

OUR AMAZING COLLECTION OF RESTAURANTS

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bar + grill

BANK
RESTAURANT & BAR

GINO
D'ACAMPO

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MY DRINKS LIST

• OPEN EVERYDAY, LUNCH & DINNER •

• CIAO •

Whoever said "less is more" definitely wasn't Italian.

I hope you enjoy my huge selection of Prosecco and other sparkling wines, including organic, from Northern Italy, with most wines available by the glass.

I thought you would also like to try some classic Italian cocktails I like to drink for my aperitivo when I'm back home, as well as artisan beers and the finest in hand-crafted Italian vermouth, amari and gin.

As you know, in Italy food & drink go hand in hand, this is why, at the back of the menu, I have selected some of my favourite small bites for you to enjoy with your aperitivo.

Gino
XXX

— STRAWS SUCK —

We are 100% plastic straw free and committed to sustainability and reducing waste by minimising the use of single use straws. By doing this we are contributing to keeping the ocean's wildlife alive and safe. Please note biodegradable straws are available on request!

- Fantastico -

PARMA HAM, COPPA DI PARMA, BRESAOLA, SALAME NAPOLI, BUFFALO MOZZARELLA, PECORINO SARDO, BUFFALO RICOTTA, OLIVES, CHARGILLED BABY ARTICHOKEs, SUN-DRIED TOMATOES & OUR BREAD BOARD (n)

A selection of the best Italian ingredients on one board. My cured hams are all from Emilia Romagna and Trentino and the mozzarella and buffalo ricotta are from Campania, the region in which I was born. The chargilled baby artichokes are a must try - the food of gods!

£21.75

• BRUSCHETTA & ANTIPASTI •

CALAMARI

COURGETTE, RED PEPPER, GARLIC MAYONNAISE & LEMON

£7.25

I love calamari fritti and at home I always serve them with freshly made garlic mayonnaise and fried courgettes. So welcome to Casa D'Acampo!

TOMATO BRUSCHETTA

CLASSIC TOMATO & BASIL WITH TOASTED CIABATTA (v)

£5.75

Deceptively simple, a tomato bruschetta really comes alive when you choose and combine several varieties of the finest tomatoes. So that's exactly what we do!

The Italian Diet p.48

CRISPY COD BRUSCHETTA

LEMON MAYONNAISE & TOASTED CIABATTA

£7.50

Whenever I have a party at my house my friends always ask me to make this dish. The flavours of the wild crispy cod served on lemon mayonnaise and toasted ciabatta is unbeatable.

A Taste of the Sun p.16

KING PRAWN BRUSCHETTA

CHILLI MAYONNAISE & TOASTED CIABATTA

£7.50

A light, simple starter - it's delicious, especially if accompanied by a cheeky glass of Prosecco...

A Taste of the Sun p.16

(v) denotes vegetarian dishes, (n) denotes dishes containing nuts or traces of nuts. (p) denotes dishes containing peanuts or traces of peanuts. Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanuts/nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information. All prices are inclusive of VAT. There will be a discretionary 12.5% service charge.

Here's a small selection of my favourite dishes for you to enjoy while you 'spritzi' at My Prosecco Bar

• BREAD & OLIVES •

OLIVES £4
CHILLI, GARLIC & ROSEMARY (v)

In Italy we have hundreds of varieties of olives and for you I have chosen one from the Tavoliere, in Puglia. It's juicy, sweet and full of flavour.

GARLIC BREAD
FRESH GARLIC & PARSLEY (v) £4.75

TOMATO & BASIL (v) £5

BUFFALO MOZZARELLA & FONTINA CHEESE £5.25

FOCACCIA £3.75
TOMATOES, OLIVES & RED PESTO (n)

Focaccia is particularly associated with the region of Liguria, in north-western Italy. Pesto is also a speciality of the region and when combined with the tomatoes and black olives it makes the perfect partner for focaccia.
Veg Italia p.61

GRISSINI & PARMA HAM £7
ITALIAN BREADSTICKS WRAPPED IN PARMA HAM WITH CREAMY PESTO DIP (n)

The sweetness of Parma Ham - from the Emilia Romagna region, aged for 18 months - rolled around a crispy Grissini is a combination made in heaven.

- Bread Board -

FOCACCIA WITH TOMATOES & OLIVES, CIABATTA BREAD, GRISSINI WITH FENNEL & SEA SALT SERVED WITH CREAMY PESTO DIP (n)

A true Italian meal should always start with a selection of proper Italian breads. We make all our bread by hand using traditional methods.
Veg Italia p.61, Italian Home Baking p.22

£4.75

• SHARING •

TRE CICCHETTI £16.25
CRISPY COD, KING PRAWNS & TOMATOES ON TOASTED CIABATTA, LEMON & CHILLI MAYONNAISE

Cicchetti are little bar snacks that are unique to Venice and always best served with a glass of chilled Italian white wine, great for sharing.

• CICCHETTI ON ME •

When I am back home in Italy I love the café culture and the Cicchetti served during the aperitivo hours - an Italian tradition for pre-dinner drinks with friends.

At My Prosecco Bar, Cicchetti are on me, all day, everyday! Salute!

PIZZETTE

SUPER-SPICY
SPICY SALAMI, 'NDUJA, PEPPER, BUFFALO MOZZARELLA, PARSLEY & CHILLI

MARINARA
ANCHOVIES, TOMATO, CAPERS, OLIVES & OREGANO

CERIGNOLA OLIVES
CHILLI, GARLIC & ROSEMARY (v)

In Italy we have hundreds of varieties of olives and for you I have chosen one from the Tavoliere, in Puglia. It's juicy, sweet and full of flavour.

GRISSINI & PARMA HAM
ITALIAN BREADSTICKS WRAPPED IN PARMA HAM (n)
The sweetness of Parma Ham - from the Emilia Romagna region, aged for 18 months - rolled around a crispy Grissini is a combination made in heaven.
A Taste of the Sun p.36

TOMATO BRUSCHETTA
CLASSIC TOMATO & BASIL WITH TOASTED CIABATTA (v)
Deceptively simple, a tomato bruschetta really comes alive when you choose and combine several varieties of the finest tomatoes. So that's exactly what we do!
The Italian Diet p.48

PECORINO CHUNKS
TRUFFLE HONEY
Pecorino is a traditional hard cheese and when paired with the sweet truffle honey is perfection.

• PROSECCO •

Let me set the record straight, Prosecco isn't Italian Champagne, sure it sparkles, but it's an entirely different wine, made exclusively from the Glera grape, using a different production technique. We've travelled the Veneto, and partnered with producers like Andreola, Tonon and Terre di San Venanzio to offer you Prosecco not available anywhere else in the UK – with all styles by the glass at fantastico prices! Salute!

	125ml	Bottle
PROSECCO 'SPAGOROSSO' DOC FRIZZANTE BRUT Domenico de Bertiol, Veneto - Semi-sparkling	-	£25.50
PROSECCO 'PRIMO' DOC BRUT Cavit, Veneto	£6.50	£27.50
PROSECCO 'ROSCATO' DOC EXTRA DRY Cavit, Veneto	£7.25	£28.50
PROSECCO 'VILLA TERESA' DOC EXTRA DRY  Tonon, Veneto	£7.50	£29.00
ANDREOLA 'RIVE DI REFRONTOLO' DOCG DRY Andreola, Veneto	-	£30.00
PROSECCO DI VALDOBBIADENE SUPERIORE DOCG DRY Ca' de Riva, Veneto	-	£30.50
PROSECCO CONEGLIANO VALDOBBIADENE SUPERIORE DOCG BRUT Terre di San Venanzio, Veneto	£8.00	£32.50
'MILLESIMATO' 2016 PROSECCO SUPERIORE DOCG DRY Andreola, Veneto	£8.25	£33.00
TERRE DI SAN VENANZIO SUPERIORE DI CARTIZZE DOCG BRUT Terre di San Venanzio, Veneto	-	£35.00
DOMENICO DE BERTIOL SUPERIORE CARTIZZE DOCG DRY Domenico de Bertiol, Veneto	-	£36.00



Organic Wines: The EU organic logo indicates that this product can be legally qualified organic because it is in full conformity with the conditions and regulations for the organic farming sector established by the European Union. For processed products it means that at least 95% of the agricultural ingredients are organic.

• UNDERSTANDING PROSECCO •

FRIZZANTE OR SPUMANTE?

We offer a Frizzante 'semi-sparkling' which creates a wonderful sprinkling of bubbles in your mouth. The Spumante 'sparkling' is the most popular of Prosecco styles... an orchestra of bubbles dancing on your palate!

BRUT, EXTRA DRY OR DRY?

The most popular style is 'Brut' which gives the driest mouthfeel. The 'Extra Dry' has a hint of sweetness that leaves the mouth feeling caressed. 'Dry' has the sweetest sensation, but never overpowering...

CHARACTER AND TASTING NOTES

The popularity of Prosecco is down to its light, easy-drinking style. With its citrus freshness, green apple and pear notes, what's not to love about Prosecco?

- 1 PROSECCO
- 2 VALDOBBIADENE
- 3 CONEGLIANO
- 4 CARTIZZE



• MINERALS & JUICES •

FRUIT SODAS BY SAN PELLEGRINO Aranciata Amara, Pompelmo, Limonata, Chinotto	330ml	£2.75
JUICES BY PAGO Pear, Cloudy Apple, Pineapple, White Grapefruit, Tomato, Cranberry	200ml	£2.75
PREMIUM MIXERS BY FEVER-TREE Lemonade, Ginger Ale, Soda, Various Tonics	200ml	£2.75
SAN PELLEGRINO/ACQUA PANNA	500ml	£2.75
	750ml	£4.25
COCA-COLA	330ml	£3.00
DIET-COKE	330ml	£3.00
CRODINO	110ml	£2.50
FRESH ORANGE JUICE	200ml	£3.75

• NEAPOLITAN COFFEE •

Our coffee is made using a traditional Neapolitan blend, with beans sourced from the Tico family in Naples, who've been roasting coffee for generations.

Espresso	£2.75
Large Espresso	£3.00
Macchiato	£2.75
Americano	£2.75
Cappuccino	£3.00
Flat White	£3.25
Caffè Latte	£3.00
Cortado	£3.00
Make It Strong	£0.50

SOYA MILK AVAILABLE ON REQUEST

• TEA FROM TWININGS •

In a time where coffee was king, Thomas Twining went against the tide to share his love of tea. His passion turned a little-known commodity into the nations favourite drink.

English Breakfast	£2.75
Earl Grey	£2.75
Camomile	£2.75
Green	£2.75
Peppermint	£2.75
Fresh Mint	£2.75
Lemon & Ginger	£2.75
Raspberry & Cranberry	£2.75

• VODKA •

Belvedere	25ml	£4.25
Finlandia	25ml	£3.75
Grey Goose	25ml	£4.50
Ketel One Citroen	25ml	£4.00
Reyka	25ml	£4.00
Stolichnaya Vanil	25ml	£3.75

• RUM •

Bacardi Carta Blanca	25ml	£3.75
Bacardi Carta Oro	25ml	£3.75
Diplomatico Reserva Exclusiva	25ml	£4.75
El Dorado 3yr	25ml	£4.00
El Dorado 5yr	25ml	£4.00
Gosling's Black Seal	25ml	£3.75
Koko Kanu	25ml	£3.75
Sailor Jerry	25ml	£4.00

• AGAVE •

AquaRiva Blanco	25ml	£4.00
AquaRiva Reposado	25ml	£4.00
Illegal Mezcal	25ml	£4.50

• WHISK(E)Y •

Auchentoshan 3 Wood	25ml	£5.25
Buffalo Trace	25ml	£4.00
Highland Park 12yr	25ml	£4.75
Jack Daniel's	25ml	£3.75
Tullamore Dew	25ml	£3.75
Johnnie Walker Black	25ml	£4.00
Laphroaig 10yr	25ml	£4.75
Macallan Gold Select	25ml	£5.00
Maker's Mark	25ml	£4.00
Nikka All Malt	25ml	£4.75
Woodford Reserve	25ml	£4.25

• COGNAC •

Courvoisier VS	25ml	£4.00
Remy VSOP	25ml	£4.50

• MORE ITALIAN SPARKLING •

There is so much more to Italian sparkling wine than Prosecco! Our best kept secret – Franciacorta DOCG, is Italy's answer to Champagne, same grapes, same production method, same full, elegant style.

FRANCIACORTA DOCG	125ml	Bottle	Magnum
FERGHETTINA BRUT - <i>Ferghettina, Lombardia</i> 90% Chardonnay, 10% Pinot Nero	£9.00	£40.00	-
FERGHETTINA ROSÉ BRUT 2014 - <i>Ferghettina, Lombardia</i> 100% Pinot Nero	-	£42.00	£85.00
MILLEDI BRUT 2014 - <i>Ferghettina, Lombardia</i> 100% Chardonnay	-	£42.00	£85.00
ROSÉ & SPUMANTE	125ml	Bottle	Magnum
BRACHETTO D'ACQUI ROSÉ SWEET - <i>Alasia, Piemonte</i> 100% Brachetto	£6.00	£24.00	-
LUNETTA ROSÉ SPUMANTE BRUT - <i>Cavit, Trentino</i> A blend of Chardonnay, Merlot & Teroldego	£7.00	£30.00	-

• CHAMPAGNE •

	Bottle	Magnum
LALLIER BRUT NV - <i>Ay, France</i> 65% Pinot Noir, 35% Chardonnay	£45.00	-
VEUVE CLICQUOT BRUT NV - <i>Reims, France</i> 50% Pinot Noir, 25% Chardonnay, 25% Pinot Meunier	£62.00	-
LAURENT-PERRIER CUVÉE ROSÉ NV - <i>Tour-Sur-Marne, France</i> 100% Pinot Noir	£80.00	£165.00
DOM PERIGNON BRUT 2009 - <i>Epernay, France</i> 50% Pinot Noir, 50% Chardonnay	£160.00	-

• ROSÉ WINE •

NORTH	175ml	250ml	Bottle
PINOT GRIGIO ROSÉ - <i>Piattini, Lombardia</i> 100% Pinot Grigio	£5.75	£7.75	£22.00
CENTRAL	175ml	250ml	Bottle
CERASUOLO - <i>Contesa, Abruzzo</i> 100% Montepulciano	£6.50	£8.75	£25.50
SOUTH & THE ISLANDS	175ml	250ml	Bottle
NEGROAMARO ROSÉ - <i>Versante, Puglia</i> 100% Negroamaro	£6.75	£9.00	£26.00

• WINE REGIONS OF ITALY •



• DRAUGHT BEER •

		1/2 Pint	Pint
Birra Moretti	4.6%	£3.00	£5.00
Camden Pale Ale	4.0%	£3.00	£5.00

• BOTTLED BEER & CIDER •

Messina, Sicilia	4.7%	£4.50
Peroni Nastro Azzurro, Pavia	5.1%	£4.50
Ichnusa, Sardegna	4.7%	£4.75
Guinness Original, Dublin, Ireland	4.2%	£4.75
Theresianer India Pale Ale, Treviso	5.8%	£5.25
Moretti alla Siciliana, Friuli 500ml	5.8%	£5.50
Moretti alla Toscana, Friuli 500ml	5.5%	£5.50
Magner's, Clonmel, Ireland	4.5%	£4.75

• APÉRITIF •

Aperol, Padua	50ml	£4.25
Berto Aperitivo, Piemonte	50ml	£4.25
Berto Bianco, Piemonte	50ml	£4.25
Berto Bitter, Piemonte	50ml	£4.25
Berto Rosso, Piemonte	50ml	£4.25
Campari, Milano	50ml	£4.25
Carpano Antica Formula, Milano	50ml	£5.25
Carpano Dry, Milano	50ml	£5.25
Carpano Punt e Mes, Milano	50ml	£4.75
Cocchi Americano, Torino	50ml	£4.25
Cocchi Rosa, Torino	50ml	£4.75
Cocchi Vermouth di Torino, Torino	50ml	£4.25
Cynar, Milano	50ml	£4.50
Martini Bianco, Torino	50ml	£3.75
Martini Extra Dry, Torino	50ml	£3.75
Martini Rosso, Torino	50ml	£3.75

• ITALIAN GIN •

All of our Italian G&Ts are a 25ml serve unless requested & come with your choice of Fever-Tree tonic - choose from **classic, elderflower, Mediterranean or aromatic.**

Berto, Piemonte - Pink grapefruit & rosemary	£5.75
Sabatini, Tuscany - Lime & rosemary	£5.75
Malfy, Moncalieri - Lemon & basil	£6.00
Malfy Rosa, Moncalieri - Pink grapefruit & strawberry	£6.00
Collesi, Marche - Strawberries & hibiscus	£6.00
VII Hills, Rome - Celery & rosehip	£6.00
Gin Pilsz, Trentino - Orange & juniper berries	£6.25

SPIRITS ARE 25ML UNLESS 50ML IS REQUESTED & BOTTLED BEERS ARE 330ML UNLESS STIPULATED. ALL WINES BY THE GLASS ARE AVAILABLE IN A 125ML SERVE.

• RED WINE •

NORTH	175ml	250ml	Bottle
BARBERA - Araldica, Piemonte 100% Barbera	£5.50	£7.75	£23.00
MERLOT - Il Cascinone, Piemonte 100% Merlot	£6.50	£8.50	£25.00
CASTELVECCHIO - Patrizi, Piemonte 40% Nebbiolo, 40% Dolcetto, 20% Barbera	£7.00	£9.25	£27.00
PINOT NERO - Castel Del Lupo, Lombardia  100% Pinot Nero	£7.50	£10.00	£29.00
VALPOLICELLA CLASSICO RIPASSO - Montigoli, Veneto 70% Corvina, 15% Corvinone, 15% Rondinella	£8.25	£11.25	£32.50
BAROLO - Patrizi, Piemonte 100% Nebbiolo	-	-	£49.00
AMARONE DELLA VALPOLICELLA - Montesor, Veneto 70% Corvina, 20% Corvinone, 10% Rondinella	-	-	£54.00

CENTRAL	175ml	250ml	Bottle
CHIANTI - Rocciata, Toscana 90% Sangiovese, 10% Canaiolo	£7.00	£9.25	£26.50
MONTEPULCIANO D'abruzzo - Contesa, Abruzzo 100% Montepulciano	£7.25	£9.50	£27.00

SOUTH & THE ISLANDS	175ml	250ml	Bottle
SANGIOVESE - Ke Bontá, Puglia 100% Sangiovese	£5.00	£7.25	£19.00
NERO D'AVOLA DA VERO - Adria Vini, Sicilia  100% Nero D'Avola	£5.50	£7.50	£21.00
SHIRAZ - Ca' Di Ponti, Sicilia 100% Shiraz	£6.00	£8.00	£23.00
SALICE SALENTINO - Agricole Vallone, Puglia 100% Negroamaro	£6.75	£8.75	£25.50
CANNONAU - Cantina del Vermentino, Sardegna 100% Cannonau	£7.00	£9.50	£28.50
AGLIANICO DEL VULTURE - Cantine di Venosa, Basilicata 100% Aglianico	£8.50	£11.00	£32.00

• WHITE WINE •

NORTH	175ml	250ml	Bottle
PINOT GRIGIO - Il Badalisc, Veneto 100% Pinot Grigio	£5.75	£8.00	£24.00
CHARDONNAY - Terrazze Della Luna, Trentino 100% Chardonnay	£6.25	£8.25	£24.50
SAUVIGNON BLANC - Il Cascinone, Piemonte 100% Sauvignon Blanc	£7.00	£8.75	£26.00
GEWÜRZTRAMINER - Terrazze Della Luna, Trentino 100% Gewürztraminer	£7.25	£9.25	£27.50
SOAVE - Prà, Veneto 100% Garganega	£7.75	£10.50	£31.00
GAVI DI GAVI - Nuovo Quadro, Piemonte 100% Cortese	£7.75	£10.50	£30.00
FRIULANO - Vidussi, Friuli 100% Friulano	£8.00	£10.50	£31.50
CHARDONNAY MASO TORESELLA - Cavit, Trentino 100% Chardonnay	£9.50	£13.50	£39.00

CENTRAL	175ml	250ml	Bottle
VERDICCHIO CLASSICO - Monte Schiavo, Marche 100% Verdicchio	£7.00	£9.00	£26.00
PECORINO - Contesa, Abruzzo 100% Pecorino	£7.25	£9.25	£26.50

SOUTH & THE ISLANDS	175ml	250ml	Bottle
GRILLO - Ca' Di Ponti, Sicilia 100% Grillo	£4.75	£6.50	£19.00
CATARRATTO DA VERO - Adria Vini, Sicilia  100% Catarratto	£5.50	£7.50	£21.00
VERMENTINO - Castanzu, Sardegna 100% Vermentino	£5.75	£7.75	£23.00
FALANGHINA - Sorrentino, Campania  100% Falanghina	£8.75	£10.75	£31.50
GRECO DI TUFO - Villa Raiano, Campania 100% Greco	£9.00	£11.75	£34.00



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• CLASSIC ITALIAN COCKTAILS •

The Aperitivo hours have birthed a number of sensational cocktails that have found their way from the old bacari wine bars of Venice and the cafés of Turin, on to cocktail lists across London, Paris, New York & Tokyo. Few drinks epitomise Italian cocktail culture like the Spritz, like a modern incarnation of the 'La Dolce Vita' of the 1960's.

PINO SPRITZ £7.50

Prosecco Primo with elderflower, Fever-Tree soda, mint leaves & lime

On the island of Sardinia I discovered a new Spritz-style cocktail made with Prosecco and elderflower, a unique flower found on the Italian mountains which gives a delicate sweet aroma to the drink. My friend and Comandante Pino Spano introduced me to it, it's fantastico - you have to try it!



APEROL SPRITZ

Aperol Aperitivo with Prosecco Primo & Fever-Tree soda

£8.00

NEGRONI 'BERTO'

Berto Bitter & Berto rosso vermouth with Gin Berto

£7.50

CAMPARI SPRITZ

Campari with Prosecco Primo & Fever-Tree soda

£7.00

NEGRONI 'SBAGLIATO'

Campari with Carpano Antica Formula & Prosecco Primo

£7.00

• BELLINIS •

It is impossible to go to Venezia without going to Harry's Bar for a Bellini. The iconic venue just off the Grand Canal was where Giuseppe Cipriani, the proprietor, perfected the art of blending peaches with Prosecco. To make mine, I roast white peaches in the oven with a little sugar, puree, then stir them with Prosecco. I love the Bellini as you can play around with the recipe. The original roasted peach recipe will always be close to my heart but I thought you might like to try one of my variations.

ROASTED PEACH £7.00

Prosecco Primo stirred with puréed white peaches

MIXED BERRY

Prosecco Primo stirred with puréed blueberries, strawberries & blackberries

£7.00

POMEGRANATE & ELDERFLOWER

Prosecco Primo stirred with puréed pomegranates & Belvoir organic elderflower cordial

£7.00

STRAWBERRY & WATERMELON

Prosecco Primo stirred with puréed strawberries & watermelon

£7.00

• SIGNATURE, CLASSICS & VARIATIONS •

The Aperitivo hours are perfect for drinking iconic Italian drinks but there is a cocktail for every occasion and to follow are a selection of modern and vintage classics popularised outside of Italy, some variations of classics and some of our own signature drinks.

THE PINEAPPLE EXPRESS

Finlandia vodka with Aperol Aperitivo, lime, passion fruit & pineapple

£8.25

GIN AND JUICE

Bombay Sapphire gin with Cartron kiwi liqueur, pear nectar & lemon

£8.25

LIGURIAN MOJITO

Bacardi Carta Blanca with basil, lemon, Belvoir organic elderflower cordial & San Pellegrino Limonata

£8.25

VANILLA-ESPRESSO MARTINI

Stolichnaya vanilla vodka & Borghetti coffee liqueur with Neapolitan espresso

£8.25

BREAKFAST IN SICILY

Malfy pink grapefruit gin, Aperol, lemon, sugar, orange marmalade, whites & peach bitters

£8.25

PINKY PROMISE

AquaRiva blanco tequila, apricot liqueur, watermelon, juice of lime & blackberry liqueur

£8.25

LAST NIGHT IN SORRENTO

Finlandia vodka & St Germain elderflower with yellow Chartreuse, lemon, strawberries & French almond syrup (n)

£8.50

AMALFI 75

Italicus bergamot liqueur, Malfy gin, lemon, sugar & Roscato Prosecco

£8.00

BRAMBLE

Hayman's London dry gin with lemon, sugar & French blackberry liqueur

£8.00

APE ESCAPE

El Dorado 5yr rum, Berto Rosso vermouth, Cocchi Americano, banana liqueur & chocolate bitters

£8.00

MY MARTINI

Grey Goose vodka stirred with Martini Bianco - finished with expressed lemon & Cerignola olives

£8.50

BOULEVARDIER

Maker's Mark Bourbon whiskey with Campari & Berto Rosso Vermouth

£8.00

HANKY PANKY

Hayman's London dry gin with Carpano Antica Formula & Fernet Branca

£8.00

LITTLE ITALY

Woodford Reserve Bourbon with Cynar & Berto Rosso Vermouth

£8.25