

CUCINA
di
Vincenzo

DRINKS MENU

Birre

Draught

Menabrea – Italy 4.8%

Pint 5

Half 2.75

Craft Bottled Beer

Baladin Nazionale – Italy 330ml 6.5% 6

Brewfist La Bassa – Italy 330ml 4.8% 5

Brewfist Terminal Pale Ale – Italy 330ml 3.7% 5

Becks Blue – Germany 330ml 0% 4

Baladin Nazionale Gluten Free – Italy 330ml 6.5% 6

Craft Cider

Angioletti Secco (dry) – Italy 330ml 5.0% 4.5

Bibite

Coca Cola 3

Diet Coke 3

Lemonade 2.5

Fever Tree Tonics 2.5

Fever Tree Ginger Beer 2.5

Galvanina 100% Italian Organic Drinks 3.8

– Limonata

– Ruby Orange

– Pomegranate

Fruit Juices 2.5

Spirits

Vodka

Stolichnaya 3

Grey Goose 4.5

Gin

Malfy Lemon – Italy 4.5

Malfy Sicilian Blood Orange – Italy 4.5

Malfy Grapefruit – Italy 4.5

Giniu – Silvio Carta – Sardinia 5.5

Beefeater 3

Ginmare 4.5

Hendricks 4.5

Warner Edwards Rhubarb 4.5

JJ Whitley Elderflower 4.5

Rum

Bacardi 3.5

Bacardi Black 3.5

Sailor Jerry Spiced 3.5

Malibu 3.5

Brandy / Cognac

Vecchia Romagna – Italy 3.5

Courvoisier VSOP 4

Courvoisier XO 10

Whisky

Highland Malts

Glenmorangie 10 yrs 3.5
Royal Lochnagar 12 yrs 5

Speyside Malts

Tamnavulin (Double Cask) 4
Glenfiddich 12yr 4
Macallan Gold 4.5
Glenlivet Founders Reserve 4.5

Island Malts

Highland Park (Orkney) 4
Talisker (Skye) 4.5

Islay Malts

Laphroaig 10yr (Port Ellen) 4.5
Bunnahabhain (Port Askaig) 4.5
Ardbeg (Port Ellen) 5
Bowmore 12yr (Isle of Islay) 4.5

Campbeltown Malt

Springbank 5

Lowland Malts

Auchentoshan Three Wood 5
Glenkinchie 12 yrs 4

Blended Malts

Monkey Shoulder 3.5
Timorous Beastie 4.5

North America

Canadian Club – Toronto 4
Jim Beam Double Oak – Kentucky 4
Maker's Mark – Kentucky 4
Woodford reserve – Kentucky 4.5
Jack Daniels – Tennessee 4

World

Hibiki Japanese Harmony – Japan 6
Yoichi Single – Japan 6
Jameson's – Ireland 3
Famous Grouse – Scotland 3

After Drinks

Liquori

Amaretto Saliza – Italy 3.5
Strega – Italy 3.5
Galliano – Italy 3.5
Kahlua – Mexico 3.5
Cointreau – France 3.5
Chambord – France 3.5
Drambuie – Scotland 3.5
Southern Comfort – USA 3.5
Bicerin (Gianduja Chocolate) – Italy (GF) (DF) 3.5
Baileys – Ireland 3.5
Frangelico – (Hazelnut) – Italy 3.5

Digestivi

Amaro Averna – Sicily, Italy 3.5
Amaro Del Capo – Calabria, Italy 3.5
Amaro Montenegro – Bologna, Italy 3.5
Fernet Branca – Lombardy, Italy 3.8
Taylors Port 3.5
Limoncello – Campania, Italy 3
Limoncello Cream Smooth – Campania, Italy 3
Sambuca – Lazio, Italy 3
Patron xo Café – Mexico 4.5

Dessert Wine

Moscato D'Asti DOCG '101' – Ca' Del Baio
Btl 25

(Piedmont) (100% Moscato)

Wonderful sweet wine to be enjoyed as an aperitivo or with dessert. Brilliant straw yellow, animated by fine, persistent bubbles. Intense and aromatic with fruity notes reminiscent of apricots and linden blossom. Sweet, gentle, good acidity with a fresh and persistent after-taste.

'Pierale' Moscato IGT Puglia – Leone De Castris
Glass 75ml 6 Btl 30

Gold yellow in colour. Moscato is unusual in that it is the one grape variety that actually smells of grapes once vinified! Here, notes of grape blend with hints of moss, peach and vanilla. Naturally sweet and persistent to taste. Great with chocolate torta and nut-based cakes.

Grappa

Tre soli Tre 2009 7

43% – Berta – Piedmont, Italy

This grappa made from the Nebbiolo grape is aged on wood and is overwhelming with great personality. Splendid concert of sensations in which the mature fruit (blackcurrant, apricot, marasca cherries), cocoa and the vanilla stand out.

Bric Del Gaian 2007 7

43% – Berta – Piedmont, Italy

Amber in colour and produced from the Moscato grape, this grappa is complex yet subtle. Hints of sage, fruits of the forest and grapefruit stand out.

Oltre Il Vallo (Beyond the Wall) 6

43% – Berta – Piedmont, Italy

A fine grappa, aged in casks of single malt Scotch whisky, from the ancient and finest Scottish distilleries of Lagavulin, Caol Ila and Mortlach. Two very different cultures, united in the passion for distillation. The name “Oltre il Vallo” recalls how nobody has ever managed to go beyond the old Hadrian fortifications, the wall that was the most northern border of the Roman Empire in Britain for much of the period of Roman rule over these lands. A fortification that divided the island into two parts. No-one could ever get past this boundary, until today, when the Highlands and Monferrato symbolically unite in this aged distillate. An amber colour “Oltre il Vallo” is characterised by a smooth taste and charm. At first there is an explosion of perfumes ranging from the notes of grape, raisins, dried fruit and almonds. These sensations then give way to a slight hint of smoke, peat and malt. Silky and enveloping, it lingers in the mouth and confirms soft olfactory sensations, an aromatic bouquet reminiscent of oranges, hazelnuts and, a finally hints of tobacco and honey.

Nibbio 4.5

40% – Berta – Piedmont, Italy

Produced from the Moscato grape, this light and elegant grappa is clear and has soft floral tones with fresh flowers on the nose

Bevande Calde

Espresso 2

Espresso Doppio 3

Espresso Macchiato 2

Espresso Doppio Macchiato 3

Americano 2.5

Flat White 3

Latte Macchiato 3

Cappuccino 3

Decaffeinated 2.9

Cafè Corretto 4

(Espresso shot with dash of brandy, grappa or sambuca)

Liqueur Coffee 6

(Choose your favourite tippie)

English Tea 2.5

Fresh Mint Tea 2.5

Green Tea 2.5