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## Rossi – Nord 1

Glass	Bottle	
175ml	250ml	
£7.75	£9	£26.50

### Pinot Nero – IGT

Ca di Alte

**Region:** Veneto

**Grape:** 100% Pinto Nero

Light bodied, bright ruby red with cherry aromas, this is a juicy red which shows red fruits on the palate.

### Barbera D'Asti – DOCG

£28

Neriano

**Region:** Piemonte

**Grape:** 100% Barbera D'Asti

Smooth and full bodied, dry on the mouth with notes of plum and oak

### Valpolicella - DOC

£33

Alpha Zeta

**Region:** Veneto

**Grape:** 75% Crovina, 25% Rondinella/Corvinone

A modern version of a classic. Medium bodied and sharp, notes of red fruits on the nose, with cherry and vanilla on the mouth

### Dolcetto d'Alba – DOC

£37

Massolino

**Region:** Piemonte

**Grape:** 100% Dolcetto

The “treat” from Alba, full bodied and smooth, dark fruits and spices are balanced with refreshing acidity. Finishing off with delicate tannins and a slight bitter note



## Rossi – Nord

2

**Bottle**

### Valpolicella Superiore Ripasso - DOC

Rocca Sveva

**Region:** Veneto

**Grapes:** 70% Corvina, 20% Rondinella, 10% Molinara

Multi award winning wine made with the famous “Ripasso” technique.

Rich and full bodied with smooth velvety tannins. Black and red fruit notes mixed with oaky hints.

**£47.50**

### Barolo – DOCG

Neriano

**Region:** Piemonte

**Grape:** 100% Nebbiolo

This multi award winning version of the classic Piemontese red contrasts its light colour with bold, dry and slight acidic palate. A floral and fruity aroma opens up to earthy, warm finish. Pairs perfectly with game or red meat. Recommended to decant first.

**£54**

### Amarone delle Valpolicella - DOC

Domini Veneti – Collezione Pruviniiano

**Region:** Veneto

**Grapes:** 70% Corvina, 20% Corvinone, 10% Rondinella

The peak of the Venetian wine making tradition, made using the famous “Amarone” technique of drying ripe grapes to concentrate the sugars. Full bodied with luxurious soft tannins, dry with smoky notes and hints of dried fruits and toasted almonds. Robust enough to pair with any strong flavour such as truffle or game. Recommended to decant first.

**£66**

All prices include VAT



## Rossi – Centro

3

**Glass**

**Carafe Bottle Carafe**

**175ml 250ml 500ml 750ml 1 Litre**

### Sangiovese del Rubicone

IGT – Luigi Leonardo

**Region:** Emilia Romagna

**Grape:** 100% Sangiovese

Light to medium body, slightly dry with warm earthy notes and hints of plum and blackcurrant.

**£6.25**

**£8.00**

**£15**

**£23**

### Montepulciano d’Abruzzo

DOC - Casal Bordino

**Region:** Abruzzo

**Grape:** 100% Montepulciano

This well-known grape is used in many prestigious wines and is showcased here in its classic form. Medium to full body with notes of oak, vanilla & blackberry.

**£6.75**

**£8.25**

**£15.50**

**£27.50**

### Biferno Rosso Riserva

DOC - Tombacco

**Region:** Molise

**Grapes:** 80% Montepulciano, 20% Aglianico

Multi award winning unique wine from a small region. Dark, rich and full bodied. A chocolate and lightly spiced palate with oak and cinnamon notes.

**£33**

All prices include VAT



## Rossi – Centro

4

**Bottle**

**£44**

### **Chianti Superiore – DOCG**

Poggiotondo

**Region:** Toscana

**Grapes:** 95% Sangiovese, 7% Canaiolo, 3% Colorino

Chianti Superiore must be aged for nine months, three of which are in the bottle, making it generally more vibrant and juicy in style than the Classico variety. The low-yielding grapes grown in chalky Tuscan soils used for this Poggiotondo, produce an understandably earthy and dry red. Soft both in body and mouthfeel, with notes of sweet dark cherry, it delivers a long and complex finish.

### **Brunello di Montalcino – DOCG**

**£108**

Fossacolle

**Region:** Toscana

**Grape:** 100% Sangiovese

A tiny estate, situated in the hills of Montalcino, Fossacolle is fast becoming a much-prized name in this celebrated corner of Tuscany. This 2016 vintage needs time to be decanted to be truly enjoyed, once opened the wine will change becoming smoother and more fruity over time. Full bodied and dry, notes of coffee and aromas of leather with a lingering taste of red berries and blood orange. Needs to be paired with red meat to best enjoy.

All prices include VAT



## Rossi – Sud e le Isole

5

Glass	Carafe	Bottle
175ml	250ml	500ml

### **Nero D'avola 'Costadune'**

£7.50	£9.50	£18	£27
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IGT - Mandrarossa

**Region:** Sicilia

**Grape:** 100% Nero d'Avola

Ruby red, full bodied and dry, with notes of oak and cherry. It's soft and captivatingly aromatic.

### **Passo del Sud Appassimento Rosso - IGT**

**£29**

Tagaro

**Region:** Puglia

**Grapes:** 60% Primitivo/Negroamaro, 40% Nero di Troia/Merlot

'The Southern Pass' blends southern Italy's most famous grapes into a medium to full bodied but soft wine with strong notes of blueberry and hints of chocolate.

### **Negroamaro 'I Muri' - IGP**

**£33**

Vigneti del Salento

**Region:** Puglia

**Grape:** 100% Negroamaro

The most historic grape from the Salento area. Smooth, velvety, full bodied and fruity. Full of dark fruit notes like plum and blackcurrant.

### **Aglianico del Vulture 'Pipoli' - DOC**

**£38**

Vigneti del Vulture

**Region:** Basilicata

**Grape:** 100% Aglianico

From the home region of the La Storia family, this Aglianico is extremely full bodied and reasonably dry. Notes of blackberry and blackcurrant with a lingering vanilla finish.

All prices include VAT



## Rossi – Sud e le Isole 6

**Bottle**

**£40**

### **Primitivo di Manduria - DOP**

Cantine due Palme

**Region:** Puglia

**Grape:** 100% Primitivo

Primitivo di Manduria, the iconic home of this famous southern Italian grape. It's floral aroma and complex palate separate it from the standard Primitivo. An elegant body and dark ruby colour combine with the classic rich red fruit flavour & honey notes.

### **Cannonau di Sardegna Riserva – DOC**

**£43**

Tenuta L'Ariosa

**Region:** Sardegna

**Grape:** 100% Cannonau

A bold and dry red from the island of Sardegna, Spicy notes of blackberry jam and red berries on the nose. The taste is rich with elegant tannins, nice texture and body with a long, smooth finish. Perfectly paired with spicy dishes.

### **Salice Salentino 'Zolla' – DOP**

**£46**

Vigneti del Salento

**Region:** Puglia

**Grapes:** 80% Negroamaro 20% Malvasia Nera

The undiscovered gem from Puglia's many prestigious reds, this Salice combines two classic grapes into a velvety smooth palate. Initially fruity with notes of plum and pomegranate, it will open up in the glass to a more earthy finish. Pair with red meats or with a rich tomato sauce.

All prices include VAT



## Bianchi - Nord 7

Glass	Carafe	Bottle
175ml	250ml	500ml 750ml

<b>£6.50</b>	<b>£9</b>	<b>£17.50</b>	<b>£25.50</b>
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### **Soave Classico - DOC**

Cantina di Monteforte

**Region:** Veneto

**Grape:** 100% Garganega

Soft, light and easy-drinking, with floral aromas. Peaches and Golden Delicious apples on the palate mix with a lime after taste.

### **Sauvignon Blanc - DOP**

<b>£8.75</b>	<b>£10.50</b>	<b>£29.50</b>
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Ponte del Diavolo

**Region:** Friuli-Venezia Giulia

**Grape:** 100% Sauvignon Blanc

A full bodied Sauvignon from the prized region for whites in the north, Friuli-Venezia Giulia. Notes of elderflower on the nose with strong white fruit flavours like pear and gooseberry offers a fruitier alternative to the New Zealand variety

### **Pinot Grigio - DOC**

**£34**

Antonutti

**Region:** Friuli-Venezia Giulia

**Grape:** 100% Pinot Grigio

From the region renowned for Pinot Grigio, due to its sloping hills historic significance to the grape. This award winning dry but soft white is characterised by its fuller body compared to most Pinot Grigios. It has strong flavours of pear and lime on the palate with a warm honey finish.

All prices include VAT



## Bianchi – Nord 8

**Bottle**

### Langhe Bianco `Dragon` – DOC

Luigi Baudana

**Region:** Piemonte

**Grapes:** 40% Chardonnay 28% Nascetta 25% Sauvignon Blanc

This blend uses an unusual method of planting different grape varieties side by side, and is aged until the following spring after harvesting. Dry and slightly savory on the palate, its vesty freshness is enriched by dry perfumes of stone fruits, flowers, and summery grass.

**£36.50**

### Gavi di Gavi - DOCG

Bricco die Guazzi

**Region:** Piemonte

**Grape:** 100% Cortese

From the famous Gavi area of Piemonte close to the Ligurian border, this wine exemplifies everything that Gavi di Gavi is known for. Light to medium body, very dry and crisp with a long finish. Refreshing at first with grapefruit on the palate and opens up to melon and floral afternotes. Perfectly paired with seafood and salads.

**£44**

All prices include VAT



## Bianchi - Centro 9

	<b>Glass</b>	<b>Carafe</b>	<b>Bottle</b>	<b>Carafe</b>
	<b>175ml</b>	<b>250ml</b>	<b>500ml</b>	<b>750ml 1 Litre</b>

<b>Trebbiano d'Abruzzo -DOC</b>	<b>£6.75</b>	<b>£8.25</b>	<b>£15.50</b>	<b>£27.50</b>
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Casal Bordino

**Region:** Abruzzo

**Grape:** 100% Trebbiano

Medium dry but well balanced, the citrus and orange zest notes provide a refreshing crispness.

<b>Verdicchio dei Castelli di Jesi Classico - DOC</b>	<b>£27.50</b>
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Monte Schiavo

**Region:** Marche

**Grape:** 100% Verdicchio

From the historic village of the same name, this dry acidic white combines grapefruit with apricot aromas and a long lasting finish.

<b>Pecorino Terre di Chieti - IGT</b>	<b>£35</b>
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Tombacco

**Region:** Abruzzo

**Grape:** 100% Pecorino

Multi award-winning full bodied white, with slight acidity gives way to balanced, exotic fruit flavours. It's full body and robust flavours make it a good white to pair with meats such as chicken or pork.

<b>Frascati - DOC</b>	<b>£38</b>
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Principe Pallavicini

**Region:** Lazio

**Grape:** 70% Malvasia 15% Trebbiano 15% Greco di Tufo

A historic, yet relatively unknown wine outside of the capital region of Italy. The town of Frascati, located south of Roma has been making this wine for centuries. Light coloured and medium bodied, a dry, floral white with notes of pineapple. A perfect white for prosecco lovers.

All prices include VAT



## Bianchi - Sud e le Isole

10

Glass	Carafe	Bottle
175ml	250ml	500ml 750ml
£6.25	£8.00	£15 £23

### Grillo - DOC

Intrigo

**Region:** Sicilia

**Grape:** 100% Grillo

Fruity and medium bodied, peaches and red apple with an apricot aroma.

### Falaghina Beneventano – IGT

£26

Piantaferro

**Region:** Campania

**Grape:** 100% Falaghina

From the historic Falaghina Beneventano area of Campania, golden and full in colour with a soft apricot and pineapple palate and lingering orange afternotes.

### Fiano `Ciacca Bianca` - DOC

£34.50

Mandrarossa

**Region:** Sicilia

**Grape:** 100% Fiano

Bold and full, with a medium dry palate. Strong notes of green apple and grapefruit with a satisfying velvety finish.

All prices include VAT



## Bianchi - Sud e le Isole

11

Bottle

### Kikè - IGP

Fina

**Region:** Sicilia

**Grapes:** 90% Traminer Aromatico, 10% Sauvignon Blanc

Award winning wine grown at a high altitude to create a balanced, smooth full bodied white. Spiced aromas are met with exotic notes of lychee and papaya on the palate. A great wine to try pairing with cheese or stronger flavours.

£37

### Vermentino `Saragat` – IGT

£39

Cantina Atzei

**Region:** Sardegna

**Grape:** 100% Vermentino

Grown on the hillsides and the plains close to the village of Mogoro, in the Alta Marmilla sub-region of southern Sardinia. The soils are granitic with a large instance of limestone, producing highly aromatic wines. This Vermentino has strong herbal aromas including rosemary and elderberry on the nose, medium to full bodied with stone fruit flavours on the palate.

### Greco di Tufo - DOCG

£43

Macchialupa

**Region:** Campania

**Grape:** 100% Greco di Tufo

One of the most classic grapes from Campania's long list of prestigious whites. Big and full bodied, long a fresh on the palate with strong flavours of Granny Smith and Pear. Dry but with a soft aftertaste of honey and apricot. A La Storia favourite, great to pair with a white pasta sauce or seafood.

All prices include VAT

# Frizzanti

12

## House Prosecco Glass

£6.50

Bottle

## Prosecco Frizzante

£29

DOC – Anno Domini 47

**Region:** Veneto

**Grape:** 100% Glera

Straw yellow colour, with fine and persistent perlage. Pure, clean and an elegantly light scented wine combining appealingly sweet taste and fruity nose (organic/vegan)

## Valdobbiadene Prosecco Superiore Brut

£40

DOCG – Bortolomiol

**Region:** Veneto

**Grape:** 100% Glera

Multi award winning sparkling wine from the Bortolomiol traditional line. Light and refreshing in style with a fine and persistent perlage. It has a delicate and fruity bouquet with strong hints of green apple and citrus. It has a fruity and aromatic palate with a smooth, velvety finish.

## Pinot Rosé Spumante Brut

£32

IGT - Le Contesse

**Region:** Veneto

**Grapes:** 70% Pinot Noir, 30% Pinot Grigio

Bright pink in colour with fruity notes of red berries such as raspberry, redcurrants and strawberry. On the palate there are flavours of ripe fruits and a light, fine lingering perlage.

All prices include VAT

# Rosé

13

Glass	Carafe	Bottle
175ml	250ml	500ml 750ml

## Cerasuolo Rosé - DOC

£6.25 £8 £15 £22.5

Casal Bordino

**Region -** Abruzzo

**Grape -** 100% Montepulciano

The grapes are harvested carefully during the first week of October and the wine is aged for a period of 3-4 months. The dark red grapes give its distinct aromas and flavours of sweet ripe cherry.

## Pinot Grigio Rosato - DOC

£30

Cantina di Monteforte

**Region -** Veneto

**Grape -** 100% Pinot Grigio

The much loved classic rosé from the Veneto region; pale coloured with delicate perfumes of red cherries and strawberries. The palate is dry and intense with lingering floral finish.

All prices include VAT

## Draught Beer 1/2 Pint Pint 14

**Birra Moretti (4.6%)** £3.20 £6  
 Friuli-Venezia Giulia: Unique, Fragrant, Perfectly Balanced

## Bottled Beer and Cider 330ml

**Ichnusa Non-Filtrata (5%)** £5.75  
 Sardegna: Unfiltered, Intense, Notes of Herbs and Yellow Fruits

**Birra Messina - Cristalli di Sale (5%)** £6.25  
 Sicilia: Unfiltered, Pale Malt, Aromatic

**Peroni Rossi (4.7%)** £5  
 Lombardia: Pronounced, Malty, Hoppy

**La Zia Ale (5%)** £7  
 Lazio: Craft Brewed Pale Ale, Rosemary, Artichoke

**Peroni Nastro Azzurro Gluten Free (5.1%)** £5.75  
 Gluten Free: Delicate, Bitter, Aromatic

**Moretti Zero (0%)** £4.50  
 Alcohol Free: Refreshing, Crisp, Citrus

**Mela Rossa Cider (5%)** £5.75  
 Trentino: Dry, Sweet, Sparkling


All prices include VAT

## Cocktail Storici

Time-honoured classics, perfect as an aperitivo or digestivo 15

 **Aperol/Campari Spritz** £8  
 Aperol/Campari, Prosecco, Soda

 **Elderflower/Disaronno/Limoncello Spritz** £7.50  
 ...Your choice topped with Prosecco

 **Hugo Spritz** £9  
 Gin, Prosecco, Elderflower, Lime, Mint, Soda

 **Amaretto Sour** £9  
 Disaronno, Lemon, Bitters

 **Bellini** £8  
 Fruit and Prosecco (Ask your server about flavours)

 **Negroni** £9  
 Martini Rosso, Campari, Gin

 **Negroni Sbagliato** £8.50  
 Martini Rosso, Campari, Prosecco

 **Americano** £8  
 Martini Rosso, Campari, Soda

 **Aviation** £8.50  
 Gin, Maraschino, Lemon

 **Cosmopolitan** £8.50  
 Vodka, Cointreau, Cranberry, Lime

 **Lemon Drop Martini** £8.50  
 Gin, Cointreau, Lemon

 **Espresso Martini** £8.50  
 Vodka, Kahlua, Espresso  
 .. Add Frangelico or Tonka Bean Syrup for an extra 50p

All prices include VAT



# Cocktail De 'La Storia'

Our own La Storia creations!

	<b>Fiorellino</b> Grapefruit Gin, Lavander, Hibiscus, Lemonade	£9
	<b>Sicilian Sling</b> Gin, Cranberry, Lemon, Maraschino, Soda	£8.50
	<b>Lavender Lady</b> Gin, Lavender, Lemon, Rhubarb & Rosehip, Prosecco	£9
	<b>Mai "sbagliato" Tai</b> White Rum, Spiced Rum, Cointreau, Lime, Tonka Bean	£8.50
	<b>Hibiscus Haze</b> Vodka, Hibiscus, Apple, Lemon, Elderflower	£9
	<b>Margarita Italiano</b> Tequila, Lime, Cointreau, Rosemary Syrup	£9.50
	<b>Brezza Italiana</b> White Rum, Disaronno, Cranberry, Apple, Soda	£8.50
	<b>Dal Giardino</b> Gin, Elderflower, Apple, Lemon, Cucumber,	£8.50
	<b>Milano Mule</b> Spiced rum, Elderflower, Lime, Mint, Ginger Ale	£9.50
	<b>Ruffo</b> White Rum, Homemade Rosemary Liqueur, Lime, Mint, Lemonade, Angostura	£8.50
	<b>Vecchio Stile</b> In-House Made Honey Liqueur, Whiskey, Cointreau, Fresh Orange and Angostura bitters	£8.50



All prices include VAT

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# Dessert Cocktails

17

Fancy a dessert with a kick? Try our twists on the Italian favourites

	<b>Blood Orange Sgroppino</b> In-house Made Mandarin Liqueur, Prosecco, Blood Orange Sorbet	£9
	<b>Affa-misù... a 'Pick Me Up' in a glass</b> Vodka, Khalua, Espresso, Vanilla Gelato	£9.50

# Non-Alcoholic Cocktails

	<b>Homemade Lemonade</b> Fresh Lemon, Sugar, Soda	£5
	<b>Elderflower Fizz</b> Elderflower, Lemon, Soda	£5
	<b>Cucumber Mint Collins</b> Elderflower, Mint, Lime, Cucumber, Soda	£6
	<b>Sofia Sunrise</b> Peach, Apple, Lemon, Cranberry, Hibiscus	£5.50
	<b>Aperol Spritz Analcolico</b> Alcohol Free Aperol, Soda, Fresh Orange	£6.50
	<b>Peach Iced Tea</b> Peach, Lemon, Tonka Bean, Soda	£5
	<b>VirGIN Fiorellino</b> Alcohol Free Rhubarb and Ginger Gin, Lavander, Hibiscus, Lemonade	£6.50

All prices include VAT

## Gin

25ml 50ml 18

**Bombay Sapphire** £4 £7.50

**Hendricks** £4.50 £8

Served with cucumber

**Warner Edwards** £4.50 £8

Award winning British dry gin infused with handpicked elderflower. Sweet, light in flavour and full of summer

**Malfy** £4.50 £8

Available in the following flavours:

**Lemon / Grapefruit / Blood Orange**

The Vergano company is a family run distillery in Moncalieri. Infused with Italian juniper and five other botanicals, it is the infusion of the famous Amalfi coastal fruits that provide its fresh and zesty aroma.

**Redsmith London Dry** £4.50 £8

Created in one of a kind copper still by Nottingham's only gin distillery. Flavours true to a classic London dry gin – juniper, coriander lemon

**Gin Mare** £5 £9

A true gin of Mediterranean with tastes of Italian sweet a basil and thyme. The flavours are finished with hints of olive and rosemary. Served with fresh rosemary

**Sloe Gin** £5.50 £9.50

Distilled gin infused with sloe berries

**Alcohol Free Rhubarb and Ginger Gin** £3.50 £6.50

## Whisky

25ml 50ml 19

**Jameson** £3.50 £6

**Monkey Shoulder** £3.50 £6

**Glenfiddich** £4.50 £8

**Hibiki Japanese Harmony** £15.50

**Hakusha 12 Years** £28

**Yamazaki 12 Years** £28

**Hibiki 17 Years** £80

## Dessert Wines

50ml 75ml

**Plaisir Moscato Passito Bianco - IGT** £4.50 £6.50

Sweet dessert wine made from dried Moscato grapes

**Vecchioflorio Marsala Superiore - DOC** £9.50 £13.50

24 month aged in oak casks. The full bodied, dark dessert wine from the historic Marsala area of Sicily. An Italian dessert wine perfect for lovers of Port...

## Spirits & Liqueurs

25ml      50ml      20

<b>Grappa Primitivo</b>	<b>£3.50</b>	
<b>Grappa Amarone</b>	<b>£6.00</b>	
<b>Sambuca Del Lago</b>	<b>£3.50</b>	
<b>El Jimador Tequila</b>	<b>£5</b>	
<b>Absolut Vodka</b>	<b>£4</b>	<b>£7.50</b>
<b>Bacardi Blanco/Bacardi Spiced</b>	<b>£4</b>	<b>£7.50</b>
<b>Disaronno</b>	<b>£4</b>	<b>£7.50</b>
<b>Cointreau</b>	<b>£4</b>	<b>£7.50</b>
<b>Tia Maria</b>	<b>£4</b>	<b>£7.50</b>
<b>Kahlua</b>	<b>£3.50</b>	<b>£6.50</b>
<b>Mirto di Sardegna</b>	<b>£4</b>	<b>£6.50</b>
<b>Vecchia Romagna Brandy</b>	<b>£4</b>	<b>£7.50</b>
<b>Cynar</b>	<b>£4</b>	<b>£6.50</b>
<b>Amaro Montenegro</b>		<b>£4.50</b>
<b>Amaro del Capo</b>		<b>£6</b>
<b>Limoncello</b>		<b>£4</b>
<b>Baileys</b>		<b>£4.50</b>
<b>Frangelico (hazelnut liqueur)</b>		<b>£4.50</b>
<b>Martini Rosso/Bianco/Extra Dry</b>		<b>£4</b>

We are now selling our homemade liqueurs by the bottle, ask your server about the latest availability

All prices include VAT

## Soft Drinks

21

<b>Acqua Panna Still Water</b>	<b>750ml Bottle- £4.00</b>
<b>San Pellegrino Sparkling Water</b>	<b>750ml Bottle- £4.00</b>
<b>Apple Juice</b>	<b>Glass - £2.75    Pint- £5.00</b>
<b>Orange Juice</b>	<b>Glass - £2.75    Pint- £5.00</b>
<b>Cranberry Juice</b>	<b>Glass - £2.75    Pint- £5.00</b>
<b>Frizzanti</b>	
<b>Lemon San Pellegrino</b>	<b>330ml Can - £3.00</b>
<b>Orange San Pellegrino</b>	<b>330ml Can -£3.00</b>
<b>Blood Orange San Pellegrino</b>	<b>330ml Can -£3.00</b>
<b>Coca Cola</b>	<b>330ml Bottle -£3.20</b>
<b>Diet Coke</b>	<b>330ml Bottle -£3.20</b>
<b>Soda and Cordial:</b>	
<b>Lime, Blackcurrant, Elderflower, Hibiscus</b>	<b>Glass- £1.50    Pint- £2.25</b>
<b>Fever Tree Indian Tonic</b>	<b>200ml Bottle -£2.80</b>
<b>Fever Tree Mediterranean Tonic</b>	<b>200ml Bottle -£2.80</b>
<b>Fever Tree Light Tonic</b>	<b>200ml Bottle -£2.80</b>
<b>Fever Tree Elderflower Tonic</b>	<b>200ml Bottle -£2.80</b>
<b>Fever Tree Lemonade</b>	<b>(200ml Bottle) -£2.80</b>
<b>Fever Tree Ginger Ale</b>	<b>(200ml Bottle) -£2.80</b>

All prices include VAT

# Hot Drinks

22

<b>Espresso</b> Ristretto or Lungo available	<b>£2.50</b>
<b>Double Espresso</b> Ristretto or Lungo available	<b>£3.20</b>
<b>Americano</b>	<b>£3.20</b>
<b>Cappuccino</b>	<b>£3.70</b>
<b>Macchiato</b>	<b>£3.20</b>
<b>Latte</b>	<b>£3.70</b>
<b>Flat White</b>	<b>£3.70</b>
<b>Hot Chocolate</b>	<b>£4</b>
<b>Mocha</b>	<b>£4.50</b>
<b>Tea</b> Please ask your server about specific teas	<b>£2.70</b>
<b>Caffe Liqueur</b> Americano with 25ml liqueur of your choice	<b>£6.75</b>
<b>Calypso</b> As above with cream on top	<b>£7.50</b>
<b>Decaf Espresso/Americano</b>	<b>£3.70</b>
<b>Decaf Cappuccino/Latte</b>	<b>£4.20</b>

All prices include VAT