

APERITIVO AL MINORI

**FROM 3.00 P.M TO 5.00 P.M
WEDNESDAY TO SATURDAY**

- Slice of pizza Margherita.
- Crocchè of Potato, Ham and Cheese.
- Homemade Fried Sourdough Bun with fried Chicken and English Mustard.
- Straccetti with balsamic dressing.

FOR VEGAN

- Slice of pizza Marinara.
- Frittelle della Zia
- Homemade Fried Sourdough Bun with medly of vegetable in lemon and olive oil dressing.
- Straccetti with balsamic dressing.

All Including :

1 glass of house wine

Or

1 glass Prosecco

Or

1 Soft Drink

*This offer is price per person when shared. A £6 surcharge will be applied to the bill

£ 11.00 P.P



SET MENU

***Monday closed**

***Tuesday to Thursday from 12pm to 7pm**

***Friday to Saturday from 12pm to 4pm**

Not available on Sundays

£13.50
(2 courses)

£16.50
(3 courses)

A 10% service charge will be added to your bill

**PLEASE NOTE: If sharing this menu with someone else
a £6 surcharge will be applied per person.**

STARTERS

Focaccia con aglio Vegan

Flat oven baked pizza bread with garlic and olive oil

or

Arancini (V)

Ball of risotto rice, saffron, mozzarella cheese, breaded, served with a spicy tomato sauce

or

Funghi All' Aglio (V)

Garlic mushrooms

or

Avocado con Gamberetti

Avocado with prawns

or

Zuppa del giorno Vegan

Soup of the day

or

Bianchetti fritti

Whitebait deep fried, served with tartar sauce

or

Caprese (V)

Sliced tomato, Buffalo mozzarella and basil on a bed of rocket

or

Bruschetta con Pomodori Vegan

Toasted bread topped with chopped tomatoes, garlic, onions, oregano and basil

MAIN COURSE

Penne Arrabbiata **Vegan**

Penne with tomato sauce, garlic and fresh chillies

or

Paccheri alla Norma (V)

Large tubes of pasta, aubergines, tomato sauce, dry ricotta cheese and basil

or

Lasagna Vegetariana (V)

Layers of pasta interlaced with spinach, mushrooms, courgettes, ricotta cheese, bechamel, tomato sauce and garlic

or

Lasagna di cinghiale e porcini

Layers of pasta interlaced with wild boar Ragù, porcini mushrooms, bechamel sauce and parmesan cheese

or

Gnocchi (V)

Fresh gnocchi in a tomato, chilli and basil sauce topped with fiordilatte

or

Nduja Pizza

Tomato, smoked provola, fiordilatte, Nduja sausage, basil, olive oil

or

Calabrese Pizza

Tomato, fiordilatte, spicy salami, onions, basil, olive oil

or

San Gennaro Pizza (V)

Fiordilatte, cherry tomatoes, olives, garlic, parsley, oregano, fresh chillies, basil, olive oil

or

Pollo crema e funghi **(Halal)**

Pan fried chicken breasts, cream sauce, sliced mushrooms, served with a selection of daily vegetables and roast potatoes

or

Pollo Milano (Halal)

Breaded chicken breast served with spaghetti in tomato sauce.

DESSERTS

Torta di cioccolato

Two layers of chocolate flavoured sponge filled with fudge icing, all coated with a rich chocolate fudge, served warm with a scoop of vanilla ice cream

or

Torta di Carote

Classic carrot cake, gluten free

or

Apple Pie

Apple pie, served warm with custard

or

Torta della Nonna

Sugar shortcrust pastry, lemon scented custard. The top is studded with crunchy pine nuts and dusted with icing sugar

or

Cheesecake

Cake made of cream cheese, served with whipped cream and fresh fruit decoration

or

Budino di Pane e Burro

Bread and butter pudding served warm with custard

408-410 Uxbridge Road,
Hatch End,
HA5 4HP
020 8428 1881



4 Church Street,
Rickmansworth,
WD3 1BU
01923 770699

MENU

STARTERS

Mixed Olives **Vegan** £5.50

Bread and Butter £1.50

Dough Balls with chilli and garlic **Vegan** £5.50

Arancini (V) £8.50

Ball of risotto rice, saffron, mozzarella cheese, breaded, served with a spicy tomato sauce.

Focaccia al Pesto **Vegan** £8.50

Flat oven-baked pizza bread with tomato, basil, pesto and garlic.

Focaccia con Rosmarino **Vegan** £6.50

Flat oven-baked pizza bread with rosemary and olive oil.

Focaccia con Aglio e Mozzarella (V) £8.50

Flat oven-baked pizza bread with olive oil, garlic and mozzarella cheese.

Caprese (V) £8.50

Sliced tomato, Buffalo mozzarella and basil on a bed of rocket.

Tricolore (V) £10.50

Sliced tomato, avocado, buffalo mozzarella and fresh basil on rocket.

Tagliere di Verdure **Vegan** (Serves 2) £15.50

Peppers, aubergines, courgettes, artichokes, rapini, asparagus and butternut squash served cold with a plain focaccia.

Bruschetta con Pomodori **Vegan** £5.50

Toasted bread topped with chopped tomatoes, garlic, onions, oregano and basil.

Melanzana alla Parmigiana (V) £10.50

Sliced fried aubergines interlayered with tomato sauce, mozzarella, vegetarian cheese, basil and oregano.

Bufala su Tartare di Pomodoro e Olive (V) £9.50

Buffalo mozzarella on a bed of chopped tomatoes, onions, garlic, olives, basil and oregano.

Burrata con Melanzane (V) £9.00

Burrata with grilled aubergines.

Calamari e Zucchine Fritti £13.50

Fried fresh squid with courgettes served with homemade tartare sauce.

Gamberoni alla Provinciale £13.50

King prawns, garlic, white wine, chilli, tomato and parsley sauce.

Tagliere di Affettati e Formaggi (Serves 2) £17.50

Parma ham, spanata, milano salami, pancetta, parmigiano, taleggio, gorgonzola, provola affumicata, burrata and olives served with a plain focaccia.

Frittelle della Zia (V) £7.50

Fresh courgettes sliced, fried in a vegetarian cheese batter and served on a bed of rocket.



Tripadvisor



Rosta

PIZZA

Margherita (V) **£11.80**

Tomato, oregano, garlic, basil and olive oil.

Marinara **Vegan** **£10.80**

Tomato, oregano, garlic, basil and olive oil.

La Vegana **Vegan** **£15.50**

Tomato, vegan mozzarella, rapini, asparagus, chilli, sundried tomato and rocket.

La Tricolore (V) **£14.80**

Tomato, oregano, garlic, black olives, baked cherry tomatoes, buffalo mozzarella and topped with fresh rocket before serving.

Calabrese **£14.00**

Tomato, oregano, garlic, basil and olive oil.

Nduja **£14.00**

Tomato, smoked provola, Nduja sausage, basil and olive oil.

Parma e Burrata **£16.50**

Tomato, fiordilatte, Parma ham, burrata, basil and olive oil.

Crudaiola **£16.00**

Tomato, fiordilatte, Parma ham, rocket, parmesan shavings, basil and olive oil.

Bufalina (V) **£14.50**

Tomato, Buffalo mozzarella, cherry tomatoes, basil and olive oil.

Ortolana (V) **£14.50**

Tomato, fiordilatte, artichokes, peppers, courgettes, basil and olive oil.

Napoli **£13.50**

Tomato, basil, olives, capers, anchovies, garlic and oregano.

4 Stagioni **£16.00**

Tomato, fiordilatte, artichokes, olives, cooked ham and mushrooms.

4 Cheese **£15.50**

Fiordilatte, dolcelatte, pecorino, parmigiano and basil.

Calzone Minori **£15.50**

Folded pizza filled with ricotta cheese, cooked ham, fiordilatte, tomato, basil and black pepper.

Salsiccia e Friarielli **£14.00**

Smoked provola, sausage meat, Rapini or broccoli rabe sauté in garlic and chillies.

San Gennaro (V) **£14.00**

Fiordilatte, cherry tomatoes, olives, garlic, parsley, oregano, fresh chillies, basil and olive oil.

Norcina **£15.50**

Buffalo mozzarella, smoked provola, porcini mushrooms, fresh sausage, truffle paste, truffle oil and basil.

Traditional dough:

Original sour-dough left to proof for 48 hours.

Without Gluten extra **£2.00**

NOT SUITABLE FOR CELIACS.

Although ingredients are gluten free, there are traces of gluten as there is contamination during the pizza making process.

EXTRA TOPPINGS:

Tomato sauce, fresh chillies, rocket, cherry tomatoes, oil, oregano, olives, garlic, rapini, peppers, courgettes, avocado, onions, artichokes, sliced tomato, mushrooms, asparagus, basil, capers, parsley, anchovies.

£1.50 each

Fiordilatte, Buffalo mozzarella, fresh sausage. Spianata, Nduja, Parma ham, parmesan cheese, pesto, goat's cheese, pecorino cheese, truffle oil, gorgonzola, sun dried tomatoes, tuna, truffle paste, pancetta, cooked ham.

£2.50 each

Porcini, prawns

£3.50 each

Burrata

£4.50 each

PASTA

Penne Arrabbiata

Vegan

£14.00

Penne with tomato sauce, garlic and fresh chillies.

Linguine ai Frutti di Mare

£17.50

Linguine pasta, tomato sauce, chilli, garlic, mussels, squid and prawns.

Gnocchi Aglio e Peperoncino con

Mozzarella (V)

£14.50

Baked fresh Gnocchi di patate, tomato sauce, garlic, fresh chillies and topped with mozzarella.

Paccheri alla

Norma (V)

£16.50

Large tubes of pasta, aubergines, tomato sauce, dry ricotta cheese and basil.

Spaghetti ai Pomodori

Secchi Vegan

£15.50

Spaghetti, sun dried tomatoes, garlic, chillies, a touch of tomato sauce and basil.

Orecchiette e

Salsiccia

£16.00

Pasta served with courgettes, fresh sausage, truffle paste and a touch of cream.

Paccheri allo

Zafferano (V)

£16.50

Pasta served with sauteed mushrooms, saffron and cream.

Lasagna

Vegetariana (V)

£16.50

Layers of pasta interlaced with ricotta cheese, spinach, mushrooms, courgettes, bechamel, tomato, garlic and oregano with vegetarian cheese.

Lasagna di Cinghiale

e Porcini

£17.50

Layers of pasta interlaced with wild boar Ragù, porcini mushrooms, bechamel sauce and parmesan cheese.

Pappardelle al Ragù di

Cinghiale con olio di

Tartufo Nero

£17.50

Pasta served with a wild boar Ragù, black truffle oil.

Rigatoni

Cacio e Pepe

£15.50

Pasta, panna, pecorino and black pepper.

All our pastas can be served

as starter portions

£10.00

A gluten free pasta option is available, please ask our staff.

MAINS

Pollo Crema e

Funghi (Halal)

£18.50

Pan fried chicken breasts, cream sauce, sliced mushrooms, served with a selection of daily vegetables and roast potatoes.

Pollo Milano (Halal) £18.50

Breaded chicken breast served with spaghetti in tomato sauce.

Vitello alla Milanese £18.50

Veal escalope in breadcrumbs served with spaghetti in a tomato sauce.

Polpettine di Agnello

con Pasta

£18.00

Spicy lamb meatballs in tomato sauce served on a bed of spaghetti.

Parmigiana (V)

£15.00

Sliced fried aubergines interlaced with tomato sauce, mozzarella, vegetarian cheese, basil and oregano.

Did you know that our Buffalo mozzarella, fiordilatte and our burrata contains vegetarian rennet (microbial rennet) and the bread we use for our bruschetta and serve is freshly baked on the premises by our pizzaioli.

SALADS

Our salads, unless already specified, are served with only a drizzle of olive oil.

Fennel and Beetroot Salad Vegan	£8.00
Roasted Peppers and Artichoke Salad Vegan	£9.40
Green Salad (side) Vegan Green salad, cucumber and green olives.	£4.50
Mix Salad (side) Vegan Tomato, cucumber, olives, mixed lettuce and red onions.	£5.00

PANUOZZI

FILLED SOUR-DOUGH BUNS.

Chicken breast and patate (Warm)	£11.50
Buffalo, rocket, Parma ham and cherry tomatoes (Cold)	£12.50
Peppers, olives, courgettes, aubergines, lemon juice and olive oil Vegan (Cold)	£11.50
Parmigiana, basil and olive oil (V) (Warm)	£12.00

***Please note we will not accept any variations for our Panuozzi.**

CHILDREN'S MENU

This menu will be strictly available to children of 13 years old and under. Usually your child menu choices is served with your starters.

Baby Margherita (V) £4.75 Tomato, oregano, garlic, basil and olive oil.	Baby Penne Pomodoro Vegan £5.20 Penne in a tomato sauce.
Baby Marinara Vegan £4.25 Tomato, oregano, garlic, basil and olive oil.	Baby Penne Crema (V) £5.25 Penne with a cream sauce.
Baby Pizza con Salsiccia £5.25 Tomato, fiordilatte and fresh sausage.	Baby Pollo Milano e Patatine (Halal) £9.00 Strips of chicken breast in breadcrumbs served with chips.
Baby Gnocchi al Pomodoro Vegan £5.25 Fresh Gnocchi di patate in a tomato sauce.	Baby Spaghetti al Ragù £5.50 Spaghetti with wild boar Ragù.
Baby Spaghetti Pomodoro Vegan £5.20 Spaghetti in a tomato sauce.	Chips £2.50
	Extra Pizza Topping £0.75 each

A 10% service charge will be added to your bill



Vegan Menu

Olives may contain stones

**If you have any allergen or dietary requirements,
please inform our staff before you order.**

**All our dishes are freshly prepared in our kitchen,
unfortunately we cannot guarantee that they are
100% free of allergens or contaminates**

A 10% service charge will be added to your bill



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Rosta

Starters

Mixed Olives	5.50
Straccetti Little rugs of pizza dough served with olive oil and balsamic vinegar	4.50
Focaccia con rosmarino Flat oven-baked pizza bread with rosemary and olive oil	6.50
Focaccia all'aglio Flat oven-baked pizza bread with olive oil & garlic	6.50
Tagliere di verdure (serves 2) Peppers, aubergines, courgettes, artichokes, rapini, asparagus and butternut squash served with a plain foccacia	15.50
Zuppa del giorno Soup of the day, please ask	4.70
Bruschetta con pomodori Toasted bread topped with chopped tomatoes, garlic, onions, oregano and basil	5.50

Pasta

Penne Arrabbiata Penne with tomato sauce, garlic and fresh chillies.	14.00
Gnocchi aglio e peperoncino con mozzarella Baked fresh gnocchi di patate, tomato sauce, garlic, fresh chillies, topped with vegan mozzarella	14.50
Linguine al pesto Pasta with fresh basil pesto and cherry tomatoes	15.70
Spaghetti ai pomodori secchi Spaghetti, sun dried tomatoes, garlic, chillies, a touch of tomato sauce and basil	15.50
Penne or spaghetti al pomodoro Pasta in a tomato and basil sauce	13.00
Penne con Asparagi Pasta with asparagus, garlic, chilli and cherry tomatoes	15.00
Penne Ortolana Tomato Sauce, garlic, broccoli, mushroom, onions and mixed peppers	16.00
All our pastas can be served as starter portions. A gluten free pasta option is available, please ask our staff	10.00

Salads

- Fennel and beetroot salad	8.00
- Roasted peppers and artichoke salad	9.40
- Green salad (side) Green salad, cucumber, green olives	4.50
- Mix salad (side) Tomato, cucumber, olives, mixed lettuce, red onions	4.50

Our salads, unless already specified are served with only a drizzle of olive oil.

Pizza

Calzone di verdure Folded pizza filled with vegan mozzarella, tomato, mushrooms, courgettes, peppers, chillis and onions	15.50
La vegana Tomato, vegan mozzarella, rapini, asparagus, chilli, sundried tomato, rocket	15.50
Margherita vegana Tomato, vegan mozzarella, basil, olive oil	11.80
Marinara Tomato, oregano, garlic, basil, olive oil	10.80
San Gennaro vegan mozzarella, cherry tomatoes, olives, garlic, parsley, oregano, fresh chillies, basil, olive oil	14.00
Ortolana vegana Tomato, vegan mozzarella, artichokes, peppers, courgettes, basil, olive oil	14.50
Extra Pizza Topping - Tomato sauce, fresh chillies, rocket, cherry tomatoes, olives, garlic, rapini, peppers, courgettes, avocado, onions, artichokes, sliced tomato, mushrooms, asparagus, basil, capers, parsley - Vegan Mozzarella	1.50 each 2.50

Although ingredients are gluten free, there are traces of gluten as there is contamination during the pizza making process. Not suitable for celiacs

Dessert

Vanilla ice cream	2.00 per scoop
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Children's Menu

(this menu will be strictly available to children of 13 years and under)

Straccetti Little rugs of pizza dough served with olive oil and balsamic vinegar	4.50
Margherita Vegana Tomato, vegan mozzarella, basil, olive oil	4.75
Baby Marinara Tomato, oregano, garlic and basil	4.25
Baby Penne pomodoro Penne in a tomato sauce	5.20
Baby Spaghetti pomodoro Spaghetti in a tomato sauce	5.20
Chips	2.50
Extra Pizza Topping	75p each
Without gluten -	extra 1.50



DESSERT AND COFFEE MENU

**408-410 Uxbridge
Road, Hatch End,
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020 8428 1881**

**4 Church Street,
Rickmansworth,
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01923 770699**



Tripadvisor



Rosta

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DESSERTS

Babà al Rum Invecchiato **£6.50**

Babà soaked in aged Rhum. Served with whipped cream and fresh fruit decoration.

Torta della Nonna **£6.50**

Sugar shortcrust pastry, lemon, scented custard. The top is studded with crunchy pine nuts and dusted with icing sugar.

Torta di Carote **£6.50**

Classic carrot cake, gluten free.

Cheesecake **£6.50**

Cake made of cream cheese. Served with whipped cream and fresh fruit decoration.

Tiramisú **£6.50**

Sponge fingers dipped in coffee and brandy interlaced with mascarpone cream, dusted with cocoa.

Torta di cioccolato **£7.50**

Two layers of chocolate flavoured sponge filled with fudge icing, all coated with a rich chocolate fudge. Served warm with a scoop of vanilla ice cream.

Apple Pie **£6.50**

Apple pie, served warm with custard.

Crème Brûlée **£6.50**

Affogato **£5.00**

Double espresso with a scoop of vanilla ice cream.

Minori Mess **£6.50**

Our version of the famous Eton mess, pieces of Panettone, whipped cream, ice cream, amarene cherries, baby meringue and chocolate chips.

Bomba Maggiore **£6.50**

Shot of espresso and ice cream with a choice of Kalua, Tia Maria or Baileys.

Pizza Nutella **£7.20**

Baked pizza dough topped with Nutella and white chocolate.

Straccetti con Nutella **£6.90**

Fried strips of pizza dough topped with Nutella and decorated with sprinkles.

Budino di Pane e Burro **£6.50**

Bread and butter pudding

ICE CREAM

Venetian Ice Cream **£2.20 per scoop**

Special Cones **£0.50**

Flavours

*Vanilla · *Chocolate · Stracciatella

*Strawberry · Pistacchio

Cookie · Nocciola · Mint Chocoalte Chip · Lemon

Rum and Raisin · Amarena · Espresso · Mango

*Available at Rickmansworth only.

Soft Ice Cream **£2.20**

Special Cones **£0.50**

Flake **£0.50**

CHOCOLATE

Hot Chocolate **£2.80**

White Hot Chocolate **£2.80**

Hot Chocolate with Marshmallows **£3.30**

Add a shot of syrup **£0.40**

COFFEE

Cappuccino	£2.80
Latte	£2.80
Mocha Latte	£2.80
Americano	£2.80
Espresso	£1.70
Double Espresso	£3.20
Macchiato Single	£1.80
Double Macchiato	£3.20
Flat White	£3.00
Iced Coffee	£3.20
Liqueur Coffee	£6.50
Irish Coffee	
Brandy Coffee	
Tia Maria Coffee	
Baileys Coffee	

TEA

£2.20 per pot

Breakfast Tea
Green Tea
Peppermint Tea
Earl Grey Tea
Fresh Mint Tea
Fruit Tea
Camomile Tea

RED WINE

Nero D' Avola DOC Roceno (House Wine) **Glass 175ml** **£7.70**

Very apparent in the glass with a firm presence of aromas like blackcurrant, red fruit, spices, slightly peppery and soft round tannins. Subtle with the right finesse.

Glass 250ml **£9.75**
75cl **£25.00**

Primitivo Salento **75cl** **£35.00**

Medium bodied, fresh and fruit forward, this will pair very well with starters, charcuterie, pasta and pizzas.

Biferno Rosso Riserva DOC Palladino **75cl** **£40.50**

Aglianico grapes, a lovely, easy drinking red wine with a nose of blueberry aromas. Oak ageing has given it a soft, velvety texture underlaid by spices, as well as a rustic warmth.

Previata Sangiovese, Puglia **75cl** **£32.50**

This medium bodied wine has a pleasant, fresh bouquet with a dark cherry and plum nose. Very easy on the palate with light tannins and a smooth finish. Ideal with pasta, grilled meats and hard cheeses.

Amicone **Glass 175ml** **£10.50**

The healthiest and most developed grapes are chosen during harvest to undergo a further drying process in controlled temperatures which guarantees the superb quality of this wine. These laborious steps produce a full bodied yet soft wine with aromas of fresh raspberry and black berry. Slow maturation in oak barrels gives notes of sweet spices and chocolate.

Glass 250ml **£14.50**
75cl **£42.00**

Amarone Della Valpolicella DOC Masi **75cl** **£95.00**

Made from Corvina grapes and Rondinella with 5% Molinara grapes. Proud, majestic, complex and exuberant, this is Masi's gentle giant. A benchmark for the Amarone category which, together with Barolo and Brunello, makes up the aristocracy of the Italian wine world. Full bodied with aroma of fruit.

WHITE WINE

Pinot Grigio (House Wine) **Glass 175ml** **£6.75**

Fine and persistent bouquet. The taste is dry and fresh.

Glass 250ml **£8.50**
75cl **£23.50**

Palazzo Grillo **75cl** **£32.50**

Vibrant yellow with lively exotic and citrus fruit, and citrus fruit aromas. This delicious grillo is fresh and crisp with pineapple and lemony flavours.

Inzolia I.G.P. **Glass 175ml** **£6.75**

An elegant white wine made from the powerful yet resistant Inzolia grapes.

Glass 250ml **£8.50**
75cl **£23.50**

Gavi Di Gavi **75cl** **£50.50**

Fausto Gemme harvest the grapes by hand and immediately pressed using a soft squeezing machine. The must obtained is fermented in steel tanks at a controlled temperature. The result is a wine that conquers for the transparency and dry flavour typical of Gavi D.O.C.G.

La Segreta Bianco, Planeta **75cl** **£34.50**

La segreta wine is a wine focusing on notes of pleasant citrus flower freshness, which provide a harmony unique among its mediterranean notes and an unforgettable freshness. Elegant on the nose with notes of peach, papaya, yellow melon and chamomile, refined and intriguing on the palate.

Vermetino **75cl** **£34.50**

Light straw coloured with a light greenish glint, flowering intense, fresh and fruity. Best paired with seafood and grilled fish.

Zibibbio (Medium Sweet) **Glass 175ml** **£7.00**

Glass 250ml **£9.00**
75cl **£26.00**

ROSE WINE

Pinot Grigio Blush

Fruity and refreshing with flavours of apricot, peach and strawberries. Excellent with appetisers, soups, fish or white meat dishes.

Glass 175ml £7.20

Glass 250ml £9.00

75cl £25.00

CHAMPAGNE/ SPARKLING

House Champagne 75cl £55.00

Louis Roederer Brut Premier Non Vintage Champagne 75cl £95.00

Laurent Perrier NV Brut 75cl £90.00

Moet & Chandon NV Brut 75cl £87.00

Prosecco Rosa 75cl £34.50

Prosecco Glass 175ml £6.95

75cl £29.50

Baby Prosecco 20cl £8.50

COCKTAILS

£8.45 each

Negroni

Bitter Campari, Red Martini and Gin.

Aperol Spritz

Aperol, Prosecco and a splash of Soda.

Classic Martini

Gin or Vodka, dry Vermouth, lemon peel twist or olives.

Strawberry Martini

Malibu, Rum, cream and strawberry puree.

Margherita

Tequila, Triple Sec and fresh lime.

Mango Margherita

Tequila, Triple Sec, mango juice and tajin spice.

Cosmopolitan

Vodka, Triple Sec, cranberry juice and lime juice.

Mai Tai

Dark Rum, White Rum, Orange Curaçao, lime juice grenadine and orgeat.

Bloody Mary

Vodka, tomato juice, lemon juice, tabasco, pepper, celery and salt.

Piña Colada

Malibú, pineapple juice, coconut cream and gomme.

For Weekly Especial Cocktail see blackboard

VODKA

£9.45 each

Espresso Martini

Vodka, Kalua, vanilla syrup and coffee.

Passion Fruit

Vodka, Malibú, Passion Fruit liquer and orange juice.

PARTY JUGS

£20.50 each

Punch

Contreau, peach nectar, pineapple juice, lime juice, Prosecco and strawberry.

Pimm's Cup

Pimm's, mint, lemonade, cucumber, apple, orange and lemon slices.

Mojito

White Rum, lime, brown sugar, fresh mint and soda.

BEER

Moretti Zero 330ml Lager (0.5% volume) £5.90

Moretti Sale di Mare 330ml £5.90

Moretti 330ml £5.80

DRAUGHT BEER

Peroni Draught Beer	Half Pint	£3.50
	Pint	£6.10

SPIRITS

	25ml	50ml
Smirnoff Vodka	£4.75	£7.50
Greygoose Vodka	£5.75	£9.00
Absolut Vodka	£5.00	£8.00
Gordons Gin	£4.75	£7.50
Bombay Sapphire Gin	£5.75	£9.00
Sipsmith Gin	£6.00	£9.50
Hendricks Gin	£6.00	£9.50
Brockmans Gin	£4.75	£7.50
Malfy Gin with Oranges	£5.00	£7.50
Citrus zing with a background of juniper and a complex finish.		
Malfy Gin with Lemon	£4.75	£7.50
A ripe lemon scented gin with background of juniper and coriander.		
Malfy Gin Rosa	£4.75	£7.50
Fresh and zesty Sicilian pink grapefruit with a touch of Italian rhubarb.		
Bells Whisky	£4.75	£7.50
Teachers Whisky	£4.75	£7.50
Jameson	£4.75	£7.50
Johnnie Walker	£6.00	£9.50
Glenlivet 12 Year Old Malt	£6.00	£9.50
The Macallan 12 Year Old Whisky	£6.00	£9.50
Highland Park Malt Whisky	£6.00	£9.50
Chivas Regal	£6.00	£9.50
Bacardi	£4.75	£7.50
Malibu	£4.75	£7.50
Captain Morgan	£4.75	£7.50
José Cuervo Especial Silver	£4.75	£7.50
José Cuervo Gold	£4.75	£7.50
Jack Daniels	£5.00	£7.50
Courvoisier VS	£4.75	£7.50
Remy Martin VSOP	£6.00	£8.50
Vecchia Romanga	£6.00	£9.00
Calvados	£5.00	£8.00
Hennessy Fine De Cognac	£5.00	£9.00
Hennessy XO Cognac	£18.50	
All mixers 200ml		add £2.20

LIQUEURS

	25ml	£5.00
	50ml	£8.00
Amaretto di Saronno	Crème de Cassis	Sambuca
Archers	Drambuie	Strega
Baileys	Frangelico	Mirto
Benedictine	Grappa	Southern Comfort
Cointreau	Jagermeister	Amari
	Limoncello	(All digestif) 50ml £6.00

APERITIF

500ml

Averna	£7.00	Dubonnet	£7.00
Aperol	£7.00	Pimm's No1	£7.00
Campari	£7.00	Punt and Mess	£7.00
Martini Red, Bianco, Dry	£7.00	All mixers 200ml	add £2.00

NON ALCOHOLIC

£6.90 each

Fruit Punch

Orange juice, apple juice, Grenadine, strawberry and peach nectar.

Tropical Punch

Pineapple juice, mango juice and coconut milk.

Virgin Mary

Tomato juice, celery, lemon, tabasco, pepper, salt and lemon juice.

Virgin Colada

Pineapple juice and coconut milk.

Elderflower Fizz

Grapefruit juice, Grenadine, Elderflower Cordial and Ginger Ale.

Shirley Temple

Ginger Ale, Grenadine, lime and cherries.

Virgin Mojito

Fresh mint, brown sugar, lime and soda.

SOFT DRINKS

Coke 330ml (Glass)	£3.50	Soda 200ml	£2.50
Coke Zero 330ml (Glass)	£3.50	Tonic Water 200ml	£2.50
San Pellegrino Lemonade 330ml	£3.50	Ginger Ale 200ml	£2.50
San Pellegrino Aranciata 330ml	£3.50	Slimline Tonic 200ml	£2.50
		Red Bull 250ml	£4.55

JUICES

Apple Juice 250ml (Glass)	£3.50	Orange Juice 250ml (Glass)	£3.50
Peach Juice 250ml (Glass)	£3.50	Tomato Juice 200ml (Glass)	£3.00
Pineapple Juice 250ml (Glass)	£3.50		

WATER

Panna 500ml	£2.75	Panna 750ml	£3.75
San Pellegrino 500ml	£2.90	San Pellegrino 750ml	£3.75

A 10% service charge will be added to your bill



Tripadvisor



Rosta