



Mari Deli & Dining



Caffetteria

	Small	Reg.
<i>Espresso</i>		£ 1.80
<i>Espresso Macchiato</i>		£ 1.90
<i>Espresso Double</i>		£ 2.10
<i>Espresso Macchiato Double</i>		£ 2.20
<i>Caffè Americano</i>		£ 2.10
<i>Caffè Americano Macchiato</i>		£ 2.20
<i>Caffè Americano Double</i>		£ 2.40
<i>Caffè Americano Double Macchiato</i>		£ 2.60
<i>Caffè Latte</i>	£ 2.40	£ 2.60
<i>Cappuccino</i>	£ 2.40	£ 2.60
<i>Caffè Mocha</i>	£ 2.50	£ 2.95
<i>Flat White</i>	£ 2.65	£ 2.85
<i>Hot Chocolate Italian style</i>	£ 3.25	
<i>Hot Chocolate</i>	£ 3.10	
<i>Ginseng Caffè</i>	£ 2.20	£ 3.50
<i>Babyccino</i>	£1.50	
<i>Iced Caffè</i>		£ 2.75
<i>Cortado</i>		£ 2.60
<i>Iced Latte</i>		£ 3.00

Loose Leaf Teas

	In	Out
<i>Strong Breakfast / Earl Grey (the classic perfumed black tea)</i>	£ 2.95	£ 2.50
<i>Peppermint</i>	£ 2.95	£ 2.50
<i>China Gunpowder (classic green tea)</i>	£ 2.95	£ 2.50
<i>Jasmine Pearl (Jasmine green tea)</i>	£ 3.25	£ 2.80
<i>Decaffeinated Ceylon (black tea)</i>	£ 2.95	£ 2.50
<i>Blanc d'Oranger (organic white tea)</i>	£ 3.50	£ 3.95
<i>L'Oriental (passion fruit green tea)</i>	£ 3.25	£ 2.80
<i>Chamomile</i>	£ 2.95	£ 2.50
<i>Rooibos</i>	£ 2.95	£ 2.50

“50p supplement for any Organic milk/non-dairy with any tea or coffee “



Mari Deli & Dining



In Out

Continental Breakfast

<i>Pain au chocolat</i>	£ 1.95	£ 1.60
<i>Plain croissant</i>	£ 1.95	£ 1.60
<i>Multigrain croissant</i>	£ 2.40	£ 2.00
<i>Croissant with jam or nutella filling or other filling</i>	£ 2.80	£ 2.40
<i>Croissant/Toasted bread with butter & jam</i>	£ 3.60	£ 3.00
<i>Croissant/Toasted bread with butter, jam & fresh fruit</i>	£ 4.80	£ 4.00
<i>Croissant with ham & cheese</i>	£ 4.20	£ 3.50

Fusion

8 a.m. to 12 p.m.

<i><u>Venezia</u>: poached egg on toast with baby spinach, avocado & fresh tomatoes</i>	£ 8.40	£ 7.00
<i><u>Padova</u>: bresaola, avocado, poached egg whites, tomatoes & rocket</i>	£ 9.60	£ 8.00
<i><u>Cagliari</u>: Greek (v) or soya yoghurt, granola, nuts, honey & fresh fruits (vg)</i>	£ 7.20	£ 6.00
<i><u>Roma</u>: oat crackers, avocado, fresh tomatoes, parsley & grapefruit (vg)</i>	£ 8.40	£ 7.00
<i><u>Lecce</u>: burrata, scrambled egg, tomatoes, rocket, parma ham & avocado</i>	£ 13.50	£ 11.25
<i><u>Londra</u>: poached egg on toast, baby spinach, sausage, tomatoes & burrata</i>	£ 13.50	£ 11.25

Organic Fresh Juices

<i><u>Everyday</u>: orange or apple</i>	£ 5.30	£ 4.50
<i><u>Summer</u>: lemon, apple, ginger, aloe vera, mint & turmeric</i>	£ 5.90	£ 5.00
<i><u>Spring</u>: orange, carrot, lemon & aloe vera</i>	£ 5.90	£ 5.00
<i><u>Autumn</u>: grapefruit, apple, celery, ginger, aloe vera & turmeric</i>	£ 6.30	£ 5.20
<i><u>Winter</u>: beetroot, apple, lemon, ginger, cucumber, aloe vera & turmeric</i>	£ 6.50	£ 5.50
<i><u>Detox</u>: kale, spinach, celery, cucumber, parsley, aloe vera, ginger, chilli & turmeric</i>	£ 7.70	£ 6.50

Organic Smoothies & Milkshakes

<i><u>Hawaii</u>: milk, strawberry & banana</i>	£ 5.40	£ 4.60
<i><u>Barbados</u>: milk & mixed berries</i>	£ 5.40	£ 4.60
<i><u>Santorini</u>: vanilla ice cream, caramel & salted peanuts</i>	£ 5.90	£ 5.00
<i><u>Panareal</u>: hazelnut ice cream, coffee & chocolate powder</i>	£ 5.90	£ 5.50
<i><u>Zante</u>: soya milk, banana & berries (vg)</i>	£ 6.50	£ 5.50



Mari Deli & Dining



In Out

Panini

<u>Capri:</u> buffalo mozzarella, cherry tomatoes, rocket, oregano & basil (v)	£ 6.70	£ 5.60
<u>Parma:</u> parma ham, buffalo mozzarella, cherry tomatoes & rocket	£ 7.20	£ 6.00
<u>Reggio:</u> gorgonzola, spicy salami, grilled courgettes baby spinach & fresh mint	£ 5.70	£ 4.80
<u>Firenze:</u> bresaola, rocket, parmesan shaving & fresh lemon	£ 6.30	£ 5.20
<u>Pisa:</u> rocket, sun-dried tomatoes, olives & grilled vegetables (vg)	£ 5.70	£ 4.80
<u>Milano:</u> nduja, burrata, baby spinach & sun-dried tomatoes	£ 6.90	£ 5.80
<u>Napoli:</u> Italian sausages, wild spinach and scamorza/mozzarella	7.70	7.00

Piadine Romagnole

<u>Modena:</u> toasted piadina with mortadella, emmental & grilled aubergines	£ 5.70	£ 4.80
<u>Siena:</u> toasted piadina with parma ham, cheese, rocket & sun-dried tomatoes	£ 6.70	£ 5.60
<u>Palermo:</u> toasted piadina with aubergine, peppers, olives, capers & spinach (vg)	£ 6.00	£ 5.00
<u>Roma:</u> toasted piadina with mixed melted pecorino cheeses and rocket (v)	£ 6.00	£ 5.00

Pizza al taglio

<u>Margherita:</u> slice of pizza: fresh tomato sauce & melted mozzarella (v)	£ 4.00	£ 3.00
<u>Vesuvio:</u> slice of pizza: fresh tomato sauce, pepperoni & melted mozzarella	£ 4.70	£ 3.50
<u>Vegetariana:</u> slice of pizza: fresh tomato sauce, vegetables & melted mozzarella (v)	£ 4.70	£ 3.50
<u>Vegana:</u> slice of pizza: mixed vegetables & olives (vg)	£ 4.70	£ 3.50
<u>Focaccia:</u> Slice of classic focaccia (vg)	£ 3.70	£ 2.50

Dolci

<u>Sfogliatelle mignon</u>	£ 2.00	£ 1.50
<u>Sfogliatelle grandi</u>	£ 3.60	£ 3.00
<u>Caprese:</u> a delicious rich hazelnut & cocoa tart	£ 4.95	£ 3.50
<u>Ricotta and pear cake</u>	£ 4.95	£ 3.50
<u>Italian homemade gelato</u>	£ 5.00	
<u>Tiramisu</u>	£ 4.95	£ 3.50
<u>Cannoli siciliana:</u> pastry tubes with a creamy filling of goat's milk ricotta	£ 4.95	£ 3.50
<u>Cannoli mignon</u>	£ 3.00	£ 2.50
<u>Affogato al caffè</u>	£ 5.50	
<u>Cakes of the day:</u> please ask for the cakes of the day	£ 4.95	£ 3.50



Mari Deli & Dining



In Out

Antipasti

<u>Pane misto</u> : selection of organic breads	£ 2.40	£ 2.00
<u>Inizio</u> : olives, taralli & capers	£ 4.80	£ 4.00
<u>Bruschetta classica</u> : toasted bread with tomatoes & olive oil	£ 4.80	£ 4.00
<u>Antipasto della casa</u> : mixed vegetables of the day (vg)	£ 9.60	£ 8.00
<u>Tagliere di salumi</u> : selection of Italian salamis	£ 9.60	£ 8.00
<u>Misto formaggi</u> : selection of Italian cheeses	£ 9.60	£ 8.00
<u>Gran piatto</u> : selection of Italian salamis, Italian cheeses & vegetables antipasti (x2)	£ 24.00	£20.00

Primi

<u>Vegan Gnocchi</u> :gnocchi with tomato sauce & basil (vg)	£ 8.40	£ 7.00
<u>Gnocchi Sorrento</u> : gnocchi with tomato sauce,mozzarella & basil (v)	£9.60	£8.00
<u>Lasagna bolognese</u> : classic lasagna bolognese with a twist - cream of buffalo milk	£ 9.60	£ 8.00
<u>Gluten free ,vegan lasagna con carciofi</u> : lasagna with artichokes	£ 10.80	£ 9.00
<u>Parmigiana Mamma Maria</u> : oven-baked aubergines layered with tomato sauce and cream milk(v)	£ 9.00	£ 7.50
<u>Vegan Parmigiana</u> : oven-baked aubergines layered with tomato sauce (vg)	£10.50	£ 9.00
<u>Salsiccia con friarielli</u> : Italian sausages with wild spinach	£ 12.00	£ 10.00
<u>Carpaccio Mari</u> : carpaccio of cured raw beef finely sliced, rocket, parmesan & lemon	£ 9.60	£ 8.00
<u>Zuppa della casa</u> : soup of the day served with bread	£ 7.90	£ 6.50
<u>Speciale del giorno</u> : please ask if we have a special of the day		

Insalate

<u>Capitano</u> : rocket, baby spinach & capers (vg)	£ 5.40	£ 4.00
<u>Mamma Maria</u> : mixed leaves, vegetables, olives, sun-dried tomatoes & goat cheese(v)	£ 8.40	£ 7.00
<u>Miss Maria</u> : burrata, baby spinach, sweet peppers & speck (smoked parma ham)	£ 10.20	£ 8.50
<u>Mr Mario</u> : buffalo mozzarella, rocket, cherry tomatoes & avocado (v)	£ 10.20	£ 8.50
<u>Mariano</u> : rocket, parmesan shavings, lemon, olives & capers (v)	£ 6.60	£ 5.50
<u>Susy</u> : mixed leaves, cherry tomatoes, grilled vegetables, olives & capers (vg)	£ 7.30	£ 5.80
<u>Vincenzo</u> : baby spinach, boiled egg, olives, capers, anchovies, onion & courgettes (v)	£ 8.40	£ 7.00
<u>Anna</u> : rocket, smoked speck, onion, walnuts, soft cheese & avocado	£ 9.60	£ 8.00

(v) =Vegetarian

(vg) =Vegan

We only serve food when the essential ingredients are at their best, so:
 - Occasionally some dishes on the menu will not be available
 - Sometimes there will be dishes on offer which are not on the menu
 Just ask!

For parties or larger quantities, please consult us



Mari Deli & Dining



125ml 175ml In Out

Vini Frizzanti

Prosecco Doc Brut 11% ABV £25.00 £20.00

Rich, fruity champagne with notes of vanilla and peaches. Elegant and well-balanced. 50% Pinot Noir, 50% Pinot Meunier

Marchese Antinori Franciacorta Cuvée Royale 12.5% ABV £46.00 £34.00

The wine is golden yellow color with a plenty of mousse and delicate, lasting perlage. The intense aromas include hints of white peaches and apples and yeasty, toasty notes. The typical liveliness of the Brut is enhanced on the palate by ripe fruit aromas adding depth and balance 78% Chardonnay, 12% Pinot Noir, 10% Pinot Blanc

Carte d'Or, Champagne Drappier (37.5cl) 12% ABV £35.00 £26.00

The Drappier Carte d'Or expresses all the aromas of the noble grape variety Pinot Noir. This in fact constitutes at least 80% of the blend. A red grape producing white juice, it is sought after not only for its structure but also for its very characteristic fine notes of red fruits. 75% Pinot Noir, 15% Chardonnay, 10% Meunier

Vini Rosati

Scalabrone Bolgheri Rosato 2017, M. Antinori 12.5% ABV £7.30 £10.30 £29.50 £22.50

A distinguished rosé with a fresh, fruity nose dominated by raspberry aromas; well-balanced and elegant on the palate with a long finish of raspberry and rose. 40% Cabernet Sauvignon, 30% Merlot, 30% Syrah

Vini Rossi 1/2 Bottle

Il Bruciato, Tenute Guado al Tasso 2016, Antinori 13.5% ABV (37.5cl) £26.50 £19.50

Fragrant fruity aromas, particularly plum, followed by delicate mint and green tea notes. On the palate it is full-bodied and smooth with a long finish. 100% Bolgheri

Amarone Costasera Classico, 2012, Masi (37.5cl) 15% ABV £45.00 £32.00

Complex nose with notes of rose, strawberry and forest fruits. Delicately floral, perfumed yet persistent on the palate, this is Barolo at its best. 100% Barolo docg

Tignanello, 2015 Marchesi Antinori (37.5cl) 14% ABV £95.00 £71.00

Vini Bianchi 1/2 Bottle

Cervaro della Sala, 2016, Marchesi Antinori (37.5cl) 12.5% ABV £49.00 £39.00

Intense, complex aroma with notes of white flowers and flint balanced by a hint of vanilla. Full-bodied and well-structured palate with notes of toast, citrus and mineral. Elegant and persistent in the mouth, this is a wine with a long life ahead of it. 90% Chardonnay, 10% Grechetto



Mari Deli & Dining



125ml 175ml In Out

Vini Bianchi

Vigna del Monaco Falanghina, 2016, Ocone 13% ABV £ 25.50 £ 17.00

Coming from one tiny vineyard, this concentrated Falanghina offers luscious apricot fruit lifted by notes of summer flowers, with a touch of vanilla in the background. A great balance of freshness and weight. 100% Falanghina

Pecorino Colline Pescaresi, 2017, La Valentina 13% ABV £ 26.00 £ 18.00

A pure yet lively aroma, with mineral and lime leaf notes, leads to an immediately charming palate that is both delicate and persistent, with great balance between body, freshness and exotic fruit flavours. 100% Pecorino

Pinot Grigio Mongris Collio, 2017, Marco Felluga 14% ABV £ 8.00 £ 11.00 £ 32.00 £ 22.00

An intense bouquet of acacia flowers, broom and apple, followed by an elegant, fruity palate, well-structured with a persistent finish. 100% Pinot Grigio

Sauvignon Blanc Collio, 2017, Marco Felluga 14% ABV £ 42.00 £ 33.00

Collio gives one of the most distinctive styles of Sauvignon: intense and fine on the nose with hints of sage, pepper and elder berry. The palate is bright and fresh with a long, pleasant finish. 100% Sauvignon Blanc

Vermentino di Bolgheri, 2017, Guado Al Tasso 12.7% ABV £ 8.00 £ 11.00 £ 33.50 £ 23.50

This shows the combination of crispness & breadth that marks Vermentino, with engaging citrus flavours and a long mineral finish. 100% Vermentino

Conte de la Vipera Umbria, 2017 M. Antinori 12.5% ABV £ 42.00 £ 30.00

Antinori's take on the classic white bordeaux blend, showing expressive Sauvignon aromas of peach, herbs and melon, backed up by citrusy Semillon. Dry and zesty yet with ample weight and richness in the mouth. 60% Sauvignon Blanc, 20% Semillon

Chardonnay delle Langhe, 2016, Bataciolo 13.5% ABV £ 49.50 £ 35.00

Chardonnay aged in french barriques, balanced, wide-ranging and dry. Because of its structure, in addition to classic combinations with antipasto, seafood main courses and recipes with meat and fish, it is an ideal complement for red meat tartare, matured prosciuttos, oysters and shellfish in general

Cervaro della Sala, 2016, Marchesi Antinori 12.5% ABV £ 95.00 £ 73.50

Intense, complex aroma with notes of white flowers and flint balanced by a hint of vanilla. Full-bodied and well-structured palate with notes of toast, citrus and mineral. Elegant and persistent in the mouth, this is a wine with a long life ahead of it. 90% Chardonnay, 10% Grechetto



Mari Deli & Dining



125ml 175ml In Out

Vini Rossi

Le Focaiè, 2017, Rocca di Montemassi 13.5% ABV £27.00 £18.00

The wine offers fruity aromas with notes of violets and vanilla. The palate is ripe, supple, balanced and with tannins supported by a pleasurable vein of acidity, which brings out the flavors of blackberries and cherries. 90% Prugnolo gentile (sangiovese), 10% Merlot

Chianti Classico, 2015, Castello d'Albola 13.5% ABV £ 7.00 £ 9.80 £ 29.50 £21.00

Ruby red with violet reflections, intense fruity notes of cherry and black currant on the nose, which are well linked to the floral ones of violet; very delicate and well integrated the slight smoky note given by aging in wood. 90% Sangiovese, 10% Merlot and Syrah

Sasseo, Primitivo Salento, 2016 Masseria Altemura 14.5% ABV £30.00 £24.00

A supple wine, the ripe red fruit and spice define a complex structure, properly tannic but balanced and flavorful as well. Rich and ripe with notes of plums, cherries, vanilla, and chocolate. Primitivo 100%

La Braccasca Antinori, 2016 VINO Nobile di Montepulciano, 13.5% ABV £ 8.50 £12.50 £35.00 £25.50

Deep ruby red color with violet undertones. Intense and full on the nose; offers pleasant scents of violets, cherries, and wild berries. Full-bodied on the palate with good balance and structure; hints of bright cherry overtones and a soft and persistent finish.

Il Bruciato, Tenute Guado al Tasso, 2017, M. Antinori 13.5% ABV £ 7.50 £10.50 £42.00 £30.00

Fragrant fruity aromas, particularly plum, followed by delicate mint and green tea notes. On the palate it is full-bodied and smooth with a long finish. 100% Bolgheri

Barbaresco 2014, Alfredo Prunotto 13.5% ABV £ 54.00 £39.00

A deep, complex nose with hints of liquorice, roses and raspberry. The palate is mouth-filling yet delicate and harmonious, with a velvety texture, great clarity, and a long, elegant finish. 100% Nebbiolo

Brunello di Montalcino, 2014, Tenuta di Sesta 14.5% ABV £58.00 £42.00

Tuscan type of Sangiovese called *Brunello*. Some also call it *Prugnolo Gentile*. It's noted for having thicker-skinned berries and, because of this, Brunello produces wines with exceptionally bold fruit flavors, high tannin.

Badia a Passignano Chianti Classico, 2015, Marchesi Antinori 14% ABV £ 65.00 £47.00

The nose offers a wide range of fruity aromas as well as hints of liquorice and ripe blackberries. The complex, elegant palate shows plenty of fruit alongside savoury flavours, finishing long and vibrant. 100% Sangiovese

Barolo, 2015, Alfredo Prunotto 14% ABV £65.00 £48.00

Complex nose with notes of rose, strawberry and forest fruits. Delicately floral, perfumed yet persistent on the palate, this is Barolo at its best. 100% Barolo docg

Amarone Costasera Classico, 2013, Masi 15% ABV £68.00 £49.00

Complex nose with notes of rose, strawberry and forest fruits. Delicately floral, perfumed yet persistent on the palate, this is Barolo at its best. 100% Barolo docg

Guado al Tasso, Bolgheri doc, 2013, Marchesi Antinori 14.5% ABV £205 £ 150

Powerful yet displaying great lightness of touch, this wine has vibrant aromas of plum, blackberry, mint, liquorice and cassis, leading to a silky-smooth palate of beautiful poise and precision. 50% Cabernet Sauvignon, 27% Merlot, 20% Cabernet Franc, 3% Petit Verdot

Tignanello, 2013, Marchesi Antinori 14% ABV £180 £123

An intense yet elegant wine with ripe red fruit, vanilla, chocolate and leather aromas. The palate is mouth-filling and detailed, with a very fine velvety texture and a long, reverberant finish. 80% Sangiovese, 15% Cabernet Sauvignon, 5% Cabernet Franc

Solaia, 2012, Marchesi Antinori 14% ABV £490 £ 380

Complex fruit aromas with spices, black pepper, chocolate, coffee and vanilla. Generous, vibrant, palate with more fruit notes and some minerality. A complex and elegant wine with a long, lingering finish. 75% Cabernet Sauvignon, 20% Sangiovese, 5% Cabernet Franc



Mari Deli & Dining



Double Single

Spirits

Po' Moscato di Poli Grappa, Jacopo Poli

£ 9.00 £ 5.00

Aromatic Muscat aromas of citrus fruit and orange flowers lead to a broad, mellow palate that remains deliciously floral all the way through to the finish. 100% Moscato

Po' Merlot di Poli Grappa, Jacopo Poli

£ 9.00 £ 5.00

A refreshing grappa with aromas of grape juice, freshly cut grass and hyacinth, and a satisfying, vigorous palate. 100% Merlot

Po' Pinot di Poli Grappa, Jacopo Poli

£ 9.00 £ 5.00

This sophisticated Pia, not Noir grappa presents a smooth, velvety mouthfeel alongside complex aromas of dried flowers, broom, hay and juniper. 100% Pinot Noir

Poli Barrique 1994 Single Barrel Grappa 2000, Jacopo Poli

£ 19.00 £10.00

This mature vintage grappa, aged for thirteen years in barrel, offers aroma of toasted wood, coffee, vanilla and cocoa, and a strong, persistent, harmonious palate.

Grappa Tignanello, Jacopo Poli

£ 15.00 £ 8.00

The Tignanello grappa is as complex and elegant as the wine from which it originates, layering savoury and floral aromas with a mouth feel of exquisite smoothness and balance. Sangiovese, Cabernet Sauvignon.

Liquors

Rum Nation - Panama 21yo, Decanter Rum, Panama

£ 4.50 £ 3.00

Single Barrel, Four Roses (RR 09024), Germany

£ 11.00 £ 6.50

Babicka Original Wormwood Vodka, Czech Republic

£ 7.50 £ 4.50

Bas Armagnac 1988, Mousquetaire du Roy, France

£ 34.00 £ 20.00

At over twenty years old, this Armagnac still shows exceptional brightness and fresh floral character on the nose. The palate is rounded but still vigorous, with a multitude of different exotic, spicy flavours. Folle Blanche, Ugni Blanc, 50% Baco

Bas Armagnac VSOP, Mousquetaire du Roy, France

£ 15.00 £ 9.00

This blend of spirits between five and nine years old offers an attractive, fresh apple aroma, with good depth and roundness on the palate. An initial toffee sweetness leads to the characteristic savoury Armagnac finish. Folle Blanche, Colombar, Ugni Blanc

VinSanto del Chianti Galioffo, 2009, Il Muro (37.5cl)

£ 10.00 £6.00

Amber color. To the nose, hints of almonds and toasted hazelnuts. Sweet mouth with balanced acidity. Long, complex and velvety aftertaste. A true expression of our territory and tradition. 90% Trebbiano e Malvasia Bianca, 10% Sangiovese



Mari Deli & Dining



Soft Drinks

	In	Out
<i>Baladin Cedrata 250ml.</i> Just water, natural brown sugar, lemon juice, carbon dioxide and the infusion of Calabria citrons	£ 3.50	£ 2.50
<i>Coke Contour Bottle</i>	£ 3.00	£ 2.00
<i>Coke Diet contour bottle</i>	£ 3.00	£ 2.00
<i>Arancia Rosso</i> Italian organic soda from an old recipe using Sicilian blood oranges harvested by hand	£ 3.50	£ 2.50
<i>Limonata Organic 355ml</i> Italian organic soda from an old recipe using lemons harvested by hand	£ 3.50	£ 2.50
<i>Tea Bianco Organic 355ml</i> Organic white iced tea with no artificial colours or flavours, no preservatives	£ 3.50	£ 2.50
<i>Tea Verde Organic 355ml</i> Organic green iced tea with no artificial colours or flavours, no preservatives	£ 3.50	£ 2.50
<i>Tea Limone Organic 355ml</i> Organic lemon iced tea with no artificial colours or flavours, no preservatives	£ 3.50	£ 2.50
<i>Tea Nero Organic 355ml</i> Organic black iced tea with no artificial colours or flavours, no preservatives	£ 3.50	£ 2.50
<i>Tea Pesca Organic 355ml</i> Organic peach iced tea with no artificial colours or flavours, no preservatives	£ 3.50	£ 2.50
<i>Schweppes Lemonade</i>	£ 1.40	£ 0.70
<i>Schweppes Slimline Tonic</i>	£ 1.40	£ 0.70
<i>Schweppes Soda Water</i>	£ 1.50	£ 0.80
<i>Water Sparkling Smeraldina 50cl</i>	£ 2.00	£ 1.60
<i>Water Still Smeraldina 50cl</i>	£ 2.00	£ 1.60
<i>Crodino 10ml</i> non-alcoholic bitter aperitif, produced since 1964. It is an orange coloured drink made of herbal extracts and sugar	£ 2.00	£ 1.20
<i>Baladin Spuma Nera 250ml</i> "mother" of chinotto, with a basis of myrtle-leaf orange drink, the red part of rhubarb roots and an orange zest infusion. Of course, no colourings or preservatives are added	£ 3.50	£ 2.50

Beers & Bitter

<i>Campari Soda 98ml</i> moderate alcohol content aperitif obtained through the optimal mixture of Campari & soda water. 10%	£ 2.50	£ 1.80
<i>Amacord Gradisca 33cl</i> Pale Italian Lager with 100% barley malt Golden in colour, with floral aromas and a refreshingly balanced taste that you'll never tire of.. 5.2%	£4.80	£3.00
<i>Amarcord La Midona 500ml</i> Italian Golden Ale, dry-hopping with cascade hops Old gold in colour, with note of herbs and citrus, subtly strong and with rounded aromatic fragrances.. 6.5%	£8.90	£6.00
<i>Amarcord La Volpina 500ml</i> Italian Red Ale with a special blend of hops and malt Ruby red highlights, intriguing fluctuations between sweet caramel notes and aromatic spiciness... 6.5%	£9.00	£6.00
<i>Baladin Isaac 33cl</i> Italian White Ale Scent of yeast and citrus, which blend into spicy harmonies of coriander and peeled oranges. Refreshing to the palate, it has a light body and is very easy to drink. 5%	£5.90	£3.60
<i>Baladin Birra Nazionale Gluten Free 33cl</i> Italian Ale Made with 100% Italian ingredients, water, barley malt, hops and spices (bergamot and coriander). Available with already little gluten content of the original version. 6.5%	£6.50	£4.00
<i>Baladin Open Rock & Roll 33cl</i> Italian Blonde Ale Water, barley malt, mainly American hops, yeast and pepper for an unmistakably Rock 'n' Roll character. 7.5%	£5.90	£4.00
<i>Birra Baladin Open White 33cl</i> Italian White Ale The scent is pleasantly reminiscent of citrus fruits, yeast and wheat. It has a delicate and well balanced body, which makes it very easy to drink. The taste is also very fresh and full of aromas of citrus fruits and coriander. The bitterness comes from a balanced use of hops and gentian root, used in a cold infusion. Ideal as an aperitif, to quench your thirst or to sip with vegetable entrees, fresh cheese and fish. 5%	£5.90	£4.00