

## APERITIVO TIME

<b>APEROL SPRITZ</b>	9.90
<i>The Italian aperitivo. Aperol and Prosecco topped with a dash of soda and garnished with an orange slice.</i>	
<b>PINK SPRITZ</b>	9.90
<i>Gordon's Pink Gin and Prosecco topped with a dash of soda, strawberry garnish.</i>	
<b>ELDERFLOWER SPRITZ</b>	9.90
<i>Elderflower liqueur and Prosecco topped with a dash of soda, lemon garnish.</i>	
<b>FRAGOLI</b>	8.50
<i>Italian wild strawberry liqueur topped with Prosecco.</i>	
<b>NEGRONI</b>	9.90
<i>The Italian classic cocktail. Campari, Villa Ascenti small batched Italian gin and Martini Sweet Vermouth, stirred and garnished with orange peel.</i>	
<b>AMALFITINI</b>	9.90
<i>Gordon's Lemon Gin, shaken with Limoncello and topped with Limonata and Prosecco.</i>	
<b>THE EDINBURGH RHUBARB &amp; GINGER</b>	9.90
<i>Rhubarb &amp; Ginger Liqueur, Dry Martini, Cranberry Juice stirred over ice, strained into a chilled martini glass, garnished with lemon &amp; Mint.</i>	
<b>DISARONNO SOUR</b>	9.50
<i>Disaronno Sugar, Syrup and Lime Juice. Shaken and served over ice – with lemon and maraschino garnish.</i>	
<b>CLASSIC COCKTAILS</b>	
<b>ESPRESSO MARTINI</b>	9.90
<i>Smirnoff Vodka, Illyquore coffee liqueur, sugar syrup and fresh Italian espresso coffee, shaken and served in a Martini glass with coffee bean garnish.</i>	
<b>FRENCH MARTINI</b>	10.50
<i>Smirnoff Vodka, Chambord raspberry liqueur and fresh pineapple juice, shaken and strained into a Martini glass.</i>	
<b>COSMOPOLITAN</b>	9.90
<i>Smirnoff Vodka, Cointreau, cranberry juice and fresh lime juice, shaken and strained into a Martini glass.</i>	
<b>ITALIAN ICED TEA</b>	9.90
<i>Gordon's Sicilian Lemon Gin, Cointreau, Limoncello and sour mix, topped with Italian lemon iced tea.</i>	
<b>CROLLA'S BRAMBLE</b>	9.90
<i>Gordon's London Dry Gin, Italian blueberry liqueur and fresh lemon juice topped with soda.</i>	
<b>SINGAPORE GIN SLING</b>	9.90
<i>Gordon's London Dry Gin, cherry liqueur and Cointreau built over ice and topped with fresh lemon juice and grenadine cordial.</i>	
<b>PINK GIN</b>	9.50
<i>Gordon's Mediterranean Orange Gin, Aperol, fresh lime and sugar syrup, shaken with a dash of Chambord and strained into a Martini glass with strawberry garnish</i>	
<b>MANHATTAN</b>	9.50
<i>Bulleit Bourbon, Martini Sweet Vermouth and bitters, shaken and strained into a Martini glass with orange peel garnish</i>	

<b>GRASSHOPPER</b>	9.90
<i>Vodka, Crème di Cacao Bianco, Crème de Menthe and Cream</i>	
<b>OLD FASHIONED</b>	9.50
<i>Bulleit Bourbon carefully stirred with sugar, bitters and orange peel. The classic bourbon cocktail.</i>	
<b>ITALIAN PASSION</b>	9.90
<i>Smirnoff Vodka, Passoa and sour mix, carefully built up over ice, topped with lemonade and a maraschino cherry</i>	
<b>BRAMBLE MARTINI</b>	9.90
<i>Smirnoff Vodka, Breamble liquer and apple juice, shaken and strained into a martini glass</i>	
<b>PORNSTAR MARTINI</b>	11.50
<i>Smirnoff Vodka, passoa, sugar &amp; Vanilla syrup, lime juice and passion fruit puree, shaken and served in a martini glass with a prosecco shot on the side</i>	
<b>PITCHERS</b>	
<b>STRAWBERRY &amp; BASIL MOJITO</b>	19.50
<i>This fresh and simple twist on the classic Mojito is cool and citrusy with a kiss of fresh herbs and the sweetness of rum. Made with Captain Morgans white rum, strawberry liquer, fresh basil and freshly squeezed lime juice.</i>	
<b>LEMON COLLINS</b>	19.90
<i>Gordon's Sicilian Lemon Gin, Campari, lemonade, lime</i>	
<b>ORIGINAL PIMMS</b>	19.50
<i>PIMM'S No.1 served with chilled lemonade, mint, cucumber, orange and strawberries:- the original summer cooler!</i>	
<b>PURPLE HAZE</b>	19.90
<i>Something this tasty needs to be shared! Chambord, Smirnoff Vodka &amp; Lemonade stirred with fresh lime.</i>	
<b>LEMON TEA POT</b>	19.90
<i>Gordon's Sicilian Lemon Gin, Cointreau, Limoncello and sour mix, topped with Italian lemon iced tea and Lemonade.</i>	
<b>CROLLA'S FUTURE CLASSICS</b>	
<b>ITALIAN DELIGHT</b>	9.90
<i>Lemon Gin, Cointreau, Limoncello &amp; Sour Mix topped up with Fevertree Lemon Tonic</i>	
<b>ORANGE BLOSSOM</b>	9.90
<i>Orange Gin, Sweet Vermouth and Orange Juice, shaken and served in a Martini glass</i>	
<b>BAILEYS MINT MARTINI</b>	9.90
<i>Baileys, Vodka, Crème de Menthe, Half &amp; Half</i>	
<b>COCONUT ESPRESSO MARTINI</b>	9.90
<i>Coconut Rum, Espresso Coffee, Coconut Puree and Sugar Syrup</i>	
<b>VELVET SAILOR</b>	9.90
<i>Spiced Rum, Velvet Falernum, Sugar Syrup and Lime, served over crushed ice</i>	
<b>STRAWBERRY PIÑA COLADA</b>	9.90
<i>Coconut Rum, Strawberry, Coconut Puree, Grenadine, Cream, Sugar &amp; Marashino Cherry</i>	

## NON ALCOHOLIC COCKTAILS / BEER

<b>BUBBLY BELLINI</b>	6.00
<i>Peach nectar, Grenadine and club soda</i>	
<b>STRAWBERRY &amp; BASIL MOKITO</b>	6.00
<i>Muddled strawberry, sugar and basil, apple juice, lime and soda</i>	
<b>VIRGIN SUNRISE</b>	6.00
<i>Strawberry jam, fresh orange juice and Grenadine, stirred with lime and soda</i>	
<b>JOE COLLINS</b>	6.00
<i>50ML Seedlip Grove 42, lemon juice, sugar syrup with soda water and orange</i>	
<b>TIRAMARTINI</b>	6.00
<i>Think of an Espresso martini smashed with a Tiramisu dessert - espresso coffee and sugar syrup shaken with our Tiramisu flavours.</i>	
<b>VIRGIN GT</b>	6.00
<i>50ML Lyre's Dry London, lime juice, juniper drops and tonic water.</i>	
<b>SOFT DRINKS</b>	
<b>COCA COLA / DIET COKE</b>	3.60
<b>FRESH ORANGE</b>	3.60
<b>TONIC WATER</b>	2.80
<b>FEVER TREE</b>	3.60
<b>ICE TEA PEACH / LEMON</b>	3.60
<b>SAN PELLIGRINO DRINKS</b>	3.60
<b>ARANCIATA ROSSA / LIMONATA / ARANCIATA</b>	
<b>SPRITE / IRN BRU</b>	3.60
<b>BUNDABERG GINGER BEER</b>	3.60
<b>APPLETISER</b>	3.60
<b>AQUA PANNA STILL WATER SMALL</b>	2.95
<b>SAN PELLEGRINO SPARKLING OR</b>	
<b>AQUA PANNA STILL WATER LARGE</b>	4.70
<b>HOT DRINKS</b>	
<b>ESPRESSO</b>	2.90
<b>DOPPIO</b>	3.85
<b>WHITE COFFEE</b>	3.85
<b>LATTE</b>	3.85
<b>CAPPUCCINO</b>	3.85
<b>NAPOLI STYLE CAPPUCCINO</b>	3.70
<i>A bit smaller than a cappuccino as we drink it in Scotland with the right balance of Espresso and fortified milk as drunk in Naples.</i>	
<b>AMERICANO</b>	3.60
<i>Long black coffee – can be served with milk on the side</i>	
<b>MOCHA</b>	4.70
<i>Espresso coffee combined with fresh Italian chocolate - topped with frothed milk.</i>	
<b>HOT CHOCOLATE</b>	4.50
<i>Served with a flake</i>	
<b>BREAKFAST TEA</b>	2.90
<i>Served in a pot.</i>	
<b>HERBAL/FRUIT TEAS</b>	2.90



## DRINKS LIST

## CHAMPAGNE & SPARKLING

ELEGANT AND REFINED CHAMPAGNES MAKE IDEAL PARTNERS FOR FISH AND OTHER SEAFOOD, AS WELL AS LIGHT CHICKEN DISHES, SALADS AND MANY LIGHTLY FLAVOURED STARTERS.

- |  | BOTTLE |      |
|--|--------|------|
| 1 MOET & CHANDON CHAMPAGNE BRUT NV   | 79.00  |      |
| <i>The colour is an elegant golden straw yellow with amber highlights, radiant aromas reveal notes of apple, pear, yellow peach, honey and floral nuances.</i>     |        |      |
| 2 MONOPOLIO DURELLO SPUMANTE, CANTINA DI GAMBELLARA, VENETO, ITALY   | 31.00  | 5.50 |
| <i>Delicate aromas of papaya and plums. On the nose, there are fresh notes of saline minerality and apple.</i>   |        |      |
| 3 BORTOLMIOL PROSECCO TREVISO EXTRA DRY  | 34.50  | 6.00 |
| <i>Straw yellow in colour this fine, fruity and harmonious Prosecco is soft, harmonious and velvety.</i>   |        |      |
| 4 NV ROSATO SPUMANTE, CA D'ALTE VENETO, ITALY  | 32.00  | 5.50 |
| <i>The bouquet is intense, fruity and complex with floral nuances and ripe passion fruit, with a pleasant acidity and yellow peach, honey, and floral nuances.</i> |        |      |

## WHITE WINE FLOREAL

- |   | BOTTLE |               |
|---|--------|---------------|
| 5 TORRE DEL FALASCO` GARGANEGA, CANTINA VALPANTENA, VENETO, ITALY   | 27.50  | 9.25<br>7.00  |
| <i>Fresh perfume of acacia flowers and citrus fruit, rich mineral notes with lifted lemon zest on the finish.</i>   |        |               |
| 6 `C` CHARDONNAY, ALPHA ZETA, VENETO, ITALY   | 34.00  | 11.50         |
| <i>This wine is aromatic and concentrated with a thread of minerality with a clean, fresh and fruit driven</i>  |        |               |
| 7 `VIGNETO MONTEGRANDE` SOAVE CLASSICO SUPERIORE, CANTINA DI MONTEFORTE, VENETO, ITALY  | 33.00  | 11.50<br>8.50 |
| <i>This wine opens with a fresh, scented nose bursting with stone fruits and the characteristic almond blossom notes of a top quality Soave. Honeyed, waxy and complex on the palate, with a lovely citrus twist on the finish.</i> |        |               |

## WHITE WINE CITRUSY & REFRESHING

- |  | BOTTLE |              |
|--|--------|--------------|
| 8 MONOPOLIO PINOT GRIGIO, CANTINA DI GAMBELLARA, VENETO, ITALY   | 27.50  | 9.25<br>7.00 |
| <i>Delicate aromas of citrus fruit and floral notes with lively acidity with notes of minerality.</i>                      |        |              |
| 9 FRASCATI, PRINCIPE PALLAVICINI, LAZIO, ITALY   | 36.50  | 12.50        |
| <i>With very delicate aromas of citrus fruit and blossom. On the palate, it is dry with refreshing acidity.</i>            |        |              |
| 10 `LUGARARA` GAVI DI GAVI, LA GIUSTINIANA, PIEMONTE, ITALY  | 43.00  |              |
| <i>This great example from Gavi has aromas of peach, nectarine, green apple and lime zest with subtle hints of almond.</i> |        |              |
| 11 ROERO ARNEIS BRICCO GIOVANNI ALMONDO, LIGURIA, ITALY  | 47.50  |              |
| <i>Vibrant aromas of lemon and lime zest, apple, crushed stone, liquorice, mint and wild herbs.</i>                        |        |              |

## AROMATIC

- |   | BOTTLE |               |
|---|--------|---------------|
| 12 `TERRE DI VALBONA` VERDICCHIO DI MATELICA, CANTINE BELISARIO, MARCHE, ITALY  | 30.50  | 10.25<br>7.75 |
| <i>This aromatic white is surprisingly full-bodied, with great balance between its crisp green apple character and the richer honey and lemon flavours.</i>                                       |        |               |
| 13 SAUVIGNON BLANC, PONTE DEL DIAVOLO, FRIULI-VENEZIA GIULIA, ITALY   | 34.00  | 11.50<br>8.50 |
| <i>It displays a lovely apricot character and a subtle minerality. It is completed by good acidity on the palate and intense fruitiness, perfectly in balance with the structure of the wine.</i> |        |               |

## FRUIT FORWARD & RICH

- |   |       |       |
|---|-------|-------|
| 14 PINOT GRIGIO, FRANZ HAAS, TRENTO-ALTO ADIGE, ITALY   | 36.50 | 12.25 |
| <i>This Pinot Grigio is intense straw-yellow in colour, with a fragrant floral bouquet of sage, hay, almonds and sandalwood. After some time in the bottle, notes of honey and lime blossoms develop. On the palate, it is fresh and medium bodied with great finesse and elegance.</i> |       |       |
| 15 GRECO DI TUFO, VESEVO, CAMPANIA, ITALY   | 33.50 |       |
| <i>Greco has intense fruity aromas of ripe pears with a honeyed, almond note. Medium bodied, the palate is well-balanced with stone fruit flavours of yellow peaches, a crisp and mineral character</i>   |       |       |

## ROSÉ WINE FRUITY & RICH

- |  | BOTTLE |       |
|--|--------|-------|
| 16 PRIMITIVO ROSATO, A MANO, PUGLIA, ITALY   | 34.00  | 11.50 |
| <i>Youthful aromas of fresh cherries, tree-ripened peaches and cassis. The palate is structured and surprisingly full-bodied, balanced perfectly by zippy acidity and a fresh fruit character.</i> |        |       |

## RED WINE LIGHT & FRUITY

- |   | BOTTLE |      |
|---|--------|------|
| 17 CA'DI ALTE MERLOT, VENETO, ITALY   | 29.00  | 9.75 |
| <i>This wine opens with an elegant and complex nose with aromas of ripe red berries.</i>  |        |      |
| 18 NEGROAMARO, A MANO, PUGLIA, ITALY  | 36.00  |      |
| <i>It opens with crushed black berries, cherries and spices followed by a light floral note. This wine is also sleek and elegant, with lingering spiciness on the palate.</i> |        |      |

- |  |       |  |
|--|-------|--|
| 19 CHIANTI MEDICI, CHIANTI, TUSCANY  | 38.50 |  |
| <i>Bright cherry fruit aromas are combined with hints of chocolate and balsamic vinegar.</i> |       |  |

## MEDIUM BODIED & FRUITY

- |   |       |       |
|---|-------|-------|
| 20 MONTEPULCIANO D'ABRUZZO, FANTINI FARNESE, ITALY  | 29.50 | 10.00 |
| <i>This Montepulciano d'Abruzzo shows an intense, fruity bouquet with aromas of plum and marasca cherries alongside hints of vanilla. The palate is full yet well balanced with lovely ripe dark red fruits and soft tannins.</i> |       |       |

## SPICY & RICH

- |   |       |       |
|---|-------|-------|
| 21 `BANTU` CANNONAU DI SARDEGNA, ANTICHI PODERI JERZU, SARDINIA, ITALY  | 36.50 |       |
| <i>This wine opens with aromas of forest fruits. Medium bodied on the palate, it is well-balanced with good tannin structure.</i>                         |       |       |
| 22 `ZOLLA` PRIMITIVO DI MANDURIA, VIGNETI DEL SALENTO, PUGLIA, ITALY  | 49.00 |       |
| <i>A delicious Puglian Primitivo, bursting with aromas of ripe berries and spice.</i>   |       |       |
| 23 CORTE GIARA VALPOLICELLA, VALPOLICELLA, VENETO   | 39.50 | 13.25 |
| <i>This Valpolicella has hints of cherries and pepper, followed by subtle herbal nuances.</i>   |       |       |
| 24 POGGIO AL TESORO "IL SEGGIO" BOLGHERI, TUSCAN  | 59.00 |       |
| <i>This wine is intense ruby red in colour with aromas of fresh crunchy red berries and dark fruit nuances enriched with layers of tobacco and spice.</i> |       |       |

## FULL BODIED & ELEGANT

- |   | BOTTLE |  |
|---|--------|--|
| 25 NERO DI TROIA - CANACE - CANTINA DIOMEDE, PUGLIA, ITALY  | 47.50  |  |
| <i>Complex bouquet offers warm spices, cocoa, coffee, liquorice and ripe berry fruit. Soft and velvety on the palate, the full-bodied Canace has fresh acidity, which is balanced with elegant tannins and lingering spice.</i>   |        |  |
| 26 BAROLO LA MORRA, CORINO GIOVANNI DI CORINO GIULIANO, PIEMONTE, ITALY   | 65.00  |  |
| <i>This wine is bright garnet in colour. It has delicate aromas of red cherries, liquorice with a hint of smokiness. The palate is intense showing notes of dried raspberry jam, mint, cedar and tobacco. Medium bodied, this wine has lifted aromatics and bright fruit.</i> |        |  |
| 27 BRUNELLO DI MONTALCINO, SAN POLO, TUSCANY, ITALY   | 85.00  |  |
| <i>Typical aromas of violets and red berries are followed by hints of vanilla, cedar and coffee. On the palate, it is full-bodied and warm with a densely woven texture and robust tannins, while the finish is persistent and rounded.</i>                                   |        |  |
| 28 AMARONE DELLA VALPOLICELLA BROLO DEI GIUSTI, VALPOLICELLA, VENETO  | 89.50  |  |
| <i>Showing delicate aromas of cocoa and sweet spices with hints of red berried and dark cherries</i>  |        |  |

## BEERS ON TAP

- |                               | PINT | HALF PINT |
|-------------------------------|------|-----------|
| PERONI, 5.1%                  | 6.75 | 3.50      |
| GOOSE ISLAND MIDWAY IPA, 4.1% | 6.75 | 3.50      |
| CORONA EXTRA, 4.5%            | 6.75 | 3.50      |
| CROLLAS, 4.0%                 | 5.75 | 3.00      |

## BOTTLED BEERS & CIDERS

- |                                      |      |
|--------------------------------------|------|
| CORONA, 4.5%                         | 4.50 |
| MORETTI, 4.6%                        | 4.50 |
| STRONGBOW DARK FRUITS, 4.5%          | 4.95 |
| KOPPERBERG. STRAWBERRY & LIME, 4.0%  | 4.75 |
| BIRRA MORETTI ZERO (no alcohol beer) | 4.25 |
| PERONI 0.0.                          | 4.25 |
| CORONA 0.0                           | 4.25 |