

WINES BY THE GLASS

SPARKLING & CHAMPAGNE

125ml Bottle

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|---|----|-----|
| N.V. Della Vite Prosecco Superiore DOCG <i>Veneto, Italy</i> | 14 | 68 |
| N.V. Hattingley Valley Classic Reserve <i>Hampshire, UK</i> | 17 | 97 |
| Della Vite Rosé Millesimato 2021 DOCG Prosecco <i>Veneto, Italy</i> | 15 | 71 |
| N.V. Veuve Clicquot Yellow Label <i>Champagne, France</i> | 25 | 142 |
| Dom Pérignon Brut 2013 <i>Champagne, France</i> | 84 | 480 |

WHITE

175ml Bottle

| | | |
|---|----|----|
| 2022 Verdicchio 'Terre di Valbona' Belisario <i>Marche, Italy</i> | 12 | 41 |
| 2022 Pinot Grigio Collio DOC, Fantinel <i>Friuli, Italy</i> | 13 | 49 |
| 2021 Pinot Bianco DOC 'Saint Valier' <i>Lombardia, Italy</i> | 14 | 52 |
| 2023 Gavi di Gavi DOCG, Fontanafredda <i>Piemonte, Italy</i> | 16 | 59 |
| 2022 Chardonnay, Planeta <i>Sicilia, Italy</i> | 21 | 94 |

ROSÉ

175ml Bottle

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| 2021 Torre Mora 'Scalunera' Etna Rosato <i>Sicilia, Italy</i> | 14 | 49 |
| 2022 Tormaresca Calafuria <i>Puglia, Italy</i> | 15 | 58 |

RED

175ml Bottle

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| 2021 Pinot Nero, Alois Lagader <i>Alto Adige, Italy</i> | 13 | 49 |
| 2021 Chianti Classico 'San Jacopo' Vicchiomaggio <i>Toscana, Italy</i> | 15 | 52 |
| 2023 Barbera d'Alba, G.D. Vajra <i>Piemonte, Italy</i> | 18 | 68 |
| 2021 Vino Nobile di Montepulciano, Poliziano <i>Toscana, Italy</i> | 21 | 79 |
| 2020 Primitivo di Manduria DOP 'Papale Linea Oro' <i>Puglia, Italy</i> | 22 | 86 |

Measurements of 125ml and 250ml are also available upon request. 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

In ancient Rome, where ambitions soared,
 Gods and goddesses, legends of yore.
 Jupiter's thunder, Ceres' gentle grace,
 Wove through the lives of the human race.

Anima 19

Beluga vodka, Acqua di Cedro, strawberry, jasmine, lemon

In Roman mythology, Anima directly corresponds to the Greek goddess of the soul, Psyche. She is often depicted with butterfly wings.

Apollo 19

Vecchia Romagna, Calvados, Averna, fig

Apollo, a god who inspired music and poetry, is described as "shining" and "the sun", often depicted with rays of light emanating from his body.

Ceres 18

Tanqueray, Cinzano 1757, forest berries, citrus

The Roman goddess of fertility and agriculture, Ceres was the patron of farmers and often carried a torch as a symbol of her authority.

Cupid 20

Dalmore 12, Marsala Superiore, royal honey, peach

Cupid, the mischievous Roman god of love, is frequently depicted with a bow and arrows, ready to spark romance.

Juno 18

Altos tequila, Aperol, passion fruit, champagne foam

Juno, the goddess of marriage, was the deity of women. Her sacred animal was the peacock.

Jupiter 21

Beluga vodka, Hoja Santa, Amalfi lemon, prickly pear, champagne

The god of the sky, Jupiter, commanded lightning and storms. Like Zeus, he wielded lightning bolts as weapons.

Minerva 20

Chinato, Ciliegia, timur berry, spiced rum

Minerva, the goddess of war, fought on behalf of just causes and was often depicted carrying a spear.

Neptune 19

Visciolata del Cardinale, Sloe gin, blackberries, lemon

Neptune, the Roman god of freshwater and the sea, also held dominion over earthquakes and hurricanes.

Venus 19

Hendrick's gin, Chambord, Moscato, rose, rhubarb

Venus, revered as the goddess of love, was often associated with roses. These flowers were often dedicated to her in recognition of their beauty and symbolism.

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

THEO'S SPECIAL COCKTAILS

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

Beluga vodka, 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 Lyre's Dry London Spirit, Lyre's Spritz, home-made vermouth 00 | 12 |
| Desiderio 110 kcal Cloudy apple, rhubarb, red berry, jasmine soda | 10 |
| Riviera Spritz 87 kcal Italian Spritz, Amalfi lemon, blood orange, aromatic tonic | 10 |
| Angelo 159 kcal Cranberry, lychee, Amalfi lemon, hibiscus | 12 |
| Cinque Terre 86 kcal Pentire Adrift, Amalfi lemon, elderflower, thyme, grapefruit | 11 |
| Pentire Adrift and Fever-Tree Elderflower tonic 69 kcal | 12 |
| Tropea 102 kcal Clear T, Italian Spritz, hibiscus, mango, citrus | 12 |

SOFT DRINKS

| | |
|---|---|
| Fever-Tree tonics and sodas 200ml 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 | 6 |
| 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, Pilzer Italy | 12 |
| Ondina Gin Italy | 14 |
| VII Hills, Italian Dry Italy | 13 |
| Gin del Professore, Monsieur Italy | 15 |
| Gin 'A la Madame', Jerry Thomas Project Italy | 13 |
| Crocodile Gin, Jerry Thomas Project Italy | 15 |
| Bombay Sapphire, London Dry England | 13 |
| Oxley, Cold Distilled London Dry England | 18 |
| The Botanist Scotland | 14 |

Adults need around 2,000 kcal a day.
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SPIRITS

VODKA

| | |
|------------------------------------|------|
| | 50ml |
| Konik's Tail <i>Poland</i> | 15 |
| Stolichnaya Élite <i>Russia</i> | 18 |
| Belvedere <i>Poland</i> | 13 |
| Grey Goose <i>France</i> | 14 |
| Beluga Allure <i>Montenegro</i> | 26 |
| Beluga Noble <i>Montenegro</i> | 17 |
| Beluga Gold Line <i>Montenegro</i> | 34 |

RUM & CACHAÇA

| | |
|--|------|
| | 50ml |
| Bacardi Carta Blanca <i>Cuba</i> | 12 |
| Yaguara Organic Cachaça Branca <i>Brazil</i> | 14 |
| Kraken Black Spiced Rum <i>Trinidad & Tobago</i> | 13 |
| Dictador 20 y.o. <i>Colombia</i> | 22 |
| Bacardi 8 y.o. Reserva <i>Cuba</i> | 13 |

WHISKEY

| | |
|---|------|
| | 50ml |
| Jameson <i>Ireland</i> | 13 |
| Connemara Peated Single Malt <i>Ireland</i> | 16 |
| Woodford Reserve rye <i>United States</i> | 18 |
| 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> | 30 |

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SPIRITS

WHISKY

| | |
|--|------|
| | 50ml |
| Oban 14 y.o. <i>Highland</i> | 28 |
| Aberfeldy 21 y.o. <i>Highland</i> | 40 |
| Dalmore King Alexander <i>Highland</i> | 69 |
| Dalmore 12 y.o. <i>Highland</i> | 23 |
| Dalmore 15 y.o. <i>Highland</i> | 29 |
| Aberlour 18 y.o. <i>Speyside</i> | 46 |
| Lagavulin 16 y.o. <i>Islay</i> | 25 |
| Ardbeg Uigeadail <i>Islay</i> | 23 |
| Bowmore 18 y.o. <i>Islay</i> | 34 |
| Johnnie Walker Black Label <i>Scotland</i> | 14 |
| Chivas Regal 18 y.o. <i>Scotland</i> | 21 |
| Johnnie Walker Blue Label <i>Scotland</i> | 40 |
| Nikka From The Barrel <i>Japan</i> | 16 |
| Yamazaki 12 y.o. <i>Japan</i> | 38 |

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 |

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SPIRITS

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> | 18 |
| Rémy Martin VSOP <i>Cognac</i> | 16 |
| Hennessy XO <i>Cognac</i> | 41 |
| Rémy Martin XO <i>Cognac</i> | 41 |
| Martell XO <i>Cognac</i> | 32 |

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 |

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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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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