BEER & CIDER

BOTTLE	
PERONI NASTRO AZZURRO 330ml 5.1%	6.25
MORETTI 330ml 4.6%	6.50
PERONI LIBERA 330ml 0%	5.25
REKORDERLIG CIDER 500ml 4.5%	6.50
DRAUGHT	PINT
MADRI 5%	7.00
STAROPRAMEN 5%	7.00
ATLANTIC PALE ALE 4.5%	7.50

SPIRITS

VODKA ABSOLUT BLUE GREY GOOSE	50ML 10.00 13.00
GIN BEEFEATER LONDON DRY HENDRICKS	50ML 10.00 14.00
RUM HAVANA CLUB 3 YEAR OLD DIPLOMATICO	50ML 10.00 15.00
BOURBON WHISKEY JACK DANIEL'S MAKERS MARK	50ML 11.50 12.50
SCOTCH & IRISH WHISKEY JOHNNIE WALKER RED JAMESON IRISH WHISKY	50ML 10.00 10.50
TEQUILA & MEZCAL OLMECA PLATA PATRON SILVER CASAMIGO MEZCAL	50ML 11.00 14.00 18.00
LIQUEURS BAILEY'S IRISH CREAM DISARONNO AMARETTO FERNET BRANCA LIMONCELLO SAMBUCA	50ML 8.00 9.50 9.50 8.00 8.00

WATER	750ML
HARROGATE STILL WATER HARROGATE SPARKLING WATER	5.00 5.00

200ML

SOFT DRINKS

COCA COLA	5.50
DIET COKE	5.50
FEVER TREE TONIC WATER/LIGHT TONIC	4.50
FEVER TREE SODA WATER	4.50
FEVER TREE PREMIUM LEMONADE	4.50
FEVER TREE GINGER BEER	4.50
FEVER TREE GINGER ALE	4.50

JUICES	220ML
ORANGE JUICE	3.00
APPLE JUICE	3.00
PINEAPPLE JUICE	3.00
CRANBERRY JUICE	3.00
TOMATO JUICE	3.00

HOT DRINKS

JUICES

ENGLISH/BREAKFAST TEA OR SELECTION OF HERBAL INFUSIONS Peppermint, chamomile, lemon ginger, earl grey	3.40
ESPRESSO	3.30
DOUBLE ESPRESSO	3.50
SINGLE MACCHIATO	3.50
DOUBLE MACCHIATO	3.80
LATTE MACCHIATO	4.10
CAPPUCCINO	4.10
AMERICANO	3.80
FLAT WHITE	4.00
HOT CHOCOLATE	4.10
MOCHA	4.20

All prices include VAT at the current rate and are quoted in Pound Sterling. A discretionary 12.5% service charge will be added to your bill. If you suffer from any food allergy or food intolerance and would like to find out more about the ingredients we use, please inform your server.

All prices include VAT at the current rate and are quoted in Pound Sterling. A discretionary 12.5% service charge will be added to your bill. If you suffer from any food allergy or food intolerance and would like to find out more about the ingredients we use, please inform your server.



THE

BAR

MENU

6 Hercules Road London SE1 7DU

+44 (0)20 3146 5800 florentinerestaurant.co.uk

WINE

SPARKLING WINE PROSECCO VIA VAI Italy, Glera	125ML 11.00	BOTTLE 43.00
MONTADON CHAMPAGNE France		94.00
MOËT & CHANDON BRUT IM France	IPÉRIAL	165.00
MOËT & CHANDON BRUT IMPÉRIAL ROSÉ France		225.00
WHITE WINE	175ML	BOTTLE
PINOT GRIGIO VIGNA MESCITA, SARTORI 2 Italy, Pinot Grigio	10.00 2022	34.00
CORTESE AMONTE, CANTINE VOLPI 2022 Italy, Cortese	10.00	34.00
CHARDONNAY, DE MARTINO 2022 Chile, Chardonnay	11.00	40.00
PETE'S SAUVIGNON BLANC 2022 Australia, Sauvignon Blanc	12.00	48.00
ROSÉ	175ML	BOTTLE
PINOT GRIGIO ROSATO, IL SOSPIRO 2022 Italy, Pinot Grigio	10.00	34.00
RED WINE	175ML	BOTTLE
PRIMITIVO SALENTO, BOHEME 2022 Italy, Primitivo	10.00	34.00
SHIRAZ, TOOMA RIVER 2027 Australia, Shiraz	1 10.00	34.00
CABERNET SAUVIGNON, KALANT 2021 South Africa, Cabernet Sauvignon	11.00	40.00
PROJECT MALBEC 2022 Argentina, Malbec	11.00	38.00

All prices include VAT at the current rate and are quoted in Pound Sterling. A discretionary 12.5% service charge will be added to your bill. If you suffer from any food allergy or food intolerance and would like to find out more about the ingredients we use, please inform your server.

I NOSTRI COCKTAILS

#DON'T TOUCH THE BEE!!! London dry gin, Park Plaza Waterloo Honey*, ler orange marmalade, Grand Marnier	14.00 non,
*We have worked hard to create a safe haven on our fourth floor roof, giving the community of bees an opportunity to form their colonies and produce the all-important sweet-stuff.	
BANANA JOE Havana Rum, banana, coconut, pineapple, lemoi	14.00 n
APEROL MULE Aperol, Beefeater Gin, sugar, lemon, ginger ale	14.00
BASIL-ICO Home made basil cordial, Absolut Vodka, foam	14.00
PERFECT TIMING Pisco, Maraschino, grenadine	14.00
BLOSSOM SOUR Beefeater Gin, peach liqueur, St. Germaine, apple	14.00 e, foam
LA DIVINA COMMEDIA	14.00

CLASSIC COCKTAILS AVAILABLE

Buffalo Trace Whisky, Vermouth Chinato, Drambuie

SPRITZ

FLORENTINE SPRITZ Pimm's, Prosecco, lemonade, seasonal fruits	15.00
LIMONCELLO SPRITZ Limoncello, Prosecco, soda	15.00
SICILIANO Berto, Prosecco, orange juice, soda	15.00

APEROL AND CAMPARI SPRITZ AVAILABLE

NEGRONIS

RICORDI FIORENTINI

Home-made chocolate and coffee infusion of G Vermouth, Campari	in, Red
NEGRONI GOLD Italicus, Suze, Falernum, Iemon juice	15.00
NEGRONI ILLEGAL Mezcal Ilegal, Red Vermouth, Campari	15.00

15.00

CLASSIC NEGRONIS ARE AVAILABLE

All prices include VAT at the current rate and are quoted in Pound Sterling. A discretionary 12.5% service charge will be added to your bill. If you suffer from any food allergy or food intolerance and would like to find out more about the ingredients we use, please inform your server.

ANTIPASTI

NOCELLARA OLIVES (VG) 246 KCAL ROASTED PLUM TOMATO & BASIL SOUP (V) 237 KCAL ARANCINI VEGETARIANI (V) 510 KCAL Mustard mayonnaise, rocket SMOKED SALMON 320 KCAL Served with grilled artichoke, capers, orange segment and pinenut CALAMARI FRITTI 327 KCAL ZUCCHINI FRITTI (V) 390 KCAL SHARING ITALIAN CURED MEAT PLATTER 720 KCAL Fennel salami, prosciutto crudo, Ventricina and coppa, served with olives and focaccia bread		
ROASTED PLUM TOMATO & BASIL SOUP (V) 237 KCAL ARANCINI VEGETARIANI (V) 510 KCAL Mustard mayonnaise, rocket SMOKED SALMON 320 KCAL Served with grilled artichoke, capers, orange segment and pinenut CALAMARI FRITTI 327 KCAL ZUCCHINI FRITTI (V) 390 KCAL SHARING ITALIAN CURED MEAT PLATTER 720 KCAL Fennel salami, prosciutto crudo, Ventricina and coppa, served with olives and focaccia bread	FOCACCIA (VG) 354 KCAL	5.00
& BASIL SOUP (V) 237 KCAL ARANCINI VEGETARIANI (V) 510 KCAL Mustard mayonnaise, rocket SMOKED SALMON 320 KCAL Served with grilled artichoke, capers, orange segment and pinenut CALAMARI FRITTI 327 KCAL ZUCCHINI FRITTI (V) 390 KCAL SHARING ITALIAN CURED MEAT PLATTER 720 KCAL Fennel salami, prosciutto crudo, Ventricina and coppa, served with olives and focaccia bread	NOCELLARA OLIVES (VG) 246 KCAL	6.00
Mustard mayonnaise, rocket SMOKED SALMON 320 KCAL 12.00 Served with grilled artichoke, capers, orange segment and pinenut CALAMARI FRITTI 327 KCAL 11.00 ZUCCHINI FRITTI (V) 390 KCAL 9.00 SHARING ITALIAN 18.00 CURED MEAT PLATTER 720 KCAL Fennel salami, prosciutto crudo, Ventricina and coppa, served with olives and focaccia bread		7.00
Served with grilled artichoke, capers, orange segment and pinenut CALAMARI FRITTI 327 KCAL 11.00 ZUCCHINI FRITTI (V) 390 KCAL 9.00 SHARING ITALIAN 18.00 CURED MEAT PLATTER 720 KCAL Fennel salami, prosciutto crudo, Ventricina and coppa, served with olives and focaccia bread	` '	10.00
ZUCCHINI FRITTI (V) 390 KCAL 9.00 SHARING ITALIAN 18.00 CURED MEAT PLATTER 720 KCAL Fennel salami, prosciutto crudo, Ventricina and coppa, served with olives and focaccia bread	Served with grilled artichoke, capers,	12.00
SHARING ITALIAN 18.00 CURED MEAT PLATTER 720 KCAL Fennel salami, prosciutto crudo, Ventricina and coppa, served with olives and focaccia bread	CALAMARI FRITTI 327 KCAL	11.00
CURED MEAT PLATTER 720 KCAL Fennel salami, prosciutto crudo, Ventricina and coppa, served with olives and focaccia bread	ZUCCHINI FRITTI (V) 390 KCAL	9.00
SELECTION OF 11.00	CURED MEAT PLATTER 720 KCAL Fennel salami, prosciutto crudo, Ventricina	18.00 ad
	SELECTION OF	11.00

MOCKTAILS

ITALIAN CHEESE (V) 490 KCAL

VA PENSIERO Pineapple, Grenadine, lemonade	7.00
VIRGIN MOJITO Mint, lime, apple, soda	7.00
FLORENTINE VIRGIN COLADA Pineapple, passion fruit, lemon, coconut syrup, lemonade	7.00

Fontina, gorgonzola served with walnuts and honey

All prices include VAT at the current rate and are quoted in Pound Sterling. A discretionary 12.5% service charge will be added to your bill. If you suffer from any food allergy or food intolerance and would like to find out more about the ingredients we use, please inform your server. Please note: the recommended daily calorie intake is 2000 kCal for women and 2500 kCal for men. All calories provided per dish are based on 1 serving.