

# HOUSE COCKTAILS

- TWISTED STAR MARTINI

£9.5

You're a star! So treat yourself like one!

A twist of passionfruit and pineapple with a hint of banana, lime and vanilla, vodka, with a helping of Prosecco.

TOM COLLINS

£9.5

A Classic and refreshing blend of London dry gin, fresh lemon juice, simple syrup topped with soda

ITALIAN COSMO

£9.5

A super stylish blend of cranberries, lemon, lime, vodka, zesty orange liquor and amaretto

SPICED MARGARITA

£9.5

A warmly spiced classic; citrus lemon, zesty orange liquor and spiced tequila

RASPBERRY MOJITO

£9.5

A thirst quenching blend of rum, mint leaves, fresh raspberries, raspberry syrup and lime topped with a dash of soda

VENETO SOUR

£9.5

Treat yourself to a sophisticated cocktail with a blend of Italian brandy, fresh lemon

ESPRESSO MARTINI - IN ALL FLAVOURS!

£9.5

Shaken with, vodka, coffee liqueur, freshly brewed Italian aroma coffee... keep it classic or mix it

ADD A FLAVOUR

Vanilla / ginger bread / caramel / honeycomb / hazelnut / flavour of the week

ADD A SCOOP OF GELATO

NEGRONI

£9.5

Campari, Antica Formula & one part gin reward yourself with a moment of relaxation & pure pleasure while enjoying the full flavour & simplicity of a Negroni

NEGRONI SPAGLIATO

£9.5

Campari, Antica Formula & prosecco a cocktail for those who prefer more delicate flavours but nonetheless want a drink full of taste & personality

BLOODY MARY

£9.5

On a scale of 1-10, how spicy do you like it!

Smoked Tomato, Salt n Pepper, Lea & Perrins, Tabasco and Vodka.
- # SPRITZ
- APEROL SPRITZ

£9

Prosecco, Aperol & a splash of soda on top

the most popular drink in Venice: refreshing, easygoing & happy!

Perfect to be sipped as an Aperitivo just before dinner - delightful!

AMALFI SPRITZ

£9

Refreshing and zesty!

Limoncello, prosecco and Bon accord ginger beer

FOUR SEASONS SPRITZ

£9

Like the weather, this one changes often! Ask your server what this seasons spritz will be and enjoy!

HUGO SPRITZ

£9

A delicate and refreshing aperitivo!

Combining Elderflower Liqueur, Prosecco, soda, mint and fresh lemon.

CRODINO - ALCOHOL FREE

£5

Non-Alcoholic Aperitivo from Italy. Sparkling, refreshing & bittersweet, created from a unique infusion of herbs, spices, woods & roots

# CAKES

HOME MADE TIRAMISU

£5.9

A favourite of Italy! Coffee & liquor soaked layers of sponge with a light and delicate mascarpone cream & chocolate

CANNOLO SICILIANO

£5

Crispy Pastry roll, filled with sweetened ricotta dipped in chocolate pieces garnished with candied fruit

FERRERO ROCHER CAKE

£5.9

A scrumptious dessert for the gods; Nutty goodness with a chocolate & hazelnut praline, fluffy chocolate sponge and blanched hazelnuts

CARAMEL SHORTBREAD

£4

A shortbread biscuit base with a gooey caramel centre and milk chocolate

VEGAN CHOCOLATE BROWNIE

£4.5

A beautiful dark chocolate baked confectionery with raspberry flakes served with a raspberry drizzle

RUM BABA

£5.5

A fluffy glazed sponge soaked in a rum based liqueur and dressed in an apricot syrup

CARAMEL BROWNIE DECADENCE

£5.5

Belgian chocolate truffle with a soft caramel on a sticky brownie, finished with a moreish chocolate ganache

TORTA DEL NONNA

£5.4

A Classic - An Italian custard tart made with a sweet shortcrust pastry, lemon and vanilla scented custard filling topped with a thin layer of pastry and pine nuts

TODAY'S DELICACY

£5.4

Ask your server for today's special

MUFFINS

£3

Lemon & poppy seeds, blueberry, chocolate, raspberry & white chocolate, toffee & banana

MINI CANNOLI

£2

Lemon, chocolate, vanilla, pistachio

# GELATO

1 SCOOP : £3 • 2 SCOOPS £5 • 3 SCOOPS £7

SAUCES AND TOPPINGS AVAILABLE

MADAGASCAN VANILLA • VEGAN STRAWBERRY  
HAZELNUT & CHOCOLATE • FLAVOUR OF THE WEEK

PLEASE LET US KNOW SHOULD YOU HAVE ANY DIETARY REQUIREMENTS

All our dishes are prepared in kitchens where nuts, flour & dairy products are commonly used. We regret that we cannot guarantee our dishes are completely free from traces of gluten, lactose or nuts.

dessert & drinks





# WINE, BEER & CIDER

VINO - HOUSE WHITE OR RED .....	175ML £5.1	500ML £12.3	1LITRE £20.9
Our house wine may change on occasion, please ask our servers			
SOSPIRO BIANCO .....	175ML £5.8	BTL (750ML) £23.3	
Italy: light, crispy, floral			
SOSPIRO ROSSO .....	175ML £5.8	BTL (750ML) £23.3	
Italy: floral, rounded palate, dark fruits			
ROSE' .....	175ML £5.8	BTL (750ML) £22.3	
Juicy cherry, lightly citrus, floral			
PROSECCO .....	125ML £4.6	BTL (750ML) £25.8	
PERONI NASTRO AZZURO .....		BTL £4.4	
PERONI GLUTEN FREE .....		BTL £4.4	
MENABREA .....	HALF PINT £3.3	PINT £6	
GUEST BEERS .....		£6.3	
Ask your server for this seasons craft beers / ciders			
NON-ALCOHOLIC PERONI 00 .....		BTL £4.2	
OLD MOUT CIDER Flavours may vary seasonally .....		BTL £5.4	
OLD MOUT CIDER - 0% (NON ALC) Flavours may vary seasonally .....		BTL £4.8	

## SPIRITS (ALL 25ML)

VODKA, GIN, WHISKY, RUM, TEQUILA, COINTREAU .....	£4.2
ITALIAN CHOICE Amaro, Sambuca, Fernet Branca, Frangelico, .....	£4.3
Amaretto, Grappa, Italian Brandy, Campari, Amaro Del Capo, Limoncello	
BAILEYS .....	50ML £4.2

OPEN DAILY

EARLY TIL LATE

# COLD DRINKS

COKE - DIET COKE .....	330ML £2.8
FANTA .....	330ML £2.8
SPRITE .....	330ML £2.8
IRN-BRU - DIET IRN-BRU .....	330ML £2.8
RED BULL .....	250ML £3.5
SELECTION OF FRUIT JUICES .....	200ML £3
ask for available flavours	
STILL - SPARKLING WATER .....	500ML £2.8
TONIC WATER .....	330ML £2.8
SODA WATER .....	330ML £2.8
LIMONATA Italian lemonade .....	330ML £2.8
ARANCIATA Italian fizzy orange .....	330ML £2.8
ARANCIATA ROSSA Italian fizzy red orange .....	330ML £2.8
LIMONE MENTA Italian lemon & mint .....	330ML £2.8
POMPELMO sparkling Grapefruit .....	330ML £2.8
APPLETISER .....	275ML £2.8
LEMON ICE TEA .....	330ML £3
PEACH ICE TEA .....	330ML £3

# HOT DRINKS

SUBSTITUTE MILK FOR SOYA, OATMILK, ALMOND MILK  
OR COCONUT MILK FOR ONLY AN ADDITIONAL 80P

## EXTRAS

EXTRA COFFEE SHOT .....	£1.2
ADD CREAM & MARSHMALLOWS .....	£1.2
SYRUPS FOR COFFEE .....	£0.8
vanilla, caramel, hazelnut, cinnamon, flavour of the week	

	REGULAR	LARGE
LATTE .....	-	☛ £3.7
CAPPUCCINO .....	-	☛ £3.7
AMERICANO .....	☛ £2.8	☛ £3.2
MOCHA .....	-	☛ £3.6
ESPRESSO .....	☛ £2.4	-
DOUBLE ESPRESSO .....	☛ £3	-
MACCHIATO .....	☛ £2.5	☛ £3.1
CHAI LATTE .....	-	£4.1
HOT CHOCOLATE .....	-	£3.8
ENGLISH BREAKFAST TEA .....	-	£2.9
HERBAL TEA Green tea, earl grey blue flower, ....	-	£3.1
red berry, chamomile, peppermint, lemon & ginger		

ESPRESSO KEY: ☛ 1 SHOT ☛ 2 SHOTS

# SMOOTHIES, FRAPPES & MILKSHAKES

SUBSTITUTE MILK FOR soya, oatmilk, almond, coconut .....	£0.8
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BREAKFAST BLAST SMOOTHIE .....	£5.3
banana, strawberries, honey, yoghurt, oats, milk	
GREEN MACHINE SMOOTHIE .....	£5.3
banana, spinach, mango & coconut milk	
BERRY PARADISE SMOOTHIE .....	£5.3
Cranberry, strawberry, raspberries, blackberries, blueberries & lime	
MANGO TANGO SMOOTHIE mango, carrot, lime & ginger .....	£5.3
HAZELMEL FRAPPE espresso coffee, hazelnut & .....	£5
caramel syrup topped with cream & shortcake crumble	
ICED COFFEE FRAPPE .....	£5
ice-cold espresso coffee, milk & ice, topped with cream	
MILKSHAKES vanilla, strawberry, .....	£4.8
chocolate & hazelnut, flavour of the week	

# ICE CREAM & SUNDAES

CREATED WITH GELARTO EXCLUSIVE ITALIAN GELATO

MIGLIO VERDE vanilla ice cream, nutella, chopped nuts, whipped cream .....	£6.9
THE GOLDEN SUNSET vanilla ice cream, caramel popcorn, .....	£6.9
Scottish tablet, salted caramel sauce, whipped cream	
THE SPIKED BRUNETTE hazelnut & chocolate ice cream, .....	£6.9
fresh mashed raspberries, warmed nutella, brownie's pieces, whipped cream	
THE MEDITERRANEAN BREEZER strawberry sorbet, .....	£6.9
fresh strawberries, peaches, fresh mint, strawberry sauce, whipped cream	
THE ITALIAN DRAMA vanilla, hazelnut & chocolate ice cream, .....	£6.9
crushed oreo biscuits, nutella, whipped cream	
AFFOGATO Rich crema gelato served with .....	£5.9
our famous Italian Aroma espresso coffee	
WARMED WAFFLE .....	ADD £0.8 PER TOPPING £6
Topped with a scoop of gelato of your choice.	
Choose your flavour of sauce and add some toppings if you are feeling adventurous.	
Ask your server for available toppings	

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