

CUCINA
di
Vincenzo

COCKTAILS

Vincenzo Spritz (V) 9

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

Limoncello Spritz 9

Limoncello, prosecco, soda, fresh mint

Italicus 9

Hendricks gin, Bergamot liqueur, fresh lime, mint, cucumber, elderflower tonic

Vincenzo Cosmo 9

Vodka, Cranberry juice, Lime, Pomegranate syrup

Bellini 7

Invented in Harry's bar, Venice, 1948. Prosecco, white peach puree

Rossini 7

Twist on the classic Bellini. Prosecco, strawberry puree

Classic Negroni 10

Malfy gin, Campari, Punt e Mes

Old Fashioned 10

Woodford reserve bourbon, sugar, orange bitters, orange twist

Espresso Martini 10

Patron xo café, vodka, Espresso shot

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

Aperitivi

(All served in 50ml measures)

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.

Campani 3.5 – Lombardy, Italy

Aperol 3.5 – Lombardy, Italy

Punt e Mes 3.5 – Lombardy, Italy

Tio Pepe Sherry (dry) 3.5 – Spain