Aperol	8
Campari	9
Argalá	9
Rinomato	9
Aperitivo del Professore, Jerry Thomas Project	12
Bitter del Professore, Jerry Thomas Project	15

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