

## BEER & CIDER

### DRAUGHT

	abv	1/2 pint	pint
<b>BECK'S VIER</b>	4.0%	£3.45	£4.95
Refreshing pilsner from Bremen			
<b>LONDON PRIDE</b>	4.7%	£3.75	£5.95
A great bitter from a great city			
<b>PERONI NASTRO AZZURRO</b>	5.1%	£3.95	£6.25
Outstanding Italian premium lager			

### BOTTLES

<b>MORETTI</b>	4.6%	330ml	£4.95
A traditional classic Italian lager			
<b>GUINNESS</b>	4.1%	330ml	£5.25
Ireland's finest stout			
<b>PERONI GLUTEN FREE</b> <sup>GF</sup>	5.1%	330ml	£5.95
The gluten free option of this Italian classic			
<b>CORONA</b>	4.5%	330ml	£4.95
Bestselling pale lager from Mexico served with a wedge of lime			
<b>STELLA CIDRE</b>	4.5%	500ml	£6.95
A crisp European cider with hand-picked fruits			
<b>KOPPARBERG CIDER</b>	4.0%	500ml	£6.95
Lovely fruity cider from Sweden. Passionfruit or Strawberry & Lime			
<b>PERONI LIBERA</b>	0.05%	330ml	£4.95
Light, refreshing Italian non alcoholic lager			

## COLD DRINKS

<b>APPLETISER</b>	275ml	£3.45
<b>GINGER BEER</b>	330ml	£3.25
<b>ICED TEA</b> Lemon, peach		£2.95
<b>CAWSTON PRESS SPARKLING DRINKS</b>		£3.45
Elderflower lemonade, Rhubarb & apple		
<b>SAN PELLEGRINO SPARKLING DRINKS</b>		£3.45
Lemon, blood orange		
<b>MINERAL WATER</b>	500ml	£3.50
Still or sparkling	1lt	£4.75
<b>COCA-COLA</b>	330ml	£3.45
<b>DIET COKE / COKE ZERO</b>	330ml	£3.25
<b>LEMONADE</b>		£3.25
<b>FRESH ORANGE JUICE</b>		£3.95
<b>FRUIT JUICES</b>		£3.25
Orange, apple, cranberry, pineapple		
<b>FRESH FRUIT SMOOTHIES</b>		£4.95
Strawberry Delight, Pineapple Sunset, Coconut Crush, Green Reviver		

## HOT DRINKS

<b>AMERICANO</b>	£2.95
<b>CAPPUCCINO</b>	£3.45
<b>CAFFÈ LATTE</b>	£3.45
<b>FLAT WHITE</b>	£3.45
<b>ESPRESSO</b>	£2.45
<b>DOUBLE ESPRESSO</b>	£3.25
<b>BREAKFAST TEA</b>	£2.95
<b>EARL GREY / HERBAL</b>	£3.45
<b>FRESH MINT TEA</b>	£3.85
<b>HOT CHOCOLATE</b>	£3.45
Add cream or marshmallows	£0.70 each

SOYA MILK AVAILABLE ON REQUEST

## SMALL PLATES

THREE FOR £19.95 • FIVE FOR £29.95

<b>CALAMARI</b>	£8.00
Crispy coated squid with garlic mayonnaise	
<b>NACHOS</b> <sup>V</sup>	£8.00
Tortilla chips with melted mozzarella, guacamole, mascarpone and spicy tomato relish	
<b>ARANCINI</b>	£8.00
Sicilian speciality of risotto rice balls filled with Bolognese and mozzarella, served with a tomato salsa	
<b>TOASTED CIABATTA MARGHERITA</b> <sup>V</sup>	£7.00
Margherita pizza on ciabatta bread	
<b>HALLOUMI</b> <sup>V</sup>	£8.00
Deep fried halloumi with roasted peppers and a sweet chilli sauce	
<b>CUMBERLAND SAUSAGES</b>	£8.00
Sausages with mustard mayonnaise	
<b>GARLIC BREAD</b> <sup>V</sup>	£5.00
Baked ciabatta bread brushed with garlic butter and fresh rosemary	
<b>GARLIC BREAD WITH CHEESE</b> <sup>V</sup>	£6.00
Baked ciabatta with garlic butter and melted mozzarella	
<b>HOUMOUS</b> <sup>V</sup>	£6.00
Traditional houmous served with pitta bread, carrot and cucumber crudités	
<b>FRENCH FRIES</b> <sup>V</sup>	£5.00
Large bowl served with ketchup and mayonnaise	
<b>SWEET POTATO FRIES</b> <sup>V</sup>	£7.00
Large bowl served with ketchup and mayonnaise	
<b>BRUSCHETTA</b> <sup>V</sup>	£6.00
Toasted ciabatta topped with tomatoes marinated with olive oil, garlic and basil	
<b>CHICKEN WINGS</b>	£8.00
Served with a BBQ dip	

## SHARING PLATE

**ANTIPASTO** £8.95 FOR ONE • £16.95 FOR TWO TO SHARE

Prosciutto ham, Milano salami, roasted peppers, sun blushed tomatoes, fresh mozzarella, artichokes, olives and ciabatta bread

## NIBBLES

<b>SALTED PEANUTS</b> <sup>V VG</sup>	£1.95
<b>DRY ROASTED PEANUTS</b> <sup>V</sup>	£2.45
<b>CHILLI PEANUTS</b> <sup>V VG</sup>	£2.95
<b>COATED PEANUTS</b> <sup>V VG</sup>	£3.45
<b>BAG OF KETTLE CRISPS</b> <sup>V</sup>	£1.70
<b>BOWL OF OLIVES</b> <sup>V VG GF</sup>	£3.95
<b>BASKET OF ITALIAN BREADS</b> <sup>V VG</sup>	£3.95

<sup>V</sup>Vegetarian <sup>VG</sup>Vegan <sup>GF</sup>Gluten Free

# WINE

<b>WHITE</b>	175ml	250ml	bottle
<b>PECORINO, AMODO, ITALY</b> Lovely fresh white wine with a delicate floral finish	£7.75	£9.25	£25.95
<b>CHENIN BLANC, BESPOKE, SOUTH AFRICA</b> Soft tropical fruits and African sunshine	£6.75	£8.25	£21.95
<b>SAUVIGNON BLANC, GRANFORT - FRANCE</b> Classic French Sauvignon with crisp green apple flavours	£8.25	£9.75	£27.95
<b>PINOT GRIGIO, RUBINI, ITALY</b> Italy's most popular wine in the UK	£8.45	£9.95	£29.95
<b>VINO DELLA CASA, ITALY</b> Easy drinking, light and fruity	£5.95	£7.45	£19.95
<b>SAUVIGNON BLANC, MONTE VERDE, CHILE</b> Crisp citrusy Sauvignon from Chile	£7.25	£8.75	£23.95
<b>CHARDONNAY, BETWEEN THORNS, AUSTRALIA</b> Oak free and full flavoured	£7.95	£9.45	£26.95
<b>PICPOUL, RESERVE, FRANCE</b> A crisp dry white, perfect with seafood			£32.95
<b>GAVI, ITALY</b> A stunning wine, lovely with cheese or risotto			£36.95
<b>ROSÉ</b>	175ml	250ml	bottle
<b>WHITE ZINFANDEL, WICKED LADY, CALIFORNIA</b> Rich and fruity from the sunshine state	£7.25	£8.75	£23.95
<b>VINO DELLA CASA, ITALY</b> Fruity, light house rosé	£5.95	£7.45	£19.95
<b>PINOT GRIGIO ROSÉ, RUBINI, ITALY</b> A classic from Italy	£8.25	£9.75	£27.95
<b>RED</b>	175ml	250ml	bottle
<b>MONTEPULCIANO D'ABRUZZO, ITALY</b> Brilliant wine, lovely with tomato based dishes	£7.25	£8.75	£23.95
<b>CABERNET SAUVIGNON, GRANFORT, FRANCE</b> Ripe cassis with a hint of spice	£8.25	£9.75	£27.95
<b>MERLOT, MONTE VERDE, CHILE</b> Plummy fruit with a velvety finish	£6.75	£8.25	£21.95
<b>SHIRAZ, BETWEEN THORNS, AUSTRALIA</b> Sun soaked fruity red from down under	£7.75	£9.25	£25.95
<b>MALBEC, LUNA DEL SUR, ARGENTINA</b> The ultimate wine with red meats	£8.45	£9.95	£29.95
<b>VINO DELLA CASA, ITALY</b> Light, fruity and easy to drink	£5.95	£7.45	£19.95
<b>SANGIOVESE, PONTEBELLO, ITALY</b> Easy drinking, soft, smooth and fruity	£6.95	£8.45	£22.95
<b>RIOJA, DON JACOBO, SPAIN</b> The king of Spanish wines			£34.95
<b>BARBERA, ITALY</b> Classic Italian wine, great with meaty dishes			£36.95
<b>SPARKLING</b>	125ml		bottle
<b>PROSECCO, PONTEBELLO, ITALY</b> Off dry style, perfect for any occasion	£7.95		£34.95
<b>CHAMPAGNE, MOËT &amp; CHANDON - FRANCE</b> Perfect Champagne for celebrating anything!			£69.95

WINE ALSO AVAILABLE IN 125ML MEASURES

# BAR MENU

**AZZURRO**  
ITALIAN KITCHEN + BAR