



Dunne & Crescenzi

L'Officina



Vini al Bicchiere

Wines by Glass

Vino della Casa

Euro

Our recommended house wine is carefully selected by the proprietors and changes regularly, ask your server.

5.50

Vini Rossi / Red Wines

Valpolicella San Pietro DOC, 2014, Montessor (Veneto)

7.00

Chianti Pontormo DOCG, Castelli Del Grevepesa (Toscana)

7.00

Primitivo di Manduria Ognissole DOC, Feudi di San Gregorio (Campania)

7.50

Vini Bianchi / White Wines

Chardonnay Santa Caterina, 2014, Due Palme (Puglia)

7.00

Verdicchio dei Castelli di Jesi DOC, 2014, Cimarelli (Marche)

7.00

Bubbles, not just for special occasions.....

Prosecco Superiore Valdobbiadene DOCG

8.00

Astoria (Veneto)

Mimosa

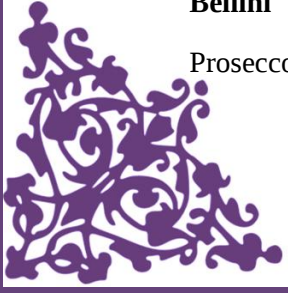
7.50

Prosecco and freshly squeezed orange juice

Bellini

7.50

Prosecco and peach juice





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Vini Rossi / Red Wines

Vino della Casa Recommended house red wine selected by the proprietors, changes regularly, please ask your server

24.00

'Tristano' Rosso di Toscana 2014, Castelli del Grevepesa (Tuscany)

24.00

Primitivo Del Salento Don Cosimo, 2014, Due Palme (Puglia)

30.00

Valpolicella Collezione DOC, 2014, Bertani (Veneto)

32.00

Chianti Pontormo DOC, 2015, Castelli del Grevepesa (Tuscany)

28.00

Barbera d'Asti La Neuit E il Di, Tenuta Garetto 2013 (Piedemont)

37.00

Cannonau di Sardegna Costera DOC, 2013, Argiolas (Sardinia)

35.00

Montefalco Rosso DOC, 2012, Antonelli (Umbria)

41.00

Vini Bianchi / White Wines

Vino della Casa Recommended house white wine sourced and selected by the proprietors, changes regularly, please ask your server

24.00

'Ori' Bianco di Toscana 2014, Castelli del Grevepesa (Tuscany)

24.00

Vermentino di Gallura 'Gemellae', Cantina Gallura (Sardegna)

27.00

Verdicchio dei Castelli di Jesi DOC, 2014, Cimorelli (Marche)

27.00

Pinot Grigio Friuli Isonzo DOC, 2015, Cormons (Friuli – Venezia Giulia)

30.00

Chardonnay Santa Caterina, 2014, Due Palme (Puglia)

29.00

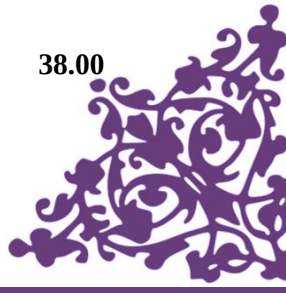
Sauvignon Suade Blanc, 2015, Astoria (Veneto)

32.00

Spumanti Sparkling Wines

Prosecco Cormons, 2014 DOCG (Giulia Venezia)

38.00





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Italian Craft Beers

Birra Roma Bionda Light Blonde, 5,2% Alc, 33 cl, Classic Roman Lager, marries perfectly with pizza	6.00
'Na Bio Light Blonde, 4,5% Alc, 33 cl, Organic style German Lager, great with delicate dishes such as smoked salmon or caprese	6.00
Na biretta Chiara, 4.9%, 33cl, Light Blonde, Czech Style, suits creamy pasta sauces	6.00
Birra Weisse, Birradamore, 4.8%, 33cl, Rome, light blond 'Weiss' style, perfect with fried fish, salads or chicken	6.50

Irish Craft Beers

Bru Celtic lager, Gluten Free, from the Boyne Valley 4.2%, 50cl, Gluten free craft lager, Gold medal award 2015 at WBA, pairs well with chicken or fish dishes	6.80
Bru Ri, from the Boyne Valley, 5%, 50cl, Bitter Ale from the Boyne Valley, Silver medal winner at WBA, will compliment spicy dishes	7.00
Piper', Brewed in Co. Kildare, 5% Alc. 50cl, IPA, brewed in Co. Kildare, Good companion to cheese boards, rich pasta dishes and pizza	7.00

Continuing on the subject of beer and cider.....

Guinness, 4.3%, 50cl, Irish Stout, suits stews and game pasta dishes	5.50
Peroni, 5,1 % Alc, 33 cl, pale lager from Roma, due to its light, refreshing taste it works well with red sauce pasta and pizza	6.00
Fentiman's Ginger Beer, 4% Alc, 50 cl, goes well with smoked salmon	7.00
Dan Kelly's Cider, 50 cl, a new Irish cider made from hand picked apples From the family orchard, perfect with antipasti	7.00

Alcohol Free Beer

Paulaner Hefe-Weissbier, non alcoholic beer, 50 cl	5.50
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