

pasta
RIPIENA



Cocktails & Aperitivi

Americano Campari, Vermouth Rosso, Soda	8
Sarti Spritz Sarti Rosa, Prosecco, Soda	10
Aperol Spritz Aperol, Prosecco, Soda	10.5
Campari Spritz Campari, Prosecco, Soda	11
Limoncello Spritz Limoncello, Prosecco, Soda	11
Hugo Spritz Elderflower liqueur, Prosecco, Soda	11
Negroni Campari, Gin, Vermouth Rosso	11
Negroni Sbagliato Campari, Martini Rosso, Prosecco	12
Margarita Tequila, Triple Sec, Lime	12
Tom Collins Gin, Lemon, Sugar, Soda	11
Daiquiri Rum, Lime, Sugar	11
Old Fashioned Bourbon, Sugar, Bitters, Orange	11

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Cocktails & Aperitivi, Cont.

Espresso Martini	12
Dutch Barn Vodka, Coffee Liqueur, Wogan 'La Sorella' Espresso	
The Aperitivo! Co. Vermouth	5.75
Rosso, Blanco, Dry, Rose	Add Tonic 2.75
Gin & Tonic	Sgl 7.5 / Dbl 11.5
Tanqueray 10 Gin & Tonic	Sgl 9.5/ Dbl 13.5

Beer & Cider

Bristol Beer Factory 'Clear Head' – 0.5%	44cl 5
Menabrea Birra Bionda– 4.8%	33cl 5.5
Wiper & True 'Kaleidoscope' – 4.2%	44cl 6
Isaac 'Calculus' Cider – 4.5%	50cl 7.5

Non-Alcoholic

San Pellegrino Frizzante 75cl	5
Orange Juice	2.75
Bristol Syrup Co Fizz	5
Raspberry, Passionfruit, Elderflower, or Ginger	
Crodino Spritz	6.25
Seedlip & Tonic	6.7

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Our wine list has been carefully put together by working closely with RS Wines, DBM & Matthew Clark.

Our wine list also comprises of many small families and "coopertivos" whom we've personally known for over 10 years, such as: Frassinelli, Cortonesi, Reverdito, Casaloste, Adriano, Paolini, Cantina Pellegrino & Pavia E Figli (Moliss).

The rest of our drinks list has also been created in conjunction with Bristolian companies like Aperitivo Co., Bristol syrup Co., Wiper & True, Bristol Beer Factory and our signature Bianchis 'La Sorella' coffee is blended by Wogan Coffee.

Bianchis Group also has strong ties with Campari Group UK.

If you'd like to take any of these gems home we apply a 20% "take away" discount.

Frizzante

Frassinelli 'Treviso' Extra Dry Prosecco, Glera, Veneto, Italy 	7 / 41
Golden apple, pear & nectarine, dry	
Frassinelli 'Lucia' Spumante Rose Brut, Merlot/Raboso, Veneto, Italy 	43
Frothy & fruity, light red berries, dry	
Grasparossa Di Castelvetero Soliera Lambrusco, Modena, Italy 	46
Plum jam on toast, sweet	
Adriano Marco E Vittorio "Maddalena" Moscato, 2024, Piedmont, Italy 	46
White flowers, peaches, lemons, honeysuckle	
Gosset Extra Brut, Champagne, Chardonnay/Pinot Noir/Pinot Meunier, France 	80
Dry, crisp, fresh, lemon & green apple, dry	

Organic  Bio-dynamic  Vegan 

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Bianco – Light

Amabelli Trebbiano Rubicone IGP Organic, Emilia-Romagna, Italy 🍷	7.1 / 20 / 28.5
Fresh, acid, crunchy apple, pears, white flowers	
Monte Schiavo Ruviano Verdicchio, 2024, Marche, Italy 🍷	9 / 26 / 37
Fresh, acidic, citrus, dried almonds	
Casa Di Villa Nova, Vinho Verde, Loureiro, Arinto, Avesso, 2024, Portugal 🍷	38
Light spritz with notes of grapefruit, pineapple, white flowers, chalk	
Il Cascione Sauvignon Blanc, 2024, Piemonte, Italy 🍷	40
Fresh, juicy, elderflower, gooseberry	
Les Moules Picpoul De Pinet, 2024, Languedoc, France	10.2 / 29 / 42
Very acidic, fresh lemon, grapefruit, dry, crisp	
Funkstille Gruner Veltliner, 2024, Niederosterreich, Austria 🍷	41
Pear, melon, citrus, slate, chalk	
Castel Del Lupo Pinot Grigio, 2025, Lombardia, Italy 🍷 🍷	45
Crisp, salt, white spice, grapefruit	
Mamete Prevostini ‘Opera’ Chard/Sauvi/Incroszio Manzoni, 2022 Lombardia, Italy	53
Ripe apricot, apples, citrus, vanilla	
Itsas Mendi Txakolina, Hondarrabi Zura, 2024, Basque Country, Spain	55
Aromas of green apple, lemon peel, and white flowers. Fresh & saline, well balanced acidity	

Bianco – Medium

Borgo Alla Terra Vernaccia Di San Gimignano, 2024, Tuscany, Italy	42
Green apple, white flowers, almonds, minerals	
Edelzwicker Pinot Bianco/Reisling/Sylvaner, 2022, Alsace, France 🍷 🍷	44
Orchard fruit, green apples, fresh acidity	

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Bianco – Medium, Cont.

Soave Classico, Organic Soave, Garganega, 2021, Veneto, Italy 🍷	10.9 / 31 / 45
Soft, mineral, floral, slightly vegetal	
Pionero Albariño, 2024, Rias Baixas, Spain	46
Peaches, apricot, mineral	
Nuovo Quadro Gavi Di Gavi, Cortese, 2022, Piemonte, Italy 🍷	47
Acacia blossom, ginger, white peach, pear	
Vidussi Collio Ribolla Gialla, 2023 Venezia, Italy	47
Guava, mandarin, white pepper	
Daniel Fries Estate Riesling Trocken, 2024, Mosel, Germany 🍷 🍷	56
Lime, nectarine, grapefruit, spicy mineral	
Sa Raja Vermentino, 2024, Sardinia, Italy 🍷	54
Ripe apricot, citrus, honey, herbs, salt	
Cantine Pellegrino Senaria Grillo Superiore, 2023, Sicily, Italy	53
White fruits, green apples, peach	
Giovanni Rosso Roero Arneis, 2022, Docg, Piemonte, Italy	48
Full, slightly green, a touch of chamomile, fresh fruit.	
Marchesi Di Gresy Chardonnay 2022, Langhe, Italy 🍷	75
Hazelnut, honey, caramel, butter	

Bianco – Heavy

Il Cascionone Campo Fiorito Chardonnay, 2024, Piemonte, Italy	41
Full, dried banana, butter, brioche	

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Bianco – Heavy, Cont.

- Cantine Pellegrino, Tenute Kelbi Catarratto, 2023, Sicily, Italy** 48
Pineapple, tangerine, minerals, salty,
- Giovanni Rosso Roero Arneis, 2022, DOCG, Piemonte, Italy** 48
Full, slightly green, a touch of chamomile, fresh fruit. Chateau de
- Chateau De Plaisance, L'anjou Blanc Chenin Blanc, 2022, Loire, France**   57
Brioche, salty, banana, butter

Rosatto & Vino Aracione

- Il Cascinone Rose Chiaretto, Pinot Noir/Barbera, 2024, Piemonte, Italy**  9.5 / 27 / 39
Light, dry, fresh, strawberry, mineral
- Cortese Nostro "Orange-Utan" Inzolia/Zibibbo, 2024, Sicily Igp, Italy**  12.1 / 34 / 50
Light, medium dry, dried fruit, floral, light tanins

Rosso – Light

- Cantina Paolini Frappato, 2024, Sicily, Italy**  36
Soft tanins, juicy red fruit, light spices
- La Dama Valpollicella Classico, 2025, Veneto, Italy**   10.2 / 29 / 42
Fresh red cherries, raspberries & spicy notes
- Recchia Bardolino, Corvina/Molinara/Rondinella, 2024, Garda, Italy** 46
Light, perfumed, and dry. Crunchy cherry and strawberry, spicy notes. Great chilled.
- Danese Pinot Noir, Trevenezie Igt, 2022, Veneto, Italy**   48
Ripe plum, lively acid, bramble fruit, white pepper
- Chateau Des Tour Brouilly, Cru Beaujolais, Gamay, 2023, France**  51
Juicy red fruits, light spices, minerals

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Rosso – Medium

Amabelli Sangiovese Rubicone IGP Organic, Emilia-Romagna, Italy 🌿 🍷 7.1 / 20 / 28.5

Lively acid, soft tanins, dark fruit, mineral

Montresor Corvina/Corvinone/ Rondinella, 2024, Valpolicella, Italy 🌿 🍷 46

Fresh acid, dried red fruit, tangerine zest, supple tannins

Bodegas Urbina Crianza, Tempranillo/Graciano/Mazuelo, 2015, Rioja, Spain 🍷 56

Red fruit, coconuts, white pepper, herbs

Reverdito “Simane” Langhe Nebbiolo, 2022, Piemonte, Italy 65

Delicate, light tannins, cherry blossoms, red roses

Adriano Marco E Vittorio Barbaresco “Sanadaive”, Nebbiolo, 2017, Piemonte 🍷 67

Sour cherry, blood orange, star anise, woodland berry, leather

Rosso – Heavy

Rupe Secca Nero D’Avola, 2024, Sicily, Italy 🌿 34

Ripe black plum, sweet cherry, blackberry, hints of spice, tobacco

Alradica, Ceppi Storici Barbera D’asti, 2022, Piemonte, Italy 🌿 10.2 / 29 / 42

Smokey red fruits, soft oak tanins

Monte Schiavo Sassaiolo Montepulciano/Sangiovese, 2023, Marche, Italy 🌿 🍷 42

Earthy, spicy, wild dark fruit, chewy tannins

Il Cascinone Merlot, 2022, Piemonte, Italy 🌿 44

Savoury spice, dark red fruit, ripe tanins

I Monili Tarantino Primitivo, 2022, Puglia, Italy 🌿 10.4 / 30 / 43

Red berries, bramble, liquorice, spice

Tarima Monastrell, 2023, Alicante, Spain 🍷 45

Sweet spice, dark fruit, chocolate, liquorice

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Rosso – Heavy, Cont.

Famille Fabre Gsm, 2023, Luc-Sur-Orbieu, France 🍷	49
Juicy, soft smooth tannins, dark fruit, chocolate	
Agostio Pavia & Figi Moliss Barbera D'asti Superiore, 2022, Piemonte, Italy	57
Rich, dark fruit, tar, vanilla, slight acidity	
Pellegrino Tripudium Rosso Nero D'avola, 2022, Sicily Italy 🍷	63
Bold, dry, slight grip with tannins, black cherries, mint	
Chianti Classico, Casaloste, 2021, Panzano, Italy 🌿 🍷	64
Voluptuous, black cherry, plum, liquorice	

Aldo's List

“If our grandfather, Aldo Bianchi, were alive now he would be in the kitchen crafting pasta with Ben & Joe, or charming the customers and knocking back a negroni, front of house, with Dom. We all know that hospitality ran through his blood and so it runs through ours...”

Cascina Dardi Barolo, 2013, Piemonte, Italy	135
Brunello Di Montalcino, 'La Mannella', 2019, Tuscany, Italy	140
Brunello Di Montalcino, 'La Mannella', 2018, Tuscany, Italy	145
Lignier Michelot Gevrey Chambertin, Pinot Noir, 2022, Bergundy, France	190
Antinori Tignanello, 2017, Tuscany, Italy	250
Antinori Tignanello, 2012, Tuscany, Italy	405

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Digestivi

Frangelico	4.25
Amaro Montenegro	5.75
Bramley & Gage Limoncello/Amaretto	6
Vin Maury	6.2
Pedro Ximinez	6.2
Martel Vs	6.5
Laiphroaig	6.75
Balvenie	8

Grappa

Grappa Bianco	6
Grappa Barricata	8
Mamete Prevostini Grappa Nebbiolo di Valtellina	9
Distilleria del Barbaresco Grappa di Barbaresco	9
Distilleria del Barbaresco Grappa di Barbaresco Invecchiata	9

Dessert Wine

La Fage Vin Maury	6
Il Cascinone Moscato Piemontese, Piemonte, Italy	6
Pellegrino Marsala / Marsala Riserva	6



Hot Drinks

Espresso	Sgl 1.50 / Dbl 2.5
Piccolo	3
Macchiato	3
Americano	3.75
Latte	3.75
Cappuccino	3.75
Flat White	3.75
Tea	3.75
English Breakfast, English Breakfast Decaf, Green, Peppermint, Jasmine, Earl Gray	

Decaf coffee / Oat milk available on request
All of our coffee is supplied locally by Wogan Coffee.

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