

# PICCOLINO

## 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.



---

# APERITIVO

---

Italy excels at many things but few as revered as the little crescent of space between 'work' and 'play' called Aperitivo.

We firmly believe a little something alongside your Aperitivo ignites the appetite and creates a desire for more. The very essence of Aperitivo represents a window into understanding the importance of ritual and leisure to Italy's identity.

So eager are we to bring this endearing social act to Piccolino, the snacks that typically accompany Aperitivo – known as 'Cicchetti' in Venice are on us between 4pm and 6:30pm!  
Buono Appetito!

## PIZZETTE

Mini flatbread with tomato, mozzarella & basil

## GNOCCO FRITTO

Crispy sourdough fritter, tomato, basil & Grana Padano

## CERIGNOLA OLIVES

Chilli, garlic & rosemary (v)

## GRISSINI & PARMA HAM

Basil pesto (n)

## BRUSCHETTA AL POMODORO

Classic tomato & basil, toasted ciabatta (v)


## PARMESAN CHUNKS

Truffle honey

---

## SPARKLING BY THE GLASS

---

	125ML	750ML
<b>Prosecco Primo Brut NV</b> <i>Cavit, Veneto</i>	£7.50	£30.00
<b>Spumante Rosé Royal Brut NV</b> <i>Montresor, Veneto</i>	£8.25	£36.50
<b>Franciacorta Brut NV</b> <i>Ferghettina, Lombardy</i> 	£8.75	£43.00
<b>Champagne Lallier Grand Cru Grande Réserve Brut NV</b> <i>Ay, France</i>	£10.50	£46.50

---

## WINE BY THE GLASS

---

### WHITE

	175ML	250ML	750ML
<b>Catarratto Ca' Di Ponti 2017</b> <i>Adria Vini, Sicily</i>	£5.50	£7.25	£19.50
<b>Chardonnay Delle Venezie 2017</b> <i>Sanvigilio, Veneto</i>	£6.25	£8.00	£23.00
<b>Pinot Grigio Delle Venezie 2017</b> <i>Mirabello, Veneto</i>	£6.75	£8.50	£24.25
<b>Verdicchio Dei Castelli Di Jesi Classico Coste Del Molino 2016/17</b> <i>Monteschiavo, Marche</i>	£7.00	£9.00	£26.25
<b>Sauvignon Blanc Trentino 2017</b> <i>Mastri Vernacoli, Trentino</i>	£7.25	£9.25	£26.75
<b>Pecorino Caparrone 2017</b> <i>Contesa, Abruzzo</i>	£7.50	£9.75	£29.00
<b>Gavi Di Gavi 2016/17</b> <i>Alasia, Piedmont</i>	£8.75	£12.50	£37.00

### RED

<b>Nero d'Avola 2016/17</b> <i>Il Meridione, Sicily</i>	£5.50	£7.25	£19.25
<b>Shiraz 2017</b> <i>Ca Di Ponti, Sicily</i>	£6.00	£7.75	£21.25
<b>Merlot Delle Venezie 2016/17</b> <i>Sanvigilio, Veneto</i>	£6.25	£8.25	£23.25
<b>Chianti Riserva Lucere 2015</b> <i>Uggiano, Tuscany</i>	£6.50	£9.25	£27.25
<b>Montepulciano Rosso Conero Alberto Serenelli 2015</b> <i>Monteschiavo, Marche</i>	£7.50	£9.75	£29.00
<b>Pinot Nero Trentino 2015/16</b> <i>Bottega Vinai, Trentino</i>	£8.25	£10.75	£32.00
<b>Barbera d'Asti Superiore Rive 2015/16</b> <i>Il Cascinone, Piedmont</i>	£8.75	£12.00	£35.50

### ROSÉ WINE

<b>Monferrato Chiaretto 2017</b> <i>Ancora, Piedmont</i>	£6.00	£7.75	£22.00
<b>Pinot Grigio Blush Principato 2017</b> <i>Cavit, Lombardy</i>	£7.00	£9.00	£25.25
<b>St Marguerite Cru Classe 2017</b> <i>Cotes De Provence, France</i> 	£8.00	£10.50	£31.50
<b>Hermitage St. Martin Ikon 2017</b> <i>Cotes De Provence, France</i> 	£9.00	£12.75	£35.75

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 PLEASED TO PROVIDE YOU WITH MORE DETAILED INFORMATION.

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

---

### VODKA

---

Belvedere	£4.75
Finlandia	£3.75
Grey Goose	£5.00
Ketel One Citroen	£4.25
Reyka	£4.75
Stoli Vanilla	£3.75

### GIN

---

Berto	£4.25
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 Sloe	£3.75
Hendrick's	£4.50
Malfy	£4.50
Martin Miller's	£4.00
Whitley Neill	£4.75

### RUM

---

Bacardi Carta Blanca	£3.75
Bacardi Carta Oro	£3.75
Bacardi Ocho	£4.75
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
Illegal Mezcal Joven	£4.50
Patron Silver	£4.75
Tapatio Blanco	£4.25

---

## APERITIVI

---

Aperol Aperitivo	50ml	£4.25
Campari	50ml	£5.25
Carpano Antica Formula	50ml	£6.25
Carpano Dry	50ml	£5.25
Cocchi Americano	50ml	£4.75
Cocchi Americano Rosa	50ml	£4.75
Cocchi Vermouth di Torino	50ml	£4.75
Cynar	50ml	£5.25
Martini Dry	50ml	£4.00
Martini Extra Dry	50ml	£4.00
Martini Rosso	50ml	£4.00
Pimm's No.1	50ml	£5.00
Punt e Mes	50ml	£4.00
Vermouth del Professore Classico	50ml	£5.25
Vermouth Rosso del Professore Classico	50ml	£5.25

---

## DIGESTIVI

---

### OUR FAVOURITE DIGESTIVO

**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.

### Liqueurs

Disaronno	25ml	£4.00
Frangelico (n)	25ml	£4.00
Galliano Ristretto	25ml	£4.00
Borghetti Espresso Liqueur	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
Villa Zarri Nocino	25ml	£4.00

### Amari

Amaro Averna	50ml	£5.25
Amaro del Capo	50ml	£5.25
Amaro Nonino	50ml	£7.50
Amaro Montenegro	50ml	£5.25
Amaro Villa Zarri	50ml	£5.25
Branca Menta	50ml	£6.00
Fernet Branca	50ml	£5.25

---

## BEER & CIDER SELECTION

---

Birra Moretti	half	abv 4.6%	£3.00
	pint	abv 4.6%	£5.00
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 IPA		abv 5.8%	£5.00
Theresianer Vienna		abv 5.3%	£4.75
Theresianer Pale Ale		abv 6.5%	£5.00
Magner's Irish Cider 568ml		abv 4.5%	£5.25
Guinness Original		abv 4.2%	£4.50
Beck's Blue 275ml		abv 0.0%	£3.75

---

## NON-ALCOHOLIC COCKTAILS

---

<b>ELDERFLOWER BUBBLY</b>	£2.75
Belvoir organic elderflower cordial & Fever-tree soda with lemon & mint leaves	
<b>INNOCENT LONG DISTANCE LOVER</b>	£4.25
Peach, passion fruit, raspberries & pomegranate	
<b>INNOCENT ELDERFLOWER &amp; GRAPEFRUIT MOJITO</b>	£4.25
Juice of pink grapefruit & elderflower cordial with mint, lime & soda	
<b>INNOCENT VANILLA LAIKA</b>	£4.25
Blackberries & vanilla with juices of apple & lime	

---

## 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
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

---

## SPIRITS

---

---

### WHISK(E)Y

---

#### Scotland & Ireland

Johnnie Walker Black Label	£4.25
Monkey Shoulder	£4.50
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.

Villa Zarri Brandy e Caffé	£4.50
Villa Zarri Cherry Brandy	£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 gnac

Baron de Sigognac Armagnac VSOP	£4.75
Courvoisier VS	£4.00
Remy Martin VSOP	£4.50
Remy XO	£13.50

---

## APERITIVI

---

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 peaches

Why not try our Bumbleberry Bellini? Made with pureed strawberries, raspberries, blackberries & blueberries £8.00

**INTRO TO APEROL** £8.00

Aperol Aperitivo & Martin Miller's gin with St Germain elderflower liqueur & 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

**SPRITZ 'VENEZIANO'** £8.50

Prosecco Primo with Aperol Aperitivo & Fever-Tree soda

**CLASSIC MARTINI** from £8.00

*Frank Newman, American Bar, 1904*  
Your choice of gin with Carpano dry vermouth

**COCCHIRINHA** £7.50

Cocchi Americano with lime, sugar & passion fruit

**'HUGO' SPRITZ** £7.75

Prosecco Primo with elderflower & Fever-Tree soda

**AMERICANO** £7.50

*Guida al Barman, Ferruccio Mazzoni, 1920*  
Campari & Vermouth rosso del Professore with Fever-Tree soda

**APEROL BETTY** £7.50

Juices of orange & pink grapefruit with Aperol Aperitivo & Prosecco Primo

**BEHIND ENEMY LINES** £8.50

Woodford Reserve Bourbon with Punt e Mes, Cynar & St Germain elderflower liqueur - finished with Fee Brothers grapefruit 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 £10.00

**BERTO** with pink grapefruit & rosemary £10.00

**HENDRICK'S** with cucumber & black pepper £10.00

**BOMBAY SAPPHIRE** with lime & thyme £10.00

**HAYMAN'S FAMILY RESERVE** with orange & rosemary £10.00

**WHITLEY NEILL** with pink grapefruit & basil £10.00

---

## CLASSICS, REVISITS & SIGNATURE

---

**PEAR NECESSITIES** £8.25

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

**VANILLA-ESPRESSO MARTINI** £8.25

Stolichnaya vanilla vodka with Borghetti liqueur & espresso

**THE BLUEBERRIES & THE BEES** £8.50

Abelha Silver Cachaca & strawberries with mint, honey, juice of lemon & blueberry jam - finished with San Pellegrino limonata

**EAST 8 HOLD UP** £8.00

Finlandia vodka & Aperol Aperitivo with passion fruit & juices of lime & pineapple

**IMPROVED CLOVER CLUB** £8.50

Hendrick's gin & Lanique rose spirit liqueur with raspberries, juice of lemon & sugar (*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

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

**BREAKFAST IN BOLOGNA** £8.00

Amaro Montenegro & apricot jam with juice of lemon, almond & finished with Fee Bros. grapefruit bitters (n)

**LONG DISTANCE LOVER** £8.75

Finlandia vodka & peach liqueur with raspberries, juice of lemon, passion fruit, pureed white peaches & pomegranate

**BASIL GIMLET** £8.25

Hendrick's gin with fresh basil, citrus & sugar

**VANILLA LAIKA** £8.25

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

**ELDERFLOWER & GRAPEFRUIT MOJITO** £8.50

Bacardi Carta Blanca & mint with Belvoir organic elderflower cordial & juices of pink grapefruit & lime, finished with Fever-Tree soda

**THREE FRENCH SISTERS** £8.50

Grey Goose vodka & St Germain elderflower liqueur with yellow Chartreuse, almond, strawberries & juice of lemon (n)

**VIOLET BEAUREGARDE** £8.25

Woodford Reserve Bourbon whiskey & Amaro Montenegro with juice of lemon, blueberry jam & The Bitter Truth aromatic bitters

**PORN STAR MARTINI** £10.25

Stolichnaya vanilla vodka with passion fruit & pineapple - accompanied by a baby glass of Prosecco Primo