

OUR COCKTAILS

Apéro, short for apéritif or aperitivo, is a ritual throughout the Mediterranean that combines drinks, food, and friends.



THE APÉRO SPRITZ 11.00

This light and refreshing aperitif gives a touch of sparkle and sophistication to your day.

Aperol, **El Gobernador Pisco**, lemon juice, rose syrup, prosecco, garnished with red current.



QUEEN OF THE TROPICS 11.50

Excite the senses with the warming effect of tequila paired with a spicy glass rim. Enjoy.

Cantinero Blanco tequila infused with hibiscus, **Solerno**, rose syrup, lime juice, with a Tajin rim.



CHOCOLATE ARANCIA 11.00

A decadent chocolatey orange beverage of deliciousness.

Fat-washed Four Roses whiskey using dark chocolate and maple syrup, **chocolate bitters** with chocolate orange and salt.



PUGNO DI BACHE 12.00

This cocktail will surprise with its blend of vodka and fruits. A liquid fruit salad in a glass.

Reyka vodka, **Chambord**, apple juice, lime juice, berries purée, rose syrup, .



SIGNORI ITALIANI 10.50

A deliciously smooth and decadently dark barrel-aged offering to thrill and excite.

Campari, **Cocchi di Torino**, soda.



SORBETTO AL LIMONE 11.50

This lovely refreshing cocktail comes with a delicate sweet and bitter taste.

Bacardi Carta Blaca, home made sherbet, lemon juice, **Frangelico Velvet**, lemon zest, and dry lemon.



GIN DI CETRIOLO 11.50

A cooling blend of gin and cucumber specifically for revitalisation.

Portobello gin, apple juice, lime juice, home made cucumber cordial, mint leaves, cucumber.



TIRA MI SU! 11.00

A classic Tiramisu dessert in a glass. What's not to love?!

Baileys, **Ameretto**, **creme de cacao**, double cream, double espresso. (D)

WITHOUT ALCOHOL



SUFFRAGETTE CITY 8.00

An impeccable mix with a hefty dose of girl power.

Lime juice, hibiscus syrup, fresh basil leaves, Franklin & Sons tonic water, blackberries.



VIRGIN QUEEN 8.00

A beautiful and pure take on the classic Piña Colada. Fresh tropical flavours to tingle your taste buds.

Pineapple, lemon juice, grenadine, and ginger ale.



SNOWY PEAK 7.00

An exotic, fruit-filled, indulgent delight; strawberry and lychee with a hint of rose. What a treat!

Strawberry purée, lychee juice, rose syrup, and lemon juice.

INGREDIENTS MARKED IN PINK ARE ALCOHOLIC.

CLASSIC COCKTAILS ALSO AVAILABLE

A discretionary 12.5% service charge will be added to your bill.

All proceeds from the service charge go to our team. Prices are inclusive of VAT.

Allergy key (D) contains dairy



APERÓ

OUR DRINKS

It has been noted since ancient times that **'good wines gladden your heart'** and here at **APER0** we celebrate the wisdom of these words.

Wines from around the Mediterranean have been carefully chosen to best represent the vintner's craft, delivering a list that celebrates fantastic grape varieties, growing regions and fertile soil.

A feature of our list is our selection of natural wines (**N**). A growing consideration amongst oenophiles, natural wines focus on the purest way to make wine; organic or bio-dynamically grown grapes with minimal additional manipulation throughout the entire wine making process – nothing added and nothing taken away.

VINO SPUMANTE

	GLASS 150ML	BOTTLE 750ML
Prosecco 1754 Casa Defra DOC	9.00	44.50
Prosecco 1754 Casa Defra DOC Rose	9.00	44.50
Champagne Charles Heidsieck brut NVS S	17.00	87.00
Champagne Charles Heidsieck rose NVS S	22.00	110.00

VINO BLANCA

	GLASS 175ML	CARAFE 500ML	BOTTLE 750ML
Vialetto Grecanico, Sicily, Italy — Grecanico	7.50	20.00	28.00
Caleo, Terre Siciliane, Sicily, Italy — Inzolia N	8.00	22.00	30.00
Le Lesc, Cotes de Gascogne, France — Ugni blanc, Colombard	8.25	24.00	32.00
Sauvignon Terrane, Cave La Bastide, France — Sauvignon blanc	8.75	26.00	33.00
Terre del Noce Pinot Grigio delle Dolomiti, Trentino, Italy — Pinot Grigio S	9.00		34.00
Codici Masserie Fiano, Puglia, Italy — Fiano	9.25		35.00
Domaine de la Mirande, Picpoul de Pinet, Languedoc, France — Picpoul	9.75		36.00
Baron de le Badassiere, Viognier, IGP Cotes de Thau, France — Viognier	10.25		37.50
Monrouby, Chardonnay, IGP d'Oc, France — Chardonnay	10.75		38.00
Daumas de Gassac, Languedoc, France — Viognier, Chardonnay, Chenin, Petit Manseng	11.25		38.50
Terre di Valbona, Marche, Italy — Verdechio	11.75		39.50
Lembranzas, Galicia, Spain — Albarino			45.00
Sancerre, Domaine des Brosses, Loire, France — Sauvignon blanc O			62.00
Chablis Domaine Colette Gros, Burgundy, France — Chardonnay			70.00
Saint-Aubin 'En Vesvau', Burgundy, France — Chardonnay			112.00

VINO ROSSO

Organic Monastrell, Familia Castaño, Murcia, Spain — Monastrell	7.50	20.00	28.00
Ceilo e Terra, Terre Allegre, Puglia, Italy — Sangiovese	8.00	22.00	30.00
Petits Clements, Chateau Clemet-Termes, France — Merlot	8.75	23.00	32.00
Frentano Montepulciano d'Abruzzo, Italy — Montepulciano O	9.25	23.00	33.50
Henri Nordoc Cabernet Sauvignon, IGP Pays d'Oc, France — Cabernet Sauvignon	9.50		36.00
Moulin de Gassac, Languedoc, France — Pinot Noir	9.75		39.00
Finca Antigua Petit Verdot Crianza, Castilla-La Mancha — Petit Verdot S	10.00		42.00
"I Muri", Vigneti del Salento, Italy — Primitivo S	11.00		43.00
Il Paso Vigneti Zabu, Sicily, Italy — Nero d'Avola O	11.25		44.50
Malbec Le Poir, Guy Allion, France — Malbec	11.75		46.00
Côtes-du-Rhône Rouge "Cuvée Mathilde", Clos Saint-Michel, France — Grenache	12.50		48.50
Les Hauts de Perganson, Bordeaux, France — Cabernet sauvignon, Merlot, Petit Verdot			57.00
Pruno, Ribera del Duero, Sapin — Trempanillo, Cabernet Sauvignon			58.00
Ricossa Barolo, Piemonte, Italy — Nebbiolo			89.00
Bourgogne Hautes Côtes de Nuits 'La Croix', Burgundy, France — Pinot Noir			114.00

VINO ROSATO

Pinot Grigio Rosato, Alpha Zeta, Veneto, Italy — Pinot Grigio	8.00	22.00	30.00
Capdeville, Cuvée Elegance Carteron, Cotes de Provence, France — Grenache	12.00	30.00	44.00
Minuty, Prestige France — Grenache, Syrah, Cinsault, Tibouren S			75.00

BEER & CIDER

	BOTTLE
Ichnusa Anima Sarda, Sardinia, Italy	5.50
Alhambra Reserva, Spain	6.50
Dammen IPA by Birradamare, Rome, Italy	7.00
Brittany Cider, Maison Sassy, France	6.50

S – SUSTAINABLE WINE **N** – NATURAL WINE **O** – ORGANIC WINE **bio** – BIODYNAMIC WINE

Wines by the glass can be served 125ml on request.
A discretionary 12.5% service charge will be added to your bill
All proceeds from the service charge go to our team. Prices are inclusive of VAT

APER0