

WINES BY THE GLASS

SPARKLING & CHAMPAGNE

125ml

N.V. Della Vite Prosecco Superiore DOCG <i>Veneto, Italy</i>	15
N.V. Hattingley Valley Classic Reserve <i>Hampshire, UK</i>	17
N.V. Della Vite Rosé Millesimato DOCG Prosecco <i>Veneto, Italy</i>	16
N.V. Veuve Clicquot Yellow Label <i>Champagne, France</i>	24
N.V. Dom Pérignon Brut <i>Champagne, France</i>	84

WHITE

125ml

175ml

2022 Orvieto Classico 'Campo Grande' <i>Umbria, Italy</i>	10	12
2021 Pinot Grigio Collio DOC, Fantinel <i>Friuli, Italy</i>	10	13
2022 Pinot Bianco DOC 'Saint Valier' <i>Lombardia, Italy</i>	11	14
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 Torre Mora 'Scalunera' Etna Rosato <i>Sicily, Italy</i>	11	14
2022 Tormaresca Calafuria <i>Puglia, Italy</i>	12	15

RED

125ml

175ml

2021 Schiava DOC, St. Magdalener, Colterenzio <i>Alto Adige, Italy</i>	11	14
2018 Toscana Rosso 'Casamatta' Bibi Graetz <i>Tuscany, Italy</i>	12	15
2021 Barbera d'Alba, G.D. Vajra <i>Piedmont, Italy</i>	14	19
2020 Vino Nobile di Montepulciano, Poliziano <i>Tuscany, Italy</i>	15	20
2019 Primitivo di Manduria DOP 'Papale Linea Oro' <i>Puglia, Italy</i>	16	21

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 Malfy gin, Quaglia Orange brandy, Amalfi lemon, aromatic tonic <i>Trades between the Republic of Amalfi and the Middle East led to the adoption of the word 'lemon' from the Arabic term 'limuczello'.</i>	18
Calabria Grey Goose, Acqua di Cedro, Seedlip Spice 94, rhubarb, clementine <i>Clementines hold a significant cultural value in Calabria, where they are celebrated through an annual festival that showcases the fruit importance.</i>	18
Sicily Woodford bourbon, Averna, Sherry Nectar, fig, tonka bitters <i>Figs are an integral part of Sicilian cuisine, and the island is famous for its luscious figs. In 1920s many Sicilian immigrants brought cuttings of a fig tree with them to America.</i>	18
Tuscany Olmecca tequila, Guanábana, papaya, lime, lavender, albumin <i>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.</i>	18

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

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Lazio	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>	
Emilia Romagna	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>	
Liguria	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>	
Piedmont	18
Belvedere, Frangelico, Mozart chocolate, Guinness, Amaretto foam	
<i>Gianduja, the beloved chocolate and hazelnut paste, is named after Gianduja - a character in Italy's Commedia dell'Arte who symbolises Piedmont.</i>	

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THEO'S SPECIAL COCKTAILS

Martini d'Amalfi	18
Rosemary-infused vodka, Limoncello, Amalfi lemon, thyme, prosecco	
Sanremo	18
Ondina gin, St Germain, Amalfi lemon, grapefruit shrub, thyme	
Romantica	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 19
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

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

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

NON-ALCOHOLIC PERFECT SERVES

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

SOFT DRINKS

Fever-Tree tonics and sodas 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	
Coca-Cola 84 kcal Diet Coke 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 (<i>alcohol-free</i>)	8
Meantime Pale Ale	9
Meantime Anytime IPA	9
Menabrea	9

SPIRITS

GIN	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
VODKA	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>	13
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	9
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	17

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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>	14
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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