

# IL BAMBINI CLUB

LONDON

DRINKS

# COCKTAILS

## *Signatures*

### **VESPA PRIMO 14.5**

*Bombay Premier Cru, Grey Goose, Cocchi Americano*

### **VILLA DEL BALBIANELLO 12**

*Reyka vodka, white peach, Pinot Grigio*

### **LA SPEZIA 14**

*Monkey 47 gin, basil, oregano, Pantellaria*

### **AMALFI MARGARITA 14 / 60 Jug**

*Herradura Tequila, limoncello, Cointreau, lemon, thyme*

### **LATERNA DI GENOVA 11**

*Bacardi Cuatro, toasted almond, apricot*

### **BOSCO FONTANA 14**

*Patrón Silver, sloe, pomegranate, bergamot*

### **CINECITTÀ 14**

*Del Maguey Vida, Campari, Martini Riserva Rubino*

### **FELLINI'S CASANOVA 13**

*Hendrick's Gin, Aperol, Botivo, fluffy grapefruit*

### **TERRA ROSA 13**

*Dewar's 12yo, baked pear, Martini Ambrato, Fever-Tree ginger beer*

### **BACIO DI FICO 14**

*Woodford Reserve, fig, Antica Formula, honey, Disaronno*

### **TIRAMISÙ MARTINI 12**

*Stoli Vanilla Vodka, Tia Maria, coffee, mascarpone foam*

## *Spritz*

### **IL CLASSICO 10**

*Martini Aperitivo, Villa Sandi Prosecco, Fever-Tree soda*

### **IL FRANCESE 12 / 50 (Jug)**

*St. Germain Elderflower Liqueur, Moscato d'Asti, limonata*

### **ROSSO SPRITZ 13**

*Martini Riserva Rubino, cherry, rosso frizzante*

### **CALABRIAN SPRITZ 13**

*Italicus Rosolio di Bergamotto, Bitter Bianco, Villa Sandi Prosecco*

## *Non-Alcoholic*

### **DESIGNATO SPIRTZ 10**

*Pentire Coastal, Della Vite Zero, Fever-Tree soda*

### **COSTA SMERALDA 10**

*Pentire Adrift, peach, oregano, aranciata*

### **RIVIERA LIGURA 9**

*Clean Co. R, toasted almond, lemon, chinotto*

### **NO-GRONI 10**

*Pentire Seaward, Martini Vibrante, Opius Rubedo*

# VINO E CHAMPAGNE

## CHAMPAGNES AND BUBBLES

	12.5 / 75 (cl)
ITALY - Veneto, Villa Sandi, Prosecco DOC 'Treviso' Brut, Glera, NV	8 / 48
ITALY - Veneto, Villa Sandi, Prosecco Rosé DOC "Millesimato", Glera/Pinot Noir, NV	9 / 54
ITALY - Veneto, Casa Belfi, Rosso Bio Frizzante, Raboso Piave, NV	11 / 66
ITALY - Abruzzo, Cantina Orosogna, Pet-Nat Brut Nature, Malvasia, 2024	60
FRANCE - Champagne, Pommery, Brut Royal, Chardonnay/Pinot Nero, NV	19 / 110
FRANCE - Champagne, Perrier-Jouët, Grand Brut, Chardonnay/Pinot Nero, NV	117
FRANCE - Champagne, Pommery, Brut Rosé, Chardonnay/Pinot Nero, NV	24 / 140
FRANCE - Champagne, Pommery, Grand Cru, Chardonnay/Pinot Nero, 2009	170

## ROSATO AND RAMATO

	17.5 / 75 (cl)
ITALY - Veneto, Il Barco, Ramato Rosé, Pinot Grigio, 2024	9 / 37
FRANCE- Provence, Château d'Estoublon, Roseblood, Grenache Noir/Syrah, NV	18 / 75
ITALY - Abruzzo, Cantina Orosogna, Lunaria "Ancestral", Pinot Grigio, 2024	14 / 58
ITALY - Campania, Bosco Sant'Agnese, "Calvus" Greco IGP, Greco, 2023	68
ITALY - Friuli-Venezia Giulia, Skerk, Vitovska, Vitovska, 2020	90

## BIANCO

	17.5 / 37.5 / 75 (cl)
ITALY - Sicilia, Callesella, Inzolia Terre Siciliane IGT, Inzolia, 2024	35
ITALY - Sicilia, Valdibella, (Tap Wine), Catarratto, 2024	9 / 19 / 38
ITALY - Veneto, Villa Sandi, Pinot Grigio delle Venezie, Pinot Grigio, 2023	12 / - / 44
ITALY - Sardegna, Pala, Silenzi Bianco, Vermentino/Nuragus, 2024	54
ITALY - Sicilia, Luna Gaia, Magnaza, Zibibbo, 2024	54
ITALY - Veneto, Balestri Valda, Soave Classico, Garganega, 2024	60
ITALY - Abruzzo, Valle Reale, Trebbiano d'Abruzzo DOC, Trebbiano, 2023	18 / - / 72
ITALY - Puglia San Marzano, 'Edda Lei Bianco', Chardonnay, 2022	72
ITALY - Piemonte, Villa Sparina, Gavi di Gavi DOCC, Cortese, 2020	78
ITALY - Friuli Venezia Giulia, Jermann, Pinot Bianco, Pinot Grigio, 2023	85
FRANCE - Languedoc, Domaine de la Mirande, Picpoul de Pinet, 2024	11.5 / - / 49
FRANCE - Provence, Roseblood, Blanc, Rolle/Sauvignon Blanc, 2023	16 / - / 70
FRANCE - Bourgogne, Gautheron, Chablis Vieilles Vignes, Chardonnay, 2022	87
ARGENTINA - Polenta Estate Bodega La Flor, Sauvignon Blanc, 2023	48

## ROSSO

	17.5 / 37.5 / 75 (cl)
ITALY - Emilia Romagna, Villa Rossi, Rubicone, Sangiovese, 2022	36
ITALY - Sicilia, Valdibella, Rosso (Tap Wine), Nero d'Avola, 2023	9 / 19 / 38
ITALY - Puglia, Il Tauro, Salice Salentino, Negroamaro/Malvasia, 2021	42
ITALY - Abruzzo, Terroir Project, U.V.A Montepulciano, 2022	55
ITALY - Toscana, Buccianera, Chianti DOCC, Sangiovese, 2022	14 / - / 59
ITALY - Abruzzo, Cantina Orosogna, Primitivo 'Ruminat', Primitivo, 2024	59
ITALY - Toscana, Corciani, Vino Nobile di Montepulciano, Sangiovese, 2024	72
ITALY - Veneto, Monte Dall'Orta, Disobbediente, Corvinese/Molinara, 2023	13 / - / 73
ITALY - Piemonte, Rivetto, Langhe Nebbiolo, Nebbiolo, 2023	85
ITALY - Toscana, Guado al Tasso, Il Bruciato, Cabernet Sauvignon 2023	89
ITALY - Friuli Venezia Giulia, Jermann, Red Angel, Pinot Nero, 2024	95
ITALY - Piemonte, Conterno Fantino, Barolo Vigna Pressenda, Nebbiolo, 2020	150
MOLDOVA - Moldova, Other, Doldora, Saripava, 2023	46
FRANCE - Bordeaux, Château Lestrille, La Petite Lestrille, Merlot, NV	13 / - / 55
FRANCE - Sud-Ouest, Bérangerie, La Nuit des Rossignols, Malbec, 2019	72
SPAIN - Rioja, Bodega Akutain, Rioja Crianza, Tempranillo, 2020	77

# SPIRITI

## VODKA

<i>Reyka</i>	12
<i>Ketel One</i>	12
<i>Grey Goose</i>	15
<i>Belvedere</i>	14
<i>Stoli Elit</i>	16
<i>Stoli Salted Caramel / Vanilla</i>	12
<i>Absolut Elyx</i>	14
<i>Discarded Chardonnay Vodka</i>	13

## GIN

<i>Bombay Sapphire</i>	12
<i>Bombay Premier Cru</i>	15
<i>Bombay Bramble</i>	11
<i>Hendrick's</i>	14
<i>No.3 London Dry</i>	15
<i>Oxley English Dry</i>	15
<i>Beefeater 24</i>	13
<i>Tanqueray No. Ten</i>	13
<i>Engine Organic Gin</i>	13
<i>Del Professore Old Tom</i>	14
<i>Monkey 47 Schwarzwald Dry</i>	19
<i>Plymouth Original</i>	12
<i>Ki No Bi Kyoto</i>	16
<i>Suntory 'Roku'</i>	13
<i>Gin Mare</i>	15
<i>Ford's</i>	13

## RUM

<i>Bacardi Carta Blanca</i>	11
<i>Bacardi Carta Negra</i>	11
<i>Bacardi Anjeo Cuatro 4yo</i>	12
<i>Bacardi Carta Ocho 8yo</i>	14
<i>Bacardi Diez 10yo</i>	18
<i>Bacardi Spiced</i>	11
<i>Havana Club 3yo</i>	11
<i>Havana Club 7yo</i>	12
<i>Havana Selección de Maestros</i>	18
<i>Diplomático Reserva Exclusiva</i>	16
<i>Discarded Banana Peel Rum</i>	13
<i>Santa Teresa 1976</i>	16
<i>Crossfire Hurricane</i>	13

## TEQUILA AND MEZCAL

<i>Olmecca Altos Plata</i>	13
<i>Olmecca Altos Reposado</i>	15
<i>Olmecca Altos Añejo</i>	16
<i>Patrón Silver</i>	16
<i>Patrón Reposado</i>	18
<i>Patrón Añejo</i>	24
<i>Herradura Plata</i>	15
<i>Herradura Reposado</i>	7
<i>Cenote Blanco</i>	16
<i>Codigo Blanco 1530</i>	15

<i>Codigo Rosa 1530</i>	17
<i>Don Julio 1942</i>	50
<i>Del Maguey Vida Mezcal</i>	14
<i>Del Maguey Tobala</i>	35
<i>Lost Explorer Espadin</i>	16
<i>Lost Explorer Tobala</i>	28

## BRANDY AND GRAPPA

<i>Martell VS</i>	13
<i>Martell VSOP</i>	19
<i>Martell XO</i>	30
<i>Vecchia Romagna</i>	13
<i>Po' di Poli Secca Merlot</i>	14
<i>Poli Amatora di Settembre</i>	18

## SCOTCH - BLENDED

<i>Chivas Regal 12</i>	12
<i>Chivas Regal XV</i>	15
<i>Chivas Regal 18</i>	22
<i>Johnnie Walker Black Label</i>	12
<i>Johnnie Walker Blue Label</i>	45
<i>Dewar's 12yo The Ancestor</i>	14
<i>Monkey Shoulder</i>	13

## SCOTCH - SINGLE MALT

<i>Craigellachie 13yo</i>	18
<i>Glenfiddich 15yo</i>	15
<i>Glenlivet 12yo</i>	14
<i>The Balvenie Doublewood 12yo</i>	17
<i>The Balvenie Caribbean Cask 14yo</i>	20
<i>The Balvenie French Oak 16yo</i>	28
<i>Aberfeldy 12yo</i>	14
<i>Macallan Double Cask 12yo</i>	25
<i>Glenmorangie 12yo</i>	16
<i>Glendronach 12yo</i>	18
<i>Glendronach 15yo</i>	25
<i>Ardbeg 10yo</i>	15
<i>Laphroaig 10yo</i>	15

## AMERICAN

<i>Woodford Reserve</i>	13
<i>Angel's Envy</i>	18
<i>Kentucky Owl - Wiseman</i>	18
<i>Rabbit Hole Straight Bourbon</i>	17
<i>Jack Daniel's No. 7</i>	11
<i>Jack Daniel's Single Barrel</i>	15
<i>Jack Daniel's Bonded 100 proof</i>	14
<i>Jack Daniel's Triple Mash</i>	14
<i>Woodford Reserve Rye</i>	14

## IRISH

<i>Jameson's</i>	11
<i>Jameson's Black Barrel</i>	14
<i>Green Spot</i>	17
<i>Redbreast 12yo</i>	18

# SPIRITI

## APERITIVO AND AMARO

<i>Enjoy as a Spritz</i>	+ 2.5
<i>Aperol</i>	9
<i>Campari</i>	10
<i>Cynar</i>	9
<i>Sarti Rosa</i>	9
<i>Suze</i>	10
<i>Zucco</i>	10
<i>Fernet Branca</i>	12
<i>Montenegro</i>	12
<i>Doragossa Torino</i>	12
<i>Amaro Santoni</i>	11
<i>Amaro Tosolini</i>	14

## LIQUEURS

<i>Isobella Limoncello</i>	11
<i>Disaronno</i>	10
<i>Galliano Authentica</i>	10
<i>Frangelico</i>	9
<i>Dom Benedictine</i>	10
<i>Bailey's Irish Cream</i>	9
<i>Chambord</i>	11
<i>St Germain Elderflower</i>	10

# BEER

## *Draft*

<i>Hoxton Lager by Coalition Brewing (4%)</i>	7.5
<i>Hoxton Pale by Coalition Brewing (5.2%)</i>	7.5
<i>Birrificio Angelo Poretti (4.8%)</i>	7.5
<i>Brooklyn Stonewall Session IPA (5.2%)</i>	7.75
<i>Lucky Saint Lager (0.5%)</i>	7

## *Packaged*

<i>Noam, Bavaria, 340ml (5.2%)</i>	7.5
<i>Manabrea Amber, Piedmonte, 330ml (5%)</i>	6.5
<i>Showerings Triple Vintage Cider, 375ml (6.8%)</i>	8
<i>Lucky Saint Alcohol-free Hazy IPA, 330ml (0.5%)</i>	6

# SOFT

## *Sodas*

<i>Galvanina Chinnotto</i>	6
<i>Galvanina Aranciate</i>	6
<i>Crodino</i>	6
<i>Red Bull - Energy / Sugarfree / Pink</i>	5.5
<i>Fever-Tree - Indian Tonic / Refreshingly Light Indian Tonic / Soda Lemonade / Ginger Beer / Ginger Ale / Pink Grapefruit Soda</i>	4
<i>Coca-Cola / Diet Coke / Zero</i>	4

## *Coffee*

<i>Fair trade from Origin Coffee</i>	
<i>Espresso / Macchiato / Americano</i>	3.8
<i>Flat White / Piccolo</i>	4.2
<i>Cappuccino / Latte</i>	4.5
<i>Mocha</i>	4.8

## *Tea*

<i>Fair trade from Rare Tea Company</i>	
<i>Breakfast / Earl Grey / Wild Rooibos</i>	4
<i>Camomile / Peppermint / Ginger &amp; Lemongrass</i>	4
<i>Emerald Green / Silver Tip Jasmine</i>	4.5

# ANTIPASTI

SALTED ALMONDS 5 *(ve) (ngc)*

NOCELLARA OLIVES 5 *(ve) (ngc)*

HERB FOCACCIA, OLIVE OIL 7 *(ve)*

BEEF CARPACCIO, ROCKET, CIPRIANI SAUCE 16

BRUSCHETTA, STRACCIATELLA, PARMA HAM, SUNDRIED TOMATOES 10

VITELLO TONNATO 16 *(ngc)*

CHARCUTERIE PLATTER 16

# FRITTI

ZUCCHINI FRITTI 7 *(v\*)*

ARANCINI QUATTRO FORMAGGI, TOMATO SAUCE 12 *(v)*

MOZZARELLA IN CARROZZA 10

*Fried cheese toastie, tomato sauce (v)*

POLPETTE DI MELANZANE 12

*Aubergine croquettes, spicy tomato sauce (v)*

FRITTO MISTO 16

*Calamari, prawns*

# PIZZE

MARGHERITA 15

*Tomato sauce, mozzarella, basil (v\*)*

DIAVOLA 18

*Tomato sauce, mozzarella, spicy salami, burrata*

GENOVESE 16

*Burrata, basil pesto, parmesan, rocket (v)*

*Prosciutto +3.5*

PRICES INCLUSIVE OF VAT AT 20%.

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL. 13.5% FOR TABLES OF MORE THAN 7 GUESTS.

BEFORE YOUR ORDER, PLEASE INFORM OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES.

V = VEGETARIAN | VE = VEGAN | NGC = NO GLUTEN CONTAIN | \*VEGAN - AVAILABLE UPON REQUEST