

CUCINA
di
Vincenzo

COCKTAILS

Vincenzo Spritz (V) 8

Our family recipe for an Italian classic. Aperol, Elderflower gin, Hibiscus syrup, Prosecco, soda

Italicus Classico 8

Bergamot and Rose liqueur, Prosecco, green olive

Bellini 7

Invented in Harrys bar, Venice, 1948. Prosecco, white peach puree

Rossini 7

Twist on the classic Bellini. Prosecco, strawberry puree

Limone 7

A favourite of ours. Prosecco, Limoncello

Classic Negroni 10

Silvio Carta Giniu gin, Campari, Punt e Mes

Americano 8

Big brother to the Negroni. Campari, Antica Formula, soda, orange twist

Espresso Martini 10

Patron xo café, vodka, Espresso shot

Godfather 10

Woodford reserve bourbon, Amaretto, bitters

Old Fashioned 10

Woodford reserve bourbon, sugar, orange bitters, orange twist

Butter Baby 8

Baileys, Butterscotch Schnapps, Espresso shot

Gin E Tónico - A selection of the family's favourite G&T's. (All served with 35ml measure)

Lily Pink 9

Warner Edwards Rhubarb gin, Cherry Blossom tonic, cherries, fresh mint

Italian Ginius 9

Malfy Lemon gin, Fever-Tree Mediterranean tonic, juniper berries, lemon, rosemary

Gini in a Bottle 9

Malfy Sicilian Blood Orange gin, Fever-Tree Aromatic tonic, star anise, orange

Rosa & Gin 9

Malfy Rosa Grapefruit gin, Lamb & Watt Hibiscus tonic, pink grapefruit

Timeless Summer 9

JJ Whitley Elderflower gin, Fever-Tree elderflower tonic, fresh mint, orange

Aperitivi

(All served in 50ml measures)

Cocchi Americano 4.5 – Piedmont, Italy

Complex but well-balanced, with a complimentary bitter and sweet character. Cloves and cinnamon sit alongside rich fruit, green herbs and citrus – orange and lemon zest. Behind that are more wine-like notes, providing a backdrop for the herbal, fruity and spicy flavours.

Cocchi Vermouth di Torino 4.5 – Piedmont, Italy

Full-flavoured and thick on the palate – perfectly balanced, bittersweet and mouth filling. Fruity cherry and menthol notes mingle with stewed raspberries, orange peel, earthy liquorice and subtle savoury herbaceousness – touches of tarragon and bitter leaves.

Cocchi Americano Rosa 4.5 – Piedmont, Italy

Orange sorbet, slightly melted, with a big syrupy sweetness balanced by bitter woody and herbal notes. Orange zest bitterness comes in behind, with leafy green herbs and sweet, sugary touches.

Cocchi Vermouth Amaro 4.5 – Piedmont, Italy

Sweeter than the nose suggests, with rich fruit – baked apples sprinkled with raisins – fruit cake and intense brown sugar sweetness complimented by darker and earthier notes of tree bark, damp soil and spice – ginger, nutmeg and a hint of clove.

Campari 3.5 – Lombardy, Italy

Aperol 3.5 – Lombardy, Italy

Punt e Mes 3.5 – Lombardy, Italy

Antica Formula 3.5 – Lombardy, Italy

Pedro Ximinez Sherry (sweet) 3.5 – Spain

Tio Pepe Sherry (dry) 3.5 – Spain