

WINES BY THE GLASS

SPARKLING & CHAMPAGNE

125ml

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|---|----|
| N.V. Della Vite Prosecco Superiore DOCG <i>Veneto, Italy</i> | 14 |
| N.V. Hattingley Valley Classic Reserve <i>Hampshire, UK</i> | 17 |
| Della Vite Rosé Millesimato 2021 DOCG Prosecco <i>Veneto, Italy</i> | 15 |
| N.V. Veuve Clicquot Yellow Label <i>Champagne, France</i> | 25 |
| Dom Pérignon Brut 2013 <i>Champagne, France</i> | 84 |

WHITE

125ml

175ml

| | | |
|---|----|----|
| 2022 Verdicchio 'Terre di Valbona' Belisario <i>Marche, Italy</i> | 9 | 12 |
| 2022 Pinot Grigio Collio DOC, Fantinel <i>Friuli, Italy</i> | 10 | 13 |
| 2021 Pinot Bianco DOC 'Saint Valier' <i>Lombardia, Italy</i> | 11 | 14 |
| 2023 Gavi di Gavi DOCG, Fontanafredda <i>Piemonte, Italy</i> | 12 | 16 |
| 2022 Chardonnay, Planeta <i>Sicilia, Italy</i> | 16 | 21 |

ROSÉ

125ml

175ml

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|---|----|----|
| 2021 Torre Mora 'Scalunera' Etna Rosato <i>Sicilia, Italy</i> | 11 | 14 |
| 2022 Tormaresca Calafuria <i>Puglia, Italy</i> | 12 | 15 |

RED

125ml

175ml

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| 2021 Pinot Nero, Alois Lagader <i>Alto Adige, Italy</i> | 11 | 13 |
| 2022 Chianti Classico 'San Jacopo' Vicchiomaggio <i>Toscana, Italy</i> | 12 | 15 |
| 2023 Barbera d'Alba, G.D. Vajra <i>Piemonte, Italy</i> | 14 | 18 |
| 2020 Vino Nobile di Montepulciano, Poliziano <i>Toscana, Italy</i> | 16 | 21 |
| 2020 Primitivo di Manduria DOP 'Papale Linea Oro' <i>Puglia, Italy</i> | 17 | 22 |

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

"A love letter to Italy",

Italy, our love letter to you in the form of this cocktail menu endeavours to capture the essence of your culture, history, and culinary delights. We hope each sip will transport our guests to your beautiful land, evoking memories of cobblestone streets, breathtaking landscapes, and the warm embrace of your people.

*From Sicily's shores to the Dolomites' peaks,
Italy, your splendour, forever speaks.
In every corner, a love story unfolds,
Written in the language, that only Italy holds.*

Milano

19

Dewar's whisky, Punt e Mes vermouth, Timur Berry, Liquore di Ciliegia

*The Duomo stands tall, a symbol of might,
Its marble facade is a breathtaking sight.
Gothic spires piercing the sky above,
A testament to Milano's undying love.*

Torino

19

Altos tequila, Vermouth di Torino, Glenmorangie, agave, applewood

*Nestled amidst the majestic Alps,
Torino's beauty effortlessly scalps.
A city adorned with grandeur and pride,
Where culture and innovation collide.*

Genova

19

Ondina gin, St-Germain, citrus, thyme, blackberry foam

*Oh, Genova, with your majestic port,
A gateway to adventures, both old and sought.
Ships and sails dance upon the waves,
As the city's spirit, forever engraves.*

| | |
|---|----|
| Bologna | 19 |
| Vecchia Romagna brandy, Yuzushu Sake, Aperitif Blanc, mango, albumin | |
| <i>Your streets, like veins, pulse with history's beat, Each corner unveils tales of love's sweet retreat. With arches and towers, your beauty astounds, A symphony of colours, where love abounds.</i> | |
| Sorrento | 19 |
| Malfy pink gin, Mandarine Napoleon, Amalfi lemon, blood orange | |
| <i>Oh, Sorrento, with your azure skies, Where the soul finds solace and highs. The melody of waves lulls the heart, A soothing rhythm, a work of art.</i> | |
| Capri | 19 |
| Malfy gin, Italicus Bergamotto, strawberry, peach, carbonation | |
| <i>The scent of lemon lingers in the air, As bougainvillea blooms, vibrant and fair. The cobalt waters beckon, a siren's call, To dive into their depths, surrendering to the thrall.</i> | |
| Reggio Calabria | 19 |
| Patrón tequila, Rosolio, Parfait Amour, lime, lavender bitters | |
| <i>Oh Reggio Calabria, land of the sun, Where azure waters gently run, Your shores are adorned with golden sand, Inviting all to walk hand in hand.</i> | |
| Nissa | 19 |
| Woodford bourbon, Aversa, Sherry nectar, fig, Tonka bitters | |
| <i>Your streets, like veins, pulse with history's beat, Each corner unveils tales of love's sweet retreat. With arches and towers, your beauty astounds, A symphony of colours, where love abounds.</i> | |

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

THEO'S SPECIAL COCKTAILS

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

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

VERMOUTH & CO.

White

Americano Cocchi

Rinomato Bianco

Red

Punt E Mes Carpano

Storico Vermouth di Torino Cocchi

Berto Ross & Travaj

Vermouth del Professore Rosso

Antica Formula Carpano

Special

Mancino Vermouth Chinato

MOCKTAILS

An alcohol-free taste of refreshing botanicals and homemade syrups

| | |
|--|----|
| Negroni 00 108 kcal | 12 |
| Lyre's Dry London Spirit, Lyre's Spritz, home-made vermouth 00 | |
| Panoma 98 kcal | 12 |
| Pentire Seaward, lime, agave nectar, rhubarb, carbonation | |
| Riviera Spritz 87 kcal | 12 |
| Italian Spritz, Amalfi lemon, blood orange, aromatic tonic | |
| Angelo 159 kcal | 12 |
| Cranberry, lychee, Amalfi lemon, hibiscus | |
| Cinque Terre 86 kcal | 12 |
| Pentire Adrift, Amalfi lemon, elderflower, thyme, grapefruit | |

NON-ALCOHOLIC PERFECT SERVES

| | |
|--|----|
| Lyre's Spritz and Aromatic tonic 63 kcal | 12 |
| Pentire Adrift and Fever-Tree Elderflower tonic 69 kcal | 12 |
| Pentire Seaward and Peach & Jasmine soda 71 kcal | 12 |
| Seedlip Spice 94 and Double Dutch tonic 90 kcal | 12 |
| Seedlip Grove 42 and Fever-Tree Mediterranean tonic 70 kcal | 12 |

Adults need around 2,000 kcal a day.

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.

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 |

BIRRE

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

SPIRITS

| | |
|--|------|
| GIN | 50ml |
| Ginpilz, Pilsner <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 |
| 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 |

Adults need around 2,000 kcal a day. Spirits can be served as 25ml measures on request.
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SPIRITS

VODKA

50ml

| | |
|---------------------------------|----|
| Konik's Tail <i>Poland</i> | 15 |
| Belvedere <i>Poland</i> | 13 |
| Grey Goose <i>France</i> | 14 |
| Stolichnaya Élite <i>Russia</i> | 18 |
| Beluga Gold Line <i>Russia</i> | 25 |

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 |

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SPIRITS

| | |
|--|----|
| 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 |

RUM & CACHAÇA 50ml

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

AGAVE 50ml

| | |
|--|----|
| Patrón Silver <i>Mexico</i> | 14 |
| Mezcal Unión <i>Mexico</i> | 16 |
| Raicilla Sierra <i>Mexico</i> | 17 |
| Raicilla Costa <i>Mexico</i> | 18 |
| Patrón Gran Patrón Burdeos <i>Mexico</i> | 79 |

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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 |
| Amaro Tosolini, Rimedio Simpatico | 12 |
| LIQUORI | 50ml |
| Amaretto Saliza | 11 |
| Tosolini Expre 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, Bepi Tosolini <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 <i>Brandy</i> | 15 |
| Vecchia Romagna Riserva 10 y.o. <i>Brandy</i> | 11 |
| 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 |

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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 |
|---|------|
| 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 |
| Antica Formula, Carpano | 13 |
| Vermouth Chinato, Marolo | 17 |

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

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