



DRINKS

APERITIF CULTURE AT PICCOLINO

Our bartenders are evangelists of the ‘aperitivo’ hours. Both a time-honoured tradition and a sophisticated prelude to any meal, the classic ‘aperitif’ is revered at Piccolino and is as much about the cultural ritual as it is about the drink itself. We believe the most compelling reason to enjoy an aperitif is the simple notion of time – to willingly spend an extended period to participate in a social act that urges us to take our time in a relentlessly fast paced world.

APERITIF

Aperol	50ml	£4.25
Byrrh Grand Quinquina	50ml	£5.25
Campari	50ml	£5.25
Carpano Antica Formula	50ml	£6.25
Carpano Bianco	50ml	£5.25
Carpano Dry	50ml	£4.00
Cocchi Americano	50ml	£4.75
Cocchi Americano Rosa	50ml	£4.75
Cocchi Vermouth di Torino	50ml	£4.75
Cynar	50ml	£5.25
Martini Bianco	50ml	£4.00
Martini Extra Dry	50ml	£4.00
Martini Rosso	50ml	£4.00
Pimm's No.1	50ml	£4.75
Punt e Mes	50ml	£4.00
Vermouth del Professore Classico	50ml	£5.25
Vermouth Rosso del Professore Classico	50ml	£5.25

DIGESTIF

Liqueurs

Disaronno Amaretto (n)	25ml	£4.00
Frangelico (n)	25ml	£4.00
Galliano	25ml	£4.00
Galliano Ristretto	25ml	£4.00
'Illyquore' Liquore di Caffé	25ml	£3.75
Lanique	25ml	£4.25
Limoncello	25ml	£4.00
Molinari Extra Sambuca	25ml	£4.00
Molinari Liquore di Caffé	25ml	£4.00
Patron XO Café	25ml	£4.50
Strega	25ml	£4.00
Villa Zarrì Nocino	25ml	£4.00

Amari

Amaro Averna	50ml	£5.25
Amaro CioCiaro	50ml	£5.25
Amaro del Capo	50ml	£5.25
Amaro Lucano	50ml	£5.25
Amaro Montenegro	50ml	£5.25
Amaro Ramazotti	50ml	£5.25
Branca Menta	50ml	£6.00
Fernet Branca	50ml	£5.25

OUR FAVOURITE DIGESTIF

Cocchi Barolo Chinato (16.5%) 50ml **£8.50**

Barolo Chinato's complex production process and closely guarded recipe calls for Piemonte's finest Barolo DOCG wine. The 100% Nebbiolo base wine is then fortified with spirit before being infused with the bark of the Calissaja Quinine tree, rhubarb root & cardamom seeds, as well as a secret blend of herbs & spices before being laid down for lengthy maturation.



CAVIAR & OYSTER BAR

CAVIAR

IMPERIAL OSCIETRA CAVIAR 30gr £23.75

Traditionally called 'Black Russian Caviar' from the indigenous Caspian sea. A very classical caviar & fantastic value considering its heritage and undeniable quality

IMPERIAL BELUGA CAVIAR 30gr £63.00

This sturgeon is caviar mature at a minimum of 20 years, the eggs are prized for their extremely large pearlescent light grey colour and their creamy afternote

So keen are we for you to try our caviar we sell it to you at cost price.

CHAMPAGNE & OYSTERS

Enjoy a bottle of Veuve Clicquot Yellow Label Champagne with half a dozen freshly shucked oysters of your choice

£70

OSTRICHE

Freshly shucked oysters £2.25 each

MALDON ROCK OYSTERS

A very unique and distinct flavour due to the salt marsh where they are grown

BLACKWATER WILD OYSTERS

A totally wild oyster that has an exquisite taste and a very meaty texture

KUMOMOTO OYSTERS

These oysters are totally wild and handpicked with an exquisite taste and meatiness

MANY RECOGNISED ALLERGENS ARE HANDLED IN OUR KITCHEN.
IF YOU HAVE ANY CONCERNS, DON'T HESITATE TO TALK TO A MEMBER OF OUR TRAINED TEAM,
WHO WILL BE PLEASSED TO PROVIDE YOU WITH MORE DETAILED INFORMATION.

PROSECCO & CHAMPAGNE BY THE GLASS

	125ML	750ML
Prosecco Primo Brut NV - <i>Cavit, Veneto</i>	£7.50	£30.00
Spumante Rosé Royal Brut NV <i>Montresor, Veneto</i>	£8.00	£36.00
Franciacorta Brut DOCG NV <i>Ferghettina, Lombardy</i>	£8.50	£42.00
Champagne Lallier Grand Cru Grande Réserve Brut NV, <i>Ay</i>	£9.50	£45.00

WINE BY THE GLASS

WHITE

	175ML	250ML	750ML
Catarratto Terre Siciliane 2016 <i>Il Meridione, Sicily</i>	£5.25	£7.00	£19.00
Chardonnay Delle Venezie 2016 <i>Sanvigilio, Veneto</i>	£6.00	£7.75	£22.75
Pinot Grigio Delle Venezie 2016 <i>Mirabello, Veneto</i>	£6.50	£8.25	£23.75
Verdicchio Dei Castelli Di Jesi Classico 2016 <i>Monteschiavo, Marche</i>	£6.75	£8.75	£25.25
Sauvignon Blanc Trentino 2016 <i>Mastri Vernacoli, Trentino</i>	£7.00	£9.00	£26.25
Vermentino Di Toscana Perolla 2016 <i>San Felice, Tuscany</i>	£7.25	£9.75	£28.50
Gavi Del Comune Di Gavi DOCG 2016 <i>Alasia, Piedmont</i>	£8.50	£11.75	£36.25

RED

Nero D'Avola 2015/16 <i>Il Meridione, Sicily</i>	£5.25	£7.00	£18.75
Shiraz 2016 - <i>Ca Di Ponti, Sicily</i>	£5.75	£7.50	£20.75
Merlot Delle Venezie 2016 <i>Sanvigilio, Veneto</i>	£6.00	£8.00	£23.00
Chianti Riserva 1489 Signoria DOCG 2014 <i>Baroncini, Tuscany</i>	£6.50	£9.00	£27.00
Montepulciano Rosso Conero 2014/15 <i>Monteschiavo, Marche</i>	£7.25	£9.50	£28.50
Pinot Nero Trentino 2015 <i>Bottega Vinai, Trentino</i>	£8.00	£10.50	£31.50
Barbera D'Asti Superiore Rive DOCG 2014/15 <i>Il Cascinone, Piedmont</i>	£8.50	£11.25	£34.75

ROSÉ

Monferrato Chiaretto 2016 <i>Ancora, Piedmont</i>	£5.75	£7.50	£21.75
Pinot Grigio Blush Principato 2016 <i>Cavit, Trentino</i>	£6.50	£8.50	£24.75
Chateau St Marguerite Cru Classe 2016 <i>Cotes De Provence, France</i>	£8.00	£10.50	£31.50
Chateau Hermitage St. Martin Ikon 2016/17 <i>Cotes De Provence, France</i>	£9.00	£12.75	£35.75

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PRICES ARE INCLUSIVE OF VAT.

WINES BY THE GLASS ARE ALSO AVAILABLE IN MEASURES OF 125ML.

SPIRITS ARE 25ML UNLESS REQUESTED & BOTTLED BEERS ARE 330ML UNLESS STIPULATED.

SPIRITS

WHISK(E)Y

Japan

Hakushu 12yr	£6.75
Nikka from the Barrel	£5.50
Yamazaki Distiller's Select	£6.00

Scotland & Ireland

Johnnie Walker Black Label	£4.25
Monkey Shoulder	£4.25
The Famous Grouse	£3.75
Tullamore Dew	£4.25
Auchentoshan 3 Wood	£5.25
Glenfiddich 12yr	£5.00
Highland Park 12yr	£4.75
Laphroaig 10yr	£5.00
The Macallan Gold	£5.00

America

Buffalo Trace	£4.25
Jack Daniel's No.7	£4.00
Maker's Mark	£4.50
Woodford Reserve	£4.50

GRAPE & POMACE BRANDY

ITALIAN BRANDY BY VILLA ZARRI

The House of Villa Zarri have been making Brandy in Bologna for generations, using only the finest Trebbiano grapes from the hillsides of Toscana and Emilia-Romagna before lengthy maturation in small 350 litre French oak barrels.

Vecchia Romagna 'Etichetta Nera'	£4.75
Vecchia Romagna Riserva	£6.00
Villa Zarri Brandy e Caffé	£4.50
Villa Zarri Cherry	£4.50
Villa Zarri 10yr	£5.00
Villa Zarri 21yr	£7.50

Grappa

Bepi Tosolini Grappa I Legni 'Rovere'	£6.50
Bepi Tosolini Grappa Moscato	£4.75

Co gnac & Arma nac

Baron de Sigognac Armagnac VSOP	£4.50
Courvoisier VS	£4.00
Remy Martin VSOP	£4.50
Remy XO	£13.25

SPIRITS ARE SERVED IN 25ML MEASURES UNLESS STIPULATED AND CAN BE REQUESTED AS, BUT NO LARGER THAN A 50ML SERVE.

SPIRITS

VODKA

Beluga Noble	£5.00
Beluga Gold Line	£12.00
Belvedere	£4.75
Finlandia	£3.75
Grey Goose	£5.00
Ketel One Citroen	£4.25
Reyka	£4.75
Stoli Vanilla	£3.75

GIN

Bombay Sapphire	£4.50
Collesi	£4.50
Gin à la Madame - The Jerry Thomas Project	£4.25
Gin Monsieur - The Jerry Thomas Project	£4.25
Hayman's Family Reserve	£4.75
Hayman's London Dry	£3.75
Hayman's Old Tom	£4.00
Hayman's Sloe	£3.75
Hendrick's	£4.50
Martin Miller's	£4.00
Whitley Neill	£4.75

RUM

Bacardi Carta Blanca	£3.75
Bacardi Carta Oro	£3.75
Bacardi Ocho	£4.50
Diplomatico Reserva Exclusiva	£5.25
El Dorado 3yr	£4.50
El Dorado 5yr	£4.50
Gosling's Black Seal	£4.50
Koko Kanu	£4.50
Sailor Jerry	£4.50

TEQUILA & MEZCAL

El Jimador Reposado	£4.25
Ilegal Mezcal Joven	£4.50
Patron Silver	£4.75
Tapatio Blanco	£4.25

BEER & CIDER SELECTION

Birra Moretti	half	abv 4.6%	£3.00
	pint	abv 4.6%	£5.00
Messina		abv 4.7%	£4.50
Menabrea		abv 4.8%	£4.75
Peroni Nastro Azzuro		abv 5.1%	£4.75
Peroni Red		abv 4.7%	£4.75
Peroni Gran Riserva		abv 6.6%	£5.00
Theresianer Premium Pils		abv 5.0%	£4.75
Theresianer Vienna		abv 5.3%	£4.75
Theresianer Pale Ale		abv 6.5%	£5.00
Moretti La Rossa		abv 7.5%	£5.25
Canediguerra Bohemian Pilsner		abv 5.0%	£5.75
Canediguerra American IPA		abv 6.7%	£6.00
Canediguerra Berliner Weisse		abv 3.2%	£6.00
Magner's Irish Cider 568ml		abv 4.5%	£5.25
Guinness 330ml		abv 4.2%	£4.50
Beck's Blue 275ml		abv 0.0%	£3.75

NON-ALCOHOLIC COCKTAILS

INNOCENT VANILLA LAIKA	£4.25
Blackberries & vanilla with juices of apple & lime	
ELDERFLOWER BUBBLY	£2.75
Organic elderflower cordial, juice of lemon & Fever-tree Soda	
INNOCENT RASPBERRY BERET	£4.25
Peach, passion fruit, raspberries & pomegranate	
BASIL & GINGER SWIZZLE	£4.00
Juice of apple & lime with honey, basil & Gosling's ginger beer	
INNOCENT SOUTHSIDE	£4.50
Juice of apple with mint, Belvoir organic elderflower cordial	

SOFT DRINKS

Coca-Cola	330ml	£3.00
Diet Coke	330ml	£3.00
San Pellegrino Aranciata Amara	330ml	£2.75
San Pellegrino Limonata	330ml	£2.75
San Pellegrino Pompelmo	330ml	£2.75
San Pellegrino Melograno e Arancia	330ml	£2.75
Premium soft drinks by Fever-Tree	200ml	£3.00
Gosling's Ginger Beer	330ml	£3.00
Premium juices by Pago	200ml	£2.75
Acqua Panna	500ml	£3.25
San Pellegrino	500ml	£3.25
	750ml	£4.50
	750ml	£4.50

COCKTAILS TO START THE EVENING WITH

Our aperitif cocktails are carefully designed, not to dull the senses, but to ritualistically awaken them.

BELLINI £8.00

Giuseppe Cipriani, Harry's Bar, Venice, 1940s

Prosecco Primo stirred with pureed white peach

SPRITZ 'VENEZIANO' £8.00

We pay homage to the classic recipe – 3 parts Prosecco Primo to 2 parts Aperol Aperitivo to 1 part Fever-Tree soda

SICILIAN MIMOSA £9.00

Ferghettina Franciacorta with Solerno blood orange liqueur & juice of orange

CLASSIC MARTINI from £8.50

Frank Newman, American Bar, 1904

We are passionate about vermouth and make our Martinis 3-to-1 & on our nights off we drink ours with Belvedere vodka or Martin Miller's gin but will be more than happy to stir yours to your exact requirements

INTRO TO APEROL £8.00

Aperol Aperitivo & St Germain elderflower liqueur with juice of lime – finished with rosemary

NEGRONI £8.50

Fosco Scarselli, Caffé Cassoni, Florence, 1919

Hayman's London dry gin stirred with Carpano Antica Formula & Campari

Why not try our more approachable variation of Count Camillo's classic featuring Hendrick's gin & Aperol replacing London dry gin & Campari, finished with cucumber.

FLAME OF LOVE £9.50

Pepe Ruiz, Chasen's, Beverly Hills, Los Angeles, 1970s

Grey Goose vodka stirred with fino sherry & lots of orange zest

BEHIND ENEMY LINES £8.50

Rittenhouse Straight Rye with Punt e Mes, Cynar & St Germain elderflower liqueur – finished with Fee Brothers grapefruit bitters

CHERRY MIXTURE COCKTAIL £8.00

Harry Craddock, Savoy Hotel, London, 1930s

Carpano dry vermouth stirred with Cocchi Vermouth di Torino, Luxardo Maraschino & lashings of Angostura bitters

GIN & TONICS

In the following renditions of the iconic British 'aperitivo', each gin is given its own unique garnish to accentuate the botanical signature - accompanied by your choice of Fever-Tree tonic. Please note 50ml is a standard serve in the G&Ts listed below.

MALFY with lemon & basil £9.75

BERTO with pink grapefruit & rosemary £9.75

HENDRICK'S with cucumber & black pepper £9.75

BOMBAY SAPPHIRE with lime & thyme £9.75

HAYMAN'S FAMILY RESERVE with orange & rosemary £9.75

WHITLEY NEILL with pink grapefruit & basil £9.75

CLASSICS, REVISITS & SIGNATURE

GIN & PEAR IT £8.25

Bombay Sapphire gin & Cartron kiwi liqueur with juice of lemon & nectar of pear

VANILLA-ESPRESSO MARTINI £8.25

Dick Bradsell, Soho, London, 1980s

Stolichnaya vanilla vodka shaken with 'Illyquore' coffee liqueur & fresh espresso

IMPROVED CLOVER CLUB £8.50

Hendrick's gin & Lanique rose spirit liqueur with raspberries, juice of lemon, sugar & egg whites (*egg whites are crucial to the velvety texture of this cocktail, but on request, we would be more than happy to make it without*)

SPICY FIFTY £8.50

Salvatore Calabrese, Salvatore at Fifty, Mayfair, London, 2004

Stolichnaya vanilla vodka with Belvoir organic elderflower cordial, honey syrup, juice of lime & spiced with birds-eye chillies

AMARETTO SOUR (Moréenhøler method) £8.50

Disaronno Amaretto & Woodford Reserve with juice of lemon, sugar, aromatic bitters & egg whites

GRAPEFRUIT & ELDERFLOWER MOJITO £8.75

El Dorado 3yr with mint, Belvoir organic elderflower cordial, juices of lime & pink grapefruit, finished with Fever-Tree soda

VANILLA LAIKA £8.25

Stolichnaya vanilla vodka with French blackberry liqueur & juice of lemon & apple

NAKED & FAMOUS £8.50

Joaquin Simo, Death & Company, New York City, 2011

Illegal Mezcal & Aperol with yellow Chartreuse & juice of lime (a riff on the Last Word cocktail)

EAST 8 HOLD UP £8.00

Finlandia vodka & Aperol with passionfruit syrup, juices of lime & pineapple

PALOMA £8.50

El Jimador reposado tequila with St Germain elderflower liqueur, juice of lime, agave nectar & San Pellegrino Pompelmo

RASPBERRY BERET £8.50

Finlandia vodka & Archer's peach schnapps with pureed white peach, raspberries, juice of lemon, passionfruit syrup & pomegranate

MARY PICKFORD £8.00

Fred Kaufman, Hotel Nacional de Cuba, Havana, 1920s

Bacardi Carta Blanca & Luxardo Maraschino with grenadine & juices of pineapple & lime

A FRENCH LOVE STORY £8.75

Grey Goose vodka & St Germain elderflower liqueur with yellow Chartreuse, French almond syrup, strawberries & juice of lemon

BRAMBLE £8.00

Dick Bradsell, Fred's Club, Soho, London, 1980s

Bombay Sapphire gin with juice of lemon & sugar, drizzled with French blackberry liqueur