

The Chubby Cherub Drinks List
Vol 2 September 2023

First published in 2023 by
The Chubby Cherub
11 Chichester Street
Belfast
BT1 4JQ

www.chubbycherubbelfast.com

No part of this publication may be reproduced or utilised in any form by any means, electronic or mechanical, including photocopying, recording or in any information storage or retrieval system, without permission from The Chubby Cherub Belfast.

Drink Styling: Emma-Jayne Robinson, Padraig Scullion

Art Direction, Copy Editor, Photography, Designer: Pearse McCann

Text, Design & Photography © Pearse McCann 2023

INTRODUCTION

Nestled in the pulsing heart of Belfast City Centre, the Chubby Cherub invites you to a sip of la dolce vita! As our family of restaurants flourishes, with our latest addition on Lisburn Road, we're raising a glass to the art of Italian indulgence.

Our drinks list is a spirited journey through Italy's finest – from timeless classics to modern twists; each cocktail is a toast to the rich tapestry of Italian mixology. Crafted with amore by our maestro bartenders, every page of this menu is brimming with original Chubby Cherub concoctions that'll have you saying, "Saluti!"

Indulge in our irresistibly authentic Italian fare, served in an ambience as intoxicating as a sip of limoncello under the Tuscan sun. With us, every memory is not just cherished but aged to perfection like a fine Italian wine.

So, come, raise your glasses and let's make memories that, like a good espresso, linger long and warm. Cheers to la bella vita at Chubby Cherub!



CONTENTS

Wine, Sparkling & Sprizers

White Wine	
Rosé Wine	
Red Wine	
Sparkling Wine	
Spritzers & Non-alcoholic	
Spritz al Prosecco	
Non-Alcoholic Spritzers	

Aqua Spritz

Aqua Spritz Non-alcoholic	
Aqua Spritz No Added Sugar	

Soft Drinks and Mixers

Galvania Italian Mixers	
San Pellegrino	
San Benedetto	
Premium Mixers	

Beers, Ciders & Spirits

Bottled Beer	
Bottled Cider	
Draught Beer	

Aperitivo

Italian Liquor & Spirits

Liqueurs	
Italian Brandy	
Bourbon & Rye	
Cognac	
Gin	
Vodka	
Rum	
Port	
Tequilla	
Whisky	

8	McConnell's Irish Whisky	24
8	Gin Perfect Serves	26
8	Cocktails	30
9	Celebratory Cocktails	30
12	Tuscany Flower	30
14	Bellini	32
15	Rossini	34
15	Mimosa	36
15	Sgroppino	38
15	Sangria Bianco	40
15	Aperitivo Cocktails	42
16	Americano	44
16	Negroni	46
16	The Martini	48
16	Gin & IT	48
16	Italian Bramble	50
18	Amalfi Cosmo	54
18	Sorbetto	56
18	The Madonna	58
18	Digestif Cocktails	60
20	The Godfather	60
22	Amaretto Sour	62
22	Dessert Cocktails	64
22	Brandy Alessandro	64
22	Tiramisu	66
22	Affogato	68
23	Hot Drinks	70
23	Speciality Coffees	70
23	Coffee	70
23	Teas	70
23		

WINE LIST

White Wine

Azziba Bianco (House White) ₪ 7.45 ₪x2 14.90 ₪x4 23.90 ⚡ 24.90

Flavours of ripe citrus and subtle stone fruit, it has a soft mouthfeel and is easy to drink

Tuffolo Gavi DOCG ₪ 8.45 ₪x2 16.20 ₪x4 33.50 ⚡ 39.50

Delicate with flavours of mature citrus characteristics. Clean and fresh with a long, lingering, mouthwatering finish

Antonio Rubini Pinot Grigio ⚡ 28.50

This screwcap wine is like many wines on our list; this wine is suitable for Vegans. Light and refreshing, a mouthwatering partner for salads and seafood

Corte Vigna Chardonnay ⚡ 26.90

Medium intensity, pale lemon colour, primary apple and citrus notes. Balanced acidity; dry

Solstice Sauvignon Blanc ⚡ 29.50

A soft, gently aromatic Sauvignon Blanc, the blend includes just a touch of Muscat and Gewürztraminer to add floral highlights

Villa del Fiori Pecorino d'Abruzzo ⚡ 29.80

This wine has fresh citrus fruit aromas and flavours blended with delicate notes of orange blossom. Medium-bodied with a refreshing finish

Tremito Grillo ⚡ 28.90

An indigenous varietal of Sicily, Grillo thrives in the hot, dry climate of the island. Abundantly aromatic with lush notes of apricots, lemons and herbs

Carusco & Minini Terre di Ciumara Grecanico IGT ⚡ 28.90

Fresh and zesty with aromas of pear, apple and orange blossom

Tokomaru Bay Sauvignon Blanc ⚡ 36.90

A fresh white wine with aromas and flavours of fresh-cut grass, ripe peaches, tropical fruit and gooseberries. Medium-bodied with mouthwatering freshness

Rosé Wine

La Maglia Rosa Pinot Grigio Blush ₪ 7.45 ₪x2 14.90 ₪x4 23.90 ⚡ 26.50

Flavours of ripe citrus and subtle stone fruit, it has a soft mouthfeel and is easy to drink

Domaine de la Petite Croix Rosé D'Anjou ₪ 7.85 ⚡ 29.90

Red fruits are dominant, with hints of sweetness balanced by incredibly fresh acidity.

WINE LIST

Red Wine

Corte Vigna Merlot (House Red) ₺ 7.45 ₺x2 14.90 ₺x4 23.90 € 24.90

Ruby red colour with violet highlights. It has an intense bouquet with a wide variety of berries and spices. These fruity aromas combine notes of freshness and soft tannins. On the palate, these sensations expand to create a wine with excellent balance and finish

Villa dei Fiori Montepulciano ₺ 8.45 ₺x2 15.90 ₺x4 28.00 € 29.90

Ripe, round and pleasingly rustic. Combining spicy black olives with morello cherry notes and a refreshing acidity. A bold red wine bursts with red berry flavours

Paolo Conterno Dolcetto d'alba € 42.90

Ruby red with purply hues; intense, delicate, vinous nose; soft, smooth, dry taste with a nice almondy streak - great with pasta

Masseria Borgo Dei Trulli Negroamaro € 32.50

Intense red with violet hues, the wine displays plums, wild strawberries and black pepper aromas. The palate is full-bodied, with hints of liquorice and nutmeg, well-balanced tannins and a long and persistent finish

Melini Chianti Essenza € 29.90

Intense ruby in colour, this wine displays aromas of black cherries, prunes, spice and white pepper. The mouthfeel is full-bodied, velvety and elegant, with soft yet firm tannins and a long, lingering finish

Masseria Borgo dei Trulli Primitivo IGO Salento € 34.90

Ruby in colour, this wine displays aromas of black cherries, prunes, spice and white pepper. The mouthfeel is full-bodied, velvety and elegant, with soft yet firm tannins and a long, lingering finish

Tremito Nero d'Avola € 26.90

This wine has an intense spicy, cherry aroma with rich, ripe dark fruit flavours

Azziba Rosso d'Italia NV € 25.40

Azziba is an excellent red table wine from Italy that offers great quality and value: light to medium-bodied with juicy red cherry and plum

Oscuro Malbec € 32.90

Pure, juicy flavours of plum and blackberry, with a hint of chocolate and vanilla from the oak ageing. It has a long, lingering and elegant finish

Les Nauges Pinot Noir € 28.90

A light yet intense red with redcurrant and sweet spice flavours. This wine has a smooth, fresh finish

WINE LIST



**1.5L Magnum of
Prosecco
Perfect for large groups
or celebrations
£90.00!**

WINE LIST

Perfect for celebrations!

Bottega Prosecco Gold Magnum 1.5L

🍷🍷 90.00

Veneto, Italy. This lively and aromatic Prosecco DOC is made using 100% glare in the heart of the Hills of Valdobbiadene in Veneto, North-East Italy, the historical homeland of Prosecco.

The Hills of Valdobbiadene are close to the Venetian Prealps; the temperate climate of mild winters and fresh summers stimulates an increased production of aromatic compounds, resulting in finer and more intense aromas. The diversity of the soil, sun exposure and rolling hills make this Prosecco a hugely complex wine.

The grapes are organically cultivated and handpicked to ensure the highest quality. Bottega sparkling wine is produced fresh to order with one single fermentation to protect the delicate aromas and freshness of the Glera grape.

Bottega Gold has luxurious aromas of apples, citrus fruits and white blossom.

With an abundance of freshness on the palate, this prosecco combines smoothness and elegance to allow for delicate crispiness to reveal the magical characteristics of Bottega Gold.

Bottega Gold makes for a delightful aperitif and in cocktails, yet goes exceptionally well with starters, seafood, raw fish dishes, grilled white meats or stewed and fresh vegetable dishes.

WINE LIST

Sparkling Wine

Bottega Poeti Prosecco Spumante

₹ 8.95 ⚡ 34.50

Poeti Prosecco DOC is a Brut sparkling wine obtained from Glera grapes grown according to classic, traditional techniques in the Treviso. On the nose, it has apple, white peach, citrus fruits and delicate floral, acacia and wisteria notes. The palate is fresh, light, and balanced, with a harmonious blend of acidity and softness.

Bottega O% Sparkling wine

₹ 5.45 ⚡ 24.50

Characterised by an intense aroma accompanied by fresh, fruity, and floral hints

Bottega Asolo Prosecco

⚡ 42.90

Fresh, delicate, and balanced, with a harmonious blend of acidity and softness

Bottega Gold

⚡ 54.50

Typical and refined with fruity (green apples, pear, citrus fruits) and floral (white flowers, acacia, wisteria and lily of the valley) notes, sage and spices in the finish

Bottega Pink

⚡ 54.50

Complex olfactory notes with distinct floral hints (jasmine, elderflower and rosebud) and fruity hints of pear and white peach. Spicy notes and underbrush on the finish

Vitelli Prosecco

⚡ 36.50

Fruity and fragrant with clean notes of citrus fruit, pear and apple, along with subtle floral aromas and the crisp effervescence that characterises a top-quality Prosecco

Maschio Del Cav Frizzante Rose

⚡ 54.50

Intensely aromatic with notes of yeast and large bouquet roses. It tastes fresh and full, with strawberry and raspberry flavours.

Bottega Gold Snipes ^(200ml)

⚡ 14.50

Individually bottled 20cl bottles. Typical and refined with fruity (green apples, pear, citrus fruits) and floral (white flowers, acacia, wisteria and lily of the valley) notes, sage and spices in the finish

WINE LIST



SPRITZERS & NON-ALCOHOLIC



SPRITZERS & NON-ALCOHOLIC

Spritz al Prosecco

Sprizzato 13.90

Sprizzato Apertivo Italiano is a bitter citrus & rhubarb infused spirit designed and served with Prosecco topped with ice, soda water & infused slices of orange

Florentine Fizz 13.90

Fiorente Italian Elderflower Liqueur - blended with a hint of mint spearmint essence, lemon & beet sugar served with Prosecco, soda water & infused with mint & lemon slices

Galliano Spritz 13.90

Galliano L'Apertivo Bitter - Made with infusions of Mediterranean citrus, oranges, bergamots, tangerine & grapefruit, anise, juniper, cardamon, sandalwood, sage, lavender, peppermint, cinnamon & vanilla served with Prosecco, soda water & infused with slices of orange & grapefruit

Sofia Loren 17.50

Bepi Tosolini Vecchio 800 Italian Brandy - slightly sweet honeyed grape juice, vanilla, honeysuckle & dry, spicy, buttery oak served with Prosecco, soda water & cane syrup. Garnished with an Amarena cherry

Aperol Spritz 13.90

Aperol Apertivo by Fratelli Barberi, zesty orange cordial with a faint bitterness, marmalade & pink grapefruit predominate - served with Prosecco and soda water. Garnished with a pink grapefruit slice

Non-Alcoholic Spritzers and Beverages

Aqua Spritz Non-alcoholic

Plum, Pear & Mixed spice	6.25	Cranberry & Pomegranate	6.25
Sour cherry, Grape & Hibiscus	6.25	Blackcurrant & Liqueurice	6.25
Rhubarb & Rosehip	6.25	Gooseberry & Elderflower	6.25
Elderflower & Apple	6.25		

Aqua Spritz No Added Sugar

Clementine Oranges	5.95	Sour Cherry, Grape & Hibiscus	5.95
Lemon, Cucumber & Mint	5.95	Gooseberry & Elderflower	5.95
Raspberry & Lavender	5.95	Cranberry & Pomegranate	5.95
Rhubarb & Rose	5.95	Elderflower & Apple	5.95
Dandelion & Burdock	5.95		

SOFT DRINKS AND MIXERS

Galvania Italian mixers

Galvania Ginger Ale ^(200ml)	3.20	Galvania Bitter Lemon ^(200ml)	3.20
Galvania Ginger Beer ^(200ml)	3.20	Galvania Bitter Orange ^(200ml)	3.20
Galvania Cola ^(200ml)	3.20		

San Pellegrino

Lemon	3.20	Blood Orange	3.20
Orange	3.20	Orange & Pomegranate	3.20
Grapefruit	3.20		

San Benedetto

San Benedetto Green Tea	2.80
-------------------------	------

Soft Drinks

Coca Cola ^(200ml/330ml)	2.90 / 3.70	Ginger ^(125ml)	2.90
Diet Coke ^(200ml/330ml)	2.90 / 3.70	Bitter Lemon ^(125ml)	2.90
Tonic ^(125ml)	2.90	White Lemonade ^(125ml)	2.90
Soda ^(125ml)	2.90		

Premium Mixers

Fever-Tree Indian Tonic	3.60	Fever-Tree Ginger Ale	3.60
Fever-Tree Mediterranean Tonic	3.60	Fever-Tree Elderflower Tonic	3.60

SOFT DRINKS AND MIXERS



BEERS, CIDERS & SPIRITS

Bottled Beer

Menabrea (4.8% 330ml)	5.45
Birra Moretti (4.6% 330ml)	5.45
Peroni (5.1% 330ml)	5.45
Peroni Gran Riserva (6.6% 500ml)	7.25
Peroni Gluten Free (5.1% 330ml)	5.45
Peroni Libera (0.0% 330ml)	5.95

Bottled Cider

Angeliotti (5% 500ml)	7.95
-----------------------	------

Draught Beer

Heverlee (1 Pint)	6.20
Menabrea Italian Lager (1 Pint)	6.20



BEERS, CIDERS & SPIRITS



APERITIVO

Apertivo

An aperitivo is a pre-meal drink; the experience of aperitivo is a cultural ritual. Derived from the Latin aperire, the tradition is meant to open the stomach before dining.

Aperol Soda ^(125ml) 3.60

It is light and refreshing, with a harmonious sweet-bitter balance – making it an ideal beverage to serve during cocktail hour for nearly all discerning tastes. Aperol also has a low alcohol content, roughly 11%, which is perfect for pre-dinner drinks

Campari Soda ^(100ml) 3.60

Campari is a bitter-forward liqueur with notes of light sweetness from orange and cherry flavours. There is a hint of warm spice like cinnamon and clove. The club soda mellows these flavours without muting them and adds bright effervescence

Crodino ^(100ml) 3.60

Crodino is a Non-Alcoholic Aperitivo from Italy. Sparkling, refreshing and bittersweet, Crodino is created from a unique infusion of herbs, spices, woods and roots. Crodino takes its name from Crodo, a small municipality in the North of Italy, where the drink has been produced for over 50 years

San Benedetto Bitter ^(100ml) 3.20

It is a surprising recipe infused with ginger and a pleasantly bitter taste. San Benedetto presents its new alcohol-free aperitif

Cipriani White Peach Bellini ^(180ml) 4.20

Non-alcoholic and made with the same peach puree used daily in all Cipriani premises across the globe. This drink became part of Harry's Bar culture and all Cipriani restaurants around the world

APERTIVO



BEERS, CIDERS & SPIRITS

Italian Liquor & Spirits

Amaretto Disaranno	5.20	Galliano Vanilla	5.20
Amaro Montenegro	5.20	Grappa Galliano	5.20
Aperol	5.20	Limoncello Galliano	5.20
Sambucca	5.20	Sambucca Gallian	5.20
Fiorente Elderflower Liqueur	5.20	Sprizzato Apertivo Italiano	5.20
Galliano L' Apertivo Bitter	5.20	Strega	5.20

Liquers

Baileys ^(35ml)	5.10	Drambuie ^(25ml)	5.10
Chambord ^(25ml)	5.10	Frangelico ^(25ml)	5.10
Frangelico ^(25ml)	5.10	Gran Mariner ^(25ml)	5.10
Tia Maria ^(25ml)	5.10	Kahlua ^(25ml)	5.10
Benedictine ^(25ml)	5.10		

Italian Brandy ^(35ml)

Bepi Tosolini Brandy	5.65	Vecchia Romagna 19 yr	6.45
Vecchia Romagna	5.75		

Bourbon & Rye ^(35ml)

Jack Daniels	5.10	Bulleit Bourbon	5.90
Bulleit Rye	5.10		

Cognac ^(35ml)

Hennessy	6.00
----------	------

BEERS, CIDERS & SPIRITS

Gin (35ml)

Gordons 0% Non-alcoholic	4.50	Ginato Pinot Grigio	6.10
Gordons white peach	5.40	Ginato Melagrano	6.10
Gordons Orange	5.40	Tanqueray	5.60
Gordons Lemon	5.40	Tanqueray Ten	6.70
Gordons Pink	5.40	Tanqueray Flor De Sevilla	6.70
Gordons	5.00	Tanqueray Rangpur	6.70
Ginato Pompelmo	6.10	Tanqueray Malacca	6.70
Ginato Clementino	6.10		

Vodka (35ml)

Smirnoff	5.00	Kettle one	6.00
Kettle One	5.90	Botanical Cucumber & Mint	
Kettle One	6.00	Kettle One	6.00
Botanical Grapefruit & Rose		Botanical Peach & Orange	

Rum (35ml)

Bacardi	5.00	Havana 3 year	5.00
---------	------	---------------	------

Port (35ml)

Taylors Port LBV	5.40
------------------	------

Tequila

Chocolate Tequila	5.00	Tequila Rose	5.00
-------------------	------	--------------	------

Whisky

Johnnie Walker Red Label	5.40	Johnnie Walker Black Label	6.10
--------------------------	------	----------------------------	------

MCCONNELL'S IRISH WHISKY

McConnell's 5yr Whisky

McConnell's 5-year-old is a fine blend of Irish malt and Irish grain whiskies that have been gently rested in select bourbon casks, bringing out beautiful overtones of vanilla sweetness, ripe fruits, butterscotch, and pepper spice, but how did it all begin? The original home of this iconic brand was the Cromac Distillery, with warehousing situated at Dunbar Street in the heart of Belfast.

The McConnell brothers, John and James, produced vast volumes of Irish whisky until they closed the distillery doors in 1930. It's fair to say the brand had its share of troubles over its 150 years of production, with a warehouse fire at Dunbar Street and prohibition bringing that significant era to an end.

However, today McConnell's is thriving in the City of Belfast. Belfast Distillery Company are building a state-of-the-art distillery and visitor centre so that McConnell's Irish Whisky will again be alive and flourishing in our great city. Play Your Part in restoring the legend!

Chubby Cherub's House Pour

5.20

Somewhat floral, with notes of cedar, sweet spice and peppery oak, mace and earthy vanilla pod, with golden syrup and Crunchy bar

Sherry Cask Finish

7.20

McConnell's Sherry Cask Finish is aged for 5 years in 1st fill select Bourbon barrels. It is then finished in the finest Oloroso Sherry Casks, which bring out rich aromas of dried figs, dark chocolate and lingering spice. Bottled at 46% ABV, non-chill filtered

MCCONNELL'S IRISH WHISKY



GIN PERFECT SERVES



GIN PERFECT SERVES

All Perfect Serves come with a choice of premium tonic or ginger ale;
please ask your server for our list of tonics.

Ginato Pompelmo 9.50

Premium tonic, Ginato Pompelmo Gin, garnished with pink grapefruit wedge

Ginato Melograno 9.50

Premium tonic, Ginato Melograno Gin, garnished with pomegranate seeds

Ginato Clementino 9.50

Premium Tonic, Ginato Clementino Gin, garnished with a clementine wedge

Ginato Pinot Grigio 9.50

Premium Elderflower Tonic, Ginato Pinot Grigio Gin, garnished with a lime wedge





TUSCANY FLOWER



TUSCANY FLOWER

13.90

Ingredients

35ml	Vodka	15ml	Lemon juice
25ml	Cointreau		Freshly squeezed
10ml	Limoncello		
10ml	Blue Curaçao		
15ml	Crème De Cassis		
35ml	Pineapple juice		
25ml	Gomme syrup		

Garnish

Pineapple leaf, Pineapple wedge Edible flower

Equipment

Cocktail shaker, Hawthorne strainer, Sling glass

The Tuscany Flower is a poetic tribute to Italy's most romantic landscapes. With every sip, you're transported to a Tuscan meadow in spring, where wildflowers sway in the breeze, and the air is filled with the promise of love. The blend of vodka, Cointreau, and Limoncello captures the essence of Italian romance, making each sip a journey through Italy's most idyllic settings.

The cocktail is a burst of tropical flavours with a hint of Italian citrus, capturing the essence of a Florentine sunset. It's the perfect drink for those who want to experience the captivating allure of Italy, from its rolling hills to its romantic vistas.

01. Add ice to a cocktail shaker, vodka, Cointreau, Limoncello, pineapple juice, gomme syrup, and lemon juice. Shake vigorously
02. Add a few drops of Crème De Cassis to the bottle of a glass then add ice to the glass
03. Strain the contents of the shaker into the glass and top with ice
04. Garnish with blue curaçao, edible flower and a pineapple leaf

BELLINI

15.40

Ingredients

120ml Prosecco

60ml Peach Purée

15ml Peach Schnapps

10ml Sugar Syrup

Garnish

Orange peel, Raspberry

Equipment

Cocktail Shaker, Hawthorne Strainer, Champagne Flute

The Bellini Cocktail is a sparkling celebration of Italy's rich cultural heritage. Each sip is like a crescendo in a classical Italian symphony, building to a finale as effervescent and lively as a carnival in Venice. Prosecco and peach purée blend captures the essence of Italian sophistication, making each sip a melodious blend that sings of Italy's cultural richness.

The cocktail is a sparkling sip that's as effervescent as a night at La Scala, Milan's iconic opera house. It's the perfect drink for those who want to experience the melodious beauty of Italy, from its grand operas to its lively festivals.

01. Add ice to a cocktail shaker, followed by peach purée and peach schnapps. Shake vigorously
02. Take a chilled champagne flute and strain the contents of the shaker into the glass
03. Top the contents of the glass with prosecco
04. Skewer a piece of orange peel and a raspberry to garnish

BELLINI



ROSSINI



Ingredients

120ml Prosecco
15ml Cointreau

30ml Strawberry purée
10ml Sugar Syrup

Garnish

Strawberry

Equipment

Cocktail Shaker, Hawthorne Strainer, Champagne Flute

The Rossini Cocktail is a tribute to Italy's grand operatic tradition. With flavours as melodious as a soprano's high note, this cocktail captures a night's drama, passion, and romance at the opera in Verona. Prosecco and strawberry purée blend captures the essence of Italian romance, making each sip a lyrical blend that sings of Italy's cultural richness.

The cocktail is a sparkling sip that captures the romance and drama of a Verdi opera. It's the perfect drink for those who want to experience the melodious beauty of Italy, from its grand operas to its romantic sonnets.

01. Add ice to a cocktail shaker, followed by strawberry purée, Cointreau and 10ml of prosecco. Shake vigorously
02. Take a chilled champagne flute and strain the contents of the shaker in to the glass
03. Top the contents of the glass with the remaining prosecco
04. Garnish with half a strawberry

MIMOSA

15.40

Ingredients

90ml Prosecco
15ml Cointreau

75ml Orange Juice
10ml Gomme Syrup

Garnish

Orange Peel, Raspberry

Equipment

Cocktail Shaker, Hawthorne Strainer, Champagne Flute

Our Mimosa cocktail is a radiant homage to Italy's stunning sunrises. It's like watching the sun cast its first golden rays over the terracotta rooftops of Florence, promising a day filled with adventure and discovery. Prosecco and orange juice blend captures the essence of Italian mornings, making each sip a bright and zesty blend that sings of Italy's natural beauty.

The cocktail is a sparkling sip invigorating as a morning swim in the Mediterranean. It's the perfect drink for those who want to experience the radiant beauty of Italy, from its stunning sunrises to its golden beaches.

01. Add ice to a cocktail shaker, followed by orange juice, Cointreau and 10ml of prosecco. Shake vigorously
02. Take a chilled champagne flute and strain the contents of the shaker into the glass.
03. Top the contents of the glass with the remaining prosecco
04. Skewer a piece of orange peel and a raspberry to garnish

MIMOSA



SGROPPINO



SGROPPINO

13.90

Ingredients

50ml Lemon Gin
25ml Prosecco
15ml Sugar Syrup

25ml Lemon Juice
Freshly Squeezed

Garnish

Sprig of Mint, Scoop of Sorbet

Equipment

Cocktail shaker, Hawthorne strainer, Martini glass

The Sgroppino is your passport to the laid-back charm of Italian coastal towns. It's a frothy delight that captures the essence of lazy afternoons spent on sun-drenched terraces overlooking the Mediterranean. The blend of lemon sorbet and Prosecco captures the essence of Italian summers, making each sip a frothy delight that sings of Italy's natural beauty.

The cocktail is a refreshing sip invigorating as a dip in the crystal-clear waters of Sardinia. It's the perfect drink for those who want to experience the laid-back beauty of Italy, from its stunning coastlines to its charming terraces.

01. Add ice to a cocktail shaker, then add Lemon gin, lemon juice, and sugar syrup. Shake vigorously
02. Strain the contents of the shaker into a chilled coupe glass
03. Add the scoop of sorbet into the glass, and top with prosecco
04. Garnish with a sprig of mint

SANGRIA BIANCO

15.40

Ingredients

60ml Pinot Grigio

Mint Leaves

60ml Prosecco

60ml Lemonade

Garnish

Mint Leaves, & Dehydrated Lime

Equipment

Bar spoon, Sling glass

The Sangria Bianco is a celebration of Italy's lush gardens and orchards. It's like a leisurely stroll through a fragrant garden in full bloom, where every scent and flavour tells a story of tradition and elegance. Pinot Grigio and Prosecco blend captures the essence of Italian gardens, making each sip a light and effervescent blend that sings of Italy's natural beauty.

The cocktail is a refreshing sip invigorating as the Tuscan air after a summer rain. It's the perfect drink for those who want to experience the lush beauty of Italy, from its fragrant gardens to its blooming orchards.

01. Add ice to the bottom of a sling glass and mint leaves; repeat by adding more ice and mint leaves
02. Pour Pinot Grigio lemonade into the glass, top with prosecco and gently stir
03. Garnish with mint leaves and dehydrated lime

SANGRIA BIANCO



AMERICANO



AMERICANO

12.50

Ingredients

35ml Campari

35ml Martini Rosso

30ml Soda Water

1-2d Angostura Bitters

Garnish

Amarena Cherry

Equipment

Bar Spoon, Old-fashioned Glass

The Americano is a nod to Italy's adventurous spirit. It's a bittersweet blend that captures the thrill of discovering hidden alleyways in Rome or embarking on a scenic drive along the Amalfi Coast. The mix of Campari and Martini Rosso captures the essence of Italian adventure, making each sip a bittersweet blend that sings of Italy's adventurous spirit.

The cocktail is a robust sip that's as exciting as a Vespa ride through the winding streets of Rome. It's the perfect drink for those who want to experience the adventurous spirit of Italy, from its hidden treasures to its scenic vistas.

01. Add ice to an old-fashioned glass
02. Add Campari, then Martini Rosso into the glass, and top with soda water. Stir gently with a bar spoon
03. Add Bitters, one to two dashes
04. Garnish with an Amarena cherry

NEGRONI

12.90

Ingredients

35ml Campari

35ml Gin

35ml Martini Rosso

Garnish

Orange Peel

Equipment

Bar spoon, Old fashioned glass

The Negroni is a timeless testament to Italy's rich cocktail heritage. It's a bittersweet blend that tells tales of old-world charm, sophisticated palates, and evenings spent in dimly lit Roman bistros. The combination of Campari, Martini Rosso, and gin captures the essence of Italian tradition, making each sip a bittersweet blend that sings of Italy's rich heritage.

The cocktail is a robust sip that's as complex and intriguing as a Caravaggio painting. It's the perfect drink for those who want to experience the rich heritage of Italy, from its timeless classics to its sophisticated palates.

01. Add ice to an old-fashioned glass
02. Add Campari, Vermouth and gin to the glass and stir gently with a bar spoon
03. Garnish with orange peel

NEGRONI



THE MARTINI



THE MARTINI

11.90

Ingredients

50ml Gin

75ml Vermouth

Garnish

Twisted lemon peel, Olive

Equipment

Cocktail Shaker, Hawthorne Strainer, Bar Spoon, Martini Glass

The Martini epitomizes the elegance and sophistication of Italy's high society. It's a crisp, clear blend that evokes images of glamorous soirées in Milan and moonlit dances in Palermo. The mixture of gin and vermouth captures the essence of Italian elegance, making each sip a crisp and clear blend that sings of Italy's high society.

The cocktail is a refined sip as elegant as a stroll through the Uffizi Gallery in Florence. It's the perfect drink for those who want to experience the elegance and sophistication of Italy, from its glamorous soirées to its moonlit dances.

Can be ordered dirty, shaken or stirred!

01. Add ice to a cocktail shaker, then add gin and vermouth.
02. Stir for 30 seconds with a bar spoon
03. Strain the contents of the shaker into a chilled martini glass
04. Garnish with lemon (Olives optional)

Ingredients

75ml Martini Rosso

1d

Angostura Orange Bitters

50ml Gin

Garnish

Orange Peel, Amarena Cherry

Equipment

Cocktail shaker, Hawthorne strainer, Martini Glass

The Gin and It cocktail is steeped in mystery and allure. It's a complex blend reminiscent of Italy's age-old tales, filled with intrigue, romance, and the appeal of the unknown. The combination of Martini Rosso and gin captures the essence of Italian intrigue, making each sip a complex mixture that sings of Italy's mysterious allure.

The cocktail is a robust sip that's as layered as the history of the Colosseum. It's the perfect drink for those who want to experience the mysterious allure of Italy, from its age-old tales to its hidden treasures.

01. Add ice to a cocktail shaker, gin, Martini Rosso and Angostura Bitters. Stir for 30 seconds
02. Strain into a chilled martini glass
03. Garnish with orange peel and an Amarena cherry

GIN & IT



ITALIAN BRAMBLE



ITALIAN BRAMBLE

12.90

Ingredients

35ml Gin

25ml Crème de mûre

20ml Sugar Syrup

30ml Lemon juice

Freshly squeezed

Garnish

Lemon, Amarena cherry, Sprig of mint

Equipment

Cocktail Shaker, Hawthorne Strainer, Goblet

The Italian Bramble is a rustic ode to Italy's picturesque countryside. A berry-infused delight transports you to rolling vineyards, where the sun kisses the horizon and the air is filled with the sweet scent of ripening fruit. The blend of gin and Crème de mûre captures the essence of the Italian countryside, making each sip a berry-infused delight that sings of Italy's natural beauty.

The cocktail is a refreshing sip invigorating as a walk through a Tuscan vineyard. It's the perfect drink for those who want to experience the rustic beauty of Italy, from its rolling vineyards to its picturesque countryside.

01. Add ice to a cocktail shaker, followed by gin, Crème de mûre lemon juice, and 4-5 dashes of Amerena cherry syrup. Shake vigorously
02. Add ice to a goblet
03. Strain the contents of the cocktail shaker into the glass
04. Gently add Crème de mûre over the ice
05. Garnish with an Amarena cherry, lemon & a sprig of mint

ANGELO AZZURO

11.90

Ingredients

25ml	Gin	25ml	Blue Curaçao
10ml	Elderflower liqueur	50ml	Pineapple juice
15ml	Cointreau	25ml	Sugar syrup

Garnish

Lemon, Amarena cherry, Sprig of mint

Equipment

Cocktail Shaker, Hawthorne Strainer, Goblet

The Angelo Azure is a vibrant celebration of Italy's stunning coastline, with tropical notes that dance on the tongue; it's a refreshing journey along the azure waters of the Italian Riviera, where every cove and bay holds a new discovery. The blend of gin and Blue Curaçao captures the essence of the Italian coastline, making each sip a vibrant blend that sings of Italy's natural beauty.

The cocktail is a refreshing sip that's as breathtaking as the Italian Riviera. It's the perfect drink for those who want to experience the vibrant beauty of Italy, from its stunning coastlines to its azure waters.

01. Add gin, elderflower liqueur, blue curaçao, sugar syrup and pineapple juice, then ice to the cocktail shaker and shake again for 30 seconds.
02. Add ice to a goblet, strain the contents of the shaker into the glass
03. Garnish with an Amarena cherry, lemon wedge and a sprig of mint

ANGELO AZZURO



AMALFI COSMO



AMALFI COSMO

12.90

Ingredients

50ml	Vodka	20ml	Lime Juice
25ml	Cointreau		Freshly squeezed
50ml	Cranberry Juice	25ml	Sugar Syrup

Garnish

Dehydrated Orange

Equipment

Cocktail Shaker, Hawthorne Strainer, Coupe Glass

The Amalfi Cosmo is a chic tribute to Italy's glamorous coastal towns. Its dazzling blend of flavours is reminiscent of star-studded nights in Positano, where the glitterati come to play under the Mediterranean moon. The mix of vodka and Cointreau captures the essence of Italian glamour, making each sip a vibrant blend that sings of Italy's glamorous allure.

The cocktail is a vibrant sip that's as dazzling as the lights of the Italian Riviera. It's the perfect drink for those who want to experience the glamorous allure of Italy, from its star-studded nights to its Mediterranean moon.

01. Add ice to a cocktail shaker, then add vodka, Cointreau, lime juice, cranberry juice and sugar syrup. Shake vigorously
02. Strain into a chilled coupe glass
03. Garnish with dehydrated orange

SORBETTO

12.50

Ingredients

50ml	Tequila	25ml	Limoncello
25ml	Lime Juice	20ml	Sugar Syrup
	Freshly Squeezed	1bsp	Sorbet

Garnish

Lemon Zest

Equipment

Cocktail Shaker, Hawthorne Strainer, Coupe Glass

The Sorbetto is a festive explosion of flavours that captures the vibrant spirit of Italian festivals. It's a frozen concoction as exhilarating as the lively beats of a Tarantella dance during a Neapolitan fiesta. The blend of tequila and Limoncello captures the essence of Italian festivals, making each sip a festive blend that sings of Italy's vibrant spirit.

The cocktail is a frozen delight as exhilarating as a Tarantella dance in Naples. It's the perfect drink for those who want to experience the vibrant spirit of Italy, from its lively festivals to its exhilarating dances.

This cocktail is a sip of Italian summer, a taste of la dolce vita that's as refreshing as a Mediterranean sea breeze.

01. Take a coupe glass and rim with lemon zest sugar
02. Add ice to a cocktail shaker, followed by tequila, limoncello, sorbet and lime juice
03. Strain the contents of the shaker into a chilled coupe glass

SORBETTO



THE MADONNA



Ingredients

25ml	Limoncello	25ml	Lemon juice
25ml	Cointreau		Freshly squeezed
5ml	Crème de menthe	25ml	Gomme syrup
50ml	Apple Juice		

Garnish

Mint leaves

Equipment

Cocktail shaker, Hawthorne strainer, Highball glass

The Madonna cocktail is an iconic blend that pays homage to Italy's legendary divas. With its multifaceted flavours, it's a drink that captures the allure, passion, and timeless beauty of Italy's most celebrated women. The blend of Limoncello and Cointreau captures the essence of Italian icons, making each sip a complex mixture that sings of Italy's legendary allure.

The cocktail is a complex sip as multifaceted as the gems in a Venetian crown. It's the perfect drink for those who want to experience the legendary allure of Italy, from its iconic divas to its timeless beauty.

01. Add ice to a cocktail shaker, then add Limoncello, Cointreau, Crème de menthe, lemon juice, gomme syrup and apple juice. Shake vigorously
02. Add crushed ice to a high-ball glass
03. Strain the contents of the shaker into the glass
04. Garnish with mint leaves

THE GODFATHER

11.90

Ingredients

50ml Scotch

50ml Amaretto

Garnish

Orange peel, Amarena Cherry

Equipment

Bar Spoon, Old-fashioned Glass

The Godfather is a cocktail that commands respect. It's a robust blend that evokes the authority and gravitas of Italy's patriarchal figures, from esteemed family heads to influential community leaders. The combination of Scotch and Amaretto captures the essence of Italian authority, making each sip a robust blend that sings of Italy's commanding spirit.

The cocktail is a robust sip that's as solid as the ancient walls of a Roman fortress. It's the perfect drink for those who want to experience the commanding spirit of Italy, from its esteemed patriarchs to its influential leaders.

Served over ice and garnished with a twist of orange peel and a maraschino cherry, it's a drink that is sure to impress at any meal.

01. Add ice to an old-fashioned glass, then pour scotch and amaretto. Stir with a bar spoon until chilled
02. Garnish with orange peel and an amarena cherry

THE GODFATHER



AMARETTO SOUR



AMARETTO SOUR

12.90

Ingredients

50ml	Amaretto	1	Egg white
15ml	Sugar Syrup		Pasteurised
2d	Angostura Bitters	30ml	Lemon Juice
			Freshly Squeezed

Garnish

Dehydrated Orange

Equipment

Cocktail Shaker, Hawthorne Strainer, Old-fashioned Glass

Our Amaretto Sour is a liquid love letter to Italy. Imagine yourself in a sun-drenched piazza, where the air is filled with guitars' strumming and locals' laughter. The blend of Amaretto and freshly squeezed lemon juice captures the essence of Italian romance, making each sip a harmonious dance on your palate.

The cocktail is as refreshing as a Mediterranean sea breeze and sweet as a Neapolitan love song. It's the perfect drink for those who want to experience the vibrant energy of Italy, from its bustling marketplaces to its romantic sunsets.

01. Add Amaretto, sugar syrup, 1-2 dashes of Angostura bitters, egg white and lemon juice to a cocktail shaker.
02. Shake vigorously for 30 seconds until the egg white is frothy
03. Add ice to the cocktail shaker and shake again for 30 seconds
04. Strain the contents of the shaker into the glass
05. Garnish with dehydrated orange, and a few dashes of Angostura Bitters

BRANDY ALESSANDRO

13.50

Ingredients

50ml Hennessy

70ml Cream

25ml Creme de Cacao

25ml Gomme Syrup

Garnish

Cocoa powder, Dehydrated Orange

Equipment

Cocktail shaker, Hawthorne strainer, Old-fashioned Glass

The Brandy Alessandro is a luxurious blend as opulent as a night in a Venetian palazzo. It's a velvety sip that transports you to Italy's most lavish settings, from grand ballrooms to exclusive VIP lounges. The Hennessy and Crème de Cacao blend captures the essence of Italian luxury, making each sip a velvety blend that sings of Italy's opulent allure.

The cocktail is a velvety sip that's as smooth as the marble floors of a Roman villa. It's the perfect drink for those who want to experience the opulent allure of Italy, from its grand ballrooms to its exclusive lounges.

01. Add ice to a cocktail shaker, then add Hennessy, Crème de Cacao, gomme syrup, and cream. Shake vigorously
02. Add ice to an old-fashioned glass
03. Strain the contents of the shaker into the glass
04. Garnish with cocoa powder and dehydrated orange

BRANDY ALESSANDRO



TIRAMISU



TIRAMISU

12.50

Ingredients

25ml Italian Brandy
25ml Kahlúa
25ml Baileys
20ml Gomme Syrup

25ml Espresso
Freshly brewed
2.5ml Amaretto Cream

Garnish

Chocolate shavings

Equipment

Cocktail Shaker, Hawthorne Strainer, Fine mesh strainer, Coupe Glass

The Tiramisu cocktail is a dream come true for dessert lovers. It's a velvety blend as indulgent as an evening spent in a Roman patisserie, where every bite is a heavenly experience. The combination of Italian Brandy and Kahlúa captures the essence of Italian desserts, making each sip a velvety blend that sings of Italy's indulgent allure.

The cocktail is a velvety sip that's as rich as a Roman emperor's robe. It's the perfect drink for those who want to experience the indulgent allure of Italy, from its heavenly desserts to its opulent settings.

01. Take a coupe glass
02. Add ice to a cocktail shaker, followed by Brandy, Kahlúa, Baileys, Gomme Syrup, Amaretto Cream and freshly brewed espresso. Shake vigorously
03. Double strain the contents of the shaker into the rimmed glass, top with amaretto cream
04. Garnish with chocolate shavings

AFFOGATO

11.90

Ingredients

35ml	Bepi Tosolini Grappa di Moscato	20ml	Kahlúa
20ml	Edmon Brittet Crème de Cacao	30ml	Espresso Freshly Brewed
		1 tbsp	Vanilla Ice Cream

Garnish

Chocolate shavings

Equipment

Cocktail Shaker , Coupe Glass

The Affogato cocktail is a coffee aficionado's dream. It's a creamy blend that captures the aromatic essence of Italy's historic cafés, where intellectuals, artists, and dreamers have gathered for centuries to sip and ponder. The combination of Bepi Tosolini Grappa di Moscato and Kahlúa captures the essence of Italian coffee, making each sip a creamy blend that sings of Italy's aromatic allure.

The cocktail is a creamy sip that's as delightful as a Venetian morning. It's the perfect drink for those who want to experience the aromatic allure of Italy, from its historic cafés to its freshly brewed evenings.

01. Add all of the ingredients to a cocktail shaker with ice
02. Pour into a chilled coupe glass
03. Garnish with chocolate shavings

AFFOGATO



HOT DRINKS



HOT DRINKS

House Specials

The Leonardo	6.20	The Trevi	4.70
Frangelico liqueur, espresso, hot chocolate with crème Chantilly & almonds		Long espresso with steamed milk and whipped cream	
Affogato	7.10	Marocchino	4.40
Espresso poured over vanilla ice-cream		Espresso, cocoa powder & frothed milk	
The Venetian	4.70	The Italiano Imperial	11.40
Large espresso with whipped cream		Brandy, espresso, milk, topped with chocolate & whipped cream	

Speciality Coffees

Baileys Coffee	9.50	Irish Coffee	9.50
With Baileys ^{35ml}		With Irish Whisky ^{35ml}	
Calypso Coffee	9.50	Italian Coffee	9.50
With Tia Maria ^{35ml}		With Amaretto ^{35ml}	
Coffee Royale	10.90		
With Brandy ^{35ml}			

Coffee

Americano	3.40	Latte	3.70
Cappuccino	3.60	Macchiato	3.50
Espresso	3.30	Mocha	3.70
Flat White	3.60	Hot Chocolate	3.20

Oat Milk and Almond Milk are available for 50p extra

Teas

Berry Dream	3.10	Breakfast Tea	3.10
Cappu Chai	3.10	Jasmine	3.10
Creamy Grey	3.10	Hello Mint	3.10

