BIRRA E SIDRO

Peroni Nastro 33cl (5.1%)	£5.00
Peroni Capri 33cl (4.2%)	£5.00
Peroni Gran Riserva 50cl (6.6%)	£7.75
Peroni (Gluten free) 33cl (5.1%)	£5.00
Moretti 66cl (4.6%)	£7.50
Moretti Sale di Mare 33cl (4.8%)	£5.00
Peroni Zero 33cl (0%)	£4.90

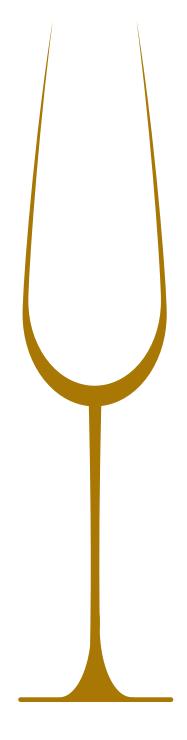
LIQUEURS & SPIRITS

25ml measure.	Single	Double
GIN		
Gordons	£4.00	£7.00
VODKA		
Grey Goose Vodka	£4.50	£8.00
Smirnoff	£4.00	£7.00
WHISKEY		
Haig Clubman	£4.50	£8.00
Jack Daniels	£4.50	£8.00
Chivas Regal	£4.50	£8.00
Bourbon	£5.50	£9.00
BRANDY		
Hennessey	£5.50	£9.00
Vecchia Romagna	£4.50	£8.00
LIQUEURS		
Amaretto	£4.00	£7.00
Baileys	£4.00	£7.00
Tequila	£4.00	£7.00
Limoncello	£4.00	£7.00
MIXERS		
Tonic Water	£2.00	
Soda Water	£2.00	
Coke/ Diet Coke	£2.00	
Canada Dry	£2.00	



The history of the Bortolomiol winery is intrinsically linked to the land. A family tradition formed over two centuries among the vineyards and hills of Valdobbiadene. Giuliano Bortolomiol, a forward thinker steeped in tradition, alongside other pioneers, began the golden age of Prosecco just after the Second War, with courage, sacrifice and good intuition. The Prosecco Fraternity was founded in 1946, while Giuliano founded his winery in 1949. His mission: "to elevate Prosecco, emphasising its quality, deservedly a DOC wine". We have Giuliano to thank for the creation of Prosecco Brut, a wine which today enjoys international success. The company is now run by his wife Ottavia and his daughter Maria Elena, Elvira, Luisa and Giuliana, who continue in the founder's footsteps both for quality as well as their belief in the potential of new markets.

ESSEX	SHEFFIELD	NOTTINGHAM
LAKESIDE	MEADOWHALL	VICTORIA CENTRE
RM20 2ZP	S9 1EL	NG13QN
T: 01708 861 308	T: 0114 251 6760	T: 0115 050 2223



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FOOD ALLERGY NOTICE - Please be advised that food prepared here may contain these ingredients: Eggs, Milk, Wheat, Soybean, Peanuts, Tree Nuts, Fish and Shellfish, Celery, Cereals containing gluten, Lupin, Molluscs, Mustard, Sesame, Sulphur Dioxide and Sulphites.

ITALIAN CAFFÈ • PROSECCO BAR

PROSECCO & SPARKLING WINES

"Banda Rossa" DOCG

Giuliano Bortolomiol uses the "Banda Rossa" red mark to distinguish special selection bottles, those used for his friends and family. This sparkling wine is classical in its style and is gently sweet, offering an aromatic bouquet that is both soft and fruity.



"Miol" DOC

This crowd pleasing Prosecco brings together the finest ingredients of unrivalled quality. Boasting a fine and fruity bouquet along with a soft, well-balanced and velvety taste.



"Rizzoli House" DOC

This sparkling wine is straw yellow in colour and has a fine and persistent perlage. It has an aromatic bouquet, fruity and floral with reminiscences of acacia flowers and wisteria.



"Filanda" Pinot Noir Rosé

This is an intriguing sparkling rose made from specially selected Pinot Nero grapes in Lombardy alongside the river Po. This wine provides flavours and fragrances with a hint of woodland fruits, leaving a long pleasing and velvety finish.





APERITIVOS

Aperol Spritz

Traditional Italian Aperitif served with Prosecco

£9.95

Bellini

The classic Italian cocktail invented at Harry's Bar in Venice. Choice of Peach, Raspberry, Passion Fruit or Strawberry

£9.95

Negroni

A well balanced blend of Gin, bitter casoni and sweet vermouth

£9.95

Florence

Malfy Limone Gin, Sorrento Limoncello served with Prosecco Brut $\pounds 9.95$

Italian Bucks Fizz

Served with Orange Juice, Triple Sec and Prosecco £9.95

Cin Cin Malfy Gin & Tonic

Originale, Limone, Arancia, Rosa £9.95

Cinzano Bianco

Cinzano, Prosecco and Lime

£9.95

Rizzoli Pimms

Served with Fresh Fruits and Prosecco

£9.95

Amelia

 $\label{prosecco} \mbox{Prosecco blended with raspberry or passion fruit sorbet}$

£9.95

Sofia

Sparkling Pinot Noir with Elderflower Liqueur and Fresh Mint

£9.95

CLASSIC COCKTAILS

Pina Colada

Malibu, Pineapple & Coconut juice blended with ice and Coconut Ice Cream

£10.45

Frozen Raspberry Daiquiri

White Rum, fresh lime juice, fresh raspberry blended with ice

£10.45

Porn Star Martini

Vodka, Passoa Passion Fruit Liqueur, Sugar Syrup, Lime Juice. Served with a shot of Prosecco and half a fresh passion fruit

£10.45

Espresso Martini

Vodka, shot of Espresso, Sugar Syrup, shaken with Kahlua Liqueur and garnished with Coffee Beans

£10.45

Margarita

Tequila, Cointreau and Fresh Lime Juice served over Ice

£10.95

Old Fashioned

Bourbon, Angostura Bitters and Orange

£10.95

VINI

REDS







£6.95

.95 £9.95 £29.00

Chianti

rounded texture

£6.95 £9.95 £29.00

Lively red with violet reflections and fruity aromas of ripe red fruits on the nose

Cabernet Sauvignon

Intense and harmonious with a well

WHITES

Sauvignon

£6.95 £9.95 £29.00

Distinctive character, with a pleasant, delicate fragrance hinting at wild flowers and ripe melon

Pinot Grigio

£6.95 £9.95 £29.00

Straw yellow in colour with a fruity and floral bouquet

ROSÉ

Pinot Grigio Rosé

£6.95 £9.95 £29.00

Aromatic aroma of freshly crushed cranberries and a hint of apricot

SEASONS SPECIAL COCKTAILS

Sarti Rosa Spritz £9.95

Blood Orange, Mango and Passion Fruit

Chambord Royale £9.95

Chambord, Fresh Raspberry & Prosecco

Alberto £9.95

Vodka, Apricot Brandy, Blue Curacoa, Orange Juice

NON ALCOHOLIC COCKTAILS

Gordon's Zero & Tonic

£7.95

Vibrante Spritz

Served with lemonade

£7.95

Orange Spritz

£7.95

Pina Colada

A non alcoholic twist on this old classic blended with coconut ice cream

£7.95

Porn Star

Passion fruit and mango sorbet blended with passion fruit juice

£7.95

Amalfi

Fresh stawberries blended with raspberry sorbet and elderflower

£7.95

Elderflower Bellini

Elderflower presse with a peach or passion fruit puree

£7.95