



## WESTERN ROAD DRINKS

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### SPARKLING

125ml 750ml

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

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### APERITIVI

<b>Cin Cin Negroni</b>		<b>9</b>
Campari, Regal Rogue Wild Rose vermouth, Malfy gin, rhubarb		
<b>Fruit Cup Spritz</b>		<b>9</b>
Regal Rogue vermouth, Solerno blood orange, bitters, fizz		
<b>Larchmont</b>		<b>9</b>
Appleton rum, Solerno blood orange, lime		
<b>Schnitzelburg</b>		<b>9</b>
Evan Williams bourbon, amaro, maraschino, Fernet Branca		
<b>Amalfi Forager</b>		<b>9</b>
Belenkaya vodka, limoncello, apple, lemon, soda		
<b>Crodino Spritz</b>		<b>6</b>
Crodino, grapefruit bitters, soda & orange zest – 0% alcohol		
<b>Regal Rogue vermouth</b>		<b>7</b>
Choice of dry, sweet or pink vermouth served with or without soda		
<b>Gin and tonic</b>		<b>7</b>
Malfy originale or Tosolini GinT served with Fever Tree tonic		
<b>Aperol Spritz</b>		<b>8</b>
Aperol, soda, fizz		
<b>Milano-Torino (via Sydney)</b>		<b>8</b>
Campari, Regal Rogue bold red, bitters, soda		
<b>BicICLEta</b>		<b>8</b>
Campari, CinCin bianco, bitters, soda		

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### 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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**TO FINISH All served in 50ml**

<b>Recioto di Soave, Roccolo Grassi, Verona, 2015</b>	<b>6.5</b>
Garganega grapes from the Broia vineyard, dried for 5 months after harvest, natural fermentation, 18 months in oak, 24 months in the bottle Crème Brulee has never had a better mistress	
<b>Vin Santo del Chianti, Bonnachi, 2006</b>	<b>6.5</b>
Malvasia and Trebbiano pressed into Caratelli (small oak barrels) where oxidative aging occurred, aged for 5 years in the same topped up barrels Pecorino and figs' best friend	
<b>Recioto della Valpolicella, Ca'Rugate, Verona, 2016</b>	<b>6.5</b>
Corvina, Corvinone and Rondinella grapes gently dried for 5 months, natural fermentation, aged 11 months in barriques to produce a sweet red Amazing with blue chesses, chocolate and red fruit desserts	
<b>Passito Di Noto, Planeta, Sicily, 2017</b>	<b>6.5</b>
Moscato from Noto dried in crates at 23 degrees for 40 days, fermented slowly for a month in steel vats, aged in the same vats until bottling. Splendid with fruit and creamy desserts	
<b>Passito Di Pantelleria, Bukkuram, Marco De Bartoli, 2016</b>	<b>7</b>
Zibbibo di Pantelleria grapes picked in August and dried in the sun, macerated with late harvest grapes in barrels for 3 months to add sugars and complexity. Great with chocolate and dried fruits	
<b>Bera Vittorio e Figlio, Bianchdudui, Piemonte 2000 (75ml)</b>	<b>7</b>
Moscato aged under flor for 16 years like a Vin Jeune, bone dry, savoury and aromatic. Superb with salty cheeses	

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**DIGESTIVI**

<b>Bepi Tosolini</b>	<b>6</b>
Fogolar Gran Riserva 12yo brandy (25ml) / Cividina Grappa Artigiana (25ml) /Limoncello (50ml) /Saliza Amaretto Veneziano 50ml /Luna Nera Infuso di Liquirizia (50ml)	
<b>Solerno Blood Orange liqueur (50ml)</b>	<b>7</b>
<b>Mossburn Blended Speyside Malt</b>	<b>5</b>
<b>Evan Williams BIB Bourbon</b>	<b>5</b>
<b>Amaro (50ml)</b>	<b>6</b>
Please ask your server for todays selection	

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