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— EST 2016 —

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**DRINKS MENU**

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<b>VINI BIANCHI</b> <i>White wine</i>	<i>125ml</i>	<i>175ml</i>	<i>Bottle</i>
<b>FALANGHINA BENEVANTONO</b> Campania, Italy, 11.5%	£3.00	£4.00	£17.00
<b>CA' MONTEBELLO, PINOT GRIGIO</b> Lombardy, Italy, 11.5%	£4.00	£5.50	£23.00
<b>VINI ROSSI</b> <i>Red wine</i>			
<b>NERO D'AVOLA, BORGO D'AVOLA DEGLI CERI</b> Sicily, Italy, 13%	£3.50	£4.50	£18.50
<b>PRIMITIVO DI MANDURIA DOP</b> Puglia. Italy, 14%	£5.00	£6.50	£28.50
<b>VINI ROSATI</b> <i>Rosé wine</i>			
<b>PINOT GRIGIO BLUSH, POGGIO DEL GUELFO</b> Lombardy, Italy, 12%	£3.50	£4.50	£18.50
<b>PINOT ROSE TOSTI SPUMANTE</b> Piedmont, Italy, 11.5%			£23.00

\*\* traditional wine glasses are available on request, please ask you server

<b>PROSECCO</b> <i>Sparkling wine</i>	<i>125ml</i>	<i>175ml</i>	<i>Bottle</i>
<b>PROSECCO MONTRESOR</b> Veneto, Italy 11%	<b>£5.00</b>		<b>£25.00</b>

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### **PROSECCO COCKTAILS**

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<b>APEROL SPRITZ</b> Prosecco, Aperol & Fever tree soda	<b>£7.50</b>
<b>AMALFI SPRITZ</b> Prosecco, Limoncello & Fever tree soda	<b>£7.50</b>
<b>MARTINI ROYAL SPRITZ</b> Prosecco, Martini Bianco & Fever tree soda	<b>£7.50</b>
<b>PRINCESS ELENA SPRITZ</b> Prosecco, Montenegro & Fever tree soda	<b>£7.50</b>
<b>BELLINI</b> Prosecco & peach puree	<b>£7.50</b>
<b>ROSSINI</b> Prosecco & raspberry puree	<b>£7.50</b>

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**CLASSICS & ITALIAN COCKTAILS**

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<b>'TRE CICCIO' BLOODY MARY</b> San Marzano tomato sauce, house vodka, lemon juice, Tabasco, Worcester sauce, black pepper & celery	<b>£6.95</b>
<b>MALFY G &amp; T</b> Large Malfy gin, Fever Tree tonic & sliced lemon	<b>£8.50</b>
<b>ESPRESSO MARTINI</b> Espresso shot, vodka, Illyquore coffee liqueur & coffee bean	<b>£8.50</b>
<b>JAMES BOND 007</b> Dry Martini, house vodka & gin, Cerignola green olive - 'shaken but not stirred'	<b>£8.50</b>
<b>TRE CICCIO</b> Campari, Martini rosso, Amaro del Capo & sliced orange	<b>£8.50</b>
<b>ANGELO AZZURRO</b> House gin, Amaretto Di Saronno & blue Curacao	<b>£8.50</b>
<b>DISARONNO SOUR</b> Disaronno Amaretto, lime juice, angostura bitters, sliced orange & cherry	<b>£8.50</b>
<b>THE GODFATHER</b> House whisky, Amaretto Di Saronno & sliced orange	<b>£9.50</b>
<b>NEGRONI SBAGLIATO</b> Campari, Prosecco, Martini rosso & sliced orange.	<b>£9.50</b>

<b>BIRRA</b> <i>Italian draft &amp; bottled beers</i>	<i>Half</i>	<i>Pint</i>	<i>Bottle</i>
<b>MORETTI</b> 4.6%	£2.25	£4.50	
<b>PERONI NASTRO AZZURO PAVIA</b> 4.6%			£4.00
<b>CEDRO</b> <i>Italian craft cider</i>			
<b>MELA ROSSA</b> 5%			£4.50
<b>AMARI, DIGESTIVI E LIQUORI</b> <i>Digestives &amp; liqueurs</i>			
<b>LIMONCELLO</b>			£3.75
<b>AMARO DEL CAPO</b>			£3.75
<b>CYNAR</b>			£3.75
<b>MONTENEGRO</b>			£3.75
<b>MIRTO DI SARDEGNA</b>			£3.75
<b>SAMBUCA</b>			£3.75
<b>AMARETTO DI SARONNO</b>			£3.75
<b>BAILEYS</b>			£3.75

<b>BEVANDE</b> <i>Soft drinks</i>	<i>330ml Bottle</i>	<i>750ml Bottle</i>	
NATIA – Still water	£2.00	£3.50	
FERARAELE– Sparkling water	£2.00	£3.50	
<b>SAN PELLEGRINO</b> Lemon or blood orange			£2.50
COCA COLA, DIET COKE, 7UP			£2.50
PAGO APPLE JUICE			£2.75
FRESHLY SQUEEZED ORANGE JUICE			£2.95
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<b>BEVANDE CALDE</b> <i>Hot drinks</i>			
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<i>Barista blend Italian style mild roasted coffee beans from Brazil, Vietnam &amp; Ethiopia. An intense &amp; complex blend with notes of roasted nut, cocoa &amp; tobacco, complimented by creamy mouth feel &amp; subtle woodiness.</i>			
ESPRESSO			£2.00
DOUBLE ESPRESSO			£2.50
MACCHIATO			£2.50
CAPPUCCINO			£2.50
LATTE			£2.50
AMERICANO			£2.50
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<i>Jeeves &amp; Jericho Teasmiths of Oxford. Traditional English fine loose-leaf teas.</i>			
BREAKFAST TEA			£2.00
DECAF BREAKFAST TEA			£2.00
EARL OF GREY			£2.00
RED BERRY BURST			£2.00
MOJITO MINT			£2.00
GREEN CHINA ROSE			£2.00