Bar Menu

Soft Drinks

FEVER-TREE TONICS AND SODAS 6
Refreshingly light
Aromatic
Elderflower
Mediterranean
Soda water
Ginger beer
Ginger ale

COCA-COLA 6

DIET COKE 6

Birre

PERONI NASTRO AZZURRO 84KCAL 9

PERONI LIBERA 8
73KCAL (ALCOHOL FREE)

MEANTIME PALE ALE 9

MEANTIME ANYTIME IPA 9

MENABREA 9

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 13.5% service charge will be added to the final bill.

Theo's Signature Cocktails

Step into a world where the essence of Italy comes alive in every sip. Each drink pays homage to Italy's vibrant landscapes and culinary heritage.
Join us on this delightful journey, and let your palate explore the perfect blend of fruity and herbal indulgence that captures the spirit of Italy in every glass!

STRAWBERRY | CREAM

Altos Tequila, Figue de Barbarie, Lactic - Vanilla, Lime | 18

APRICOT | BITTER ORANGE

Vecchia Romagna, Aperol, Passion Fruit, Apricot Cloud | 19

CEDRO | MINT

Acqua di Cedro, Rinomato, Fernet-Branca, Spumante | 18

ALMOND | OLIVE OIL

Italicus, Tanqueray 10, Orgeat, Olive Oil, Albumin | 19

RHUBARB | RED BERRY

Tuaca, Rhubarb Cordial, Aphrodite Bitters, Champagne | 21

CRANBERRY | PROSECCO

Galiardo Triple Sec, Belvedere Vodka, Cranberry, Prosecco | 20

RASPBERRY | APPLE

Dalmore 12,Marsala Superiore, Raspberry, Apple | 21

BERGAMOT | ROSE

Quaglia Bergamot, Grey Goose, Grapefruit, Rose | 19

AMALFI LEMON | BLOOD ORANGE

Sicilian Blood Orange, Grapefruit Gin, Amalfi Lemon | 19

COCOA | EXOTIC SPICE

Spiced Rum, Cocoa, Punt & Mess, Muyu Chinotto Nero | 20

Theo's Special Cocktails

MARTINI D'AMALFI

Rosemary-infused vodka, Limoncello, Amalfi lemon, thyme, prosecco | 19

SANREMO

Ondina gin, St Germain, Amalfi lemon, grapefruit shrub, thyme | 19

ROMANTICA

Beluga vodka, Mandarine Napoleon, Amalfi lemon, lychee, vanilla, hibiscus | 19

Using premium Italian ingredients and embracing the zero-waste initiative, these cocktails are a true celebration of craftsmanship and sustainability.

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Alcohol – free cocktails

An alcohol-free taste of refreshing botanicals and homemade syrups.

NEGRONI 00
Lyre's Dry London Spirit, Aperitif Rosso, Campari 00 | 12

108KCAL

BASIL | RASPBERRY
Pentire Seward, Basil, Raspberry, Lemon | 10

102KCAL

BITTER ORANGE | ROSEMARY
Costal Spritz, Amalfi Lemon, Orange, Tonic | 11

98KCAL

LYCHEE | HIBISCUS
Cranberry, Amalfi Lemon, Lychee, Hibiscus | 12

159KCAL

ELDEFLOWER | AMALFI LEMON
Pentire Adrift, Elderflower, Thyme, Grapefruit | 11

86KCAL

PENTIRE ADRIFT AND FEVER-TREE ELDERFLOWER TONIC
12 | 67KCAL

Wine By The Glass

SPARKLING & CHAMPAGNE

	125ML	BOTTLE
N.V. Della Vite Prosecco Superiore DOCG, *Veneto - Italy*	14	68
N.V. Hattingley Classic Cuvée, Hampshire - *England*	17	97
Della Vite Rosé Millesimato 2023 DOCG Prosecco, *Veneto - Italy*	16	71
N.V. Veuve Clicquot Yellow, Champagne - *France*	25	142
N.V. Ferrari Maximum, Blanc de Blancs, Trento DOC, Italy	14	68

WHITE

	175ML	BOTTLE
2024 Verdicchio Classico Superiore, Villa Bucci, *Marche - Italy*	14	50
2024 Pinot Grigio Collio DOC, Fantinel, *Friuli - Italy*	13	49
2024 Vermentino, Poggio al Tesoro 'Solosole', Toscana - *Italy*	17	64
2024 Gavi di Gavi DOCG, Fontanafredda, *Piemonte - Italy*	16	59
2024 Chardonnay, Planeta, *Sicilia - Italy*	21	94

ROSE

	175ML	BOTTLE
2021 Torre Mora 'Scalunera' Etna Rosato, *Sicilia - Italy*	14	49
2024 Tormaresca Calafuria, *Puglia - Italy*	15	57

RED

	175ML	BOTTLE
2024Mandrarossa Frappato , Terre Siciliano IGT, *Sicilia - Italy*	13	48
2023 Chianti Classico DOCG Isole e Olena, *Toscana - Italy*	19	72
2024 Barbera d'Alba, G.D. Vajra, *Piemonte - Italy*	18	68
2022 Vino Nobile di Montepulciano, Poliziano, *Toscana - Italy*	21	79
2021 Primitivo di Manduria DOP 'Papale Linea Oro', *Puglia - Italy*	22	81

Measurements of 125ml are also available upon 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 13.5% service charge will be added to the final bill.

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 | 23

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.

Create Your Own Negroni

CREATE YOUR OWN NEGRONI | 19

Your choice of gin, bitters and vermouth

GIN

VII Hills | *Celery*
Monsieur | *Juniper*
Gin Pilz | *Intense*
Tarquin's | *Crisp and Bright*
Crocodile | *Smooth and refreshing*
Raicilla | *Smoky*

BITTERS

Campari | *Sharp and distinctive*
Rinomato | *Sweet and zesty*
Bérto Bitter | *Complex and warm spice*
Bottega Bitter | *Intense and fruity*
Cynar | *Herbaceous and aromatic*
Fernet Gagliardo | *Refreshing and balsamic*

VERMOUTH & CO.

WHITE

Americano Cocchi
Rinomato Bianco

RED

Punt E Mes Carpano
Storico Vermouth di Torino Cocchi
Berto Ross & Travaj
Vermouth Rosso del Professore
Antica Formula Carpano
Mancino Vermouth Rosso Amaranto

SPECIAL

Mancino Vermouth Chinato

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Spirits

WHISKEY

	50ML
Jameson *Ireland*	14
Connemara Peated Single Malt *Ireland*	16
Woodford Reserve rye *USA*	19
Woodford Reserve bourbon *USA*	15
Jack Daniel's Single Barrel *USA*	16
Blanton's Gold Kentucky Straight bourbon *USA*	30
Oban 14 y.o. *Highland*	28
Aberfeldy 21 y.o. *Highland*	40
Dalmore King Alexander *Highland*	69
Dalmore 12 y.o. *Highland*	24
Dalmore 15 y.o. *Highland*	29
Aberlour 18 y.o. *Speyside*	46
Lagavulin 16 y.o. *Islay*	26
Ardbeg Uigeadail *Islay*	24
Bowmore 18 y.o. *Islay*	35
Johnnie Walker Black Label *Scotland*	14
Chivas Regal 18 y.o. *Scotland*	22
Johnnie Walker Blue Label *Scotland*	40
Nikka From The Barrel *Japan*	18
Yamazaki 12 y.o. *Japan*	38

GIN

	50ML
Ginpilz, Pilzer *Italy*	12
Ondina Gin *Italy*	14
VII Hills, Italian Dry *Italy*	13
Gin del Professore, Monsieur *Italy*	15
Tarquin's Cornish Dry Gin *England*	17
Crocodile Gin, Jerry Thomas Project *Italy*	16
Bombay Sapphire, London Dry *England*	13
Oxley, Cold Distilled London Dry *England*	18
Sipsmith London Dry *England*	14

BRANDY & COGNAC

	50ML
Château du Breuil Fine Calvados *Brandy*	16
Vecchia Romagna Riserva 10 y.o. *Brandy*	11
Baron de Sigognac 10 y.o. *Armagnac*	18
Rémy Martin VSOP *Cognac*	17
Hennessy XO *Cognac*	42
Rémy Martin XO *Cognac*	41
Martell XO *Cognac*	32

Spirits

GRAPPE

	50ML
Grappa Ruché, Domus *Piemonte*	10
Grappa Prosecco, Alexander, *Veneto*	10
Grappa Riserva Privata Amarone, Bottega *Veneto*	15
Grappa di Chardonnay, Bepi Tosolini *Friuli*	14
Grappa di Traminer, Pojer e Sandri *Trentino*	16
Grappa di Amarone, Allegrini *Veneto*	17
Grappa San Leonardo, Stravecchia *Trentino*	40

RUM & CACHAÇA

	50ML
Bacardi Carta Blanca *Cuba*	12
Yaguara Organic Cachaça Branca *Brazil*	14
Kraken Black Spiced Rum *Trinidad & Tobago*	13
Dictador 20 y.o. *Colombia*	24
Bacardi 8 y.o. Reserva *Cuba*	13

AGAVE

	50ML
Patrón Silver *Mexico*	16
Mezcal Unión *Mexico*	16
Raicilla Sierra *Mexico*	17
Raicilla Costa *Mexico*	18
Patrón Gran Patrón Burdeos *Mexico*	79

VODKA

	50ML
Konik's Tail *Poland*	15
Stolichnaya Élite *Russia*	18
Belvedere *Poland*	15
Grey Goose *France*	16
Beluga Allure *Montenegro*	26
Beluga Noble *Montenegro*	17
Beluga Gold Line *Montenegro*	34

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Digestivi

LIQUORI

	50ML
Amaretto Saliza	11
Tosolini Expré espresso	11
Frangelico	10
Bergamot, Antica Distilleria Quaglia	10
Strega	10
Triple Sec Radicale Gagliardo	14
Limoncello Luxardo	12
Sambuca dei Cesari, Luxardo	11
XTA, Honey & Rum Mayan Liqueur	13
Ciliegia, Antica Distilleria Quaglia	12
Acqua di Cedro, Nardini	14
Orange brandy, Antica Distilleria Quaglia	17

AMARI

	50ML
Cynar	9
Fernet Branca	12
Fernet Branca Menta	12
Averna	12
Amaro Montenegro	12
Amaro del Capo	12
Fernet Radicale Gagliardo	12
Amaro Tosolini, Rimedio Simpatico	12

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
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
Antica Formula, Carpano	13
Vermouth Chinato, Mancino	17

BITTER LIQUERS	50ML
Aperol	8
Campari	9
Argalá	11
Rinomato	9
Bottega Bitter Liquore	15

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Coffee Menu

By sharing our love for real coffee, we bring to the world a touch of the effortless, everyday extraordinary.
Which is what the true Italian way of life is all about.

Espresso	7
ALL SPECIALITY COFFEE	8
Americano	
Macchiato	
Double Espresso	
Double Macchiato	
Cafe Latte	
Cappuccino	
Flat White	
Hot Chocolate	

LAVAZZA
TORINO, ITALIA, 1895