

BOTTLED BEER

	MEASURE	BOTTLE
PERONI NASTRO	330ml	£3.75
CORONA EXTRA	330ml	£3.75
BIRRA MORETTI	330ml	£3.75
PERONI ZERO (ALCOHOL FREE)	330ml	£3.75

DRAUGHT BEER & CIDER

	1/2 PINT	PINT
PERONI NASTRO	£3.25	£5.95
THATCHERS	£2.50	£4.50

SPIRITS

25ml £3.95 / 50ml £4.95 / MIXERS 60p

GIN	MARTINI	GRAPPA
CAMPARI	CAPTAIN MORGAN	TIA MARIA
VODKA	CINZANO	SAMBUCA
BELLS	SOUTHERN COMFORT	STREGA
JACK DANIELS	VECCHIA ROMAGNA	PERNOD
JAMESON	MALIBU	BACARDI
COURVOISIER	AMERETTO	PIMMS
COINTREAU	LIMONCELLO	

SOFT DRINKS

STILL WATER	£3.50
SPARKLING WATER	£3.50
SODA WATER	£1.70
TONIC WATER	£2.20
SQUASH	£1.40
COKE/DIET COKE/LEMONADE SMALL	£2.20
COKE/DIET COKE/LEMONADE LARGE	£3.50
APPLETISER	£2.95
ELDERFLOWER	£2.95
J20 ORANGE AND PASSION FRUIT	£2.95
J20 APPLE AND RASPBERRY	£2.95
APPLE JUICE	£2.50
CRANBERRY JUICE	£2.50
ORANGE JUICE	£2.50
PINEAPPLE JUICE	£2.50
TOMATO JUICE	£2.50

Piazza

DRINKS MENU



ALLERGIES & INTOLERANCES
SHOULD YOU HAVE CONCERNS ABOUT AN ALLERGY OR INTOLERANCE PLEASE
SPEAK TO OUR STAFF BEFORE YOU ORDER

WHITE WINE

175ml £6.45 | 250ml £7.25

PINOT GRIGIO DEL VENETO, ITALY £20.95

LIGHT, CRISPY AND DRY WITH BY AROMA NOTES CITING LEMON, GREEN APPLE AND BLOSSOMS

175ml £6.95 | 250ml £7.95

SAUVIGON BLANC GRAVE DEL FRIULI BORGO TESIS FANTINEL, ITALY £23.95

DELIGHTFUL, FRESH SAUVIGNON WITH PLENTY OF DELICATE GREEN PEPPER AND CUT GRASS AROMAS & FLAVOURS

FRASCATI TERRE DEI GRIFI, FONTANA CANDIDA, ITALY £25.95

LEAN, MINERALLY STYLE WITH A CITRUS FRESHNESS, HINTS OF CRUSHED ALMONDS ON THE FINISH BOTTLE

PINOT GRIGIO DELLE VENEZIA GIULIA LUMINA, ITALY £26.95

REFRESHINGLY DRY, PEAR AND APPLE SAUCE SCENTED WINE FROM NORTH-EAST ITALY

SOAVE CLASSICO, BOLLA, ITALY £26.95

BOUQUET OF APRICOT AND PEPPER, DRY YET WITH SOFT ACIDITY AND A CREAMY ALMOND PALATE, A BLENDING OF THE HIGHLY PRIZED TREBBIANO DI SOAVE GRAPE

GAVI DI GAVI, ITALY £ 35.95

PALE STRAW YELLOW, THE WINE SHOWS FLORAL AND CITRUS AROMAS, WITH A MINERALLY DRY PALATE

ROSÉ WINE

175ml £6.95 | 250ml £7.95

VITA ZINFANDEL ROSÉ PUGLIA, ITALY £22.95

FROM THE DEEP SOUTH OF ITALY, SUBTLE STRAWBERRY FRUIT, FINISHES WITH A TOUCH OF SWEETNESS

175ml £6.45 | 250ml £7.45

PINOT GRIGIO ROSATO BLUSH £20.95

SLIGHTLY DRIER IN STYLE, FULL OF FRESH SUMMER BERRY FRUIT AROMAS

125ml IS AVAILABLE, PLEASE A MEMBER OF STAFF

RED WINE

175ml £6.45 | 250ml £7.45

MERLOT DEL VENETO, ITALY £20.95

SHOWS RIPE PLUM AND CHERRY FRUIT ON A SOFT, LIGHT FINISH

175ml £7.45 | 250ml £8.45

MONTEPULCIANO D'ABRUZZO COLLEZIONE MARCHESINI, ITALY £23.45

FROM THE ADRIATIC COASTAL REGION, SHOWS A HEADY BOUQUET OF VIOLET AND BLACKBERRIES

PORTILLO MALBEC, UCO VALLEY, MENDOZA, ARGENTINA £23.95

PLUMS, BLACKBERRIES AND A TOUCH OF VANILLA, FRESH FRUIT FLAVOURS, SUPPORTED BY A TOUCH OF SPICE

SOLANDIA PRIMITIVO, PUGLIA, ITALY £25.95

BRIGHT FULL FLAVOURED, JUICY RED FRUIT WITH A DELICIOUS, VELVET VANILLA SPICE

CHIANTI RUFFINO, ITALY £23.95

HARMONIOUS AND MELLOW, WITH VIOLET AND RED BERRY NOTES ON A SOFT AND REFRESHING FINISH

DON JACOBO RIOJA CRIANZA TINTO, BODEGAS CORRAL, SPAIN £28.95

ABUNDANT BRIGHT RASPBERRY AROMAS MINGLE WITH SCRUMPTIOUS CHERRIES AND LAYERED WITH A CREAMY BARRIQUE CHARACTER

PASSORI ROSSO, VENETO, ITALY £30.95

RICH, SMOOTH RED WINE, SHOWING PLUM AND DRIED FRUIT FOLLOWED BY NATES OF SPICE AND VANILLA

AMORNE DELLA VALPOLICELLA CLASSICO, BOLLA, ITALY £39.95

THE TRADITIONAL METHOD OF SEMI-DRYING THE GRAPES FIRST ENSURES AN ENVELOPING, VELVET RICHNESS WITH MARZIPAN, RAISIN AND DATE FLAVOURS

BAROLO, ENRICO SERAFINO, ITALY £45.95

BIG, WELL STRUCTURED RED, INTENSELY ELEGANT NOSE, WITH RED FRUIT AND SPICY NOTES AND LIQUORICE AND VANILA

SPARKLING WINE

125ml £6.50

CONTI D'ARCO PROSECCO, BRUT, ITALY £25.95

SPARKLING WITH FRESH APPLES, PEARS AND JUST A HINT OF WHITE PEACH

MOËT & CHANDON BRUT IMPÉRIAL, FRANCE £79.95

A WELL KNOWN BLEND OF OLDER RESERVES WITH YOUNG WINES TO ENSURE A CONSISTENCY OF THIS FLOWERY AROMA AND WARM BISCUITS HINTS.

TAITTINGER BRUT RÉSERVE, FRANCE £65.95

THE INTENSELY FRAGRANT CHARACTER, SUBTLE BISCUITY COMPLEXITY AND SUPERB ELEGANCE IS DUE TO A PREDOMINANCE OF CHARDONNAY IN THE BLEND