

# Drinks

## COCKTAILS

### **Old Fashioned Velvet** €11

Velvety smooth, rich and boozy

### **Passionfruit Margarita** €11

Classic margarita with a passionfruit and chilli kick

### **Strawberry Vanilla Daiquiri** €11

An all-time favourite, enhanced with a hint of vanilla

### **Spiced Coffee** €11

A nutty spiced rum alternative to the classic Espresso Martini  
*N(Almonds)*

### **Cream Tea Whiskey Sour** €11

Irish Whiskey shaken down with Irish cream flavoured tea  
*MK*

### **Pacino's Spritz** €11

A delicious classic Italian spritz  
*SP*

## WINE

All of our wines contain sulphites

## CRISP WHITES

### **Arpeggio Bianco** €7/€28

#### **Cataratto Sicily, IGT, Italy 2018**

Aromatic and floral // White blossom and peaches // Crisp and refreshing

### **Pecorino, Italy** €8/€32

#### **Tenuta Ulisse, Abruzzo IGP 2018**

Tropical fruit flavours // flowers on the nose

### **Pinot Grigio Venezia** €8/€32

#### **Veneto (Italy) 2018**

Tasty fresh // Fruity Hints of toasted almonds // Light bodied

### **Sauvignon Blanc, New Zealand** €9.75/€38

#### **Tindal, Marlborough 2018**

A vibrant and powerful Sauvignon Blanc // Notes of passionfruit and ripe lime // Crispy and refreshing

### **Falanghina Del Sannio** €8/€35

#### **Central Italy, 2018**

Nose of aromatic pear and melon // round bodied with balanced acidity and a touch of fruit

## RICH WHITES

### **Chardonnay, France** €7.50/€30

#### **Domaine de L'Herbe Sainte, Pays d'Oc 2018**

Greenish gold // White flowers, fresh fruit and pear aromas // Pear and apple hints

### **Chardonnay, California** €42

#### **J.Lohr, Monterey County 2015**

Aromas of peaches, tangerine, baking spices & vanilla // Flavours of creme brûlée & a touch of oak found on a long finish // Creamy textures from raging sur lee

### **Albarino, Spain** €9.50/€40

#### **Etra, Rias Baixas 2018**

Rich & concentrated // Flavours of pink grapefruit & apricot

### **Petit Chablis, France** €65

#### **Domaine de Chevallier, Chablis 2018**

Fruity with flowers, pineapple, and citrus flavours // Nice acidity and minerality

### **Lugana, Italy** €48

#### **San Benedetto, 2018**

Lush nose of aromatic stone fruit // crisp minerality and mild acidity // long finish

### **Sancerre, France** €50

#### **Daniel Crochet, Sancerre 2018**

Fragrant Sauvignon Blanc // Subtle floral aromas // Persistent pink grapefruit & kiwi flavours

### **Gavi di Gavi, Foselli, Italy** €45

#### **Piemonte DOCG 2017**

Crisp // Floral //Peachy

### **Riesling - Haus Klosterbert Trocken** €11.50/€45

#### **Germany, Markus Molitor, Mosel 2018**

A dry Riesling // Reminiscent aromas of ripe fruits and fresh herbs // Stone fruits and a power of minerality

## BRIGHT REDS

### **Montepulciano D'Abruzzo** €8/€33

#### **Italy Aires, Verona DOC 2017**

Soft and fruity // Plum and cherry // Smooth velvety texture

### **Maretti Langhe Rosso, Italy** €9.50/€38

#### **Fontana Freeda, Piemonte 2016**

Piemontese style // Vibrant aromas of fresh red fruits, dried fruits and a hint of aniseed // Raspberry and dark plum flavours, a courtesy of Barbara grapes

### **Nero d'Avola, Sicilia** €8/€33

#### **Terre Forti 2018**

Intense & young // Blackberries and ripe red fruit // Soft tannins

### **Valpolicella Classico, Italy** €9.50/€38

#### **Santa Sofia, San Pietro DOC 2018**

Soft & fresh // Vinous & delicate aromas

**Amarone, Italy €65**

**La Tobele, Valpolicella DOCG 2015**

Lushly flavoured // Silky texture // Aromas of wild cherry jam, black cherry & jam // Hints of cedar // Finish of cacao and spice

**ROSÉ**

**Rose, France €8/€32**

**Croix des Vents, Pays d'Oc 2018**

Bright fresh strawberries & raspberry // Balanced palate // Simple, clean, fresh rose

**SMOOTH REDS**

**Torrenova Rosso, 2017 €7.25/€28.50**

**Shiraz Alicante Bouschet Sicily, IGT, Italy**

Juicy and bright // Plum and cherry fruit // Well balanced

**Chianti Biologic, Italy €9/€36**

**Campoluce, Tuscany 2018**

Ruby red colour // Fruity bouquet // Good body // Fresh, smooth taste

**Rioja, Spain €9.50/€38**

**La Vendimia, Cosecha 201**

Bright red fruits with ripe flavours of blackberry jam and fresh plums // Very harmonious and soft, with a lovely oaky vanilla flavour

**Sangiovese, Italy €7.50/€32**

**San Giorgio, Puglia IGT 2018**

Earthy and balanced // Dark ripe cherries // Rounded dry finish

**Saint-Chinian, France €9.25/€38**

**Clos Bagatelle, Languedoc-Rousillon 2017**

Syrah, Grenach, Cinsault and Mourvedre blend with spicy notes // Crispy and smooth // Creamy and fruity

**Chateau Kirwan, Bordeaux 2016 €125**

**Margaux, Grand Cru, France**

Medium to deep garnet-purple coloured // Scented of red plums, cassis, red currants, earth and cigar box // Palate is medium bodied, lean, chewy and lively with an earth finish

**RED**

**Pinot Noir, France €8.50/€34**

**Les Argelieres, Grand Cuvve, 2018**

Vanilla and dark fruits on the nose // Good mouthfeel and balanced tannin // Very moreish

**Brunello di Montalcino, Italy €85**

**Cioacci Piccolini d'Aragona, Tuscany DOCG 2014**

Red berry fruits // Delicate spicy notes

**Barolo, Italy €85**

**San Biagio, Piedmont DOCG 2013**

Firm, elegant & potent on the nose // Scents of dog rose, mint and tobacco // Coffee, liquorice, truffle, leather

**Negroamaro, 2018 €8/€33**

**Cantine, De Falco**

A classic example of a great Negroamaro, vanilla and big red fruit notes, with lots of cherry. Bold tannins and a dry finish.

**ROBUST REDS**

**Novecento Malbec, Argentina Sierra €8/€32**

**Los Andes, Mendoza 2018**

Floral hints of violet // Blackberry, plum and black cherry // Nuanced flavour of cocoa powder, leather and tobacco

**Barbera d'Asti Superiore, Italy €10.25/€39**

**Tre Vescovi, Piedmont DOCG 2015**

Fusion of fruit & smokiness on palate // Tangy fruit finish // Aged for twelve months in oak barrels

**St. Emilion Grand Cru, France €60**

**Chateau l'Annonciation, Bordeaux 2015**

Full-bodied // Soft and smooth // Plum & damson flavoured fruit

**Chateauneuf-du-Pape, France €65**

**LeCalice de Saint Pierre, Chateauneuf-du-Pape 2016**

Concentrated strawberry & black cherry // Damson jar on the nose // Rich, dense & fruity

**DESSERT/SPARKILING**

**Recioto, Dely Valpolicella €8**

**Musella, Italy 2009**

Bitter-sweet red dessert wine // Rich and intense

**Lambrusco Italy €10**

**Cantina Puianello**

Sparkling red dessert wine // Full-bodied with red & black fruit

**Masottina Spumante €9.50/€45**

**Conegliano, Valdobbiadene**

Fully sparkling wine // Fresh & fruity // Floral fragrance

**Champagne Pannier, Selection Brut**

€19/€75

**Rennes, France**

A blend of 3 Champagne grapes // Delicate and full with a nose of toasted brioche, acacia flower and white fruits // An ideal aperitif as it combines balanced citrus notes and fruity complexity

**Laurient Rose NV €140**

**France**

Elegant with colour changing naturally from a pretty raspberry hue to salmon-pink // Precise nose of extraordinary freshness and a wide range of red fruits // Fresh and sharp // Offers the sensation of plunging into a basket of freshly picked red berries

**Dom Perignon 2004 €295**

**France**

Almond and cocoa // White fruit and dried flowers // Sappy, spicy notes