



## WESTERN ROAD DRINKS

### DRINKS BY THE GLASS & CARAFE

#### SPARKLING

	125ml	375ml	750ml
<b>Feudi di San Gregorio, 'Dubl', Metodo Classico, Campania</b>	<b>7.5</b>		<b>45</b>
Falanghina			
<b>Planeta, Metodo Classico, Etna, Sicily</b>	<b>9.5</b>		<b>55</b>
Carricante			

#### WHITE

	125ml	375ml	750ml
<b>Ciu Ciu, Oris Bianco DOP Falerio, Marche</b>	<b>5.5</b>	<b>16.5</b>	<b>29</b>
Pecorino, Passerina, Trebbiano			
<b>Cinzia Bergaglio, 'La Fornace' Gavi di Tassarolo, Piedmonte</b>	<b>7</b>	<b>21</b>	<b>36</b>
Cortese			
<b>Tornatore, Etna Bianco, Sicilia</b>	<b>8</b>	<b>24</b>	<b>43</b>
Carricante			
<b>Antonio Camillo, 'Tutti i giorni', Toscana – skin contact 1L</b>	<b>5.5</b>	<b>16.5</b>	<b>43</b>
Trebbiano, Ansonica, Malvasia			

#### ROSÉ

	125ml	375ml	750ml
<b>San Marzano, Primitivo 'Tramari' Puglia</b>	<b>5</b>	<b>15</b>	<b>27</b>
Primitivo			

#### RED

	125ml	375ml	750ml
<b>San Marzano, 'Il Pumo' Primitivo, Puglia</b>	<b>5</b>	<b>15</b>	<b>29</b>
Primitivo			
<b>Riva Leone, Barbera di Alba, Piedmonte</b>	<b>5.5</b>	<b>16.5</b>	<b>28</b>
Barbera			
<b>Fattoria San Lorenzo, Rosso Piceno, Marche</b>	<b>6.5</b>	<b>19.5</b>	<b>34</b>
Montepulciano / Sangiovese			

#### BEER

		330ml	
<b>Magic Rock, Dancing Bier, lager, 4.5%</b>			<b>4.5</b>
<b>Ale of the moment – Ask your server for today's selection</b>			<b>5</b>



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### APERITIVI

<b>Cin Cin Negroni</b>	9
Campari, Regal Rogue Wild Rose vermouth, Malfy gin, rhubarb	
<b>Fruit Cup Spritz</b>	9
Regal Rogue vermouth, Solerno blood orange, bitters, Prosecco	
<b>Larchmont</b>	9
Appleton rum, Solerno blood orange, lime	
<b>Schnitzelburg</b>	9
Evan Williams bourbon, amaro, maraschino, Fernet Branca	
<b>Amalfi Forager</b>	9
Belenkaya vodka, limoncello, apple, lemon, soda	
<b>Crodino Spritz</b>	6
Crodino, grapefruit bitters, soda & orange zest – 0% alcohol	

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### GIN & FORTIFIED

<b>Regal Rogue vermouth</b>	7
Daring Dry / Lively White / Wild Rose / Bold Red – short or long	
<b>Malfy Originale gin</b>	7
Served long with Fever Tree tonic or stirred with vermouth	

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### DIGESTIVI

<b>Bepi Tosolini</b>	6
Fogolar Gran Riserva 12yo brandy (25ml) / Cividina Grappa Artigiana (25ml) / Limoncello (50ml) / Amaretto Veneziano / Infuso di Liquirizia (50ml) / Expre coffee liqueur (50ml)	
<b>Solerno Blood Orange liqueur (50ml)</b>	7
<b>Mirto di Sardegna (50ml)</b>	6
<b>Mossburn Blended Speyside Malts / Evan Williams BIB Bourbon (25ml)</b>	5
<b>Amaro Averna / Fernet Branca / Vecchio Amaro del Capo (50ml)</b>	6

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A 10% discretionary service charge will be added to your bill