

## Sparkling Wine

175ml 75cl Bottle

**Prosecco Bel Canto, Italy.....9.5.....33**

Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.

**Fiammetta Prosecco Rosé, Italy.....9.5.....33.5**

Light pink in colour, with typical copper hues. The bouquet is intense. Delicate hints of acacia flowers, typical of Glera variety, blend with violet and raspberry notes from Pinot Nero.

**Moët & Chandon Brut Impérial, France.....65**

Moët & Chandon Brut Imperial is a champagne with a golden straw yellow color and green highlights. It's made from a blend of over 200 crus, including 30-40% Pinot Noir, 30-40% Pinot Meunier, and 20-30% Chardonnay, pairs well with seafood, white meats, and champagne cocktails.

**Laurent-Perrier Rosé, France.....85**

Unusually made by the saignee method, with plenty of stylish strawberry fruit, full of vivacity and easy-drinking charm. A wonderfully refreshing aperitif, it also works well with a variety of dishes.

Where wines are available by the glass, a 125ml glass can be offered.

## Red Wine

175ml 75cl Bottle

**Crescendo Merlot, Italy.....7.9.....28**

Intense ruby red with violet hue. Typical scents of Merlot and hints of blackberry and cherry. Well defined notes of red berries, extraordinarily round and complete.

**Gufetto Montepulciano d'Abruzzo, Italy.....8.5.....30**

Montepulciano d'Abruzzo DOC is characterized by an intense ruby red colour and scents of red and black berries to the nose, as well as a green peppercorn spicy aroma. On the palate, it is tannic and complex.

**Mozzafiatto Primitivo, Italy.....9.2.....35.5**

This Primitivo has a mouth-coating palate of dried prune, date and cherry, with notes of sweet spice and a lick of chocolate. Great structure from the good balance between the soft tannins and acidity.

**Grati "G" Chianti, Italy.....10.....38.5**

Full of vibrant cherry and strawberry fruit with violet undertones. A traditional and rustic Chianti.

**Pinot Noir Colline San Giorgio Veneto IGT, Italy.....10.5.....40**

Cool Alpine influences keep Pinot Noir's flavours bright and fresh, the wine unoked to let those flavours take centre stage. Discover juicy notes of strawberry and raspberry, plus soft, elegant tannins that'll pair perfectly with charcuterie.

**Quid Pro Quo Malbec, Argentina.....12.....46.5**

Elegantly structured, rich, showing plummy fruit and hints of smoke and chocolate.

**Scalunera Etna Rosso, Torre Mora, Italy.....64.5**

An elegant wine that can easily been enjoyed on its own or paired with a vast array of food: oily fish, typical of the Sicilian cuisine, pork, sheep cheese and vegetables such as eggplants and red peppers.

**Famiglie Venete Valpolicella Ripasso Superiore Organic, Italy.....70**

Valpolicella Ripasso is made from fresh Corvina grapes, re-fermented with semi-dried ex-Amarone grape skins. The dried grapes add a touch of sweetness and body, making for this famously bold and flavourful style.

**Barolo Araldica, Italy.....75**

This lovely ruby coloured wine exhibits aromas of plums, leather and violets. The palate is rich with red fruits, spice and a hint of smoke. The finish is long and complex.

## Cocktails

**Pornstar Martini.....13**

Vanilla Absolut Vodka, Passoa Passion Fruit Syrup, Lime Juice, Passion Fruit Juice and egg white, served with a shot of Prosecco

**Espresso Martini.....12**

Vodka, Shot of Espresso, Kahlua simple syrup, fresh coffee beans

**Amaretto Margarita.....13**

Tequila, Amaretto, Cointreau, Lemon Juice, Passion Fruit Puree

**Classic Margarita.....12**

Tequila, Lime Juice, Fresh Orange, Served with a salted glass and rosemary

**Old Fashioned.....12**

Whiskey, Angostura Aromatic Bitters and soda, served with ice and orange peel garnish

**Gusto Glory Kiss.....13**

Tequila, Red Wine, Lemon Juice, Mint Syrup, Soda Water and Ginger Beer, served over with ice

**Long Island Iced Tea.....13**

Vodka, Gin, Rum, Tequila, Orange Liquer, Cola

**Mojito.....12**

Mint leaves, quartered lime, muddled with care with brown sugar, golden rum, crushed ice

**Pina Colada.....12**

White Rum, Malibu, Double Cream, Pineapple, Coconut Syrup

**Negróni.....13**

Gin, Vermouth Rosso, Campari

**Emily In Paris.....12**

Ice Lillet rose cibes tonic water garnish, orange or grape fruit

**Aperol Spritz.....12**

Aperol, Prosecco, and soda water served over ice and garnished with a slice of fresh orange

**Limocello Spritz.....12**

Limoncello, Prosecco and soda water served over ice with fresh mint and lemon garnish

**Seasonal Bellini.....12**

Sparkling wine with strawberry or raspberry syrup

**Kit Royal.....12**

Crème de cassis topped up with Prosecco A Great Classic

## Mocktails

**Mojito.....8.5**

Mint, Lime, Soda, Strawberry, Passion Fruit, Raspberry Flavors Available

**Pina Colada.....8.5**

Pineapple Juice, Coconut Milk, Double Cream, Coconut Syrup

**Pornstar Martini.....8.5**

Passion Fruit Juice, Passion Fruit Puree, Vanilla Syrup, Lime

## Dessert Wine

125ml 175ml 75cl Bottle

**Piccini Vin Santo di Chianti, Italy.....8.9.....12.4.....52**

Made from concentrated dried Trebbiano Toscano & Malvasia grapes giving a rich concentrated dessert wine full of flavours of fig, dried grapes, honey & almond.

**Domini Veneti Recioto Della Valpolicella, Italy.....11.5.....16.2.....68**

A blend of local varieties Corvina & Rondinella. To make Recioto, the grape clusters are left to wither in special wooden crates or frames for 100-200 days - longer than for Amarone.

**gusto**  
BLK RESTAURANT

## Cocktail

&

## Wine Menu