BASIL & GRAPE

Offers

WINE DOWN SUNDAY

Every Sunday, enjoy a **free** bottle our House wine for every £35 spent on food.

HAPPY HOUR

Everyday, between 12pm and 7pm, all our signature cocktails and Aperitifs are 2 for £12!

REDWINES 1

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FLIGHTS

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BEERS & CIDERS

SOFTDRINKS

Offers

WINE DOWN WEDNESDAY

Every Wednesday, enjoy a **free** bottle of our House wine for every £35 spent on food.

BOTTOMLESS PROSECCO £25 for 2 Hours

Everyday, between 12pm and 6pm (Last slot at 4pm) Unlimited Prosecco (if you spend additional £15 on food) T&C apply

Share your pictures with us:

@BasilandGrape #BasilandGrape







REDWINES

SIKULO ROSSO

5.8/7.2/21

Sicily. Juicy, fruty and easy drinking blend of Nero d'Avola, Merlot and Syrah.

VIALETTO NEGROAMARO

6.3/7.9/23

Apulia. Ripe and succulent with dark fruit character, satisfyingly rich to taste with elegant spicy undertones

MERLOT CRESCENDO

6.9/8.6/25

Veneto. Smooth, ripe and juicy Merlot with plum and red cherry fruit notes.

NERO D'AVOLA TRE COLONNE

7.4/9.2/27

Sicily. Notes of ripe red fruits, hint of spices. On the palate is smooth, warm and round.

LA MASSERIA **PRIMITIVO**





7.6/9.6/28

Apulia. Aromas of ripe red fruits and wild strawberries. Full-bodied and balanced, soft tannins and a spicy finish.

GRATI CHIANTI

7.6/9.6/28

Tuscany. Notes of dark cherries and hints of violets. Dry, and well defined tannins with a velvety finish.

MONTEPULCIANO CA' DEL MORO

29

Abruzzo. Juicy, flavours of plums and morello cherries. The palate is full-bodied with robust tannins and a fruit-filled, yet dry finish.

BARBERA D'ASTI ARALDICA

30

31

Piedmont - Asti. Cocoa-and-spice-stroked palate of red cherry and dried fruit.

TIERRA PLATA MALBEC



Argentina - Mendoza. Deep red, bold Malbec that leads with intense fruit. The oak gives a vanilla character and velvety tannins.

APPASSIMENTO DI PUGLIA



34

Italy - Apulia. Warm complex bouquet reminiscent of cherries, raspberries and redcurrants. full-bodied, it is supple and well-balanced, Persistant.

BAROLO CAVALIERI DI MOASCA

59

Piedmont. Dry and full bodied, Aroma of dried roses and light leather notes. A classic **Nebbiolo**.

VINO NOBILE DI MONTEPULCIANO



Tenuta Valdipiatta - Tuscany. Intense ruby red, with aromas of blackberries, raspberries and cherry, floral notes of violets and hints of spices and tobacco. Fullbodied, with good acidity. Balanced and smooth tannins. Long finish.

AMARONE DELLA VALPOLICELLA

70

Corte Giara, Veneto. Ruby red. Hints of black cherry and black pepper, subtle herb nuances on the nose. Dry and well-balanced, soft and powerful wine.

WHITEWINES

PONTEPIETRA BIANCO

5.8/7.2/21

Veneto. Trebbiano. Almond blossoms and green apple, Lively and Crisp.

VALPANTENA GARGANEGA

6.3/7.9/23

Veneto. White flowers and citrus fruit. It is fine and minerally on the palate, with lifted **lemon zest** on the finish.

MOZZAFIATO FALANGHINA

6.7/8.3/24

Apulia. Richly fruited yet still crisp, has aromas of lemon zest, pineapple and white flowers

AL GALLI PINOT GRIGIO

7.4/9.2/27

Veneto. Elegant, dry Pinot Grigio, lightly floral and a clean, crisp finish.

CATARRATTO BORGO SELENE

7.6/9.6/28

Sicily. Tropical fruit, hints of Mediterranean flowers. Crisp on the palate with a lingering dry finish.

VIGNETI ZABU' GRILLO



7.9/9.9/29

Sicily. Mineral aromas on the nose, along with hints of orange blossom, peach, grapefruit and almonds. On the palate, it is full bodied.

SAUVIGNON BLANC BUITENVER.



7.9/9.9/29

South Africa - Constantia. Nose of tropical fruits and hints of lime. Full-bodied with a fusion of fresh guava and figs and a lasting finish of fresh minerality.

VERDICCHIO DI MATELICA BELISARIO

31

Marche. Aromatic, bouquet of acacia with a touch of honey. Surprisingly full-bodied, it shows great balance between its crisp green apple character and the richer honey

CHARDONNAY KAIKEN CLASICO

33

Argentina - Mendoza. Notes of green apple, pear and nuances of tropical fruit. It is soft on the palate with balanced acidity and a bright, refreshing finish.

GAVI DI GAVI TERRE ANTICHE



37

Piedmont. Scented and delicate, with hints of lime zest on the nose, and a lovely zip and verve on the palate alongside a **mineral** finish

CHABLIS DOMAINE MOREAU



48

France. Mineral, flinty aromas, hints of citrus and subtle buttery notes, while the lively palate is packed with lemony grapefruit flavours and a steely finish.

ROSÈWINES

PINOT GRIGIO BLUSH MONTEFORTE

7.4/9.2/27

Veneto. Delicate pale pink colour, elegant nose of red cherries and **strawberries**, light-bodied dry & delightfully refreshing.

ALPHA-ZETA "R" ROSATO

6/7.5/22

Veneto. Corvina, Merlot, Rondinella. Charming, refreshing, with subtle floral notes.

SPARKLINGWINES

PROSECCO CA' DI ALTE

6.8/28



Veneto. Aromas of white peach, pear and flowers. The palate is fresh and not too dry,

CHAMPAGNE SOPHIE BARON

55

France. The Pinot Meunier dominant blend gives richness and red berry fruit to this crisp and lively Champagne.

SPUMANTE ROSE' CA' DI ALTE

Veneto. Faded rose in colour with a shade of peach blossom and a fine, persistent perlage. The bouquet is intense, fruity and complex with floral nuances and ripe passion fruit

WINEFLIGHTS

BIANCO (White wines only)

15

29

3 glasses (125ml x 3) of our favourite white wines selected by the team, a journey throughout the famous white wine regions of Italy.

ROSSO (Red wines only)

15

Enjoy 3 glasses (125ml x 3) of our exquisite labels, hand-picked by our team to highlight the diversity of the Italian grapes.

SELEZIONE

15

Red? White? Rose'? If you can't decide why not try one of each (125ml x 3)!

SWEETWINES

VIN SANTO (75ml)

PASSITO VERDUZZO (500ml Bottle)

36

Tuscany. This wine features notes of dried fruit and caramel and is slightly nutty. Perfect with Cantucci biscuits.

Veneto. An immediately inviting nose, combining apricot fruit, creamy patisserie notes and a certain peach brightness,

APÉRITIFS

APEROL SPRITZ	8.5
Aperol, Prosecco and Soda	_
NEGRONI	8.5
Campari, Vermouth, Gin	
THE SICILIAN	8.5
Gin, Prosecco, Lemon, lime and elderflower	
NEGRONI SBAGLIATO	8.5
Campari, Vermouth, Prosecco	
HUGO SPRITZ ♥	8.5
Prosecco, elderflower, soda, mint and lime	
ITALICUS SPRITZ	9
Italicus liqueuer, Prosecco and Nocellara olives	
CALABRIAN LOVE - new	9
Cachaca, Italicus liqueur, lemon, sugar, saline solu	tion

SIGNATURE WINE TASTING

36.95 / person

Minimum of 2 guests

(For groups larger than 6, please contact our team in advance)

Your wine tasting experience will include:

- 6 different wines to try
- an assortment of great cheeses and charcuterie.
- a dedicated member of our team on hand to extend their knowledge about the wine
- Vin Santo (50ml)
- homemade tiramisu

Subject to availability

MOCKTAILS

CUCUMBER & GINGER COOLER	4.5	ELDERFLOWER MULE	4.5
Cucumber, ginger, soda, ginger beer, mint		Elderflower, ginger beer, lime, mint	
PINK BASIL MOJITO	5	COCONUT KISS	5
Basil, pink grapefruit, soda, sugar	_	Coconut, Pineapple, Orange juice and coco	nut cream

Coconut, Pineapple, Orange juice and coconut cream





All our signature cocktails are made with premium spirits, homemade infusions and syrups. Paper straws on request only.

1400	DIA .			
MOR	RIGAN	1 OLD	FASHI	ONED

Irish and Scottish whiskey, orgeat, maraschino cherry



10

PASSION BOULEVARD

Vodka, Aperol, passion fruit, lemon and Prosecco.



10

COCCO DI MAMMA

Rum, pineapple, falernum, coconut cream



10

PICHU PICHU

Pisco, grapefruit sugar, lemon, egg white, rhubarb



STRAWBERRY&BASIL SMASH

Cin, elderflower, fresh strawberries and basil, lemon



10

TIJUANA

Tequila, Agave, chilli and a touch of our special blend of spicy salt



10

JUBILEE ROSE

Gin, homemade vanilla and organic roses extract. lemon



10 **PEAR #1**

Vodka, pear liquer, pear juice, lime, egg, sugar



Ask the Bartender

Don't see the Cocktail you like? Just ask your waiter or the barteder about the classic and modern Cocktails we can make for you! Need some inspiration? Espresso Martini, Dark&Stormy, Margarita, White Lady, French75, Daiguiri,

GIN&TONIC*

*includes your choice of mixer

	25/50ml
Tanqueray	6.5/9
Malfy Lemon	6.7/9.2
Malfy Grapefruit 🛡	6.7/9.2
Malfy Orange	6.7/9.2
Hendricks	6.5/9
Beefeater	6.2/8.6
Monkey 47	7.2/9.7
Jinzu	7/9.5
Roku	7/9.5
Bloom	6.5/9
King of Soho	7/9.5
Gin Mare	7/9.5
Nordés	7.2/9.7

HOTDRINKS

Espresso/Americano	2.2/2.5
Cappuccino/Latte	3
Tea	3
Hot Chocolate	3.5

BEERS&CIDERS

half pint/pint

Peroni Nastro Draught 2	2.9/5.45
Asahi Draught	3/5.6
	bottle
Moretti 33cl	4.95
Ichnusa 33cl	5.25
Rekorderlig Strawberry & Lim	e 4.95
Angioletti Italian Craft Cider	5.60

SPIRITS&LIQUEURS

Add mixer 1.50

	25/50ml
Limoncello	4/6
Grappa Beppe Tosolini	5/7
Frangelico	4/6
Sambuca Molinari	4/6
Jack Daniel's	5/7.5
Monkey Shoulder	5.5/8
Woodford Reserve	6/8.5
Jamesons	5/7.50
Bushmills	5/7.50
Gosling	5.5/8

AMARI

50ml

Amaro Montenegro	6
Amaro Nonino 🛡	7
Amaro del Capo	6
Amaro Ramazzotti	6
Amaro Averna	6
Amaro Lucano	6
Cynar	5
Fernet Branca	6
Suze (Gentian root)	5

SOFT DRINKS

Tonic/Light Tonic	2.8
Homemade Lemonade	3
Sparkling water (500ml)	3.5
Still water (500ml)	3.5
Coca Cola/Diet	2.8
Ginger Beer	2.8
Pago Juices	2.8
(orange/peach	
apple/pineapple/pear/grape	fruit)