

# Belluno

Italian Restaurant, Bar & Grill



**Pane All'Aglio (v)** - Sharing for two  
Hand stretched garlic bread

**Rosemary, Garlic & Sea Salt** 8.95  
**Garlic & Cheese** 8.95  
**Houmous, red peppers, sundried tomatos, and rocket** 8.95  
**Goats cheese & balsamic onion** 8.95



**Zuppa del Giorno** 8.50  
Soup of the day - please ask for details Served with toasted bread  
**Tomato Bruschetta** 8.50  
Finely chooped vine tomato, red onion, coated in a balsamic glaze, basil olive oil, toasted bread  
**Caprino Fritto** 8.95  
Fried goats cheese in a finely milled breadcrumb, topped with balsamic onion, pickled courgette and pesto, with crackers

## NIBBLES & TO SHARE

Our cured meats are sourced from Italy and freshly sliced to order.

**Panne Al Fresco (v)** 5.95  
Bread from our own bakery and all made by hand  
**Olives** 5.95  
Marinated olives in olive oil & herbs

**Antipasti Salumeria** 18.95/33.95  
Share board for 2-4 people. Our selection of Italian cured meats and cheeses. Parma and mortadella ham, fennel salami, Milano salami with buffalo mozzarella, grilled artichokes and sundried tomatoes

**Crostini Misto** 18.95/33.95  
Share board for 2-4 people our selection of three different way of bruschetta served with our homemade bread with smoked salmon lime mascarpone courgette dill caper berries, chopped cherry tomatoes vine, black olives, garlic, shallots basil olive oil, spicy nduja sausage, brie cheese red peppers mint leaves

## STARTERS

**Calamari Fritti** 8.95  
Fried calamari served with fried parsley, garlic mayonnaise and lemon  
**Cozze alla Panna** 9.95  
Fresh British mussels with creamy white wine, shallots, parsley & toasted bread  
**Gameberoni** 9.95  
King prawns cooked in garlic and chilli butter served with samphire and ciabatta bread

**Truffle Arancini (v)** 9.45  
Risotto balls cooked in sauteed cup mushrooms and truffle served with baby spinach, rocket leaves and a creamy blue cheese sauce  
**Capesante con Zucca** 10.50  
Pan fried scallops with butternut squash puree, crispy pancetta and a lemon and pecorino sauce  
**Raviolo Granchio** 12.95  
A smaller size portion of our famous homemade ravioli filled with local white crab and butter lemon sauce

## SALADS

**Caesar salad** 15.95  
Chargrilled chicken fillets, crispy pancetta, baby gem, lettuce, parmesan shavings, anchovies, croutons & Caesar dressing



**Insalata Tricolore (v)** 13.50  
Buffalo mozzarella, beef tomatoes, fresh avocado with balsamic glaze, basil and olive oil  
**Insalata Prosciutto Cotto (v) (n)** 14.95  
Freshly sliced prosciutto with salad leaves, walnuts, cherry tomatoes, buffalo mozzarella and a honey vinegar dressing

**Duck Salad** 14.95  
Shredded crispy duck with red chicory, cooked beetroot, salad leaves, cherry tomatoes and a zesty summer dressing



## PIZZA

Our pizzas are made using traditional techniques by hand stretching the dough to create the perfect crust.

**Margherita (v)** 13.50  
Tomato, mozzarella, oregano and basil  
**Piccante** 16.95  
Tomato, mozzarella, chorizo, nduja and peppers  
**Diavola** 18.95  
Tomato, mozzarella, calabra picante, salami Milano, fennel salami and prosciutto

**Pistachio Mortadella (n)** 15.95  
Tomato, mozzarella, mushrooms, grilled artichokes, cured mortadella ham & roast pistachio  
**Vegetale (v)** 13.95  
Tomato, mozzarella, artichokes, peppers, mushroom & olives  
**Trentina** 16.50  
Tomato sauce, mozzarella, sausage, goats cheese, sundried tomato & pesto

**Di Pesce** 18.95  
Tomato sauce, mozzarella, smoked salmon, squid & baby prawns  
**Belluno Calzone (n)** 18.50  
Tomato, mozzarella, pepperoni, ham, fennel sausage, mushrooms and a touch of Belluno bolognaise  
**BBQ** 18.95  
BBQ sauce, mozzarella, bacon, chicken, red onion & pancetta



Our pasta is Italian sourced Barilla that it delicately blended with each of our fresh ingredients to create the perfect pasta dishes.

**Tagliatelle alla Bolognese** 14.95  
Slow cooked beef ragu, tomato and basil  
**Spaghetti alla Carbonara** 14.95  
Italian smoked bacon, with parmesan cream sauce & crispy pancetta  
**Paccheri al Salmone** 15.95  
Smoked salmon, asparagus, peas, spinach, leaves lemon & herb mascarpone  
**Linguine Pescatore** 18.95  
King prawns, mussels, white crab, cherry tomato, white wine & chilli and garlic butter

**Lasagne (n)** 15.95  
Oven baked pasta with meat ragu, béchamel sauce, tomato and parmesan cheese  
**Gnocchi alla Sorrentina** 15.95  
Oven baked Sausage, nduja, garlic, spinach, tomato sauce & creamy cheese  
**Paccheri con Calarmari** 17.95  
Squid, chilli, garlic, touch of cream, mascarpone, cherry tomato, olive oil & samphire  
**Linguine Rosa (v)** 14.95  
Chilli garlic butter with a light tomato cream, roast cherry tomato, pecorino cheese, olive oil and basil, Burrata

**Tagliatelle d'anatra alla Veneta** 18.95  
Belluno special slow cooked duck ragu with Tagliatelle pasta, pecorino cheese and topped with micro-herbs  
**Ravioli Granchio** 25.95  
Ravioli filled with fresh, locally sourced white crab in lemon butter sauce served with tomato concasse  
**Culurgiones Dumplings (v)** 18.95  
Ravioli style pasta dumplings filled with pecorino cheese, mushrooms, sage, butter sauce and tartufo

## RISOTTO

Our Risotto is made from 100% finest Arborio rice from Lombardia, Italy.

**Risotto alla Zucca (v) (n)** 14.95  
Risotto rice cooked in sage and butternut squash puree with burrata cheese and micro mix leaf and pumping seeds

**Risotto con Salmone** 16.95  
Smoked salmon, white wine, asparagus, peas, spinach, and parsley oil topped with mascarpone and fresh dill

**Risotto alla Pescatore** 18.95  
Prawns, white crab, mussels meat, lemon juice, garlic, mascarpone, samphire

## MEAT & FISH

Our meat and fish is freshly sourced and supplied from our local butchers and fishmongers.

**Pollo con Funghi** 22.95  
Pan fried cornfed chicken, crushed new potatoes, Italian mushroom sauce, king oyster mushroom and truffle oil  
**Branzino con Zucca** 22.95  
Oven baked sea bass fillet served with butternut squash batons, new potatoes, rocket leaves, capers, shallots, and lemon garlic oil

**Lemon Chicken Gnocchi** 21.95  
Pan-fried cornfed chicken served with gnocchi, lemon, baby spinach and micro-herbs  
**Involtni di Angello** 21.95  
Slow cooked rolled lamb, pickled courgettes, truffle mash puree and a pot of lamb gravy

### Fish of the Day

We work with our local fishmongers to bring you the very best fresh fish, straight from British waters. Each dish is served with a side of your choice & a specially made sauce.

**Please ask your server for details.**

## HOUSE FLAME GRILL

All our steaks are 30 day aged, sourced from local butchers and are served with watercress and a side of your choice.

**10oz Sirloin Steak** 22.95  
**10oz Ribeye Steak** 20.95

**Tuscan Experience** 64.95  
1kg of dry aged T-bone  
Served on a hot stone  
with two sides of your choice (to share)

**Pepper Sauce** 2.95  
**Dolcelate Cheese Sauce** 2.95  
**Mushroom sauce** 2.95

## SIDES (v)








**Hand Cut Chips** 5.95  
**Sautéed Potatoes in garlic and rosemary butter** 5.95  
**Courgette Fries with garlic mayo** 5.95  
**Rocket & Parmesan** 5.95

**Vine Tomato, Basil & Onion Salad** 5.95  
**House Mix Salad** 5.95  
**Truffle Mash** 5.95  
**Peas, Spinach, Samphire & Pancetta** 5.95

(n) denotes dishes which contain nuts or traces of nuts. (v) denotes dishes which are suitable for vegetarians. All meat weights denoted are pre-cooked. Due to the presence of nuts in our restaurant, there is a small possibility that traces of nuts may be found in any of our dishes. All prices are inclusive of VAT. For details of allergens please speak to a member of our team. There is a discretionary 10% service charge for parties of 8 or more people.

## DRINKS

### White Wine

	175ml	250ml	Bottle
 <b>Parini Trebbiano del Rubicone, Italy</b> Dry with a crisp palate showing hints of apple and almond.	5.95	7.50	21.95
 <b>Antonio Rubini Pinot Grigio delle Venezie, Italy</b> Shows apple and pear with hints of white peach and elderflower.	6.00	7.45	22.95
 <b>Solstice Sauvignon Blanc delle Venezie, Italy</b> Elegant and fragrant, restrained Sauvignon with easy fruit style of fresh lime and gooseberries.	6.00	7.45	22.95
 <b>Frascati Terre dei Grifi, Fontana Candida, Italy</b> Lean, mineral style with a citrus freshness, hints of crushed almonds on the finish.			30.95
 <b>Short Mile Bay Chardonnay, South Eastern Australia</b> Unoaked, a tropical fruit flavoured wine with notes of spring blossom and honey.			27.95
 <b>Waipara Hills Sauvignon Blanc, Marlborough, New Zealand</b> Generous and lifted, showing powerful aromas of nettle and snow pea: the palate bursts with fresh citrus, grapefruit and melon notes.			33.95
 <b>Gavi di Gavi, Enrico Serafino, Italy</b> Pale straw-yellow, the wine shows floral and citrus aromas, with a mineral, dry palate.			39.95

### Rosé Wine

 <b>Wicked Lady White Zinfandel, California, USA</b> Medium-sweet, with delicious raspberry and strawberry flavours.	5.95	7.95	21.95
 <b>Antonio Rubini Pinot Grigio Rosé, Pavia, Italy</b> Refreshing rosé with aromas of wild flowers, raspberry and strawberry.	6.00	7.95	21.95

### Red Wine

 <b>Solandia Nero d'Avola, Terre Siciliane, Italy</b> This wonderful indigenous grape produces Shiraz like flavours and spice with the extra bit of juicy fruit, liquorice and vanilla.	6.05	7.95	21.95
 <b>Montepulciano d'Abruzzo, Parini, Italy</b> Plum and cherry with notes of violet: dry, soft but well structured with a finish of dried fruits and toasted hazelnut.	6.00	7.45	22.95
 <b>Altoritas Merlot, Central Valley, Chile</b> Soft, light and fruity Merlot with plummy aromas and a hint of spice.	5.95	7.45	21.95
 <b>Solstice Shiraz, Italy</b> A softer style of this spicy, full flavoured grape, that thrives in the Sicilian sun - ripe, light and lively.	6.00	7.45	21.95
 <b>Primitivo Puglia Mandorla</b> Rich, fruity red wine from Puglia, Italy with powerful aromas			31.95
 <b>Passori Rosso, Veneto, Italy</b> Rich, smooth red wine, showing plum and dried fruit followed by notes of spice and vanilla.			36.95
 <b>Barolo, Enrico Serafino, Italy</b> Big, well-structured red, intensely elegant nose, with red fruit and spicy notes of liquorice and vanilla.			65.95

### Champagne & Sparkling Wine

	200ml	Bottle
 <b>Galanti Prosecco Extra Dry, Italy</b> Fine, persistent, soft fizz surrounds a fruit spectrum of apple, pear and a hint of peach.	10.95	30.95
 <b>Chandon Garden Spirtz</b> An exceptional sparkling wine with a unique twist. No artificial flavours or colours, just zesty aromatic orange bitters, orange peel extracts, herbs and spices. Naturally delicious.		43.95
 <b>Louis Dornier et Fils Brut, France</b> A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate.		53.95
 <b>Veuve Clicquot Yellow Label Brut, France</b> Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours.		87.95

### Beers

DRAUGHT BEER/CIDER	Half Pint	Pint
Peroni	3.50	5.95
Birra Murano	3.25	5.50
South West Orchards	3.25	5.50

### BOTTLED BEER

Peroni Nastro Azzurro, Italy 5.1%	4.35
Birra Moretti, Italy 4.6%	4.35
Sol, Mexico 4.5%	4.15
Becks Blue, Germany 0%	3.65
Bottle Ale (please ask)	4.75

### Soft Drinks

San Pellegrino Water	Small	Large
Still	3.30	5.95
Sparkling	3.30	5.95
Coca Cola Icon Glass		3.35
Diet Coke Icon Glass		3.35
Fanta Orange		3.35
Fever Tree Refreshingly Light Lemonade		3.35
Sunpride Juices		3.35
Orange   Apple   Pineapple   Cranberry		

### Belvoir Fruit Farms Organic

Elderflower Presse	3.35
J20	3.35
Orange & Passion Fruit   Apple & Mango   Apple & Raspberry	

Fever Tree Premium Tonic Water	2.95
Aromatic Tonic Water   Light Tonic   Ginger Ale   Ginger Beer   Lemon Tonic	

### Liqueur





Disaronno Amaretto Italy 28%	4.35
Limoncello del Lago, Italy 28%	3.40
Antica Classic Sambuca, Italy 38%	3.40
Baileys Irish Cream, Ireland 17%	4.35





### Brandy




Courvoisier VS ***, France 40%	5.35
Hennessey VS ***, France 40%	5.35
Vecchia Romagna, Italy 38%	5.15
Remy Martin VSOP Mature	5.35
Cask Finish, France 40%	

### Whisky

Jack Daniel's Tennessee	4.35
Sour Mash old No.7, USA 40%	
Bell's, Scotland 40%	4.35
Jameson, Ireland 40%	5.50
Glenfiddich 12 YO Special Reserve	5.95
Scotland 40%	
Glenmorangie The Original	5.95
Scotland 40%	

 Dry, refreshing, delicate, light white  
 Zesty, herbaceous or aromatic white  
 Juicy, fruit-driven, ripe white  
 Elegant, intricate, mineral-laced white

 Juicy, medium-bodied, fruit-led red  
 Spicy, peppery, warming red  
 Oaked, intense, concentrated red  
 Sophisticated, polished, complex red

 Dry, elegant rosé  
 Rich, fruity rosé  
 Champagne and sparkling wine

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**Pane All'Aglio (v)** - Sharing for two  
Hand stretched garlic bread

**Rosemary, Garlic & Sea Salt** 8.95  
**Garlic & Cheese** 8.95  
**Houmous, red peppers, sundried tomatos, and rocket** 8.95  
**Goats cheese & balsamic onion** 8.95



**Zuppa del Giorno** 8.50  
Soup of the day - please ask for details Served with toasted bread  
**Tomato Bruschetta** 8.50  
Finely chooped vine tomato, red onion, coated in a balsamic glaze, basil olive oil, toasted bread  
**Caprino Fritto** 8.95  
Fried goats cheese in a finely milled breadcrumb, topped with balsamic onion, pickled courgette and pesto, with crackers

## NIBBLES & TO SHARE

Our cured meats are sourced from Italy and freshly sliced to order.

**Panne Al Fresco (v)** 5.95  
Bread from our own bakery and all made by hand  
**Olives** 5.95  
Marinated olives in olive oil & herbs

**Antipasti Salumeria** 18.95/33.95  
Share board for 2-4 people. Our selection of Italian cured meats and cheeses. Parma and mortadella ham, fennel salami, Milano salami with buffalo mozzarella, grilled artichokes and sundried tomatoes

**Crostini Misto** 18.95/33.95  
Share board for 2-4 people our selection of three different way of bruschetta served with our homemade bread with smoked salmon lime mascarpone courgette dill caper berries, chopped cherry tomatoes vine, black olives, garlic, shallots basil olive oil, spicy nduja sausage, brie cheese red peppers mint leaves

## STARTERS

**Calamari Fritti** 8.95  
Fried calamari served with fried parsley, garlic mayonnaise and lemon  
**Cozze alla Panna** 9.95  
Fresh British mussels with creamy white wine, shallots, parsley & toasted bread  
**Gameberoni** 9.95  
King prawns cooked in garlic and chilli butter served with samphire and ciabatta bread

**Truffle Arancini (v)** 9.45  
Risotto balls cooked in sauteed cup mushrooms and truffle served with baby spinach, rocket leaves and a creamy blue cheese sauce  
**Capesante con Zucca** 10.50  
Pan fried scallops with butternut squash puree, crispy pancetta and a lemon and pecorino sauce  
**Raviolo Granchio** 12.95  
A smaller size portion of our famous homemade ravioli filled with local white crab and butter lemon sauce

## SALADS

**Caesar salad** 15.95  
Chargrilled chicken fillets, crispy pancetta, baby gem, lettuce, parmesan shavings, anchovies, croutons & Caesar dressing



**Insalata Tricolore (v)** 13.50  
Buffalo mozzarella, beef tomatoes, fresh avocado with balsamic glaze, basil and olive oil  
**Insalata Prosciutto Cotto (v) (n)** 14.95  
Freshly sliced prosciutto with salad leaves, walnuts, cherry tomatoes, buffalo mozzarella and a honey vinegar dressing

**Duck Salad** 14.95  
Shredded crispy duck with red chicory, cooked beetroot, salad leaves, cherry tomatoes and a zesty summer dressing



## PIZZA

Our pizzas are made using traditional techniques by hand stretching the dough to create the perfect crust.

**Margherita (v)** 13.50  
Tomato, mozzarella, oregano and basil  
**Piccante** 16.95  
Tomato, mozzarella, chorizo, nduja and peppers  
**Diavola** 18.95  
Tomato, mozzarella, calabra picante, salami Milano, fennel salami and prosciutto

**Pistachio Mortadella (n)** 15.95  
Tomato, mozzarella, mushrooms, grilled artichokes, cured mortadella ham & roast pistachio  
**Vegetale (v)** 13.95  
Tomato, mozzarella, artichokes, peppers, mushroom & olives  
**Trentina** 16.50  
Tomato sauce, mozzarella, sausage, goats cheese, sundried tomato & pesto

**Di Pesce** 18.95  
Tomato sauce, mozzarella, smoked salmon, squid & baby prawns  
**Belluno Calzone (n)** 18.50  
Tomato, mozzarella, pepperoni, ham, fennel sausage, mushrooms and a touch of Belluno bolognaise  
**BBQ** 18.95  
BBQ sauce, mozzarella, bacon, chicken, red onion & pancetta



Our pasta is Italian sourced Barilla that it delicately blended with each of our fresh ingredients to create the perfect pasta dishes.

**Tagliatelle alla Bolognese** 14.95  
Slow cooked beef ragu, tomato and basil  
**Spaghetti alla Carbonara** 14.95  
Italian smoked bacon, with parmesan cream sauce & crispy pancetta  
**Paccheri al Salmone** 15.95  
Smoked salmon, asparagus, peas, spinach, leaves lemon & herb mascarpone  
**Linguine Pescatore** 18.95  
King prawns, mussels, white crab, cherry tomato, white wine & chilli and garlic butter

**Lasagne (n)** 15.95  
Oven baked pasta with meat ragu, béchamel sauce, tomato and parmesan cheese  
**Gnocchi alla Sorrentina** 15.95  
Oven baked Sausage, nduja, garlic, spinach, tomato sauce & creamy cheese  
**Paccheri con Calarmari** 17.95  
Squid, chilli, garlic, touch of cream, mascarpone, cherry tomato, olive oil & samphire  
**Linguine Rosa (v)** 14.95  
Chilli garlic butter with a light tomato cream, roast cherry tomato, pecorino cheese, olive oil and basil, Burrata

**Tagliatelle d'anatra alla Veneta** 18.95  
Belluno special slow cooked duck ragu with Tagliatelle pasta, pecorino cheese and topped with micro-herbs  
**Ravioli Granchio** 25.95  
Ravioli filled with fresh, locally sourced white crab in lemon butter sauce served with tomato concasse  
**Culurgiones Dumplings (v)** 18.95  
Ravioli style pasta dumplings filled with pecorino cheese, mushrooms, sage, butter sauce and tartufo

## RISOTTO

Our Risotto is made from 100% finest Arborio rice from Lombardia, Italy.

**Risotto alla Zucca (v) (n)** 14.95  
Risotto rice cooked in sage and butternut squash puree with burrata cheese and micro mix leaf and pumping seeds

**Risotto con Salmone** 16.95  
Smoked salmon, white wine, asparagus, peas, spinach, and parsley oil topped with mascarpone and fresh dill

**Risotto alla Pescatore** 18.95  
Prawns, white crab, mussels meat, lemon juice, garlic, mascarpone, samphire

## MEAT & FISH

Our meat and fish is freshly sourced and supplied from our local butchers and fishmongers.

**Pollo con Funghi** 22.95  
Pan fried cornfed chicken, crushed new potatoes, Italian mushroom sauce, king oyster mushroom and truffle oil  
**Branzino con Zucca** 22.95  
Oven baked sea bass fillet served with butternut squash batons, new potatoes, rocket leaves, capers, shallots, and lemon garlic oil

**Lemon Chicken Gnocchi** 21.95  
Pan-fried cornfed chicken served with gnocchi, lemon, baby spinach and micro-herbs  
**Involtni di Angello** 21.95  
Slow cooked rolled lamb, pickled courgettes, truffle mash puree and a pot of lamb gravy

### Fish of the Day

We work with our local fishmongers to bring you the very best fresh fish, straight from British waters. Each dish is served with a side of your choice & a specially made sauce.

**Please ask your server for details.**

## HOUSE FLAME GRILL

All our steaks are 30 day aged, sourced from local butchers and are served with watercress and a side of your choice.

**10oz Sirloin Steak** 22.95  
**10oz Ribeye Steak** 20.95

**Tuscan Experience** 64.95  
1kg of dry aged T-bone  
Served on a hot stone  
with two sides of your choice (to share)

**Pepper Sauce** 2.95  
**Dolcelate Cheese Sauce** 2.95  
**Mushroom sauce** 2.95

## SIDES (v)








**Hand Cut Chips** 5.95  
**Sautéed Potatoes in garlic and rosemary butter** 5.95  
**Courgette Fries with garlic mayo** 5.95  
**Rocket & Parmesan** 5.95

**Vine Tomato, Basil & Onion Salad** 5.95  
**House Mix Salad** 5.95  
**Truffle Mash** 5.95  
**Peas, Spinach, Samphire & Pancetta** 5.95

(n) denotes dishes which contain nuts or traces of nuts. (v) denotes dishes which are suitable for vegetarians. All meat weights denoted are pre-cooked. Due to the presence of nuts in our restaurant, there is a small possibility that traces of nuts may be found in any of our dishes. All prices are inclusive of VAT. For details of allergens please speak to a member of our team. There is a discretionary 10% service charge for parties of 8 or more people.

## DRINKS





### White Wine

	175ml	250ml	Bottle
 <b>Parini Trebbiano del Rubicone, Italy</b> Dry with a crisp palate showing hints of apple and almond.	5.95	7.50	21.95
 <b>Antonio Rubini Pinot Grigio delle Venezie, Italy</b> Shows apple and pear with hints of white peach and elderflower.	6.00	7.45	22.95
 <b>Solstice Sauvignon Blanc delle Venezie, Italy</b> Elegant and fragrant, restrained Sauvignon with easy fruit style of fresh lime and gooseberries.	6.00	7.45	22.95
 <b>Frascati Terre dei Grifi, Fontana Candida, Italy</b> Lean, mineral style with a citrus freshness, hints of crushed almonds on the finish.			30.95
 <b>Short Mile Bay Chardonnay, South Eastern Australia</b> Unoaked, a tropical fruit flavoured wine with notes of spring blossom and honey.			27.95
 <b>Waipara Hills Sauvignon Blanc, Marlborough, New Zealand</b> Generous and lifted, showing powerful aromas of nettle and snow pea: the palate bursts with fresh citrus, grapefruit and melon notes.			33.95
 <b>Gavi di Gavi, Enrico Serafino, Italy</b> Pale straw-yellow, the wine shows floral and citrus aromas, with a mineral, dry palate.			39.95

### Rosé Wine

 <b>Wicked Lady White Zinfandel, California, USA</b> Medium-sweet, with delicious raspberry and strawberry flavours.	5.95	7.95	21.95
 <b>Antonio Rubini Pinot Grigio Rosé, Pavia, Italy</b> Refreshing rosé with aromas of wild flowers, raspberry and strawberry.	6.00	7.95	21.95

### Red Wine

 <b>Solandia Nero d'Avola, Terre Siciliane, Italy</b> This wonderful indigenous grape produces Shiraz like flavours and spice with the extra bit of juicy fruit, liquorice and vanilla.	6.05	7.95	21.95
 <b>Montepulciano d'Abruzzo, Parini, Italy</b> Plum and cherry with notes of violet: dry, soft but well structured with a finish of dried fruits and toasted hazelnut.	6.00	7.45	22.95
 <b>Altoritas Merlot, Central Valley, Chile</b> Soft, light and fruity Merlot with plummy aromas and a hint of spice.	5.95	7.45	21.95
 <b>Solstice Shiraz, Italy</b> A softer style of this spicy, full flavoured grape, that thrives in the Sicilian sun - ripe, light and lively.	6.00	7.45	21.95
 <b>Primitivo Puglia Mandorla</b> Rich, fruity red wine from Puglia, Italy with powerful aromas			31.95
 <b>Passori Rosso, Veneto, Italy</b> Rich, smooth red wine, showing plum and dried fruit followed by notes of spice and vanilla.			36.95
 <b>Barolo, Enrico Serafino, Italy</b> Big, well-structured red, intensely elegant nose, with red fruit and spicy notes of liquorice and vanilla.			65.95

### Champagne & Sparkling Wine

	200ml	Bottle
 <b>Galanti Prosecco Extra Dry, Italy</b> Fine, persistent, soft fizz surrounds a fruit spectrum of apple, pear and a hint of peach.	10.95	30.95
 <b>Chandon Garden Spirtz</b> An exceptional sparkling wine with a unique twist. No artificial flavours or colours, just zesty aromatic orange bitters, orange peel extracts, herbs and spices. Naturally delicious.		43.95
 <b>Louis Dornier et Fils Brut, France</b> A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate.		53.95
 <b>Veuve Clicquot Yellow Label Brut, France</b> Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours.		87.95

### Beers

	Half Pint	Pint
<b>DRAUGHT BEER/CIDER</b>		
<b>Birra Poretti, Italy 4.8%</b>	3.15	5.35
<b>Yellow Hammer Ale, England 4.2%</b>	2.70	4.90
<b>Menabrea, Italy 4.8%</b>	3.20	5.90
<b>Guinness, Ireland 4.2%</b>	3.40	5.90
<b>Orchard Pig Reveller</b> England 4.5%		5.35
<b>BOTTLED BEER</b>		
<b>Peroni Nastro Azzurro, Italy 5.1%</b>		4.35
<b>Birra Moretti, Italy 4.6%</b>		4.35
<b>Sol, Mexico 4.5%</b>		4.15
<b>Becks Blue, Germany 0%</b>		3.65
<b>Bottle Ale (please ask)</b>		4.75

### Soft Drinks

	Small	Large
<b>San Pellegrino Water Still</b>	3.30	5.95
<b>Sparkling</b>	3.30	5.95
<b>Coca Cola Icon Glass</b>		3.35
<b>Diet Coke Icon Glass</b>		3.35
<b>Fanta Orange</b>		3.35
<b>Fever Tree Refreshingly Light Lemonade</b>		3.35
<b>Sunpride Juices</b> Orange   Apple   Pineapple   Cranberry		3.35
<b>Belvoir Fruit Farms Organic Elderflower Presse</b>		3.35
<b>J20</b> Orange & Passion Fruit   Apple & Mango   Apple & Raspberry		3.35
<b>Fever Tree Premium Tonic Water</b> Aromatic Tonic Water   Light Tonic   Ginger Ale   Ginger Beer   Lemon Tonic		2.95

### Liqueur





<b>Disaronno Amaretto Italy 28%</b>	4.35
<b>Limoncello del Lago, Italy 28%</b>	3.40
<b>Antica Classic Sambuca, Italy 38%</b>	3.40
<b>Baileys Irish Cream, Ireland 17%</b>	4.35





### Brandy




<b>Courvoisier VS ***, France 40%</b>	5.35
<b>Hennessey VS ***, France 40%</b>	5.35
<b>Vecchia Romagna, Italy 38%</b>	5.15
<b>Remy Martin VSOP Mature Cask Finish, France 40%</b>	5.35

### Whisky

<b>Jack Daniel's Tennessee</b>	4.35
<b>Sour Mash old No.7, USA 40%</b>	
<b>Bell's, Scotland 40%</b>	4.35
<b>Jameson, Ireland 40%</b>	5.50
<b>Glenfiddich 12 YO Special Reserve</b> Scotland 40%	5.95

 Dry, refreshing, delicate, light white  
 Zesty, herbaceous or aromatic white  
 Juicy, fruit-driven, ripe white  
 Elegant, intricate, mineral-laced white

 Juicy, medium-bodied, fruit-led red  
 Spicy, peppery, warming red  
 Oaked, intense, concentrated red  
 Sophisticated, polished, complex red

 Dry, elegant rosé  
 Rich, fruity rosé  
 Champagne and sparkling wine