

***Italian Punch*** £6.00

Tart and sweet, this long drink is a celebration of Italian liqueurs: berry flavoured Mirto and citrusy Limoncello

Zedda Pirras Mirto | Luxardo Limoncello | Fresh Lemon Juice | Sugar Syrup | Soda Water

***Buca Spritz*** £5.00

The Italian aperitivo gets kicked up a notch. Bitter Campari is balanced by sweet fortified wine and dry Pinot Grigio

Campari | Cocchi Rosa Aperitif | Robinia Pinot Grigio | Soda Water

***Amaretto Sour*** £7.00

Our take on a beloved classic. We've added 50% bourbon and a splash of cherry to give this sour a bit more punch.

Saliza Amaretto | Wild Turkey 101 | Fresh Lemon Juice | Cherry Syrup | Egg White | Angostura Bitters | Peach Bitters

***Negroni*** £7.00

Bitter and heavy, this classic aperitivo is perfect before, after and during a hearty meal.

Portobello Road Gin | Campari | Cocchi Vermouth di Torino

***Bellini*** £5.00

Straight from Harry's Bar in Venice, this combination of peaches and prosecco is a favourite all across the world.

Prosecco | Peach Puree

***Aperol Spritz*** £5.00

The perfect drink for all occasions, Aperol and prosecco make for a refreshingly dry drink with plenty of orange.

Aperol | Prosecco

***Americano*** £6.00

The first drink ever ordered by James Bond and an original creation of Signor Campari, there are few drinks better for winding down the day.

Campari | Punt e Mes | Soda Water

***Fiori Menta*** £7.00

We've mixed gin with fresh mint and an Italian elderflower liqueur to make the perfect pre-dinner palate cleanser.

Tanqueray Gin | Fiorente Elderflower Liqueur | Fresh Lemon Juice | Mint Leaves | Sugar Syrup

## ***Draught Beer***

***Birra Di Buca*** £4.50

4% A easy drinking, pale lager with a refreshing malty sweetness, and a clean, crisp finish

***Meantime London Pale Ale*** £4.60

4.3% A combination of American Cascade and Centennial hops gives this a complex citrus aroma with a bitter, refreshing finish

***Peroni Nastro Azzurro*** £4.80

5.1% Italian maize combine with fine hops and spring barley create a light, refreshing lager

## ***Bottled Beer***

***Menebrea*** £3.80

4.8% Pale, hop forward lager with a consistant and refined flavour, complex malts and citrus notes

***My Antonia*** £5.00

7.5% Bold inperial pilsner born of a collaboaration between Dogfish Head Brewery (Delaware, USA) and Birra Del Borgo (Rome, Italy). A perfumed nose leads to flavours of toasted malts and sweet honey.

***Meantime Chocolate Porter*** £4.30

6.5% With natural mocca flavours and the addition of real chocolate during maturation, this porter has a warm, complex and smooth taste with a long, clean finish

## ***Bottled Cider***

***Maeloc Dry Cider*** £4.00

4.5% A refreshing, light flavoursome drink brewed using the original process for the ancient Celtic ciders.

## ***Wine***

*All our wines by the glass are served as 125ml or 250ml measures*

### ***White Wine By the Glass***

***Catarratto, Il Meridione*** £3.50/5.00/15.00

*Sicilia* Ripe and approachable, this western Sicilian wine has attractive aromatics of white peach, tropical fruit and fenel, finished with a citrus acidity

***Pinot Grigio, Robinia*** £4.00/5.70/17.00

*Veneto* A fresh, dry white wine focused on citrus flavours, with lemon on the nose and a touch of honey in the crisp finish

***Orvieto Classico Secco, Baroncini*** £4.50/8.00/24.00

*Toscana* Dry, elegant and fruity bouquet with a subtle nuttiness. A honeyed apricot nose with a strong mineral character which opens up to flavours of lime, marmalade and pear

### ***Red Wine By the Glass***

***Nero D'Avola, Il Meridone*** £3.50/5.00/15.00

*Sicilia* A deep, richly coloured, medium bodied red. Spicy with aromas of ripe plum and black cherry. The palate combines warm, juicy red fruit flavours with savoury, light smoke characteristics, and a bitter chocolate finish

***Negroamaro Primitivo, Bacca Nera*** £4.00/6.20/18.50

*Salento* One of the richest reds we have tried. A palate dominated by sweet red fruit provides a bold accompaniment to meat dishes

***Merlot, Soliti*** £4.20/6.50/20.00

*Piemonte* New world nose, old world palate; a ripe plummy and well rounded Merlot

### ***Rose Wine By the glass***

***Pinot Grigio, San Antonio*** £3.50/5.00/15.00

*Veneto* A dry, fresh finish and fruity rose with a delicate aroma of red berries. Crisp and lively with a blushed aesthetic, the wine speaks of ripe berry and red cherries

## ***Rose Wine***

*By the bottle*

***Barbera/ Pinot Noir, Ancora Chiaretto*** £18.00

*Piemonte* Bright, strawberry pink hue. Delicately aromatic with wild strawberry fruit characteristics. Light and crisp on the palate with sweet ripe fruit balanced by tangy, citric acidity

## ***White Wine***

*By the Bottle*

***Zaccagnini Verdicchio*** £17.50

*Verdicchio* A gentle white that is soft on the palate, with hints of delicate field flowers and a long lasting finish

***Fiano, Miopasso*** £30.00

*Sicilia* An award winning wine that is crisp, with lush peach and pear flavours on the palate, and with a long finish

***Pra Soave, 'Otto' Garganega*** £36.00

*Veneto* Absolute classic; though no longer technically 'classico' due to the screw cap closure, the excellent quality of the wine speaks for itself

***Lugana DOC, Tommasi le Fornaci*** £40.00

*Veneto* Pale, yellow and straw-like in colour, this wine has delicious, perfumed qualities of tropical fruit. Medium bodied and follows through with citrus character and a zingy, crisp finish

**Red Wine**  
*By the Bottle*

***Primitivo, Miopasso*** £24.00

*Puglia* This is a very intense, dark wine with fragrant notes of loganberry and blackberry emerging on the nose. Very smooth. It has great structure and carries its weight elegantly

***Le Vigne Valpolicella*** £25.00

*Veneto* Served chilled, this wine is bright ruby red in colour with a palate full of ripe red cherry and succulent plum flavours

***Sassaiolo Rosso, Piceno*** £27.00

*Marche* A 50/50 blend of Sangiovese and Montepulciano; this is an approachable, flavour packed red with a warm, earthy character/ The nose presents cherry jam and red berry fruits, and the palate follows that with a touch of spice and plum finish

***Chianti Classico DOCG, Fonterutoli*** £41.00

*Toscana* Produced from different Sangiovese clones and aged for twelve months in small oak barrels, this wine is concentrated, elegant and complex.

***Brunello di Montalcino Campogiovanni*** £47.50

*Toscana* Deep ruby red. Offers up aromas of well-ripened wild berry fruit, plum, aromatic cedar, tobacco leaf and tanned leather

***Barolo 2006 DOCG, Marcarini la Serra*** £50.00

*Piemonte* This bouquet is delicate yet remarkably intense and persistent, reminiscent of roses and violets. On the palate it is austere and impressive, presenting a well balanced, textured red with notes of liquorice and spice

***Amarone della Valpolicella Classico DOCG, Corte Bra Sartori*** £52.00

*Veneto* Ruby in colour with aromas of ripe blackberries and dried herbs. This full bodied wine has rich fruit flavours and bright acidity with a lingering finish

## *Soft Drinks*

<i>Coca Cola</i> 330ml bottle	£2.00
<i>Diet Coke</i> 330ml bottle	£2.00
<i>Sprite</i> 330ml bottle	£2.00
<i>Eager Orange Juice</i>	£2.00
<i>Eager Apple Juice</i>	£2.00
<i>Eager Cranberry Juice</i>	£2.00
<i>San Pellegrino Aranciata</i> 200ml	£2.40
<i>San Pellegrino Limonata</i> 200ml	£2.40
<i>Old Jamaica Ginger Beer</i> 330ml	£2.00
<i>Fever Tree Tonic Water</i> 200ml	£2.00
<i>Fever Tree Slimline Tonic</i> 200ml	£2.00
<i>Fever Tree Ginger Beer</i> 200ml	£2.00
<i>Acqua Still Water</i> 250ml/750ml	£1.80 / £3.00
<i>San Pellegrino Sparkling Water</i> 250ml/750ml	£1.80 / £3.00
<i>Crodino</i> 100ml	£1.50

