

*Soft
Drinks*

Spirits

Wine

Please note that according to the licencing act imposed by the Licencing Court, The Italian Job restaurant operates an **ON-PREMISES LICENCE** subject to restaurant conditions, which means table service of alcoholic beverages including wine only. Therefore, any alcohol and/or wine purchased in the restaurant must be consumed on the premises and cannot be taken away. We apologise for any inconvenience this may cause.

House Wines

	<u>Small</u> <i>(175ml glass)</i>	<u>Large</u> <i>(250ml glass)</i>	<u>Bottle</u>
<u>White</u> Verduzzo Veneto	£4.25	£5.50	£19.50 <i>(1 Ltr)</i>
<u>Red</u> Merlot Veneto	£4.25	£5.50	£19.50 <i>(1 Ltr)</i>
<u>Rose</u> Rose Veneto	£4.25	£5.50	£17.50

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White Wines

1 Frascati Superiore

£19.50

Straw yellow colour with light green hue. Dry and fresh with delicate fruitish aroma.

It is a classical wine to taste from the first to the last course, great companion for soup, fish and white meat.

2 Pinot Grigio

£20.95

Fine, elegant, clean and intense aroma. Lively and easy to drink. Great with seafood and fish dishes.

3 Chardonnay

£21.50

A delightful & very persistent wine. Velvety, well-rounded with pleasant acidity on the palate.

Perfect with salmon fish cake, chicken, pork and pasta in creamy sauce.

4 Soave Classico

£19.95

Intense but delicate aromas of citrus fruit and flowers with a touch of almonds and roast apples.

Pairing with fish and poultry dishes, light pastas. Perfect as an aperitif.

5 Sauvignon Blanc

£22.95

A crisp white wine that is extremely flexible with food. Pair with cheese, fish, chicken or lamb.

Rosé Wines

6 Bardolino

£20.95

Dry, full-flavoured, slightly bitterish, harmonious and subtle wine.

An ideal wine for antipasti, risotto, white meat and pizzas.

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Red Wines

7 Marche Sangiovese

£20.50

A savory character, medium bodied wine. Cherry flavours with subtle note of tomato. Will complement any Italian recipes.

8 Montepulciano

£23.95

Ruby intense red colour. A refreshing, medium-to-full bodied wine with a good balance. Slightly dry. Great as a starter or paired with salami, savory first courses, meat in general and cheese.

9 Valpolicella Superiore

£22.95

Simple, versatile yet full-bodied and of amazing structure. Can be easily paired with our tasty pasta dishes, risotto and tasteful white meat, roasted or grilled.

10 Rioja

£23.95

An intense bouquet of forest fruits mingle with a toasty vanilla oak finish. Perfect with mixed grill.

11 Chianti

£24.50

Fantastic raisiny fruit flavours, with a classic rustic twist. Lovely with pizzas and mushroom risotto.

12 Primitivo

£23.95

Deep red with ruby hints. Black fruit and spicy flavours. Full, warm and rich flavoured. Best with mixed grill, lamb, steak, meatball pasta or lasagne.

13 Ripasso

£24.95

Fine and rounded, a velvety smooth palate bursting with intense and complex flavours. Pair with lamb or steak, also great with porcini mushroom risotto.

14 Amarone

£44.95

A full bodied wine with a rich plum and raspberries fruit bouquet. Dry and powerful on the palate. Great with risotto and meat dishes.

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Sparkling Wines and Champagne

15 Prosecco **£22.95**
Firm and fruity. A very easy drinking sparkler! Pair well with antipasti, parma ham, seafood and fish.

16 Sparkling Rose **£23.95**
Strawberries and raspberries leap from this dry and fruity rose sparkler. Great with fish, seafood, salad, pasta and rice dishes.

Bottled Beers & Drinks

	ABV	
Peroni	5.1%	£3.95
Bushy's Premium	4.4%	£3.95
Magner's	4.5%	£4.75
Draught Guinness (Can)	4.1%	£3.95

Non-Alcoholic Beer

Becks Blue **£2.75**

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Spirits / Liqueurs

(All spirits served 1/5 gill unless otherwise stated)

	ABV	Price		ABV	Price
Vodka	37.5%	£3.60	<u>SHERRY</u>		
Gordon's Gin	37.5%	£3.60	Bristol Cream	17.5%	£3.30 2/5 gill
			Tio Pepe	17.5%	£3.30 2/5 gill
<u>WHISKEY</u>			<u>VERMOUTH</u>		
Bell's	40.0%	£3.60	Campari	25.0%	£3.20 2/5 gill
Famous Grouse	40.0%	£3.60	Martini Bianco	15.0%	£3.20 2/5 gill
Jack Daniel's	40.0%	£3.95	Martini Extra Dry	15.0%	£3.20 2/5 gill
Jameson's	40.0%	£3.95	Martini Rosso	15.0%	£3.20 2/5 gill
Southern Comfort	35.0%	£3.60			
<u>RUM</u>			Port	20.0%	£3.50 2/5 gill
Bacardi	37.5%	£3.50			
Lamb's Navy	40.0%	£3.50			
Morgan Spiced Gold	35.0%	£3.50			
Morgan Jamaica Rum	40.0%	£3.50			
<u>LIQUEUR</u>			<u>COGNAC</u>		
Archers	18.0%	£3.30	Brandy	40.0%	£3.30
Baileys	17.0%	£3.60	Courvoisier	40.0%	£5.25
Cointreau	40.0%	£3.50	Vecchia Romagna	40.0%	£5.95
Disaronno Amaretto	20.0%	£3.50			
Drambuie	40.0%	£3.50			
Grappa	40.0%	£3.50			
Glayva	35.0%	£3.50			
Limoncello	30.0%	£3.50			
Malibu	21.0%	£3.30			
Sambucca	40.0%	£3.50			
Tia Maria	20.0%	£3.50			

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Fruit shoot (Black Currant; Orange)	£1.30
Pepsi / Diet Pepsi / Lemonade – Glass	£2.00
Pepsi / Diet Pepsi / Lemonade – Pint	£2.30
Tango (Apple, Orange) – Glass	£2.00
J2O (Apple & Mango; Apple & Raspberry; Orange & Passion Fruit)	£2.50
Appletiser	£2.50
Orange Juice – Glass	£2.20
Orange Juice – Pint	£2.50
Orange Juice – Jug	£6.00
Apple Juice – Glass	£2.20
Apple Juice – Pint	£2.50
Apple Juice – Jug	£6.00
Tomato Juice	£1.80
Water (Bottle – 330ml)	£2.00
Ginger Beer	£2.20
Baby Mixer - Bottle (Ginger Ale; Soda water; Tonic Water; Slimline Tonic)	£1.60
Mixer / Cordial - Dash	£0.70
Cordial - Glass (Lime; Orange; Black Currant)	£1.00
Cordial - Jug (Lime; Orange; Black Currant)	£4.00