

alto
by *San*
CARLO

BAR



SPRITZ & APERITIVO

Aperol Spritz <i>Aperol, Prosecco, Soda</i>	12.50
Campari Spritz <i>Campari, Prosecco, Soda</i>	12.50
Italicus Spritz <i>Italicus Bergamot Liqueur, Prosecco</i>	13.50
Punt e Mes Spritz <i>Punt e Mes Vermouth, Soda</i>	12.50
San Carlo Bellini <i>Peach Purée, Crème de Pêche, Prosecco</i>	12.50
San Carlo Rossini <i>Strawberry Purée, Strawberry Liqueur, Prosecco</i>	13.50
Pink Gin Spritz <i>Malfy Rosa Gin, Rose, Pomegranate, Prosecco</i>	12.50
Limoncello Spritz <i>Limoncello, Prosecco, Soda</i>	13.50
Ciao Malfy Spritz <i>Malfy Limone Gin, San Pellegrino Aranciata, Prosecco</i>	13.50
Dolce Vita Spritz <i>Malfy Arancia Gin, San Pellegrino Limonata, Prosecco</i>	13.50

CLASSIC COCKTAILS

Negroni <i>Bombay Sapphire, Campari, Martini Rosso</i>	13.50
Mojito <i>Bacardí Carta Blanca, Mint, Lime, Sugar, Soda</i>	13.50
Strawberry Mojito <i>Bacardí Carta Blanca, Strawberry, Mint, Lime, Soda</i>	13.50
Passion Fruit Martini <i>Absolut Vanilla, Passoã, Pineapple, Passion Fruit, Prosecco</i>	13.50
Margarita <i>Cantinerro Blanco Tequila, Cointreau, Lime, Agave, Salt</i>	12.50
Cosmopolitan <i>Grey Goose, Cointreau, Cranberry, Lime</i>	13.50
Mai Tai <i>Appleton Estate Signature Rum, Havana Club 7yr Rum, Cointreau, Almond, Lime</i>	12.50
Bloody Mary <i>Belvedere Vodka, Tio Pepe, Tomato Juice, Lemon, Spice Mix</i>	13.25
Old Fashioned <i>Buffalo Trace Bourbon, Angostura Bitters, Sugar</i>	12.50
Espresso Martini <i>Grey Goose, Café Borghetti, Espresso, Sugar</i>	13.50

THE BAR

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SIGNATURE COCKTAILS

Marettimo <i>Cantintero Blanco Tequila, Everleaf Marine, Mouse Kingdom Blue Liqueur, Elderflower, Fever-Tree Mediterranean Tonic</i>	13.50
Blood Orange Paloma <i>Patrón Silver, Briottet Pink Grapefruit Liqueur, Lime, Agave, Fever-Tree Blood Orange Soda</i>	13.95
Pineapple Daiquiri <i>Spirited Union Queen Pineapple & Spice Rum, Pineapple, Lime, Sugar</i>	12.95
Alto's Fizz <i>Bombay Sapphire, Raspberry, Lemon, Elderflower</i>	13.50
Tutti al Mare <i>Absolut Vanilla, Passoã, Orange, Apple, Lemon, Passion Fruit, Mango Foam</i>	13.50
Peachy Blinder <i>Grey Goose, Crème de Pêche, House Sherbet Syrup</i>	13.50
Gold Digger <i>Bombay Sapphire, Fernet Branca, Cranberry, Lemon, Apple & Cinnamon Foam</i>	13.50
Hazel Fashioned <i>Buffalo Trace Bourbon, Frangelico, Vanilla, Chocolate</i>	13.50

NON-ALCOHOLIC COCKTAILS

Crodino Spritz <i>Italian Non-Alcoholic Apéritif (107 kcal)</i>	8.50
Berry Spritz <i>Martini Vibrante, Everleaf Mountain, Raspberry, Tonic (93 kcal)</i>	9.50
Peach Sour <i>Amarico Peach Aperitivo, Everleaf Marine, Lemon, Apple (111 kcal)</i>	9.50
Marine Mojito <i>Everleaf Marine, Mint, Lime, Sugar, Soda (87 kcal)</i>	9.50
Mountain of Berries <i>Everleaf Mountain, Raspberry, Strawberry, Apple, Lime (121 kcal)</i>	9.50
Italian Oud <i>Everleaf Forest, Pineapple, Passion Fruit, Ginger Beer (119 kcal)</i>	9.50

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GIN

50ml

Bombay Sapphire	10.00
Malfy Original	10.50
Malfy Limone	11.00
Malfy Arancia	11.00
Malfy Grapefruit	11.00
Bombay Bramble	11.00
Warners Rhubarb	12.00
Roku	12.00
Monkey 47	13.00
Tanqueray 10	14.50

VODKA

50ml

Grey Goose	12.00
Grey Goose Le Citron	12.50
Grey Goose L'Orange	12.50
Absolut Vanilla	12.50
Belvedere	12.50
Haku	12.50

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RUM

50ml

Bacardí Carta Blanca	10.00
Appleton Estate Signature	10.00
Bacardí Coconut	11.00
Bacardí Cuatro	11.00
Bacardí Spiced	11.00
Havana 7yr	12.50
Spirited Union Queen Pineapple & Spice	12.50
Brugal 1888	16.00
Ron Zacapa 23yr	17.00
Ron Zacapa XO	30.00

TEQUILA

50ml

Cantintero Blanco	9.50
Cantintero Reposado	10.00
Tequila Rose	10.00
Cazcabel Coffee	10.50
Herradura Reposado	11.50
Patrón Silver	16.00
Patrón Reposado	17.00
Patrón Añejo	18.50

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SCOTCH WHISKY

50ml

Naked Malt	11.00
Talisker <i>10 yr</i>	12.00
X by Glenmorangie	12.00
Glenfiddich <i>12 yr</i>	13.00
Glenmorangie <i>10 yr</i>	14.00
Johnnie Walker Black Label <i>12 yr</i>	14.00
Chivas Regal <i>12 yr</i>	14.50
Laphroaig <i>10 yr</i>	15.00
Lagavulin <i>16 yr</i>	16.00
Macallan Double Cask <i>12 yr</i>	20.00
Chivas Regal <i>18 yr</i>	22.50
Johnnie Walker Blue Label	50.00

WORLD WHISKY

50ml

Jameson	10.50
Jack Daniels <i>Tennessee</i>	11.00
Jack Daniels <i>Honey</i>	11.00
Buffalo Trace	11.50
Woodford Reserve	13.50
Hibiki Harmony	40.00

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COGNAC, BRANDY, & ARMAGNAC

50ml

Vecchia Romagna	11.50
Rémy Martin VSOP	12.50
Janneau VSOP	12.50
Avallen Calvados	13.50
Hennessy VS	13.50
Hennessy XO	33.50
Rémy Martin XO	33.50

AMARO & DIGESTIF

50ml

Limoncello	10.00
Tio Pepe Fino Sherry	9.50
Cockburn's Ruby Port	4.50
Fernet-Branca	10.00
Jägermeister	10.50
Amaro Averna	10.50
Amaro Montenegro	10.50
Amaro del Capo	12.00

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VERMOUTH & APÉRITIFS

50ml

Noilly Prat	8.00
Martini Extra Dry	8.50
Martini Bianco	8.50
Martini Rosso	8.50
Aperol	10.00
Campari	10.50
Select Aperitivo	10.50

LIQUEUR

50ml

Cafe Borghetti	9.00
Drambuie	9.00
Antica Sambuca	9.50
Antica Black Sambuca	9.50
Frangelico	9.00
Grand Marnier	9.50
Cointreau	9.50
Chambord	9.50
Baileys	10.00
Italicus	10.00
Amaretto Disaronno	10.00

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VINI BIANCI

	175ML	BOTTLE
Remigio Bianco, <i>Beni di Batasiolo, Piemonte.</i>	8.50	36.50
Sauvignon Ca` Bolani, <i>Aquileia, Friuli.</i>	10.25	41.75
Pinot Grigio Tera Alta, <i>Roeno, Alto Adige.</i>	11.75	43.25
Pinot Grigio San Carlo, <i>Aneri, Veneto.</i>	12.00	45.25
Lugana Pievecroce, <i>Costaripa, Lombardia.</i>		49.25
Gavi del Comune di Gavi "Granee", <i>Beni di Batasiolo, Piemonte.</i>		60.75
Trebbiano d'Abruzzo, <i>Campiello, Abruzzo.</i>	9.00	36.75
Verdicchio dei Castelli di Jesi Classico, <i>Colonnara, Marche.</i>	9.25	37.00
Pomino Bianco, <i>Marchesi de` Frescobaldi, Toscana.</i>		49.50
Conte della Vipera, <i>Marchesi Antinori, Umbria.</i>		81.95
Inzolia "Roceno", <i>Sibilliana, Sicilia.</i>	9.00	35.50
Grillo "Roceno", <i>Sibilliana, Sicilia.</i>	9.75	37.25
Chardonnay, <i>Tormaresca, Puglia.</i>	11.50	43.50
Bianco Terra, <i>Vespa, Puglia.</i>	12.25	44.50
Falanghina Lila, <i>Tenuta Cavalier Pepe, Campania.</i>	12.50	46.50
Greco di Tufo, <i>Tenuta Cavalier Pepe, Campania.</i>	12.75	49.50
Colomba Platino, <i>Duca di Salaparuta, Sicilia.</i>	13.25	54.00
Vermentino di Gallura "Cucaione", <i>Piero Mancini, Sardegna.</i>		55.00
Rapitala` Chardonnay Grand Cru, <i>Tenuta Rapitala, Sicilia.</i>		71.00

T H E B A R

Wines by the glass also available in 125ml & 250ml.



VINI ROSSI

	175ML	BOTTLE
Remigio Rosso, <i>Beni di Batasiolo, Piemonte.</i>	8.50	36.50
Merlot Veneto, <i>Torresella, Veneto.</i>	9.25	38.75
Cabernet Sauvignon, <i>Torresella, Veneto.</i>	9.50	39.00
Pinot Nero San Carlo, <i>Aneri, Veneto.</i>	12.00	46.25
Barbera d'Asti Superiore "Boschetto Vecchio", <i>Costaripa, Lombardia.</i>		56.50
Valpolicella Ripasso Classico Superiore "Torbae", <i>Domini Veneti, Veneto.</i>		61.75
Barolo D.O.C.G., <i>Villadoria, Piemonte.</i>	20.25	82.75
Amarone della Valpolicella, <i>Domini Veneti, Veneto.</i>	22.00	86.75
Barbaresco D.O.C.G., <i>Beni di Batasiolo, Piemonte.</i>		101.75
Amarone della Valpolicella, <i>Santa Sofia, Veneto.</i>		102.75
Rosso Piceno "Lyricus", <i>Colonnara, Marche.</i>	9.50	38.50
Montepulciano Riparosso,, <i>Illuminati, Abruzzo.</i>	10.50	43.00
Chianti Classico, <i>Lamole, Toscana.</i>	14.00	55.00
Achelo, <i>La Braccasca, Toscana.</i>		56.75
Rosso di Montalcino, <i>Col d'Orcia, Toscana.</i>		62.00
Vie Cave Malbec, <i>Fattoria Aldobrandesca, Toscana.</i>		66.75
Lago di Corbara, <i>Castello di Corbara, Umbria.</i>		74.50
Brunello di Montalcino 2017, <i>Col d'Orcia, Toscana.</i>		99.75
Nero d'Avola "Roceno", <i>Sibitiana, Sicilia.</i>	9.25	38.00
Syrah, <i>Feudo Principi di Butera, Sicilia.</i>	11.25	44.75
Negroamaro "Neprica", <i>Tormaresca, Puglia.</i>		48.50
Il Rosso dei Vespa Primitivo di Manduria <i>Vespa, Puglia.</i>	12.00	52.00

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VINI ROSÉ

	175ML	BOTTLE	MAGNUM
Pinot Grigio Rosé, <i>Ornella Bellia, Veneto.</i>	9.25	38.75	
Cerasuolo d'Abruzzo "Campirosa", <i>Illuminati, Abruzzo.</i>	10.75	43.50	
Calafuria, <i>Formaresca, Puglia.</i>		50.75	102.75
Rosamara, <i>Costaripa, Lombardia.</i>	13.00	52.50	107.50

PROSECCO, CHAMPAGNE & SPARKLING

	125ML	BOTTLE
Prosecco Dirupo Superiore	11.25	46.75
Prosecco Rosé Torresella	12.00	48.75
Prosecco DOC Brut Aneri		51.00
Champagne Testulat Brut	15.50	76.50
Champagne Testulat Rosé	17.75	81.50
Laurent Perrier Rosé		155.00
Dom Pérignon		385.00
Louis Roederer Cristal		475.00
Veuve Clicquot Yellow Label Brut		120.75
Bollinger		139.50

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SOFT DRINKS, JUICES

Coke (74 kcal)		4.25
Diet Coke (1 kcal)		4.25
Fever Tree Mixers		4.25
<i>Soda Water (0 kcal), Sicilian Lemonade (70 kcal), Tonic Water (56 kcal), Mediterranean Tonic, (72 kcal), Elderflower Tonic (68 kcal), Slim Line Tonic (30 kcal), Bitter Lemon (70 kcal), Ginger Ale (68 kcal), Ginger Beer (74 kcal), Clear Lemonade (70 kcal)</i>		
Fever Tree Sparkling Softs		4.50
<i>Raspberry Lemonade (52 kcal) Cloudy Apple & Mint (49 kcal)</i>		
San Pellegrino		4.25
<i>Limonata (73 kcal) Aranciata (64 kcal)</i>		
Fruit Juices		4.75
<i>Cranberry (38 kcal) Orange (72 kcal) Apple (76 kcal) Pineapple (82 kcal)</i>		
Sparkling Water (0 kcal)	btl 750ml	5.25
Still Water (0 kcal)	btl 750ml	5.25

BOTTLED BEER

Peroni Nastro Azzurro	330ml	5.75
<i>Instantly crisp and refreshing, a distinct flavour with subtle citrus notes.</i>		
Peroni Nastro Azzurro Gluten Free	330ml	5.25
Peroni Gran Riserva Doppio Malto	500ml	9.50
<i>Intense and balanced with aromas of toasted malt and a hint of spice.</i>		
Peroni 0.0% (Non-Alc) (73 kcal)	330ml	5.25

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