

## APERITIVI

The word 'Aperitivo' comes from the Latin word aperire – 'to open'.  
Aperitivo is an initial glass of something bitter-sweet to start the juices flowing before a meal. Us Brits are partial to a G & T, and the Italians favour a spritz.  
Here at Appletons as you can see from the extensive list we love a Negroni!

## NEGRONI

Negroni – The Classic	11
Negroni Sbagliato spritz – Sbagliato means 'spoiled', with Prosecco not gin	10
Negroni Rosa - Delicate, sweet and more floral than the classic	11
Negroni Blonde - Strega, a good citrusy gin and dry white vermouth	11
Lemon Balm and Artichoke Negroni – light, lemony yet bitter balanced	11
Negroni Nero – Dark and deliciously boozy and bitter, just as it should be!	11
Negroni Affumicato – A smoky version of the classic	11
Negroni Aranciata Rosso – Sweeter, fruitier blood orange variation	11
Negroni Violetta – bitter sweet with nostalgic Parma violet flavours	11
Negroni a Bacca – Cherry, Berry sweetness with the classic negroni bitterness	11

## VERMOUTH/LIQUORE AMARO

Berto Vermouth di Torino Rosso	4
Berto Vermouth Tradission	4
Berto Vermouth Bianco Classico Superiore	5
Berto Vermouth Chinato	5
Berto Aperitivo – Traditionally made botanical 'Aperol'	5
Berto Bitter – Traditionally made botanical 'Campari'	5
- con acqua di seltz/ con limonata - add soda or lemonade	+1.5

## SPRITZ

Appleton's Aperitivo spritz – The perfect aperitif, in our humble opinion	10
Limoncello spritz – Refreshingly zingy - Limoncello and prosecco	10
Cynar spritz – (Pronounced Chee-nar) – Artichoke bitter with Prosecco	10
Bitter spritz – Our version of Campari and prosecco	10
Bergamotto spritz – Bergamot and Italian botanicals, Prosecco	10
Hugo spritz – Elderflower, mint, Prosecco	10
Fragolina spritz – Wild Fragola strawberry liqueur, elderflower, prosecco	10
Passionfruit Spritz – Bit like a Pornstar Martini, I guess, but nicer!	10

**PLEASE NOTIFY US OF ANY DIETARY REQUIREMENTS – ALLERGIES & INTOLERANCES**

## COCKTAILS

We have a small seasonally changing cocktail list at Appleton's, the list features the classics and our variations of some classics.

Boulevardier- Negroni for Whiskey lovers!	11
Americano- Not a coffee! Bitter, vermouth and soda	10
Hibiscus Royale - House hibiscus syrup, brandy, rose Brut Champagne	15
Champagne cocktail- Champagne, brandy over a brown sugar cube	15
Bellini - Venetian classic - Peach juice, peach Liqueure and Prosecco	10
Blood Orange Garibaldi - Blood orange and bitter	10
Espresso Martini	11
Japanese blossom and yuzu martini	11
Martini - your choice Vodka or Gin, dirty, shaken or stirred!	11
Lemon verbena Vesper Martini - Gin, Lemon Verbena Vodka and Lillet	11
Dirty Rose Martini - Tinkture Rose Gin, shaken with brine and Vermouth	11
GT Supremo - Gin and tonic but not as you know it!	10.5
Lemon Meringue Sgroppino - sorbet, limoncello, bergamot and Prosecco	11
Cosmopolitan - Vodka, orange brandy, citrus, cranberry	10.5
Cherry Bakewell - Cherry puree, citrus, amaretto	10.5
Amaretto Sour - Simple but delicious - citrus juice, amaretto, almond syrup	10.5
Lavender Gin Sour - Lavender syrup, Violet liqueure, citrus juice, Gin	10.5
Fig Leaf Old Fashioned - House fig leaf syrup, dark sugar, Bourbon	11
Cherry Manhattan - Cherry liqueure, Vermouth and Bourbon	11
Sidecar - Brandy, Orange liqueur, lemon juice	10
Italian '75 - twist on a French '75 - Gin, lemon juice and Prosecco	10
Italian '95 - twist on a French '95 - Bourbon, lemon juice and Prosecco	10
Bloody Mary/Bloody Maria - Mary is with Vodka / Maria is with Tequila	11
Red Snapper - A Bloody Mary but made with gin	11
Land of smiles Margarita - Our Thai twist on the classic - packs a punch!	12

## COCKTAILS TO GO

15

Did you know we have a range of some of our favourite cocktails available in 200ml bottles for you to take away - they are ready to stir, shake or simply pour and enjoy

- Cherry Manhattan; Dirty Rose Martini; Espresso Martini and Casa (House) Negroni

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## **BEER & CIDER**

Peroni (Draught) (5.1% ABV)	3 half/6 pt
Peroni (Gluten Free) (330ml) (5% ABV)	4
Peroni Capri Ltd Edition (330ml) (4.2% ABV)	4.5
Ichnusa non filtrata (330ml) (5% ABV)	5.5
Harbour Brewing Between Land Sea Porter (330ml) (6% ABV)	4
Castledore Fowey Valley Cider (330ml) (6.5% ABV)	4.5

## **LOW OR NO ALCOHOL BEER**

Peroni Libera (330ml) (0% ABV)	4
Lucky Saint non filtered lager (330ml) (0.5% ABV)	4.5

## **SOFT DRINKS & MIXERS**

Appleton's Lavender Lemonade	5
Appleton's Hibiscus Soda	5
Passionfruit or Strawberry cordial with still or sparkling water	4
Lemon.aid Limeade (330ml)	4
Lemon.aid Organic Gingerade (330ml)	4
Lemon.aid Blood Orangeade (330ml)	4
Brasilena – La Bibita all caffe 'Pastorizzata' – lightly sparkling coffee (250ml)	4
Coca Cola / Diet Coke (200ml)	2.5
Fevertree Tonic (200ml)	2.5
- Classic, Slimline or Mediterranean	2.5
Fever Tree Lemonade (200ml)	2.5
Fever Tree Sicilian Lemonade (200ml)	2.5
Santal Mela (Apple) juice	3.5
Santal ACE (Orange Carrot & Lemon juice)	3.5

We provide bottles of Purezza (filtered and chilled) Still and Sparkling Water to all diners at a cost of £1 per person with unlimited refills. Please ask however if you'd like Tap water, which would be no charge.

## **NON ALCOHOLIC VERSIONS OF SOME OF OUR FAVOURITE COCKTAILS**

NOgroni – Our non alcoholic Negroni	6
Virgin Mary – No alcohol Bloody Mary	6
AperitivNO Spritz - No alcohol Aperitivo	6
AmarettNO Sour – Our non alcoholic Amaretto Sour	5
CosNO – Our non alcoholic Cosmopolitan – Cranberry, citrus, orange	6
HuNO Spritz - No alcohol Hugo	5

## WINE

Our wine list is small but pretty well formed (in our humble opinion!) it predominantly Italian, featuring lots of our personal favourites but also celebrating some unique, slightly less heard of or what we feel are the best representation of the length and breadth of Italy. You will also see a couple of classic (non Italy) which we feel deserve a spot aswell.

All WINE is standard serve of 175ml however 125ml is available  
SWEET WINE & PORT is served as a 50ml serve

### SPARKLING WINE

	<u>125ml</u>	<u>175ml</u>	<u>Btl</u>
<b>La Cavea Prosecco Spumante</b>	<b>8</b>	<b>12</b>	<b>48</b>
Generous 'appley' fruit for a light aperitif style			
<b>Charles Heidseck NV Brut</b>	<b>13.5</b>	<b>20</b>	<b>80</b>
Richness and depth from this iconic producer			
<b>Bellavista Franciacorta Rose Brut Vintage (2017)</b>	<b>11</b>	<b>16.5</b>	<b>66</b>
59% Chardonnay, 41% Pinot Noir. A special cuvee of limited production, a blend of at least 30 of the best parcels from Bellavista vineyards in Franciacorta, Lombardia. This rose is a delicate pink with persistent bubbles. On the nose you have white peach, wild strawberry, apple and that hint of toast you are hoping for. On the palate its dry with a good balance of fresh acidity. – simply delicious!			

### ROSE WINE BY THE GLASS

	<u>125ml</u>	<u>175ml</u>	<u>Btl</u>
<b>Alpha Zeta 'R' Rosato, Veneto 2021 (Vegan)</b>	<b>5</b>	<b>7.25</b>	<b>29</b>
70% Corvina, 20% Merlot, 10% Rondinella. Dry on the palate with vibrant red fruit character			
<b>A Mano Primitivo Rosato 2022</b>	<b>6.5</b>	<b>9.5</b>	<b>38</b>
Bright pink in colour, delicately fruity, surprisingly full bodied, yet perfectly balanced			
<b>Proprieta Sperino 'Rosa del Rosa' 2021</b>	<b>9.25</b>	<b>13.75</b>	<b>55</b>
Lovely Nebbiolo rose with a rich mineral and savoury character			

## WHITE WINE BY THE GLASS

125ml

175ml

Btl

### **Alpha Zeta 'G' Garganega, Veneto 2021 (Vegan)**

**5**

**7.25**

**29**

100% Garganega produced in the Veneto region, Northern Italy.

This wine is fresh yet aromatic, very easy drinking! Lively, rich minerality, clean and zesty

### **La Giustiniana Gavi di Gavi 'Lugarara' 2022 (Vegan)**

**8**

**12**

**48**

100% Cortese from Gavi, in Piemonte.

Unoaked allowing the character of the vineyard to shine through. Delightful aromas of white fruit, stone fruit and lime zest. Well balanced, fresh acidity, impressive structure.

To finish a lingering almond note and slight minerality.

### **Specogna Friulano 2021 (Vegan, Practising Organic)**

**7.5**

**11**

**44**

100% Friulano, from Fruili Venezia Giulia.

This is a powerful wine with intense fruity and spicy aromas, structured with good acidity.

### **Belisario Vigneti del Cerro Verdicchio Matelica 2021**

**7.75**

**11.5**

**46**

100% Verdicchio from Marche, an eastern Italian region between the Apennine mountains and the Adriatic Sea.

This wine has abundant aromas of citrus fruit, grapefruit, white flowers and a touch of Acacia honey. Refreshing acidity and interesting minerality makes for a beautifully balanced wine.

### **Mandarossa Fiano Ciaca Bianca, Sicily, 2021 (Vegan)**

**7.5**

**11.25**

**45**

100% Fiano, from Sicily.

Exotic fruit flavours (think peach, apricot, grapefruit) give this wine an intense yet refreshing style. This easy, characterful wine is designed to enjoy early and youthful but has impressive complexity and length.

### **Cesconi Pinot Grigio, Trentino, 2021 (Vegetarian, Organic)**

**10.5**

**15.5**

**62**

'How much for a Pinot Grigio?' I hear you cry... This Pinot Grigio made from 100% Pinot Grigio/Gris in Trentino, is the Pinot Grigio we want you to try! It is round and rich with complex layers of fruit and savoury characters. It is aged in oak, on fine lees giving it complexity while still preserving its original varietal aromatic qualities.

## WHITE WINE BY THE BOTTLE

Btl

**Ca dei Frati Lugana 'I Frati', 2022 (Vegan, Practising Organic) 61**  
100% Turbiana from the shores of Lake Garda, fresh acidity, yet elegant and balanced with an almost Burgundian mineral character and finish.

**Ponte Diavolo Sauvignon Blanc, Friuli 2021 48**  
Lively white full of tropical fruit flavours, fresh balanced acidity!

**Livio Felluga Sharis Friuli-Venezia Giulia, 2021 55**  
83% Chardonnay, 17% Ribolla Gialla. Must fermentation and lees contact give this wine depth and richness of flavours - strong and many intense layers of tropical fruits. This wine is lively, refreshing, full bodied and fruit forward with a zingy citrus finish.

**Vie di Romans Chardonnay, Friuli 2021 (Vegan) 76**  
100% Chardonnay from a single vineyard in Friuli. This is a wine with great intensity and richness, it spends 9 months on lees in French oak barrels bringing vanilla and cinnamon sweet notes. This wine is buttery, honeyed and floral with a lively freshness that comes from its terroir.

**Felsina Chardonnay 'I Sistri', Tuscany, 2019 (Vegan, Organic) 72**  
100% Chardonnay from the southern edge of the Chianti region in Tuscany. Classic ripe, tropical fruit with elegant structure, fresh acidity and a good hit of oak!

**'La Rocca' Soave Classico 2020 (Organic) 73**  
100% Garganega from the Soave region – Forget everything you think you know about Soave, this is a delicious wine serious enough to work with a lick of oak

**'Bricco delle Cillegie' Arneis Roero 2021 64**  
100% Roero from the Roero hills of Alba in Piemonte. This is Barolo's white grape neighbour of equal substance but unknown stature. On the nose you get pear, peach and chamomile and to taste the same but with a bitter lemon and saline touch. A mostly unheard of and uncelebrated wine which we are happy to champion!

**Jean-Claude Boisset, Macon-Ige 2020 (Vegan) 66**  
White Burgundy from this lieu-dits (tiny plots of vines) Structure and freshness yet aromatic

**David Moret Puligny-Montrachet 2020 96**  
Pure class, excellent balance, long lingering finish

## RED WINE BY THE GLASS

125ml

175ml

Btl

### **Alpha Zeta 'C' Corvina, Veneto 2022 (Vegan)**

**5**

**7.25**

**29**

100% Corvina, from the Vento, Northern Italy.

This is a youthful wine with fresh aromas of ripe cherries and berries; a supple structure and a lively finish.

### **A Mano Primitivo Puglia, 2021 (Vegan)**

**6.5**

**9.5**

**38**

100% Primitivo from Puglia, down at the heel of Italy. The grapes for this wine come from the winemaker's favourite vineyard on the coast of the Ionian Sea.

Deep red in colour, ripe, red fruit flavours, full bodied, slightly spicy notes, elegant and fresh

### **Allegrini Valpolicella, Veneto, 2022 (Vegan)**

**7.5**

**11**

**44**

A blend of 70% Corvina, 30% Rondinella made by a highly respected producer, this is easily one of our favourites! This is the epitome of a Valpolicella – Ruby red, fresh, lively and fragrant fruit characters with dominance of dark cherries; Corvina bringing some aromatic herbal notes.

### **'Magister' Barbera D'Asti Superiore 2020 (Vegan)**

**7**

**10.5**

**42**

Cantina di Nizza are a co-operative producing this 100% Barbera in Asti Piemonte, this wine has a rich and supple palate with refreshing acidity, high concentration of fruit flavours.

Aged in oak for 6 months

### **Fontodi Chianti Classico, Tuscany, 2020**

**9.75**

**14.5**

**58**

100% Sangiovese from the very heart of Chianti Classico, a truly fabulous classic wine.

### **Capezzana Barco Reale, Tuscany, 2020 (Vegan)**

**8**

**12**

**48**

75% Sangiovese, 15% Cabernet Sauvignon, 5% Canaiolo, 5% Cabernet Franc.

This wine rounded and ripe, lovely balanced fruit and tannin structure, complemented by a touch of oak.

### **Donnafugata Sherazade, Sicily, 2021 (Vegan)**

**7.5**

**11**

**44**

100% Nero d'Avola from one of the most established experienced wine makers in Sicily.

This wine has soft, smooth tannins and a spicy fruit profile but extraordinary freshness.

## RED WINE BY THE BOTTLE

Btl

### **Franz Haas Pinot Nero, Alto Adige 2020**

**64**

100% Pinot Nero from the Trentino – Alto Adige region in Northern Italy, bordering Switzerland and Austria. This wine is fresh and bright, generous in soft, fleshy, red fruit flavours balanced with fine tannins.

### **Vajra Dolcetto d'Alba 2021 (Vegan, Organic)**

**58**

100% Dolcetto from Piemonte, in the commune of Barolo.

Bright, fresh, light style, bursting with lovely sour cherry notes, blueberries and fresh plums. This wine has a refreshing acidity which makes it a great accompaniment to food.

### **Massolino Barolo 2019 (Vegan)**

**70**

Grapes for this Barolo, first produced in 1911 come from several vineyards in Serralunga d'Alba. It is an elegant wine; full bodied, robust but ripe tannins, good acidity and structure with a long and fine finish

### **Fontodi Case Via Syrah 2019 (Vegetarian, Organic)**

**75**

Expressive 100% Syrah/Shiraz from one of Chianti Classico's most impressive estates in Tuscany! This wine is rich, long lasting flavours of black cherry fruit with elegance and longevity.

### **Felsina Vigneto 'Rancia' Chianti Classico Riserva 2017 – 2019 (Vegan)**

**88**

100% Sangiovese from the southern edge of the Chianti region in Tuscany.

This wine is rich and spicy, opulent ripe fruit with tight knit tannins from 12-18 months in oak.

### **Allegrini 'Palazzo della Torre' 2019 (Vegan)**

**56**

70% Corvina, 25% Rondinella, 5% Sangiovese from the Veneto in Northern Italy

A unique blend and made using a modern version of ripasso method resulting in a baby Amarone style wine - ripe dark fruit flavours and chocolate notes



## MORE RED WINE BY THE BOTTLE (BIG AND ROBUST)

Btl

### **Vigneto 'Bucerchiale' Chianti Rufina 2019 (Vegan)**

**62**

100% Sangiovese, great intensity – Andy's favourite!

### **Jane Eyre, Beaune 1er Cru 'Cents Vignes' 2019**

**88**

Made from '100 vines', 100% Pinot Noir from the Cotes de Beaune. A characterful rich wine matured in 100% French oak barrels with concentration of fruit and long lifted finish

### **Amarone `Vigna Garzon` Amarone della Valpolicella 2017 (Vegan)**

**88**

A very special wine made by the Pieropan family in Northern Italy, complex and powerful – simply delicious – a blend of 60% Corvina, 25% Corvinone and 15% Rondinella

### **Tignanello Marchesi Antinori 2016**

**250**

We are indulging ourselves by having this wine on the list as it was our wedding day wine, this vintage. It's an incredible wine produced by the house of Antinori. One of the first red wines in the Chianti Classico region to not use white grapes, it is a milestone, it is produced with a selection of Sangiovese, Cabernet Sauvignon and Cabernet Franc.

## SWEET WINE & PORT

50ml

### **Felsina Vin Santo 2009** – known as the 'wine of the saints'

9.5

### **Peter Lehmann Botrytis Semillon 2017**

8

### **Offley LBV Porto 2016**

5

### **Sandemanns 20yr Tawny Port**

8

Also see **Contero Brachetto** (Previously in Sparkling wine section)

## SPIRITS

<u>GIN</u>	<u>25ml</u>	<u>50ml</u>
Lantic 'Cornish Dry' Gin - Botanicals foraged from Lantic Bay	4.5	9
Tinture Rose Gin - Made from Organic David Austin roses	4.5	9
Pocketful of Stones Dr Squid Gin – Made with squid ink	4.5	9
Oena Gin – Made from Barbaresco grapes	5	10
Berto Old Tom Gin - Italian gin in the slightly sweeter Old Tom style	5	10

<u>VODKA</u>	<u>25ml</u>	<u>50ml</u>
Aval Dor Cornish Vodka – made just up the road at Colwith Farm	5	10
Blu Lie – Italian Vodka	5	10
Black Cow	4.5	9

<u>RUM</u>	<u>25ml</u>	<u>50ml</u>
Havana Club Anejo 3 years Rum	4	8
Diplomatico Blanco	5	10
Diplomatico Reserva Exclusivo	6	12
Don Picco e Figlie Spezie – Italian spiced fig rum	6	12
Don Picco e Figlie Pompelmo Rosa – Italian pink grapefruit rum	6	12

<u>WHISKY/WHISKEY</u>	<u>25ml</u>	<u>50ml</u>
Haig Clubman	5	10
Bulliet Kentucky Bourbon	5	10
Woodford Reserve Bourbon	6	12
Penderyn Single Malt Whisky	5.5	11
Hibiki Suntory Whisky	6.5	13
Samaroli without borders blended Malt Scotch Whisky	10	20

- This is bottled in Scotland in 2020, only 1139 bottles produced – this is No. 854

All APERITIF & LIQUORE measures are standard serve of 50ml

All SPIRITS are standard measure 25ml however 50ml is available and all prices exclude mixers

## **‘Tutto finisce a tarallucci e vino’ – It all ends with biscuits and wine**

The Italians often say this at the resolution of disagreements, whether minor kerfuffles or heated debates. It stems from an old practice in some regions of Italy where legal disputes were concluded with a handshake and a toast of red wine, along with a plate of tarallucci cookies. While the saying can be applied to express the sentiment that all's well that end's well, it can also be used ironically to denote that I believe you're wrong but there's no use fighting about it.

We like to take the understanding that whatever has happened in your day, whatever you are going through, the day will end and when it does it will end the same way with biscuits and wine, so we dip a biscotti in our vin santo and feel grateful for all we have.

### **BRANDY**

	<b><u>25ml</u></b>	<b><u>50ml</u></b>
Villa Zarrì Italian Brandy 14 years	10	20
Vecchia Romagna Ettichetta Nera	4.5	8
Baron De Sigognac 20 ans	8	15

### **DIGESTIF/LIQUORE**

	<b><u>25ml</u></b>	<b><u>50ml</u></b>
Pilzer Grappa Moscato Giallo	3.5	7
Quaglia Grappa di Nebbiolo	4	8
Quaglia Sambuca Fina	3.5	7
Terra di Limoni Limoncello	3.5	7
Quaglia Distilleria Amaretto	3.5	7
Villa Zarrì ‘Nocino’ (green walnut)	4	8
Quaglia Distilleria ‘Nocciola’	4	8
Quaglia Distilleria ‘Fernet’	4	8

### **HOT DRINKS**

Origin Coffee (always served as double shot)	3.5
Stronghold (Brazil) or San Antonio Decaf (El Salvador)	
Caffe Corretto – Coffee ‘corrected’ with grappa	6.5
Brew Tea Company loose leaf Tea	3
English Breakfast, Earl Grey, Green Tea, Moroccan Mint	
Tea Pigs Chamomile flowers Tea	3
Amedei hot chocolate	3.5

Oat milk is available as an alternative milk – Contains \*traces of Gluten