

OLIVETO



## WINES BY THE GLASS / CARAFE

### WHITE WINE

**Glass Carafe**  
150ml 500ml

<b>Pinot Grigio</b> Ziobaffa, Terra Siciliane IGT, Italy Organic	7.5	22
<b>Chardonnay</b> 'Madregale', Abruzzo, Italy Organic, Vegan	7.5	22
<b>Sauvignon Blanc</b> 'Lombeline', Vin du Pays du Val de Loire, France	8	25
<b>Picpoul de Pinet</b> 'Les Mougins', Languedoc, France	8.5	26
<b>Falerio</b> 'Saladini Pilastrò', Marche, Italy Organic	10	32
<b>Soave Classico</b> 'Colombara', Garganega, Veneto, Italy Organic, Vegan	10	32
<b>Albariño</b> Altos de Torona, Rias Baixas, Spain Minimal intervention	12	34
<b>Godello</b> Louro, Rafael Palacios, Galicia, Spain Biodynamic	14	38

### ROSÉ WINE

<b>Rosé</b> 'Alpha Zeta', Verona, Italy Vegan	7.5	22
<b>Gramona Mart</b> Xare.lo Vermell, Penedes, Spain Biodynamic	12	36

### SPARKLING WINES

**Glass**

<b>Noughty, Thomson &amp; Scott</b> alcohol-free	10
<b>Prosecco Spumante</b> Corte delle Calli Organic	12
<b>'Cava' Llopert</b> Brut Reserva, Corpinnat Vegan	16
<b>Piper-Heidsieck</b> Brut Champagne Vegan	20
<b>Piper-Heidsieck</b> Rosé Champagne Vegan	25

### RED WINE

**Glass Carafe**  
150ml 500ml

<b>Montepulciano</b> Colimoro, Montepulciano d'Abruzzo	7.5	22
<b>Nero D'Avola</b> 'Cantine Paolini', Sicily, Italy	8	25
<b>Primitivo</b> 'I Muri', Vigneti del Saslento, Puglia, Italy Vegan	9	26
<b>Salice Salentino</b> 'Le Vigne di Sammarco', Italy	9	26
<b>Tempranillo</b> Finca Resalso, Ribera del Duero, Spain	10	32
<b>Côtes du Rhône</b> 'Roche Audran', Grenache/Syrah, France Biodynamic	11	33
<b>Valpolicella Superiore</b> Zenato, Veneto, Italy	11	33
<b>Cabernet Franc</b> Dorigo, Friuli, Italy	12	34
<b>Saint-Émilion</b> 'Domaine de Clotte', Bordeaux, France	14	38

## WHITE WINE

ITALY	Vintage	€	FRANCE	Vintage	€
<b>Pinot Grigio</b> Ziobaffa, Terre Siciliane IGT Organic	2022	32	<b>Sauvignon Blanc</b> 'Lombeline', Loire Valley	2022	34
<b>Chardonnay</b> 'Madregale' Abruzzo Organic, Vegan	2022	32	<b>Picpoul de Pinet</b> 'Les Mouginsels', Languedoc	2022	36
<b>Falerio</b> 'Saladini Pilaastro', Marche Organic	2022	40	<b>Chablis</b> Vincent Wengier Burgundy Organic	2022	62
<b>Soave Classico</b> 'Colombara', Veneto Organic, Vegan	2021	40	<b>Pouilly Fuisse</b> Domaine Sebastian Giroux, Burgundy	2018	65
<b>Vermentino</b> Tenuta Belguardo, Mazzei, Tuscany	2021	45	<b>Sancerre</b> 'Domaine de Nozay', Loire Biodynamic	2021	68
<b>Greco di Tufo</b> 'Vesevo', Campania	2022	45	<b>Saint-Véran 'En Crêches'</b> Famille Paquet, Burgundy Organic	2019	85
<b>Soave Classico</b> 'Pieropan', Veneto Organic, Vegan	2022	45	<b>Puligny Montrachet</b> 'Domaine Chavy-Chouet', Burgundy	2020	140
<b>Chardonnay</b> Bramito Della Sala, Antinori, Umbria	2022	65			
<b>Verdicchio Classico Superiore</b> 'Villa Bucci', Marche Organic	2021	49	<b>SPARKLING WINES</b>		
<b>Gavi di Gavi</b> 'La Meirana', Piemonte Vegan	2022	52	<b>Noughty, Thomson &amp; Scott</b> alcohol-free		42
			<b>Prosecco Spumante</b> Corte delle Calli Organic		60
<b>SPAIN</b>			<b>Prosecco Rosé Spumante</b> Afra, Perlage Organic		60
<b>Albariño</b> Altos de Torona, Rias Baixas Minimal intervention	2021	45	<b>'Cava' Llopart</b> Brut Reserva, Corpinnat Vegan	2019	72
<b>Godello</b> Louro, Rafael Palacios, Galicia Biodynamic	2022	60	<b>Piper-Heidsieck</b> Brut Champagne Vegan	n/v	100
<b>Gramona 'Font Jui'</b> Xarel.lo, Penedes Biodynamic	2017	70	<b>Piper-Heidsieck</b> Rosé Champagne Vegan	n/v	125
			<b>Piper-Heidsieck</b> Blanc de Blancs Champagne Vegan	n/v	160
			<b>Piper-Heidsieck</b> Vintage Champagne Vegan	2012	175
			<b>ROSÉ</b>		
			<b>Alpha Zeta</b> Verona, Italy Vegan	2022	32
			<b>Gramona Mart</b> Xare.lo/Vermell, Penedes, Spain	2022	55

## RED WINE

ITALY	Vintage	€
<b>Montepulciano</b> Colimoro, Montepulciano d'Abruzzo	2021	32
<b>Nero d'Avola</b> 'Cantine Paolini', Sicily	2022	34
<b>Chianti</b> Villa Chigi, Tuscany	2021	36
<b>Primitivo</b> 'I Muri', Vigneti del Salento, Puglia Vegan	2021	40
<b>Salice Salentino</b> 'Le Vigne di Sammarco', Puglia	2019	40
<b>Valpolicella Superiore</b> Zenato, Veneto	2020	44
<b>Rosso Piceno</b> Saladini Pilastris, Marche Organic	2020	45
<b>Cabernet Franc</b> Dorigo, Friuli	2020	53
<b>Barbera D'Alba</b> 'Prunotto', Piedmont	2022	58
<b>Poggio al Tesoro</b> Mediterra, Tuscany	2021	62
<b>Etna Rosso</b> Tenuta delle Terre Nerre', Sicily Organic	2020	70
<b>Amarone</b> 'Alpha Zeta', Veneto Vegan	2019	70
<b>Nebbiolo</b> 'Pian Delle Mole' Giulia Negri, Piedmont, Italy Organic	2020	73
<b>Chianti Classico</b> 'Fontodi', Tuscany Organic	2019	75
<b>Barbaresco</b> 'Produttori del Barbaresco', Piedmont	2019	95
<b>Barolo</b> Massolino	2018	115
<b>Dream Rosso di Montalcino</b> 'Pian dell'Orino', Tuscany Organic, Biodynamic, Vegan	2015	140

SPAIN	Vintage	€
<b>Tempranillo</b> Finca Resalso, Ribera del Duero	2021	42
<b>Mencia</b> Guimaro, Ribera Sacra	2022	44
<b>Viña Tondonia</b> Reserva, Rioja	2011	95
<b>FRANCE</b>		
<b>Côtes du Rhône</b> 'Roche Audran' Biodynamic	2021	44
<b>Saint-Émilion</b> 'Domaine de Clotte', Bordeaux	2020	54
<b>Crozes-Hermitage</b> Domaine Des Lises, Rhône Valley Organic	2019	70
<b>Mercury</b> Vieilles Vignes Domaine François Raquillet, Burgundy	2020	95

## SHERRY 70ml

<b>Manzanilla</b> 'Callejuela'	6.5
<b>Amontillado</b> 'Callejuela'	8

## PORT 70ml

<b>Niepoort Ruby</b>	7.5
<b>Niepoort 10 year old Tawny</b>	11.5

## SWEET WINE 70ml

<b>Moscatel</b> 'Noctiluca de la Axarquia'	13
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## SEASONAL COCKTAILS

**Amalfi Amore** (*Amalfi Love*) 14  
Noilly Prat Ambré vermouth, Amaro Montenegro, apple juice, lemon juice, cinnamon syrup

**Dolce Rossa** (*Red-Haired Girl*) 14  
Cocchi Dopo Teatro Amaro vermouth, Choya liqueur, Frangelico liqueur, lemon juice, elderflower cordial, ginger ale

**Fiore** (*Flower*) 14  
Havana Club 7 rum, Aperol, pineapple juice, lime juice, vanilla syrup, orange bitters

**Il Bagliore** (*The Glow*) 14  
Bordiga Bianco vermouth, Cocchi Rosa vermouth, Choya liqueur, elderflower tonic

**La Frivolezza** (*Frivolousness*) 14  
Amaretto, Cocchi vermouth, cherry syrup, lemon juice, egg white, cherry purée

**La Signora** (*The Lady*) 14  
Mezcal, sour apple, apricot liqueur, lemon juice, basil leaves, elderflower cordial, soda water

**Sussurro** (*Whisper*) 14  
Italicus, Belsazar rosé vermouth, grapes, lime juice, cinnamon oil

**Terra Rossa** (*Smoky Earth*) 14  
Talisker whiskey, limoncello, lemon juice, strawberry purée, vinegar cordial

## NEGRONIS

**Classic** 14  
Gin, campari, Martini Rosso  
The classic Italian flavour combination is a perfect pre- or post-dinner drink

**Sbagliato** 14  
Prosecco, campari, Martini Rosso  
In Italian, “sbagliato” means “mistake”, this combination uses sparkling wine instead of gin, resulting in a vibrant, balance of sophistication and simplicity

## CLASSIC COCKTAILS

**White Peach Bellini** 14  
This famous cocktail was invented at Harry's Bar, Venice, in 1934 – the combination of peach juice and fizz is almost acceptable at breakfast

**Bramble** 14  
A gin-kissed blackberry beauty of a cocktail. Sweet, tart and fruity, w/ gin, blackberry liqueur and lemon juice

**Aged Rum Daiquiri** 14  
Seven year-old aged Havana rum, fresh lime juice, simple syrup, shaken and served up. This original drink is frothy, tart and surprisingly refreshing

**Classic Mojito** 14  
At celebrated Havana bars, mojitos are an essential part of the nightly proceedings. Taste warm summer evenings and perfect sunsets with this classic cocktail of white rum, refreshing mint and citrus lime

**Whiskey Sour** 14  
Bulleit rye whiskey, fresh lemon juice, sugar to add sweetness and egg white to bring body. Born out of the prohibition era, this is one of our favourite combinations

**Charlie Chaplin** 14  
Sloe gin, apricot liqueur, lime juice, shaken firmly and served with a lime garnish. Invented in New York's Waldorf Astoria Hotel in 1920.

**Old Fashioned** 14  
A bartender at The Pendennis Club in Louisville, Kentucky, invented this cocktail. Made the traditional way w/ bourbon, lightly sweetened w/ sugar, aromatised w/ bitters and garnished with an orange zest twist

**Elderflower Tom Collins** 14  
A splash of elderflower liqueur is a refreshing addition to the classic Collins cocktail of gin, freshly squeezed lemon juice and club soda – long, balanced and refreshing

## MOCKTAILS

<b>King Louis</b> (French Martini)	10
Seedlip 42, pineapple juice, blackberry purée, vanilla syrup, lime juice	
<b>Nojito</b> (Mojito)	10
Seedlip 94, fresh mint, lime juice, soda	
<b>High Noon Sling</b> (low ABV)	10
Seedlip 94, lychee syrup, cranberry juice, lime juice, cherry bitters, soda	

## ALCOHOL-FREE

<b>Seedlip 94</b>	6
served w/ grapefruit and juniper berries	
<b>Seedlip 42</b>	6
served w/ orange and mint sprig	

## ALCOHOL-FREE BEER

<b>Heineken 0%</b>	6
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## SOFT DRINKS

<b>Schweppes</b> Soda Water	2.5
<b>Schweppes</b> Ginger Ale	2.5
<b>Tomato Juice</b>	3
<b>Coca Cola</b>	3
<b>Diet Coke</b>	3
<b>Coke Zero</b>	3
<b>Sprite</b> sugar-free	3
<b>Fanta</b>	3
<b>Agua Panna</b> (250ml)	3
<b>Agua Panna</b> (750ml)	5
<b>San Pellegrino</b> (250ml)	3
<b>San Pellegrino</b> (750ml)	5.5
<b>San Pellegrino</b> Lemon	3.5
<b>San Pellegrino</b> Orange	3.5

## IRISH GIN

<b>Dingle Gin</b>	7
Distilled in pot stills w/ a range of botanicals including rowan berry, fuchsia and hawthorn served w/ fresh orange	
<b>Glendalough Wild Botanical</b>	7.5
A fabulous gin that combines the very best of botanicals foraged in the Wicklow Mountains served w/ grapefruit and lime	
<b>Drumshanbo Gunpowder Gin</b>	8
Boasts a variety of oriental botanicals such as gunpowder tea and locally foraged meadowsweet served w/ grapefruit	

## BRITISH GIN

<b>Gordon's</b>	6
The quintessential London dry gin served w/ lime	
<b>Gordon's Premium Pink</b>	6.5
Smooth, sweet and refreshing on the palate w/ notes of berries, redcurrants and juniper served w/ fresh berries	
<b>Tanqueray</b>	6.5
The lack of citrus botanicals makes it slightly drier than some other gins, but coriander adds hints of piquancy and lemon – served w/ orange	
<b>Bombay Sapphire</b>	6.5
A distinct floral, fruity character can be found in this sweeter gin, setting it apart from typical London dry-style gins – served w/ lime	
<b>Hendrick's</b>	8.5
A unique infusion of rose petals and cucumber alongside more traditional botanicals served w/ cucumber	
<b>Tanqueray 10</b>	10
Clean juniper notes sparkle in this small batch gin w/ subtle aromas of grapefruit, orange and lime served w/ a slice of pink grapefruit and lime	

## REST OF WORLD GIN

**Gin Mare** 10

Using a selection of botanicals sourced within the Mediterranean area, such as olives, basil, rosemary and thyme – served w/ fresh basil

**Monkey 47** 12

Made from 47 different botanicals including abelmoschus moschatus and monarda – served w/ lime and juniper berries

## VODKA

**Smirnoff** 6

**Absolut** 6

**Absolut Raspberry** 6.5

**Absolut Citron** 6.5

**Ketel One** 6.5

**Belvedere** 10

**Cîroc Ultra Premium** 10

**Grey Goose** 12

## RUM

**Bacardi** 6

**Captain Morgan Spiced Gold** 6

**Malibu** 6

**Kraken Dark Rum** 7

**Goslings Dark Rum** 7.5

**Havana Club Añejo 7 Years** 8.5

**Angostura 1919 8 Years** 10

**Ron Zacapa Centenario 23 Years** 15

## COGNACS

**Hennessy V.S.** 7.5

**Remy Martin V.S.O.P.** 10

**Hennessy X.O.** 25

## IRISH WHISKEY

**Jameson** 6

**Bushmills Black Bush** 6

**Pearse Lyons The Original** 7

**Roe & Co.** 8

**Teelings Single Malt** 8

**Jameson Caskmates Black Barrel** 10

**Bushmills 10 Year Single Malt** 11

**Green Spot Single Pot Still** 12

**Pearse 12** 12

**Redbreast 12 Year Old Single Pot Still** 14

**Yellow Spot 12 Year Old Single Pot Still** 15

**Midleton Very Rare, Barry Crockett Legacy** 39

## SCOTCH WHISKY

**Johnny Walker Red** 6

**Johnny Walker Black** 8

**Glenmorangie 10 Year (Highland)** 10

**Glenkinchie 12 Year (Lowlands)** 10

**Glenfiddich 12 Year (Speyside)** 12

**Talisker 10 Year (Isle Of Skye)** 12

**Oban 14 Year (West Highland)** 15

**Lagavulin 16 Year (Islay)** 16

## WORLD WHISKEYS

**Jack Daniels Tennessee** 6

**Bulleit Bourbon Frontier Whiskey** 8

**Knob Creek** 8

**Makers Mark Kentucky Bourbon** 8

**Bulleit Rye Frontier Whiskey** 8.5

**Nikka from the Barrel** 11

## TEQUILA

<b>Sierra</b>	6
<b>Illegal Mezcal</b> Joven	10
<b>Don Julio</b> Blanco	12
<b>Don Julio</b> Añejo	13
<b>Patron</b> Silver	14

## LIQUEUR

<b>Crème de Menthe</b>	6
<b>Limoncello</b>	6
<b>Jägermeister</b>	6
<b>Tia Maria</b>	6
<b>Sambuca</b>	6
<b>Southern Comfort</b>	6
<b>Frangelico</b>	6
<b>Baileys</b>	6.5
<b>Amaretto Disaronno</b>	6.5
<b>Cointreau</b>	7
<b>Drambuie</b>	7.5
<b>Grappa</b>	8
<b>Grand Marnier</b>	8.5

## TONICS

<b>Schweppes</b> Tonic	2.5
<b>Fever Tree</b> Tonic	3.5
<b>Fever Tree</b> Aromatic Tonic	3.5
<b>Fever Tree</b> Elderflower Tonic	3.5
<b>Fever Tree</b> Light	3.5
<b>Fever Tree</b> Ginger Beer	4

## CRAFT / BOTTLE BEER / CIDER

<b>Coors</b> Light	6
<b>Heineken</b>	6
<b>Corona</b>	6
<b>Peroni Nastro Azzurro</b>	6
<b>Franziskaner Hefe-Weissbier</b>	7.5
<b>Foxes Rock American</b> IPA	7.5
<b>Foxes Rock Gluten-Free</b> Lager	7.5
<b>Foxes Rock Red</b> Ale	7.5
<b>Bulmers</b> Original	7.5
<b>Bulmers</b> Light	7.5

## DRAFT BEER & CIDER

<b>Guinness</b>	6.5
<b>Smithwicks</b> Red Ale	6.5
<b>Five Lamps</b>	6.5
<b>Carlsberg</b>	7
<b>Hop House 13</b>	7
<b>Heineken</b>	7
<b>Rockshore</b>	7
<b>Bulmers</b>	7
<b>Moretti</b>	7.5
<b>Wicklow Wolf</b> Elevation Pale Ale	7.5
<b>Wicklow Wolf</b> IPA	7.5



## RONNEFELDT TEA

<b>Breakfast Blend</b>	3.5
<b>Organic Peppermint</b>	4
<b>Organic Chamomile</b>	4
<b>Organic Green Tea</b>	4
<b>Earl Grey</b>	4

## COFFEE

<b>Espresso</b>	3
<b>Double Espresso</b>	3.5
<b>Americano / Macchiato</b>	3.75
<b>Double Macchiato</b>	4
<b>Cappuccino / Flat White / Latte</b>	4
<b>Mocha</b>	4.5
<b>Hot Chocolate</b>	4

