White Wines

	125ml	175ml	250ml	750ml
House White	£5	£6	£7	£18
Trebbiano, Veneto, Italy, 1	2%			
Pecorino	£6	£7	£9	£24
Tombacco, 2022, Abruzzo	, 13.5%			
Pinot Grigio	£7	£8	£10	£27
L'Aristocratico, 2023, Tren	itino, 12.5%)		
Sauvignon Blanc	£7	£8	£10	£27
Arjent, 2023, Trentino, 12	.5%			
Chardonnay DOC,	Concilio, 2022,	, Trentino, 13%		£24
Fresh, creamy and round on the palate. Nose of peach and vanilla				
SOave Poesie, 2023, Veneto, 12%			£25	
Dry white made with the Garganega grape. Good with white meat & fish				
Vermentino DOC, Vernaccia Oristano, 2023, Sardegna, 13.5%			£27	
Fruity and floral aromas. Dry, smooth and fresh taste				
Frascati Superiore	e DOCG, Sil	vestri, 2022, Ro	ome, 12.5%	£27
The taste is dry without asperity. Pair with pasta and risotto dishes				

Red Wines

	125ml	175ml	250ml	750ml
House Red	£5	£6	£7	£18
Montepulciano, Veneto, 1	2.5%			
Malbec	£6	£7	£9	£24
Smithfield Cellars, 2022,	Argentina,	13%		
Nero d'Avola BIO	£6	£7	£9	£24
Natale Verga, Organic, 20	22, Sicily, 1	3.5%		
Chianti Classico	£8	£9	£11	£29
Sorellie, DOCG, 2021, Tus	cany, 13%			
Barbera d'Asti ca	ascina Radice,	2021, Piemont	e, 14%	£23
Lots of fruit. Elegant with	a long finis	h		
Cabernet Sauvigne	on conc	ilio, 2022, Tren	tino, 13%	£25
Intense ruby red with note	es of vanilla	a and peppe	r	
Montepulciano o	gniquattro, 2	019, Abruzzo, 1	4.5%	£29
Full-bodied with a pleasa	ntly fruity fi	inish		
Valpolicella Ripass	O Rocco	Sveva, 2018, V	eneto 14%	£32
Intense ruby red. Generou	us and note	es o <mark>f che</mark> rry 8	blackberry	
Primitivo Sasseo, 202	2, Salento, 14	4.5%		£33
Full-bodied with a deep a	<mark>nd ripe fru</mark> i	itiness		
Amarone della Valpol	icella, 2019, V	Veneto, 15%		£55
Intense, silky, full-bodied	wine from	Famiglia Pas	qua	

Rose Wines

	125ml	175ml	250ml	750ml
House Rose	£5	£6	£7	£18
Dry. Veneto, Italy, 12%				
Zinfandel Rose	£5	£6	£7	£18
Sweet. California, USA 10).5%			

Sparkling Wines

	125ml	750ml
Prosecco DOC	£6	£25
Veneto, Italy, 11%		
Prosecco Rose	£7	£28
Veneto, Italy, 11%		

Beers & Ciders

Peroni Nastro Azzuro 5.1% - Draught	£3.2/£5.9
Ichnusa 4.7% - 330ml	£4.5
Moretti 4.6% - 330ml	£4.5
Tyneside Blonde (Pale Ale) 3.9% - 500ml	£6
Angioletti Cider 5% - 330ml	£5
Rekorderlig (Strawberry & Lime) 4% - 500ml	£6
Koppaberg (Mixed Fruit) 4% - 500ml	£6
Bulmers Original 4.5% - 500ml	£5
Peroni Zero (Alcohol Free)	£3

Soft Drinks

Pepsi / Pepsi Max / 7UP free Draught	£2.2 / £3.7
Orange / Cranberry / Apple	£2.2 / £3.7
Coca Cola / Diet Coke / Coke Zero 330ml	£3.5
San Pellegrino Orange / Lemon 330ml	£3
Fentimans Ginger Beer 275ml	£4
Appletizer 275ml	£3.5
J20 Orange Passion Fruit / Apple Mango - 275ml	£3.5
Tonic, Slim Tonic & Ginger Ale 150ml	£2
Still / Sparkling Mineral Water 500ml	£2.5

Spirits Draught Mixers +£1

	25ml	50ml
Vodka Smirnoff	£4	£6
Gin Gordons	£4	£6
Premium Gins	£6	£8
Rum Bacardi, Kraken, Captain Morgans	£5	£7
Whiskey Jamesons, Jack Daniels, Southern Comfort	£5	£7
Brandy Courvasier, Vecchia Romagna	£6	£8
Single Malt	£8	£10
Remy Martin VSOP	£8	£10

Cocktails

Aperol Spritz	£8
Limoncello Sunrise	£8
Ponsetta	£8
Negroni	£9
Espresso Martini	£10
Pornstar Martini	£10

Liqueurs Draught Mixers +£1

	25ml	50ml
Amaretto Disaronno	£5	£7
Cointreau	£5	£7
Tia Maria	£4	£6
Baileys		£6
Sambuca	£4	
Limoncello	£4	

Hot Drinks

£2.50
£2.50
£3.50
£3.00
£3.50
£3.50
£6.50

We can make your coffee *decaffeinated*!

We use *whole milk*, but can make your hot drink with *oat milk* if you are dairy free

Desserts

Looking for the dessert included on the set menu? Please check the blackboards for the Sweet of the Day		
Homemade Tiramisu	£6	
Homemade Chocolate Brownie Gluten-Free Ingredients	£6	
Homemade Sticky Toffee Pudding	£6	
Homemade Cheesecake Gluten-Free Base		
Ask the staff for todays options		
Chocolate Fudge Cake	£6	
Cheeseboard	£9	
Luxury Ice Cream / Sorbet per scoop		
Ask the staff for todays options		
Affogato		
Scoop of vanilla ice cream, topped with a shot of espresso		

Allergens Ask your server or scan the QR code for the allergens menu

TRADITIONAL ITALIAN RESTAURANT

PORTOFINO