

JOANIE'S

BARETTO

APERITIVI

APEROL SPRITZ APEROL, PROSECCO, SODA	16
CAMPARI SPRITZ CAMPARI, PROSECCO, SODA	16
AMERICANO CAMPARI, MARTINI ROSSO, SODA	16
NEGRONI CAMPARI, GIN, ROSSO VERMOUTH	19
ROSSINI PROSECCO, STRAWBERRY	15
CAMPARI SHAKERATO CAMPARI SHAKEN OVER ICE WITH A PINCH OF SALT	15

COCKTAILS

ESPRESSO MARTINI ESPRESSO, VODKA, COFFEE LIQUEUR, CRÈME DE CACAO	19
OLD FASHIONED BOURBON, SUGAR, BITTERS	19
MARTINI DELLE CASA GIN, COCCHI AMERICANO, OLIVE & LEMON BITTERS	19
ALITALIA APEROL, BOURBON, MONTENEGRO, LEMON	19
SOUR ADVENTURE CHOICE OF A PISCO, WHISKEY, AMARETTO OR GRAPPA SOUR	19
THORNBURY MULE AMARO MONTENEGRO, VODKA, GINGER BEER, LIME	19
JOANIE'S MARTINI BIANCO, GIN, ORANGE, PINEAPPLE, STRAWBERRY	19
LIMONCELLO MARTINI VODKA, LIMONCELLO, LEMON	19

BEER & CIDER

TAP BEER	
BIRRA MORETTI FRIULI 4.6%	12
ROTATING TAP - PLEASE ASK OUR FRIENDLY STAFF	12
BOTTLED	
PERONI RED LAGER ROMA 4.7%	11
PERONI LEGGERA MID STRENGTH LAGER ROMA 3.5%	10
BALADIN 'WAYAN' SAISON BELGIAN STYLE FARMHOUSE PIEMONTE 5.8%	14
CIDRO DEL BOSCO APPLE CIDER ORGANIC TRENTINO-ALTOA ADIGE 6%	12.5

PLEASE ORDER & PAY AT THE BAR. GRAZIE!

SPARKLING WINES

FURLAN PROSECCO D.O.C. N.V VENETO	12	58
BALBI SOPRANI MOSCATO D'ASTI 2019 PIEMONTE	10	48
CASTEL FAGLIA 'MONOGRAM' FRANCIACORTA N.V LOMBARDY DOCG		96

WHITE WINES

ANDREA DI PEC PINOT GRIGIO 2018 VENEZIA	12	55
LE VAGLIE VERDICCHIO 2018 MARCHE	13	64
FRESCOBALDI POMINO 2018 MARCHE	14	68

RED WINES

TRULLI PRIMITIVO ROSATO 2019 PUGLIA	12	55
E' ARTE NERO DI TROIA 2018 PUGLIA	12	55
VAGNONI SANGIOVESE ORGANIC 2019 TOSCANA	13	64
ZACCAGNINI MONTEPULCIANO 2018 ABRUZZO	14	68

NON-ALCOHOLIC

SAN PELLEGRINO MINERAL WATER 500ML	6
CEDRATA SWEET LEMON	5.5
GINGERINO GINGER & ORANGE	5.5
SAN PELLEGRINO ITALIAN SOFT DRINKS	4.5

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BAR SNACKS

TRE BRUSCHETTE (V, VEO)	15
TRIO OF BUFFALO MOZZARELLA, ROMA TOMATO AND BASIL, CANNELINI BEAN	
HOUSE INFUSED OLIVES (VE)	9
ARANCINO SICILIANI	14
CALAMARI FRITTI (TO SHARE) LIGHTLY DUSTED IN FLOUR & SEMOLINA	26
POLENTA CHIPS (V, VEO, GF)	11
POLPETTINI VEAL AND PORK MEATBALLS COOKED IN A NAPOLI SAUCE	11
OLIVE ASCOLANE CRUMBED GREEN OLIVES STUFFED WITH PORK & VEAL	10
SALUMI BOARD (GF)	19/38
CHEESE BOARD (VEGETARIAN, GF)	19/38
MIXED BOARD (GF)	23/40

PASTA E RISOTTO

SPAGHETTI CARBONARA (VO)	22
PANCETTA, ONION, GARLIC AND EGG	
SPAGHETTI AGLIO E OLIO (V, VEO)	22
MUSHROOMS, SEMI DRIED ROMA TOMATOES, ROQUETTE, GARLIC, CHILLI AND EXTRA VIRGIN OLIVE OIL	
PENNE ALLA AMATRICIANA (VO, VEO)	22
ROMA TOMATOES, PANCETTA, RED ONION, GARLIC AND CHILLI	
RAGU DI VITELLO CON CASARECCE	26
HOMEMADE VEAL RAGU	

SPAGHETTI ALLA MARINARA SEAFOOD, GARLIC, PARSLEY, WHITE WINE, EXTRA VIRGIN OLIVE OIL	26
ORECCHIETTE CON BROCCOLI BROCCOLI, ANCHOVIES, GARLIC, CHILLI	21
RISOTTO AL GAMBERI (GF) PRAWN RISOTTO WITH LEMON & PISTACHIO	21

GLUTEN FREE SPAGHETTI AVAILABLE - ADD \$ 3

MAINS

COTOLETTA ALLA MILANESE CRUMBED VEAL WITH ITALIAN COLESLAW	23
AGNELLO CON SALSA VERDE MARINATED LAMB CUTLETS WITH SALSA VERDE & COS LETTUCE SALAD	26
MELANZANE ALLA PARMIGIANA (V, GF) EGGPLANT PARMIGIANA WITH ROQUETTE SALAD	19

SIDES

INSALATA DI RUCOLA (V, VEO, GF) ROQUETTE SALAD WITH SHAVED PARMESAN AND BALSAMIC DRESSING	11
INSALATA CAPRESE (V, GF) ROMA TOMATOES WITH BUFFALO MOZZARELLA, FRESH BASIL & EXTRA VIRGIN OLIVE OIL	16

DESSERT

TIRAMISU DELLA CASA	13
CINNAMON PANNACOTTA (GF) WITH ORANGE & PISTACHIO PRALINE	13

V-VEGETARIAN, VE-VEGAN, VO-VEGETARIAN OPTION,

VEO-VEGAN OPTION, GF-GLUTEN FREE

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A 10% SURCHARGE APPLIES ON SUNDAYS