

## 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	7
<b>Salumi misti</b> <i>250kcal</i> Mixed artisan salumi and homemade pickles	15
<b>Bruschetta</b> <i>180kcal</i> Grilled red peppers, basil, burrata	10
<b>Focaccia</b> <i>294kcal</i> Prosciutto di Parma and Nocellara olives	12
<b>Polenta fritti</b> <i>362kcal</i> Crispy polenta, anchovies and fresh red chilli	10
<b>Crostini</b> <i>98.9kcal</i> Grilled marinated vegetables, basil, olive oil and taggiasche olives	10

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>	15	
N.V. Ruinart, R de Ruinart Brut <i>Champagne, France</i>	26	

### WHITE

	125ml	175ml
2020 Passerina IGT Marche, Faz Battaglia <i>Marche, Italy</i>	10	13
2021 Vermentino, Poggiotondo <i>Tuscany, Italy</i>	11	14
2021 Gavi di Gavi DOCG, Fontanafredda <i>Piedmont, Italy</i>	12	16
2019 Chardonnay, Planeta <i>Sicily, Italy</i>	16	21

### ROSÉ

	125ml	175ml
2021 Rosé Sicilia DOC, Planeta <i>Sicily, Italy</i>	9	12

### RED

	125ml	175ml
2019 Carignano del Sulcis, Grotta Rossa, Santadi <i>Sardinia, Italy</i>	9	12
2021 Schiava DOC, St. Magdalener, Colterenzio <i>Alto Adige, Italy</i>	11	14
2019 Primitivo di Maduria, Papale Oro, Varvaglione <i>Puglia, Italy</i>	14	19
2019 Vino Nobile di Montepulciano, Poliziano <i>Tuscany, Italy</i>	16	21

## 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.

<b>Sanremo</b>	18
Ondina gin, St Germain, Amalfi lemon, grapefruit shrub, thyme, Peychaud's bitters	
<b>Romantica</b>	18
Grey Goose vodka, Mandarin Napoleon, hibiscus, Amalfi lemon, lychee, vanilla bitters	
<b>Mistero</b>	18
Kraken rum, Punt e Mes, cherry liqueur, grapefruit, cherry bitters, cherry wood smoke	
<b>Amare</b>	18
Nikka whisky, lacto strawberry, ginger bitters, peach and jasmine soda	
<b>Sentimento</b>	18
Monkey 47 sloe gin, Martini Ambrato, cherry, cranberry, lemon, vanilla bitters	
<b>Brividi</b>	18
Tuaca brandy, Grand Marnier, crème de myrtille, agave nectar, forest fruits	
<b>Soldi</b>	18
Walnut-infused Vecchia Romagna, calvados, caramel, chocolate bitters, porcini perfume	
<b>Amore</b>	18
Patrón tequila, Quaglia orange brandy, grapefruit, pomegranate, Champagne foam	
<b>Martini d'Amalfi</b>	18
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 23

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 23

## CREATE YOUR OWN NEGRONI

**Create Your Own Negroni 18**  
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

<b>Basil Splash</b> 86kcal Seedlip Garden, Amalfi lemon juice, homemade grenadine syrup, Fever-Tree lemonade, basil	12
<b>Limonata Amalfitana</b> 14kcal Amalfi lemons, lime, Fever-Tree soda	12
<b>Aranciata Frizzante</b> 39kcal Orange juice, Amalfi lemon juice, cranberry juice, Fever-Tree soda	12
<b>Angelo</b> 157kcal Seedlip Spice, verjus, cinnamon, apple	12
<b>Luce</b> 92kcal Seedlip Grove, verjus, thyme, peach and jasmine soda	12

## 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	6
<b>Coca-Cola</b> 84kcal   <b>Diet Coke</b> 1kcal 200ml	6

## BIRRE

<b>Peroni Nastro Azzurro</b>	9
<b>Peroni Libera</b> 73kcal (alcohol-free)	8
<b>Meantime Pale Ale</b>	9
<b>Meantime Anytime IPA</b>	9
<b>Menabrea</b>	9

## 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	15
<b>Gin 'A la Madame', Jerry Thomas Project</b> Italy	13
<b>Panarea Island</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	15
<b>Belvedere</b> Poland	13
<b>Grey Goose</b> France	14
<b>Stolichnaya Élite</b> Russia	18
<b>Beluga Gold Line</b> 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>	15
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>	24

### WHISKY

	50ml
Oban 14 y.o. <i>Highland</i>	23
Aberfeldy 21 y.o. <i>Highland</i>	40
Dalmore King Alexander <i>Highland</i>	50
Aberlour 18 y.o. <i>Speyside</i>	42
Lagavulin 16 y.o. <i>Islay</i>	18
Ardbeg Uigeadail <i>Islay</i>	23
Bowmore 18 y.o. <i>Islay</i>	25
Johnnie Walker Black Label <i>Scotland</i>	14
Chivas Regal 18 y.o. <i>Scotland</i>	18
Johnnie Walker Blue Label <i>Scotland</i>	47
Nikka From The Barrel <i>Japan</i>	15
Yamazaki 12 y.o. <i>Japan</i>	38

## SPIRITS

### RUM & CACHAÇA

	50ml
Bacardi Carta Blanca Cuba	10
Sagatiba Cachaca Pura Brazil	10
Kraken Black Spiced Rum Trinidad & Tobago	11
Bacardi 8 y.o. Reserva Cuba	13
Dictador 20 y.o. Colombia	22

### AGAVE

	50ml
Patrón Silver Mexico	14
Alipus San Juan Mexico	16
Raicilla Sierra Mexico	17
Raicilla Costa Mexico	18
Patrón Gran Patrón Burdeos Mexico	79
Herradura Coleccion de la Casa Mexico	19

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## DIGESTIVI

<b>AMARI</b>	50ml
Cynar	7
Fernet Branca	11
Fernet Branca Menta	11
Averna	11
Amaro Montenegro	11
Amaro del Capo	11
Fernet Radicale Gagliardo	12
China Antico Elixir, Antico Opificio Clementi	15
Amaro Tosolini, Rimedio Simpatico	12

<b>LIQUORI</b>	50ml
Amaretto Saliza	11
Tosolini Expré espresso	11
Frangelico	9
Bergamot, Antica Distilleria Quaglia	10
Strega	10
Triple Sec Radicale Gagliardo	14
Limoncello Luxardo	11
Sambuca Fina, Colazingari	11
Assenzio del Professore, Antica Distilleria Quaglia	13
Rhubarb, Antica Distilleria Quaglia	12
Chinoto, Antica Distilleria Quaglia	11
Acqua di Cedro, Nardini	14
Orange brandy, Antica Distilleria Quaglia	15

## DIGESTIVI

<b>GRAPPE</b>	50ml
Grappa Tradizione, Nonino <i>Friuli</i>	10
Grappa Moscato, Nonino <i>Friuli</i>	13
Grappa Riserva Cuvée, Nonino <i>Friuli</i>	15
Grappa di Chardonnay, Nonino <i>Friuli</i>	13
Grappa di Traminer, Pojer e Sandri <i>Trentino</i>	16
Grappa di Amarone, Allegrini <i>Veneto</i>	17
Grappa San Leonardo, Stravecchia <i>Trentino</i>	40

<b>BRANDY &amp; COGNAC</b>	50ml
Château du Breuil Fine Calvados	15
Vecchia Romagna Riserva 10 y.o. <i>brandy</i>	11
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>	38
Rémy Martin XO <i>Cognac</i>	29
Martell XO <i>Cognac</i>	32
Hennessy Paradis <i>Cognac</i>	157
Rémy Martin, Louis XIII <i>Cognac</i>	498

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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	11
Storico Vermouth di Torino, Cocchi	10
Vermouth Rosso del Professore, Jerry Thomas Project	12
Mancino Vermouth Rosso Amaranto	11
Antica Formula, Carpano	13
Barolo Chinato, Cocchi	18
Vermouth Chinato, Marolo	17
Barbaresco Chinato, Mauro Vergano	21
<b>BITTER LIQUEURS</b>	50ml
Aperol	8
Campari	9
Argalá	11
Rinomato	9
Aperitivo del Professore, Jerry Thomas Project	13
Bitter del Professore, Jerry Thomas Project	15

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