

## CICCHETTI

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

<b>Zucchine fritte</b> <i>250kcal</i> Deep-fried courgette strips	6
<b>Salumi misti</b> <i>250kcal</i> Mixed artisan salumi and homemade pickles	9
<b>Bruschetta</b> <i>180kcal</i> Grilled red peppers, basil, burrata	9
<b>Focaccia</b> <i>294kcal</i> Prosciutto di Parma and Nocellara olives	10
<b>Polenta fritti</b> <i>362kcal</i> Crispy polenta, anchovies and fresh red chilli	9
<b>Crostini</b> <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
2020 Vermentino, Cala Silente, Santadi <i>Sardinia, Italy</i>	10	13
2020 Pinot Grigio IGT, Vinnaioli Jermann <i>Friuli-Venezia Giulia, Italy</i>	13	18
2019 Chardonnay, Planeta <i>Sicily, Italy</i>	15	20

### ROSÉ

	125ml	175ml
2020 Rosé Sicilia DOC, Planeta <i>Sicily, Italy</i>	8	11

### RED

	125ml	175ml
2019 Carignano del Sulcis, Grotta Rossa, Santadi <i>Sardinia, Italy</i>	8	11
2020 Schiava DOC, St. Magdalener, Colterenzio <i>Alto Adige, Italy</i>	10	13
2017 Primitivo di Maduria, Papale Oro, Varvaglione <i>Puglia, Italy</i>	13	18
2018 Vino Nobile di Montepulciano, Poliziano <i>Tuscany, Italy</i>	15	20

## THEO'S SIGNATURE COCKTAILS

Our bartenders' favourite cocktail twists combine different spirits from around the world with an innovative Italian touch

<b>Martini d'Amalfi</b>	16
Homemade lemon and rosemary-infused vodka, limoncello, homemade lemon-thyme syrup, Amalfi lemon, Fever-Tree lemonade	
<b>Theo's Martini</b>	16
Opt for a classic with an Italian twist or our homemade caper-infused gin Both served with dry vermouth and Amalfi lemon leaf essence	
<b>Bellini</b>	16
Homemade white peach purée, Prosecco	
<b>Panarea</b>	16
Panarea Island Gin, Punt e Mes vermouth, homemade lacto-fermented rhubarb and Fernet Branca Served short, or long with soda	
<b>Spritz di Solerno</b>	16
Malfy Rosa gin, Solerno blood orange liqueur, Amalfi lemon juice, orange bitters, orange jam, Fever-Tree aromatic tonic	
<b>Little Italy</b>	16
Woodford Reserve rye whiskey, Antica Formula vermouth, Cynar	
<b>Salted Caramel Martini</b>	16
Grey Goose vodka infused with vanilla, Tosolini Expre espresso liqueur, salted caramel Kahlúa, espresso	
<b>Collins Estivo</b>	16
Monsieur gin, Amalfi lemon, rose and sage soda, homemade lacto-fermented strawberry cordial	
<b>Ponsettia</b>	16
Patrón silver tequila, Patrón Citronge liqueur, grapefruit, lime, homemade pomegranate syrup, passion fruit and Champagne foam	

## 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 Gin *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

Vermouth del Professore alla Vaniglia

Vermouth del Professore Rosso

Mancino Vermouth Rosso Amaranto

Antica Formula Carpano

#### Special

Vermouth Marolo Chinato

Barolo Chinato Cocchi

Barbaresco Chinato Mauro Vergano

## MOCKTAILS

An alcohol-free taste of refreshing botanicals and homemade syrups

<b>Basil Splash</b> 86kcal Seedlip Garden, Amalfi lemon juice, homemade grenadine syrup, Fever-Tree lemonade, basil	8
<b>Limonata Amalfitana</b> 14kcal Amalfi lemons, lime, Fever-Tree soda	8
<b>Aranciata Frizzante</b> 39kcal Orange juice, Amalfi lemon juice, cranberry juice, Fever-Tree soda	8
<b>Panoma</b> 24kcal Seedlip Grove, grapefruit, lime, thyme syrup, Fever-Tree aromatic tonic	8
<b>Ginger Beer Mojito</b> 89kcal Banana peel oleo-saccharum, grape molasses, mint, lime juice, Fever-Tree ginger beer	8

## 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

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

## BIRRE

<b>Peroni Nastro Azzurro</b>	7
<b>Peroni Libera</b> 73kcal (alcohol-free)	7
<b>Meantime Pale Ale</b>	7
<b>Meantime Anytime IPA</b>	7

## SPIRITS

<b>GIN</b>	50ml
<b>Ginpilz, Pilzer</b> Italy	12
<b>Ondina Gin</b> Italy	14
<b>VII Hills, Italian Dry</b> Italy	13
<b>Gin del Professore, Monsieur</b> Italy	13
<b>Gin 'A la Madame', Jerry Thomas Project</b> Italy	13
<b>Panarea Island Gin</b> Italy	14
<b>Crocodile Gin, Jerry Thomas Project</b> Italy	15
<b>Bombay Sapphire, London Dry</b> England	13
<b>Oxley, Cold Distilled London Dry</b> England	18
<b>The Botanist</b> Scotland	14

<b>VODKA</b>	50ml
<b>Konik's Tail</b> Poland	12
<b>Belvedere</b> Poland	13
<b>Grey Goose</b> France	13
<b>Stolichnaya Élite</b> Russia	18
<b>Beluga Gold Line</b> Russia	25

Adults need around 2,000kcal a day. Spirits can be served as 25ml measures on request. 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.

## 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 <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
Marca Negra 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
Zucca Rabarbaro	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 Expre 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

<b>VERMOUTH</b>	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 del Professore alla Vaniglia, Jerry Thomas Project	11
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
<b>BITTER LIQUEURS</b>	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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