

prosecco house

L O N D O N

PROSECCO HISTORY

Prosecco is produced exclusively in north east Italy. Its story began in the area of Conegliano Valdobbiadene over three centuries ago, where the highest quality, Prosecco Superiore, is still produced to this day.

There are two levels of Prosecco on the market: **the DOCG, the peak of the quality pyramid, representing by the Conegliano Valdobbiadene denomination, with its 15 hill municipalities**, and the DOC base, covering the provinces of Treviso, Belluno, Venice, Padua, Vincenza, Udine, Pordenone, Trieste and Gorizia, a broad denomination made up of more than 600 municipalities in Veneto and Friuli.

The DOCG zone is in province of Treviso, stretching over the hills between the small towns of Conegliano and Valdobbiadene, 50 km from Venice and around 100 km from the Dolomites. The hills chains stretch from east to west, from the flat plain to the foot hills of the Alps.

Conegliano Valdobbiadene DOCG Prosecco Superiore. This sparkling wine displays a vibrant character. Three versions are made: Brut, Extra Dry and Dry, which are distinguished by the quantity of residual sugar each.

Brut – This is the most modern version of the Prosecco wines, the one that best suits international taste. It has a rich nose of citrus and vegetal notes and an attractive hint of crusty bread, plus a highly attractive, vibrant palate. The delicate bead ensures a lingering taste and a clean mouthfeel. Residual sugar 0 to 12 g/l.

Extra Dry – This is the traditional version, which combines various flavours with the bubble' elating, zesty flavour. A bright straw colour to which the bead adds extra sparkle. This fresh, elegant wine has a rich, fruity nose of apple and pear, with a hint of citrus fruit that fades into a floral undertone. The wine has a smooth mouthfeel to which a lively acid content gives the right touch of dryness. Residual sugar 12 to 17 g/l.

Dry – This is the least widespread version of the Prosecco wines and sets off the grape's floral/fruity quantities to best effect. Pale straw-yellow appearance with a subtle fruity nose full of citrus fruit, white peach and green apple tones. The palate is flavoured-packed, fresh and smooth with an elegant medium-dry mouthfeel. Residual sugar 17 to 32 g/l.

Residual sugar – depending on their sweetness, in accordance with the EU Sweetness of wine Regulations for Terms used to indicate sweetness of sparkling wine, Proseccos are labelled "Brut" (up to 12 grams per litre of residual sugar), "Extra Dry" (12-17 g/l) or "Dry" (17-32 g/l). It is usually measured in grams of sugar per litre of wine, often abbreviated to g/l or g/L. Residual sugar typically refers to the sugar remaining after fermentation stops, or is stopped, but it can also result from the addition of unfermented must.

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RIVALTA

Rivalta's winery was born thanks to Alessio Caldart's passion, who, family's historical vine-yards, was able to develop a professional strategy hand and foot with tradition of constant research for quality. The family's philosophy has always been pushing towards the creation of a top quality and harmonic product, a perfect summary of the grapes, the earth and the sun that created it all. Today, his daughter Daniela and her enthusiast co-workers carry on the mission established by the founder with care and commitment. The huge amount of prizes received in the last years prove the improvement of a journey aimed towards quality and tradition but at the same time towards the innovation and improvement of such a unique product: The Valdobbiadene Prosecco Superiore D.O.C.G.

		Glass	Bottle
Spumante 1940 "L'EXTRA BRUT", 1g/l	11.5% vol.	£12.50	£57
<i>This Prosecco is very fine, with elegant smell and vivacious perlage. It has fresh notes of white peach and acacia flowers. The taste is dry, fruity and intense.</i>			
Valdobbiadene Prosecco Superiore D.O.C.G. NERO Brut, 5g/l	11.5% vol.	£14.50	£68
<i>A slightly dull straw colour, with a creamy foam and a persistent and intense perlage. An aroma of ripe pears and apples, with hints of hay and sweet almonds. This Prosecco is dry but creamy and harmonic.</i>			
Valdobbiadene Prosecco Superiore D.O.C.G. CONVIVIO Brut, 8g/l	11.5% vol.	£12.50	£57
<i>A delicate sensation of green apple, it has light aromatic bouquet and distinct flavoursome taste. This Prosecco is sharp and fresh with fine perlage. The persistence of its flavour makes it the Prosecco of excellence.</i>			
Valdobbiadene Prosecco Superiore D.O.C.G. INCONTRI Extra Dry, 15g/l	11.5% vol.	£12.50	£57
<i>Bright and vivacious, with a delicately fruity bouquet and a well-balanced taste with lively tones. The taste is harmoniously balanced with a dry undertone, thanks to a well-presented acidity.</i>			
Valdobbiadene Prosecco Superiore D.O.C.G. SOLITARIO Dry Millesimato, 24g/l	11.5% vol.	£12.50	£57
<i>From selected grapes, it gives off an intensely fruity bouquet with hints of flowers, and has a distinctive aromatic taste. The taste is delicate with a round finish.</i>			

Prosecco is served at 125ml | Bottle 0.75lt | All prices are GBP inclusive of 20% VAT | **Card payments only**
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L O N D O N

CIROTTO

The history of the Ciroto family is set in Asolo, known as the "pearl of the Treviso province", a graceful medieval town belonging to the beautiful "Borghi d'Italia" and nestled in the foothills of the Dolomites. It is here, three generations ago, their family started a small winery. In 2000 they bought their first vineyards and began to take care of the entire production, from the vines to the bottle. Today siblings Monica, Barbara and Gilberto are bringing fresh energy and innovation to this family-run enterprise, collecting the historical heritage of the Asolo wine-growing region. Francesco, Monica's husband, plays a major role in the winery with the goal of delivering authentic wines with a distinctive character, bearing his personal signature. Their values of rigour and dedication in the vineyard, the production and their wine cellar perfectly reflect their land.

		Glass	Bottle
Asolo DOCG Prosecco Superiore Millesimato Extra Brut, 0g/l	11% vol.	£13.00	£57
<i>No sugar content enhances the vigorous structure and the vivid mineral note. It bursts on the nose with an intense bouquet of Golden apple and pear, flowing into delicate flavours of citrus and mandarin. An exclusive Prosecco of great personality.</i>			
Asolo DOCG Prosecco Superiore Millesimato Brut, 7g/l	11% vol.	£12.50	£55
<i>It is the best representation of Prosecco, born from the terroir of Asolo; obtained from their best selection of Glera grapes, it has fine and persistent bubbles, a freshness on the nose enhancing the typical notes of apple and pear. On the palate, an excellent sapidity and a great intensity are a proof of the excellent grapes used.</i>			
Asolo DOCG Prosecco Superiore Millesimato Extra Dry, 15g/l	11% vol.	£12.50	£55
<i>Elegance is the first quality of this Prosecco. The colour is pale yellow with bright tints, the crystal clear perlage is fine and lasting. The nose is extremely polished, pure and clean, with its unfailing aroma of golden delicious apple and pear. As a child of the Asolo and Montello hills, this Prosecco is out of the ordinary with its distinguishable mineral tones, sapidity and persistence of aromas.</i>			

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MARCHIORI

Marchiori is a family winery in Farra di Soligo in the real heart of Conegliano Valdobbiadene Prosecco Superiore DOCG Area. The family business began in the seventies of the last century. The winery is following all stages of production in the best sustainable way to give the customer a guaranteed product, full of real natural taste. The family owns 12 hectares divided into 16 different steep slopes, where sun rises, the water flows and the wind dries the leaves: every plot has a specific soil, from calcareous rocky to marl, exposure to the sun and altitude, making all the grapes different.

"We vinify vineyard grapes separately in order to give importance to the feature of each vineyard. In our hills we cultivate not only Glera Tonda (that forms the basis of Conegliano Valdobbiadene Prosecco DOCG wine and all the Prosecco DOC) but also Glera Lunga and ancient varieties like Perera, Bianchetta and Verdiso that have particular features and are very useful for giving the wine a satisfying harmonious structure. We are the only winery able to produce that ancient varieties pure; for that reason, our Prosecco Superiore DOCG is called "5 varietà".

		Glass	Bottle
Valdobbiadene Prosecco Superiore DOCG Rive Di Farra Di Soligo Extra Brut, 0g/l	11.5% vol.	£13.00	 £57
<i>Brilliant and creamy with a rich foam and fine perlage. Inviting with shades of white-fresh fruit and citrus fragrances. Over time sweet hints of candied fruit and green balsam develop. The flavour elegantly matches the nose in a delicious balance of freshness and minerality. The tension and persistence of the palate is harmoniously complex.</i>			
Valdobbiadene Prosecco Superiore DOCG "5 Varietà" Brut, 6g/l	11.5% vol.	£12.00	 £53
<i>A very pleasant mineral taste, fresh and very fine notes; clean white fruit and spice. This Prosecco has elegant taste with dry finish. On the nose it has intriguing fresh wisteria and crunchy pear, mild pink grapefruit and mint; then generous ripe fruit, pollen, dandelion and herbs with undertones of roasted barley.</i>			
Valdobbiadene Prosecco Superiore DOCG "5 Varietà" Extra Dry, 14g/l	11.5% vol.	£12.00	 £53
<i>Tasty and beautiful fragrant taste, pleasant, lively and harmonious. On the nose it has sweet and seductive white flower and yellow fruit, citrus and balsamic hints; evolving it offers sweet notes of candied fruit, sage and daisy.</i>			

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TASI

"TASI is a young, up and coming winery born in the cru of Tenuta Le Cave, Verona - Italy. They have transformed what was once a quarry, industrially exploited & abandoned, into a beautiful organic vineyard and Wine Relais overlooking the entire valley. The owners describe their wine making style as loving good wine, the natural products of the beautiful and wild land and the idea of bringing them to the world. They do not like pesticides, doctrine that is an end in itself and people who take themselves too seriously.

TASI is located between the hills of Amarone and the valleys of Soave and Prosecco, focusing on the traditional grapes and wines of these terrains. They produce unique wines, because they believe that nothing like a good bottle can bring people together and be part of great moments. The word TASI in Veneto dialect is a call to shut up everybody who take themselves too seriously. Wine is a passion that has to be shared with joy. "

			Glass	Bottle
Tasi Prosecco Millesimato Biologico, Brut, 11g/l	100% Vegan 12% vol.		£10.50	£45
<i>Elegant aromas of white flowers followed by a delicate dry note, which balances perfectly with the initial light sweetness.</i>				
Tasi Garganega Spumante IGT Millesimato, Brut, 8g/l	100% Vegan 12% vol.		£10.50	£45
<i>Stylish balance, fresh and persistent, with a fine perlage and a straw yellow colour. Elegant aromas of wild flowers, followed by dry notes perfectly balanced with the initial sweetness.</i>				

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ETTORE GERMANO

Since 1856, the Germano family has seen four generations of devotion to both their viticulture and excellent wine production. The estate lies on one of the most important crus of Serralunga d'Alba named "Cerretta", a hill with a wide winegrowing area facing South, South-West. Germano's 6.6 hectares of vineyards are dedicated to the cultivation of Chardonnay, Barbera, Dolcetto and Nebbiolo, while a smaller area is reserved for Riesling and the indigenous white grape Nascetta. The Germano family is blessed with some of the very best vineyards, owning vines in Lazzarito (a true grand cru), Cerretta, Prapò and now, thanks to an inheritance, even the legendary Vigna Rionda, which many experts consider the single greatest Barolo vineyard of all. Sergio and his wife Elena manage the estate from viticultural to winemaking to sales. Sergio's wines have steadily improving for the last decade, and today we are proud to represent one of the most talented winemakers from Piedmont.

		Glass		Bottle
Ettore Germano Alta Langa DOCG Extra Brut, Piemonte, Italy 2g/l.	12.5% vol.	-		£68

Intense straw yellow in colour. A fine and persistent perlage. On the nose there is typical bready notes of Metodo Classico, dried fruits such as peach and apricot and some underlying floral notes. On the palate it is rich and full with good acidity and a lovely creamy sensation given by the perlage.

The grapes are hand harvested and are brought to the winery where they are immediately pressed in whole cluster, taking the skins off the must. The must is fermented at a low temperature. A part of the base wine is refined in medium-sized, untoasted barrels, while the remaining part stays in steel tanks. Once the alcoholic fermentation has completed the wine ages on the lees for a period of refinement, at this time periodic bâtonnage is carried out. At the end of this period the wine will age on its lees for another minimum 30 months before the disgorgement and dosage takes places.

ROSE PROSECCO

		Glass		Bottle
Ettore Germano Extra Brut Rosé Metodo Classico 'Rosanna' (NV), 4g/l	13% vol.	£13.50		£60

Pink orange. Poached pear, orange peel, violet, rose, and grilled nuts on the nose. Then rich, peppery orchard fruit flavours show very good depth and inner-mouth perfume. Finishes long and spicy, clean and very floral. In the mouth, the entry is full and fresh, the fine bubbles giving the wine a creamy texture and a long refreshing finish.

Cirotto Rose Spumante Brut 7g/l	12% vol.	£12.50		£56
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Incredibly delicate pink colour. The intense fruity structure is articulated in delicate nuances of small red fruits, peach and citrus. The floral note relaxes with an elegant note of jasmine. Extremely elegant and balanced, the lively freshness accompanies the whole sip.

Rivalta Spumante Rosé Brut, 10g/l	12% vol.	£12.50		£56
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Delicate pink, fine colour with persistent perlage. It has intense reminiscence of the berries and viola. The taste is dry, round and harmonic.

Tasi Prosecco Rose, 10g/l	12% vol.	£12.00		£53
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Brut sparkling wine made from volcanic grapes grown by us on the slopes of the Euganean Hills. Fine perlage with persistent bubbles together with a unique bouquet of delicate white flowers and juicy red fruits make this wine unforgettable.

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WINES

ROSÉ

		Glass		Bottle
Côtes de Provence Rosé, Maison Étoilée, Provence, France – 2023 Vegan	13.5% vol.	£13.50		£55
<i>A blend mainly of Grenache and Cinsault, with hints of Syrah, Tibouren, Mourvèdre, Cabernet Sauvignon, Rolle, and Carignan. It has a pale salmon color and an inviting nose of red fruits and orange blossom. The palate features dominant strawberry and grapefruit flavors, with floral undertones. It's refreshing, smooth, and has excellent length.</i>				

WHITE

Fondo Indizeno Chardonnay Colli Orientali, Friuli Venezia-Giulia, Italy – 2022	13% vol.	£11.50		£40
<i>Classic tones delicately exotic, but typically salty thanks to the fresh, well-integrated acidity that suggests immediate drinkability, but promises a pleasant evolution over the next five years.</i>				
Amoterra Verdicchio di Matelica, Marche, Italy – 2022 (Organic/Vegan)	13% vol.	£10.50		£36
<i>Immediately captivating with a beautiful nose of compact orchard fruits, white flowers, and crushed stones. The palate is round and well-structured, with lots of white peach wrapped around dried herbs and a savoury, steely backbone. Vibrant acidity carries through to the finish which lingers on this deep and complex wine.</i>				
Gavi del Comune di Gavi, Folli & Benato, Piemonte, Italy – 2022	12.5% vol.	£13.50		£52
<i>Intense straw yellow color with greenish shades. Concentrated aromas of white peach, pear and jasmine, carry through to the palate which is elegant, fresh and perfectly balanced.</i>				
Pinot Grigio Ronco Calaj, Russolo, Friuli Venezia-Giulia, Italy – 2022	12.5% vol.	-		£40
<i>Pale yellow color. It has the typical fragrance of white fleshed fruit as well as acacia flowers. As a young wine the fermentative aromatic notes stand out. In the mouth it is elegantly fruity and well structured. Good balance between acidity and aroma with a long and persistent finish.</i>				
Chardonnay Kreuth Cantina Terlano, Trentino Alto-Adige, Italy – 2021	13.5% vol.	-		£56
<i>This Chardonnay displays deliciously ripe fruit with a hint of aromatics. It shows vanilla and toast on the finish. This powerful wine is truly age-worthy, with elegant complexity and great length.</i>				

RED

Barbera d'Asti, Folli & Benato, Piemonte, Italy – 2022	13.5% vol.	£11.50		£45
<i>An approachable and easy-drinking young Barbera. Floral-tinged, red berry aromas give way to plums and ripe strawberries on the palate, with a fresh and vibrant finish.</i>				
Le Corti Chianti Classico, Chianti, Italy – 2022 (100% Organic)	14% vol.	£12.50		£50
<i>A classic style, with a youthful and fruity intensity. Ruby-red in colour, floral notes of violet and iris, fresh ripe cherries and mild spicy nuance. Complimented by well-balanced acidity, soft tannins and long persistent finish.</i>				
Valpolicella Classico, Speri, Veneto, Italy – 2022	12.5% vol.	-		£50
<i>This wine boasts a ruby red colour with purplish highlights and offers a nose of red fruits, violets, and cherries. With a medium-bodied profile, it's best enjoyed in its youth, presenting a vibrant and fruit-forward character.</i>				
Gulfi Rossojbleo Organic Nero D'Avola, Sicily, Italy – 2020	13.5% vol.	-		£55
<i>This radiant red, the Gulfi winery's entry-level Nero d'Avola, offers juicy raspberry fruit, lively acidity, and a touch of spice. This is a wine that benefits from air: try it before and after decanting and you'll taste the difference.</i>				
Pinot Noir Tradition, Cantina Terlano, Trentino Alto-Adige, Italy – 2023	13.5% vol.	-		£60
<i>Lively vermilion to ruby red colour. Fresh stimulating nose with an aromatic spectrum ranging from blackberry and bilberry to a hint of cherry brandy with notes of licorice and aromas of undergrowth. On the palate, this Pinot Noir offers a delightful balance between ripe fruit and a delicate tannin structure which confers elegance on this mineral red wine.</i>				
Tasi Amarone DOCG, Veneto, Italy – 2015	17% vol.	-		£85
<i>This Amarone is crafted from vines in a unique vineyard at 450m altitude, formerly an old marl quarry. It features a harmonious blend of ripe tannins, dried fruit, spices, and a deep garnet color, with a remarkably long finish.</i>				

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L O N D O N

CHAMPAGNE

Legras & Haas is family-owned winery in Chouilly, in the heart of the Champagne region. Chouilly is a Grand Cru village in Côte des Blancs, just south of Epernay, that is responsible for producing some of the regions finest Chardonnay wines. Founded in 1991 by Brigitte Haas and François Legras, the estate is currently run and managed by their three sons Rémi, Olivier and Jérôme. Each of whom control different aspects of the business. They are the sixth generation of this family to grow grapes in Champagne, owning around 38 hectares here (18 of which are in Chouilly), they also buy grapes from a select few farmers in the region.

This is a classic Champagne house, traditional in nature, with a quest for perfection and an emphasis on soil preservation and terroir expression. They use first pressings only, taking the upmost care and attention in all aspects of the production of these wines. Working as a family has always been central to their approach, assisted by their house Oenologist Sébastien Struzik, all blending decisions are made together as a family.

Bottle

Legras & Haas, Champagne Intuition Brut, 75cl

12% vol.

£95

The diversity of the family estate is captured perfectly in this signature blend. The Chardonnay imparts finesse, elegance, white stone fruits and ethereal citrus notes. The Pinot Meunier gives a smooth, exotic and reassuring mouthfeel. The Pinot Noir structures the wine and brings intensity to the composition. A wine with great concentration, poise and balance, everything you want and more in a classic Champagne, with richness, elegance and that classic buttery character.

Legras & Haas, Grand Cru Blanc de Blancs Extra Brut, 75cl

12.5% vol.

£120

The Grand Cru Blanc de Blancs Extra Brut is made from 100% Chardonnay grapes from the Grand Cru village of Chouilly, grown in the family's oldest hilltop parcels. Extra Brut is a champagne for purists. Bone dry, linear, super clean, feels compact at first but as you continue to drink the power builds on your palate. One of those wines that grows in presence and power. An elegant Chardonnay based wine which is serious and precise, yet approachable, with beautiful minerality and salinity and a persistent, long, long, long finish.

Legras & Haas, Champagne Grand Cru Blanc de Blancs 2014 'Les Sillons', 75cl

12.5% vol.

£185

Immediately wonderful in the glass. Rich, mouth filling, complex, with great balance and freshness. Bright and aromatic. Austere with strong acidity, a bold mid palate and very long length.

BEER

Menabrea, Italian Premium Lager Bottle 330ml

4.8% vol.

£6.50

This pale lager is well balanced between citrus, bitter tones and floral, fruity undertones giving a consistent and refined flavour. It has a complicated malty, hoppy taste with an exceptional head retention due to the quality of our ingredients and maturation process.

1936, Swiss Premium Lager Bottle 330ml

4.7% vol.

£6.50

1936 lager is brewed with the softest water sourced within the Swiss Alps. This golden lager obtains its refreshing taste from beautiful Swiss hops & pilsner malt. It is a ultra clean, crisp, fresh lager with a slight sweetness. The water used to brew 1936 Bière filters through the Swiss Alps, taking up to 25 years to reach the source. This unique water is combined with raw ingredients - Swiss hops and golden barley grown at high altitude on the mountains - to create a beer totally free from artificial preservatives or additives.

Menabrea Zero, Italian Premium Lager Bottle 330ml

0% vol.

£6.50

Zero Zero is an alcohol free lager beer produced using a bottom-fermenting yeast. It has a finely balanced taste and excellent, compact foam.

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SPIRITS

Berto Dry Gin 43%	50ml	£9.50
Hendrick's Gin 41.4%	50ml	£9.50
Tanqueray No 10 Gin 47.3%	50ml	£11.00
Rose Gin by Tinkture 44% Organic Rose Gin Distilled by Hand in Cornwall	50ml	£12.50
Belvedere Vodka 40 %	50ml	£11.50
Maker's Mark Bourbon Whisky 45%	50ml	£10.50
Glenfiddich 18 Year Old 40% Single Malt Scotch Whisky	50ml	£15.00
Glenmorangie The Original 10 Year 40% Highland Single Malt Scotch Whisky	50ml	£11.00
Johnnie Walker Black Label 40% Blended Scotch Whisky	50ml	£11.00
XR Maxime Trijol Cognac VSOP 40%	50ml	£10.00
Goslings Black Seal Rum 40%	50ml	£9.50
Herradura Reposado Tequila 40%	50ml	£9.50
Herradura Anejo Tequila 40%	50ml	£11.50
Liquore Brandy e Caffé, Villa Zarri 40%	50ml	£9.50
Disaronno Amaretto 28%	50ml	£8.00
Amaro Montenegro 23%	50ml	£8.00
Limoncello di Amalfi 25%	50ml	£8.00

SOFT DRINKS

Fever-Tree Madagascan Cola	200ml	£4.25
Fever-Tree Premium Ginger Ale	200ml	£4.25
Fever-Tree Premium Ginger Beer	200ml	£4.25
Fever-Tree Premium Indian Tonic Water	200ml	£4.25
Fever-Tree Premium Soda Water	200ml	£4.25
Fever-Tree Premium Lemonade	200ml	£4.25
Fever-Tree Mediterranean Tonic Water	200ml	£4.25
Fever-Tree Elderflower Tonic Water	200ml	£4.25
Fever-Tree Refreshingly Light Tonic Water	200ml	£4.25
Fever-Tree Sicilian Lemon Tonic	200ml	£4.25
Coca Cola Icon Glass	200ml	£4.25
Diet Coke Icon Glass	200ml	£4.25
Apple Juice	200ml	£3.50
Acqua Panna still water	750ml	£5.50
San Pellegrino sparkling mineral water	750ml	£5.50

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PROSECCO HOUSE SIGNATURE COCKTAILS

Prosecco House Spritz <i>Berto Aperitivo, Fever Tree – Spring Soda Water, Prosecco</i>	£12.50
Campari Spritz <i>Berto Bitter, Fever Tree – Spring Soda Water, Prosecco</i>	£12.50
Limoncello Spritz <i>Limoncello, Fever Tree – Spring Soda Water, Prosecco</i>	£12.50
St-Germain Spritz <i>Elderflower Liqueur, Fever Tree – Spring Soda Water, Prosecco</i>	£12.50
Negroni Sbagliato <i>Berto Bitter, Berto Vermouth di Torino Superiore Bianco Prosecco</i>	£12.50
Scintillio <i>Vodka, Elderflower Liqueur, Prosecco</i>	£12.50
Silver Angel <i>Vodka, Passion Fruit Puree, Crème de Peche, Apple Juice, Prosecco</i>	£13.50
Zenzero Fizz <i>Ginger Liqueur, Lime Juice, Prosecco</i>	£12.50
Russian Spring Punch <i>Vodka, Fresh Raspberries, Crème de Framboise, Crème de Cassis, Lemon Juice Prosecco</i>	£13.50
Non-Alcoholic Cocktail	£10.00

CLASSIC COCKTAILS

Old Fashioned <i>Bourbon, Angostura Bitter, Sugar</i>	£12.50
Whiskey Sour <i>Bourbon, Egg White, Lemon Juice, Gomme syrup</i>	£13.50
Amaretto Sour <i>Amaretto liqueur, Egg White, Lemon Juice, Gomme syrup</i>	£13.50
Negroni <i>Berto Dry Gin, Berto Vermouth di Torino Superiore Rosso, Berto Bitter</i>	£13.50
Moscow Mule <i>Vodka, Lime Juice, Ginger Beer</i>	£12.50
Dry Martini <i>Berto Dry Gin, Dry Vermouth</i>	£12.50
Espresso Martini <i>Vodka, Coffee Liqueur, Sugar Syrup, Espresso</i>	£14.50
Margarita <i>Tequila, Lime Juice, Triple Sec</i>	£13.50

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