



Machiavelli

Drink Menu

Cocktails

Machiavelli House Cocktail	8.50
<i>Limoncello, fresh lemon juice, basil and black pepper</i>	
Italian Spritz	8.50
<i>Prosecco, Campari, soda</i>	
Prosecco & Fruit	7.50
<i>Strawberry or peach</i>	
Gin Giardino	8.50
<i>Hendricks, elderflower & muddled cucumber and apple juice</i>	
Gin Fizz	8.50
<i>Bombay Sapphire, lime juice and sugar</i>	
Negroni	8.50
<i>Martini rosso, Campari and Hendricks gin</i>	
Cosmopolitan	8.50
<i>Absolut vodka, grand marnier, cranberry juice</i>	
Bloody Mary	8.50
<i>Vodka and spicy tomato juice</i>	
Screw Driver	8.50
<i>Vodka and orange juice</i>	

Spirits

Absolut Vodka	3.25
Bombay Sapphire Gin	3.25
Hendricks Gin	4.00
J & B Whiskey	3.25
Hennessey VP	3.25
Martini Rosso	3.50
Martini Bianco	3.50
Havana Club	3.25
Campari	3.50
Amaretto	3.25

Bottled Beer

Peroni 5.1%	3.50
Ichnusa 4.7%	3.50
Gradisca 5.2	4.95

Cocktail Jugs

700ml

Bloody Mary	20.00
Mimosa	20.00

Soft Drinks

Belvoir Fruit Farm

Elderflower	2.50
Lime & Lemongrass	2.50
Apple & Melon	2.50
Ginger Beer	2.50
Limonata	2.50
<i>Lemon</i>	
Aranciata	2.00
<i>Orange</i>	
Aranciata Dolce	2.00
<i>Blood Orange</i>	
Aranciata Amara	2.00
<i>Bitter Orange</i>	
Chinotto	2.00
Coca Cola	2.50
Diet Coke	2.50

Mineral Water

250ml 750ml

San Pellegrino	2.25	3.75
Aqua Panna	2.25	3.75

Juice

Fresh Orange	3.25
Apple	2.50
Tomato	2.50
Cranberry	2.50

Wine by glass

125ml

White wine

Angelo, 2010 <i>Cataratto/Chardonnay</i>	Sicily	3.20
IVilla Tonino, '10 <i>Inzolia</i>	Sicily	3.50
Tormaresca, '10 <i>Chardonnay</i>	Puglia	3.95
Puiattino, '10 <i>Pinot Grigio</i>	Friuli	4.50
Castel Firmian '10 <i>Sauvignon Blanc</i>	Trentino	4.50

Red wine

Pieno Sud, '09 <i>Rosso IGT</i>	Sicily	3.20
Umani Ronchi, '09 <i>Montepulciano d'Abruzzo</i>	Abruzzo	3.90
Mandra Rossa `10 <i>Nero d'Avola</i>	Sicily	4.00

Rose Wine

Mannara '10 <i>Pinot Grigio Rose</i>	Veneto	3.90
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Wine by carafe

450ml

White wine

Angelo, 2010 <i>Cataratto/Chardonnay</i>	Sicily	11.50
IVilla Tonino, '10 <i>Inzolia</i>	Sicily	13.50
Tormaresca, '10 <i>Chardonnay</i>	Puglia	14.50
Puiattino, '10 <i>Pinot Grigio</i>	Friuli	16.20
Castel Firmian '10 <i>Sauvignon Blanc</i>	Trentino	16.20

Red wine

Pieno Sud, '09 <i>Rosso IGT</i>	Sicily	11.50
Umani Ronchi '09 <i>Montepulciano d'abruzzo</i>	Abruzzo	14.10
Mandra Rossa <i>Nero d'Avola</i>	Sicily	14.50

Rose Wine

Mannara '10 <i>Pinot Grigio Rose</i>	Veneto	14.10
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Rose wine

Mannara '10 Pinot Grigio Rose Veneto 22.25

A delicate rosé with lifted aromas of spring flowers and strawberries, red berry fruit on the palate and a soft, round finish.

Rosa dei Masi'09 Corvina Friuli 24.00

This nifty blend of local grape Refosco with Merlot offers masses of strawberry fruit on the nose, forest fruit on the palate, then the cleansing Italian bitter twist on the finish.

Sparkling wine

by glass

Prosecco Furlan	6.50	32.00
Spumante Rose Furlan		32.00
Baby Prosecco		15.00
Champagne Deutz Brut Classic		52.00

Dessert Wine

		100ml	500ml
Moscato D'Asti DOCG <i>Piemonte</i>	6.00		bottle 28.00

Red Wine

Pieno Sud `09 Rosso IGT Sicily 16.50

A juicy, well-balanced wine that captures the sunshine of Sicily, with a blend of ripe red fruit and spicy characters.

Umani Ronchi `09 Montepulciano Abruzzo 21.00
d' Abruzzo

Full bodied with chewy redcurrant fruit and oak flavours; lively acidity and firm tannins.

Mandarossa `09 Nero d' Avola Sicily 23.00

A ruby red color, with bright intensity. Fresh winy varietals with good vanilla flavors. Soft and warm, with silky and sweet tannins. Excellent with pasta dishes, braised red meats, game, hard spicy cheese.

Primo Rosso '09 Isola dei Sardinia 27.00
Nuraghi

Very dark red/black, almost opaque at the core, with perfumes of dark red/black fruit, a touch of tar and lovely spicy blackberries. On the palate, it is full-bodied with flavors of spice and leather giving way to a long, cinnamon and chocolate finish.

Candido `07 Primitivo del Puglia 27.25
Salento

This wine possesses a fragrant, attractive nose reminiscent of summer fruit compote and Mediterranean spices. The palate is medium bodied with baked red and black fruit flavors, well integrated structure and a rounded.

White Wine

Angelo, '10 Sicily 16.50
Cataratto/Chardonnay

Crisp, lemony Cataratto balances beautifully with soft, tropical Chardonnay fruit. Fruity and rich in citrus flavours.

Villa Tonino, '10 *Inzolia* Sicily 21.50

Bright, straw yellow in colour with green hints, this wine has a spicy, aromatic character on the nose with notes of citrus, melon, white fruits and flowers

Tormaresca, '10 *Chardonnay* Puglia 23.00

Light golden colour. This is a lively, refreshing wine with a bouquet reminiscent of ripe pears and apples. Only minimal oak, shows that expressive and attractive middle body with structure, vanilla nuances and an unobtrusive style on the finish.

Puiattino, '10 *Pinot Grigio* Friuli 26.00

Pale in colour, with fresh grassy notes and hints of green apples. The palate has a touch of honeyed richness but is fresh and steely, making it a wonderful aperitif.

Campogrande, '10 *Orvieto* Umbria 19.95

Straw yellow with green highlights, the wine shows aromas which recall bananas, pineapple, and flowers. Full on the palate, savory and soft, it is a pleasurable, easy-drinking wine.

Castel Firmian, '10 *Sauvignon Blanc* Trentino 25.00

A fresh, invigorating nose of cut grass, elderflower and currant leaf leads to a dry, citrusy, but still quite rounded palate. This is an excellent marriage of grape variety and location.

Regaleali bianco. '10 *Inzolia* Sicily 25.85

Delicate and fruity, apple, peach, pink grapefruit. Pleasantly velvety, rich, intense and crispy. Persistent, pleasant of fresh fruits.

Primo Bianco, '10 *Vermentino* Sardinia 27.00

Primo Bianco is pale straw yellow with lemon highlights and has crisp, zesty citrus fruit flavours with hints of white blossom.

Red Wine

Camillo De Lellis '07 Biferno Rosso Molise 28.00
Riserva

Purply red color that will develop to garnet with age. The bouquet is complex and intense with hints of blackberry jam. On the palate the wine is velvety and harmonious with pleasant, firm tannins.

Vitiano '08 merlot/sangiovese Umbria 28.50

An exuberantly juicy blend of Italian and 'international' grape varieties, Vitiano is full of cherry and summer berry fruit, smooth in texture, and offers a nice herbal twist at the end.

Corte Giara '10 Valpolicella Veneto 31.00

Deep ruby in color with a youthful rim with a lovely cherry pie perfume. On the palate it has perfectly balanced fresh and baked cherry fruit characters, ripe fruit and great length with a touch of spice on the finish.

Santa Cristina '09 Chianti Classico Tuscany 31.50

Classic Chianti, offering aromas of red berry fruit, with vanilla and floral hints of violets. Flavorsome, medium-bodied palate, fresh in structure and with a delicious balance of fruit and savory notes. Typical spicy sensations from the oak on the back palate.

A-Mano '08 Negroamaro Puglia 32.00

The flavors of crushed berries, black cherries and spices with a hint of flowers are carried by silky tannins and a long, soft finish.

White wine

Sereole DOC '10 Soave Veneto 33.00

The nose opens up with sweet scent of elder and pear blossom and develops into apricot, pineapple and melon. In the mouth it is deep, mellow and very harmonious with a full body, soft and round mouth feel and a note of spice and oak on the finish.

Brogliá '09 Gavi di Gavi Piemonte 33.00
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Great texture and precision, with distinctive greengage and almond notes on the palate. Fresh and dry, this is particularly characterful Gavi.

Taburno '09 Falanghina Campania 37.00

It offers aromas of white blossoms, peach, melon and citrus, followed by more stone fruit on the palate, with apricots, almond flavors, tart apple, lemon rind, a touch of honey and a stony minerality. It has great acidity and a long, clean finish. Serve well chilled as an aperitif or with antipasto, fish, shellfish, roasted vegetables, lemon roasted chicken, pork

Falesco Ferentano '08 Roscetto Lazio 37.95

A speciality of Falesco, the Roscetto grape gives a rich, complex wine with banana, pineapple, herbal and vanilla flavours. It is soft and rounded in the mouth, with a long, lingering finish.

Draga DOC Collio '10 Sauvignon Blanc Friuli 38.00

Nice white and dry wine. The bunch of grapes is of middling size and it is cylindrical and thick, with two small wings. A grape is almost round, golden green and dotted, sweet, rather aromatic and delicate.

Lugana Cá dei Frati '10 Turbiana Lombardy 38.30

The nose is clean, delicate and fragrant, with perfumes of fresh white flowers and nettles, apricots and almonds. An attractive acidity gives it an elegant finish and makes it particularly easy to drink.

Miklus DOC Collio '08 Malvasia Friuli 48.00

Harmonious and fresh, Malvasia suggests flavors of ripe apricots and white peaches: both brisk and sapid, it coats and enlivens the palate with a citrus finish.

Dopo cena

Liqueurs

50ml

Limoncello di Sorrento 6.00

Sambuca 5.00

Baileys 4.50

Grappa

50ml

Fragolino Bianco 6.50

Fragolino Rosso 6.50

Fragolino Torbata 6.50

Coffee

2.25/2.50

Espresso/Macchiato 2.50

Americano 2.50

Café latte 2.50

Cappuccino 2.50

Mocha 2.50

Hot Chocolate 2.50

Iced Tea 2.50

Iced Coffee 2.50

Tea

Jing Loose Tea 2.20

English Breakfast 2.20

Earl Grey 2.20

Vanilla Black 2.20

Chai 2.20

Jasmine Pearls 2.20

Chamomile Flowers 2.20

Hibiscus Fruit 2.20

Rose Bud 2.20

Canarino 1.80

Fresh Mint 2.50