

Ciccheti *(Nibbles to share)*

Marinated Olives	2.80
Garlic Bruschetta <i>(char-grilled ciabatta generously rubbed with garlic)</i>	3.00
Parma Ham Wrapped Grissini	4.50
Deep-fried Polenta Chips with Spicy Romesco Sauce	3.00
Piccolo Fritto Misto with Garlic Mayonnaise	4.50
Reggiano Parmesan Chunks with Balsamic	4.50

Cocktails & Aperitivos

Aperitivo Vivo – <i>Prosecco with Blood Orange & Campari</i>	7.50
Martini – Classic or Royal	8.00
Amaretto Sour	7.50
Margarita	8.00
Mojito – <i>Bacardi Superior Rum, Lime, Soda, Sugar & Fresh Mint</i>	8.00
Pink Mojito – <i>Martini Rosato, Raspberries, Sugar & Soda</i>	6.50

Drinks

Abbeywell Still/Sparkling Mineral Water (750ml)	3.00
Abbeywell Still/Sparkling Mineral Water (330ml)	1.80
Fresh Orange Juice	2.50
Juices, Cranberry, Apple, Tomato	2.20
Lemonade	2.00
Coke / Diet Coke	2.00
Mixers (125ml)	1.20

Beers

Birra Moretti 4.6% ABV	3.20
Nastro Azzurro 5.1% ABV	3.50

Bitters / Vermouth

Campari	3.50
Martini Bianco, Rosso, Rosata	2.50

Wines by the Glass

Prosecco de Itynera Brut NV (175ml)	6.50
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White Wine

GLASS (175 ML / 250 ML)

“House White” Pieno Sud Bianco Sicily, 2009	3.65 / 5.10
Estate Sauvignon Blanc, Siete Soles Chile 2009	3.85 / 5.35
Pinot Grigio, Montalto, Italy, 2009	4.25 / 5.70
Fiano, Mandrarossa, Sicily, 2009	4.75 / 6.40
Soave Classico, Terre di Monteforte, Veneto 2009	4.75 / 6.40

Red Wine

“House Red”, Pieno Sud Rosso Sicily, 2009	3.65 / 5.10
Estate Cabernet Sauvignon, Siete Soles, Central Valley, Chile, 2009	3.85 / 5.35
Primitivo del Salento, Itynera, Puglia 2009	4.10 / 5.45
Montepulciano d’Abruzzo, Itynera, Abruzzo 2008	4.00 / 5.55
Syrah, Mandrarossa, Sicily 2009	4.15 / 5.60
Negroamano, Telero, Puglia 2007	4.40 / 6.00

Rose Wine

Pieno Sud Rosato, Sicily 2009	4.80 / 6.40
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Full Wine List Available

Hot Drinks

Filter Coffee	2.00
Cappuccino / Latte	2.20
Espresso / Macchiato	2.00
Double Espresso	2.50
Americano	2.50
Mocha / Hot Chocolate	2.50
Selection of Teas & Infusions	2.20