



• MY PROSECCO BAR •

My Head Sommelier, Giuseppe Bergonzi and I have selected a list of more than 40 Prosecco, sparkling wine & wines from some of the best producers in Veneto and other regions of Italy, most of which are available for you to enjoy by the glass.

To compliment the list my skilled bar team have created seasonally inspired Bellinis using only the freshest fruits available, my favourite Italian cocktails and of course a selection of Artisan beers.

• APERITIVO TIME •

4PM TILL 6:30PM EVERYDAY

When I am back home in Italy I love visiting cool bars for Aperitivo...an Italian tradition for a pre-dinner drink with friends. I love it. At My Prosecco Bar it's Aperitivo time from 4pm until 6.30pm everyday where my guests can drink, relax and also enjoy some wonderful Cicchetti, little plates of deliciousness, on me. Salute!

CAPRESE PANINI

TOMATO, BUFFALO MOZZARELLA & BASIL
Everybody loves the classic combination of tomato and buffalo mozzarella. Melting it in a warm arancine makes it even more special.

CALABRESE PANINI

SPICY CALABRIAN SAUSAGE & FONTINA CHEESE
This delicious sausage is complemented perfectly by the creamy flavour of the buffalo mozzarella.

CERIGNOLA OLIVES

CHILLI, GARLIC & ROSEMARY (V)
In Italy we have hundreds of varieties of olives and for you I have chosen one from the Tavoliere, in Puglia. It's juicy, sweet and full of flavour.

GRISSINI & PARMA HAM

ITALIAN BREADSTICKS WRAPPED IN PARMA HAM
The sweetness of Parma Ham – from the Emilia Romagna region, aged for 18 months – rolled around a crispy Grissini is a combination made in heaven.

TOMATO BRUSCHETTA

CLASSIC TOMATO & BASIL WITH TOASTED CIABATTA (V)
Deceptively simple, a tomato bruschetta really comes alive when you choose and combine several varieties of the finest tomatoes. So that's exactly what we do!

PECORINO CHUNKS

TRUFFLE HONEY
Pecorino is a traditional hard cheese and when paired with the sweet truffle honey is perfection.



• PROSECCO •

Prosecco is a sparkling wine made in the Veneto region of Italy around the city of Treviso about 15 miles North of Venice using Glera grapes. Whilst travelling and filming in Italy I have been lucky to meet some amazing families that have been producing Prosecco for generations.

At My Prosecco bar I wanted you to have the opportunity to try as many different prosecco as possible, that's why so many are available by the glass at "fantastico" prices! Whilst enjoying remember this, Champagne is from France and Prosecco is from Italy... Salute!

	125ml	750ml
PROSECCO 'SPAGOROSSO' DOC FRIZZANTE Domenico de Bertiol, Veneto	£5.00	£20
LUNETTA PROSECCO SPUMANTE DOC BRUT Cavit, Veneto	£6.00	£24
SELVAGGIO PROSECCO SPUMANTE DOP EXTRA DRY Montesor, Veneto	£6.50	£26
PROSECCO SPUMANTE DOP EXTRA DRY Montesor, Veneto	£7.00	£27
PROSECCO CONEGLIANO DI VALDOBBIADENE SUPERIORE DOCG EXTRA DRY Ca' de Riva, Veneto	-	£28

	125ml	750ml
MILLESIMATO 2015 PROSECCO SUPERIORE DI VALDOBBIADENE DOCG BRUT Villa Sandi, Veneto	£7.50	£30
PROSECCO 'IL FRESCO' SPUMANTE DOC BRUT Villa Sandi, Veneto	-	£30
CUVÉE ORIS PROSECCO SUPERIORE DI VALDOBBIADENE DOCG BRUT Villa Sandi, Veneto	-	£32
PROSECCO DI VALDOBBIADENE SUPERIORE CARTIZZE DOCG DRY Domenico De Bertiol, Veneto	-	£35
'LA RIVETTA' PROSECCO VALDOBBIADENE SUPERIORE DI CARTIZZE DOCG BRUT Villa Sandi, Veneto	-	£45

• SPARKLING WINES •

The region of Lombardia produces stunning 'Metodo Classico' sparkling wines, made using the same production method and grape varieties as Champagne. These wines offer a richer, fuller, more intense mouthfeel and a fantastic alternative to the Prosecco style.

	125ml	750ml
BRACHETTO D'ACQUI ROSE DOCG Alasia, Piemonte	£5.50	£22
ROSATO SPUMANTE BRUT Villa Sandi, Veneto	£6.50	£26
CUVÉE IMPERIALE FRANCIACORTA DOCG BRUT Berlucchi, Lombardia	-	£33
FRANCIACORTA ROSÉ DOCG BRUT Fergheffina, Lombardia	-	£34
MILLEDI FRANCIACORTA DOCG BRUT Fergheffina, Lombardia	-	£34

• BELLINIS •

I love the Bellini as you can play around with the recipe. The original roasted peach recipe will always be close to my heart but I thought you might like to try one of my variations.

Inspired by the iconic Harry's Bar in Venice using roasted white peaches blended with Prosecco.

ROASTED PEACH
£6.50

LYCHEE & PINK GUAVA Prosecco Lunetta stirred with pureed lychee & pink guava	£6.50
POMEGRANATE & ELDERFLOWER Prosecco Lunetta stirred with pureed pomegranates & Belvoir organic elderflower cordial	£6.50
RASPBERRY & ROSE Prosecco Lunetta stirred with pureed raspberries & rosewater	£6.50

• PROSECCO COCKTAILS •

There is much more to Prosecco cocktails than only Venezia's Bellini. Italy is the origin of other mixed drinks that have risen to prominence in the cocktail bars of New York, London and Paris.

NEGRONI 'SBAGLIATO' Campari with Carpano Antica Formula Rosso Vermouth & Prosecco Lunetta	£6.50
APEROL SPRITZ Aperol Aperitivo with Prosecco Lunetta & Fever-Tree soda	£6.50
HUGO SPRITZ An increasingly popular rendition of the classic Spritz with organic elderflower cordial & fresh mint replacing Aperol & orange	£6.50
CAMPARI SPRITZ Campari with Prosecco Lunetta & Fever-Tree soda	£6.50

• AMARI COCKTAILS •

The tradition of making bitter-sweet liqueurs, known as Amari in my country, has been around for centuries. This style of cocktail is characterised by elements of bitterness which thankfully, like most Italians, I seem to be born with a tolerance to.

BICICLETTA Campari with Verdicchio Classico DOC Pallio & Fever-Tree soda	£6.50
LITTLE ITALY Woodford Reserve Bourbon with Cynar & Berto Rosso Vermouth	£7.50
BOULEVARDIER Maker's Mark Bourbon whiskey with Campari & Berto Rosso Vermouth	£7.50
OLD PAL Rittenhouse Rye whiskey with Campari & Carpano Dry Vermouth	£7.50
HANKY PANKY Hayman's London dry gin with Carpano Antica Formula & Fernet Branca	£7.50
NEGRONI 'BERTO' Berto Bitter & Berto rosso vermouth with Gin Berto	£6.50

- Opening Hours -

OPEN ALL DAY, EVERYDAY LUNCH TILL LATE

T: 0113 244 3220