

## WINES BY THE GLASS

### SPARKLING & CHAMPAGNE

125ml

N.V. Salter Prosecco, Ruggeri <i>Veneto, Italy</i>	12
N.V. Hattingley Valley Classic Reserve <i>Hampshire, UK</i>	17
N.V. Della Vite Rosé Millesimato DOCG Prosecco <i>Veneto, Italy</i>	17
N.V. Veuve Clicquot Yellow Label <i>Champagne, France</i>	24
N.V. Dom Pérignon Brut <i>Champagne, France</i>	66

### WHITE

125ml

175ml

2021 Monopolio Gambellara Classico DOC <i>Veneto, Italy</i>	9	11
2021 Grecanico Alastro Menfi DOC, Planeta <i>Sicily, Italy</i>	10	12
2020 Passerina IGT, Fazi Battaglia <i>Marche, Italy</i>	10	13
2021 Gavi di Gavi DOCG, Fontanafredda <i>Piedmont, Italy</i>	12	16
2021 Chardonnay, Planeta <i>Sicily, Italy</i>	16	21

### ROSÉ

125ml

175ml

2022 Rosé Sicilia DOC, Planeta <i>Sicily, Italy</i>	9	12
2022 Tormaresca Calafuria <i>Puglia, Italy</i>	12	15

### RED

125ml

175ml

2020 Carignano del Sulcis, Grotta Rossa, Santadi <i>Sardinia, Italy</i>	9	12
2021 Schiava DOC, St. Magdalener, Colterenzio <i>Alto Adige, Italy</i>	11	14
2019 Corvina Blend Edition Secco, Bertani <i>Veneto, Italy</i>	13	17
2019 Primitivo di Maduria, Papale Oro, Varvaglione <i>Puglia, Italy</i>	14	19
2019 Vino Nobile di Montepulciano, Poliziano <i>Tuscany, Italy</i>	16	21
2019 Chianti Classico Riserva, Casa Brancaia <i>Tuscany, Italy</i>	18	24

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 of Italian indulgence with our 'A journey through Italy' cocktail menu. We'll take you on a tantalising trip through the diverse flavours of Italy, from the tangy Amalfi lemons to the decadent chocolate of Turin. So, raise a glass and say 'salute'!

### Campania 18

Malfy gin, Quaglia Orange brandy, Amalfi lemon, aromatic tonic

*Trades between the Republic of Amalfi and the Middle East led to the adoption of the word 'lemon' from the Arabic term 'limucello'.*

### Calabria 18

Grey Goose, Acqua di Cedro, Seedlip Spice 94, rhubarb, clementine

*Clementines hold a significant cultural value in Calabria, where they are celebrated through an annual festival that showcases the fruit importance.*

### Sicily 18

Woodford bourbon, Averna, Sherry Nectar, fig, tonka bitters

*Figs are an integral part of Sicilian cuisine, and the island is famous for its luscious figs. In 1920's many Sicilian immigrants brought cuttings of a fig tree with them to America.*

### Tuscany 18

Olmecca tequila, Guanábana, papaya, lime, lavender, albumin

*In the Pisan hills, guests can immerse themselves in the world of fragrant aromas of lavender by experiencing the enchanting 'La Valle Dei Profumi' project.*

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

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<b>Lazio</b>	18
Kraken rum, Cynar, timur berry cordial, Quaglia cherry liqueur	
<i>One of the most celebrated recipes in Lazio region is carciofi alla romana. Italians even have produced a bitter liqueur made from artichoke leaves, known as Cynar.</i>	
<b>Emilia Romagna</b>	18
Campari, Cocchi Dopo Teatro, grapefruit bitters, peach soda	
<i>The Pellegrini peach is a cherished part of Emilia Romagna's culinary heritage and is celebrated at local food festivals and markets throughout the region.</i>	
<b>Liguria</b>	18
Seven Hills gin, Rinomato, passion berry, basil, hibiscus, carbonation	
<i>As one of culinary icons in Italy, the Genovese basil has also its own Sagra del Pesto festival, a yearly affair held in Pra' featuring a religious procession and sauce-making contest.</i>	
<b>Piedmont</b>	18
Belvedere, Frangelico, Mozart chocolate, Guinness, Amaretto foam	
<i>Gianduia, the beloved chocolate and hazelnut paste, is named after Gianduia - a character in Italy's Commedia dell'Arte who symbolises Piedmont.</i>	

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## THEO'S SPECIAL COCKTAILS

<b>Martini d'Amalfi</b>	18
Rosemary-infused vodka, Limoncello, Amalfi lemon, thyme, prosecco	
<b>Sanremo</b>	18
Ondina gin, St Germain, Amalfi lemon, grapefruit shrub, thyme	
<b>Romantica</b>	18
Grey Goose, Mandarine Napoleon, Amalfi lemon, lychee, vanilla, hibiscus	

## 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

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.

**Signature Negroni 23**

# CREATE YOUR OWN NEGRONI

Create Your Own Negroni 18  
Your choice of gin, bitters and vermouth

## GIN

VII Hills *Celery*

Monsieur *Juniper*

Gin Pilz *Intense*

Gin a la Madame *Exotic*

Panarea Island *Citrusy*

Crocodile *Smooth and refreshing*

Raicilla *Smoky*

## BITTERS

Campari

*Sharp and distinctive*

Rinomato

*Sweet and zesty*

Argalá

*Racy and intriguing*

Del Professore

*Complex and citrusy*

Cynar

*Herbaceous and aromatic*

Fernet Gagliardo

*Refreshing and balsamic*

Aperitivo del Professore

*Floral and exotic*

China Antico

*Herbal and spicy*

## VERMOUTH & CO.

White

Americano Cocchi

Rinomato Bianco

Red

Punt E Mes Carpano

Storico Vermouth di Torino Cocchi

Berto Ross & Travaj

Vermouth del Professore Rosso

Mancino Vermouth Amaranto

Antica Formula Carpano

Special

Vermouth Marolo Chinato

Barolo Chinato Cocchi

Barbaresco Chinato Mauro Vergano

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## MOCKTAILS

An alcohol-free taste of refreshing botanicals and homemade syrups

<b>Cinque Terre</b> 86 kcal	12
Pentire Adrift, Amalfi lemon, elderflower, thyme, grapefruit	
<b>Negroni 00</b> 108 kcal	12
Lyre's Dry London Spirit, Lyre's Spritz, home-made vermouth 00	
<b>Angelo</b> 157 kcal	12
Mango, Amalfi lemon, lychee, hibiscus, vanilla	
<b>Amarelli</b> 98 kcal	12
Seedlip Spice 94, rhubarb cordial, Amalfi lemon, clementine, mint	
<b>Italian Spritz</b> 87 kcal	12
Lyre's Italian Spritz, home-made hibiscus, rosehip, orange soda	

## NON-ALCOHOLIC PERFECT SERVES

<b>Lyre's Spritz and Aromatic tonic</b> 63 kcal	10
<b>Pentire Adrift and Fever-Tree Elderflower tonic</b> 69 kcal	10
<b>Pentire Seaward and Peach &amp; Jasmine soda</b> 71 kcal	10
<b>Seedlip Spice 94 and Double Dutch tonic</b> 90 kcal	10
<b>Seedlip Grove 42 and Fever-Tree Mediterranean tonic</b> 70 kcal	10

## SOFT DRINKS

<b>Fever-Tree tonics and sodas</b> 200ml	6
Refreshingly light 30 kcal   Aromatic 74 kcal   Elderflower 68 kcal Mediterranean 72 kcal   Soda water 0 kcal   Ginger beer 74 kcal   Ginger ale 36 kcal	
<b>Coca-Cola</b> 84 kcal   <b>Diet Coke</b> 1 kcal 200ml	6

Adults need around 2,000 kcal a day.

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## BIRRE

Peroni Nastro Azzurro	9
Peroni Libera 73 kcal (alcohol-free)	8
Meantime Pale Ale	9
Meantime Anytime IPA	9
Menabrea	9

## SPIRITS

<b>GIN</b>	50ml
Ginpilz, Pilzer <i>Italy</i>	12
Ondina Gin <i>Italy</i>	14
VII Hills, Italian Dry <i>Italy</i>	13
Gin del Professore, Monsieur <i>Italy</i>	15
Gin 'A la Madame', Jerry Thomas Project <i>Italy</i>	13
Panarea Island <i>Italy</i>	14
Crocodile Gin, Jerry Thomas Project <i>Italy</i>	15
Bombay Sapphire, London Dry <i>England</i>	13
Oxley, Cold Distilled London Dry <i>England</i>	18
The Botanist <i>Scotland</i>	14

<b>VODKA</b>	50ml
Konik's Tail Poland	15
Belvedere Poland	13
Grey Goose France	14
Stolichnaya Élite Russia	18
Beluga Gold Line Russia	25

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## SPIRITS

### WHISKEY

50ml

Jameson <i>Ireland</i>	11
Connemara Peated Single Malt <i>Ireland</i>	14
Woodford Reserve rye <i>United States</i>	15
Woodford Reserve bourbon <i>United States</i>	14
Jack Daniel's Single Barrel <i>United States</i>	15
Blanton's Gold Kentucky Straight bourbon <i>United States</i>	24

### WHISKY

50ml

Oban 14 y.o. <i>Highland</i>	23
Aberfeldy 21 y.o. <i>Highland</i>	40
Dalmore King Alexander <i>Highland</i>	50
Aberlour 18 y.o. <i>Speyside</i>	42
Lagavulin 16 y.o. <i>Islay</i>	18
Ardbeg Uigeadail <i>Islay</i>	23
Bowmore 18 y.o. <i>Islay</i>	25
Johnnie Walker Black Label <i>Scotland</i>	14
Chivas Regal 18 y.o. <i>Scotland</i>	18
Johnnie Walker Blue Label <i>Scotland</i>	47
Nikka From The Barrel <i>Japan</i>	15
Yamazaki 12 y.o. <i>Japan</i>	38

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## SPIRITS

### RUM & CACHAÇA

50ml

Bacardi Carta Blanca Cuba	10
Sagatiba Cachaca Pura Brazil	10
Kraken Black Spiced Rum Trinidad & Tobago	11
Bacardi 8 y.o. Reserva Cuba	13
Dictador 20 y.o. Colombia	22

### AGAVE

50ml

Patrón Silver Mexico	14
Alipus San Juan Mexico	16
Raicilla Sierra Mexico	17
Raicilla Costa Mexico	18
Patrón Gran Patrón Burdeos Mexico	79
Herradura Coleccion de la Casa Mexico	19

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## DIGESTIVI

### AMARI

50ml

Cynar	7
Fernet Branca	11
Fernet Branca Menta	11
Averna	11
Amaro Montenegro	11
Amaro del Capo	11
Fernet Radicale Gagliardo	12
China Antico Elixir, Antico Opificio Clementi	15
Amaro Tosolini, Rimedio Simpatico	12

### LIQUORI

50ml

Amaretto Saliza	11
Tosolini Expré espresso	11
Frangelico	9
Bergamot, Antica Distilleria Quaglia	10
Strega	10
Triple Sec Radicale Gagliardo	14
Limoncello Luxardo	11
Sambuca Fina, Colazingari	11
Assenzio del Professore, Antica Distilleria Quaglia	13
Rhubarb, Antica Distilleria Quaglia	12
Chinoto, Antica Distilleria Quaglia	11
Acqua di Cedro, Nardini	14
Orange brandy, Antica Distilleria Quaglia	15

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## DIGESTIVI

### GRAPPE

50ml

Grappa Tradizione, Nonino <i>Friuli</i>	10
Grappa Moscato, Nonino <i>Friuli</i>	13
Grappa Riserva Cuvée, Nonino <i>Friuli</i>	15
Grappa di Chardonnay, Nonino <i>Friuli</i>	13
Grappa di Traminer, Pojer e Sandri <i>Trentino</i>	16
Grappa di Amarone, Allegrini <i>Veneto</i>	17
Grappa San Leonardo, Stravecchia <i>Trentino</i>	40

### BRANDY & COGNAC

50ml

Château du Breuil Fine Calvados	15
Vecchia Romagna Riserva 10 y.o. <i>brandy</i>	11
Joseph Barry XO <i>brandy</i>	10
Baron de Sigognac 10 y.o. <i>Armagnac</i>	14
Rémy Martin VSOP <i>Cognac</i>	12
Hennessy XO <i>Cognac</i>	38
Rémy Martin XO <i>Cognac</i>	29
Martell XO <i>Cognac</i>	32
Hennessy Paradis <i>Cognac</i>	157
Rémy Martin, Louis XIII <i>Cognac</i>	498

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## 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
Maley, Cristalier	7
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
Mancino Vermouth Rosso Amaranto	11
Antica Formula, Carpano	13
Barolo Chinato, Cocchi	18
Vermouth Chinato, Marolo	17
Barbaresco Chinato, Mauro Vergano	21

BITTER LIQUEURS	50ml
Aperol	8
Campari	9
Argalá	11
Rinomato	9
Aperitivo del Professore, Jerry Thomas Project	13
Bitter del Professore, Jerry Thomas Project	15

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