

# HOT DRINKS

Espresso | € 2.50  
Double Espresso | € 3.50  
Americano | € 3.50  
Cortado | €3.60  
Cappuccino | € 4.00  
Flat White | € 3.60  
Latte | € 4.00  
Iced Latte | € 4.00  
Babychino | € 1.00  
Matcha Latte € 4.20  
Iced Vanilla | Caramel | Hazelnut Latte € 4.20  
Mocha | € 4.20  
Hot Chocolate | € 4.20  
Kids Hot Chocolate | € 3.50



Breakfast Tea | € 3.00  
Herbal Tea - Green | Peppermint € 3.00  
Decaf Tea | € 3.00

Extras 40c  
Almond | Coconut | Oat | Soya Milk  
Vanilla | Caramel | Hazelnut Syrup  
(sugar free syrups available)

# MINERALS

Coca Cola | € 3.20  
Coke Zero | € 3.20  
Diet Coke | € 3.20  
Fanta Orange | € 3.20  
Sprite | € 3.20  
Orange | Apple Juice | € 2.20  
Ginger Beer | € 4.50  
Tonic Water | € 4.50  
Slimline Tonic | € 4.50  
Elderflower Tonic | € 4.50  
Soda Water | € 4.50  
Pink Grapefruit Soda | € 4.50

Acqua Panna Still Water  
€ 2.50 Small | € 3.50 Large

San Pellegrino Sparkling Water  
€ 2.50 Small | € 3.50 Large

# per se

ARTISAN PIZZA | CAFÉ | WINE



# DRINKS MENU

# COCKTAILS

## Passion Fruit Aperol Spritz

A vibrant reimagining. Fresh passion fruit juice and a hint of lime, topped with Prosecco for an effervescent finish. | € 13.00

## Basil & Mint Limoncello Spritz

A fresh, herb infused take. Vibrant basil and mint complement the bright citrus flavours of Limoncello and sparkling wine. | € 13.00

## Hugo Spritz

A refreshing classic with elderflower, mint, and sparkling Prosecco. Light, floral, and perfectly balanced. | € 13.00

## Rosy Velvet Martini

Rose syrup and lychee liqueur balanced with a hint of fresh lime, enhanced with sparkling Prosecco for an elegant, lively lift. | € 13.00

# Espresso Martini

A rich and indulgent cocktail that combines the bold flavours of espresso and coffee liqueur. Perfect for coffee lovers. | € 13.00

## Basil Gin Smash

A refreshing blend of gin, smashed fresh basil and lemon juice. Bright, aromatic, and perfectly balanced. | € 13.00

## Bloody Mary

A bold and savoury classic. Smooth, spicy, and endlessly satisfying. | € 14.00

## Raspberry Moscow Mule

A fruity twist. Vodka, raspberry puree, lime, and ginger beer combine for a crisp, tangy refreshment. | € 13.00



## Black Cherry Margarita

A seductive twist on the Margarita. Tequila and triple sec meet black cherry syrup. Vibrant, smooth, and unforgettable. Ask your server if you would like to try it smoked. | € 14.00

## Smoked Old Fashioned

A refined take on the timeless classic. Crafted with bourbon and Angostura bitters, gently smoked for a rich, layered aroma. Smooth, bold, and elegantly balanced. | € 14.50

**Have a cocktail that you would prefer? Ask your server if it is available.**



# MOCKTAILS

## Golden Sunset Mule

This golden-hued drink blends pineapple with the warmth of ginger and turmeric honey. A refreshing and immune-boosting delight. | € 8.00

## Sweet & savour Ginger Beer

A refreshing and zesty mocktail with sweet strawberry syrup, tangy lime juice, and spicy ginger beer. | € 8.00





## WHITE WINE

### **Pinot Grigio - Bottesini IGT Italy**

Fresh and Crispy, notes of pear, green apple and citrus. Light bodied with balanced acidity and a clean refreshing finish. Pairs well with Margherita Pizza | Sharing Board | Rosemary Focaccia.

Glass € 7.50 | Bottle € 26.00

### **Sauvignon Blanc - Solstice IGT Italy**

Fresh crisp and aromatic with strong gooseberry fruit flavours typical of this variety. Pairs well with Bruschetta | Garlic Prawns.

Glass € 8.00 | Bottle € 28.00

### **Trebbiano d'Abruzzo - TerraMare DOC Italy**

Delicate aromas of white flowers, pear and citrus. A fresh and elegant wine. Pairs well with Rosemary Focaccia | Arancino | Vegetarian Pizza.

Glass € 8.00 | Bottle € 28.00

### **Gavi - Masseria dei Carmelitani DOCG Italy**

Generous aromas of ripe fruits and herbaceous flowers. Soft textured and graceful, balanced and marked fruit floral complexity. Pairs well with Burrata Salad | Eggplant Parmigiana.

Glass € 8.50 | Bottle € 37.00

### **Sauvignon Blanc - Old Coach NZ**

Bright and bursting with crisp passionfruit, guava and fresh citrus. Light bodied with crisps acidity and a refreshing aromatic finish. Pairs well with Garlic Prawns | Sunny Afternoons.

Glass € 8.50 | Bottle € 37.00

### **Falanghina -Antonio Caggiano IGT ITALY**

A typical aroma of fresh fruit reminiscent of pineapple and banana. The taste is full and harmonious. Pairs well with Breeze Salad.

Bottle € 45.00

### **Albarino - Terra Gauda - Spain**

complex wine with outstanding pleasant citrus aromas of mandarin orange and grapefruit, ripe peach and pineapple, combined with pleasant hints of orange blossom, mint and mild earthy, mineral notes. Pairs well with Vegetarian | Vegan Pizza.

Bottle € 45.00

### **Chardonnay Chablis - Domaine Clotilde France**

Crisp with bright notes of lemon, white peach and subtle minerality. Clean and balanced finish. Pairs well with Arancino | Garlic Prawns.

Bottle € 70.00

## ROSE

### **Blush Pinot Grigio - IGT Italy**

Light, refreshing and crisp with delicate notes of peach, apple and floral hints. Pairs well as an Aperitif | Burrata Salad.

Glass € 7.50 | Bottle € 28.00

### **Rose AIX - Domain AIX France**

A fragrant and well balanced wine. The nose is fresh, fragrant and delicate. It offers classy notes of watermelon, strawberries and flowers. Pairs well with Sunshine | Parma, Burrata, Quattro Formaggi Pizza

Bottle € 39.00

3Ltr Bottle € 250.00

5Ltr Bottle € 500.00

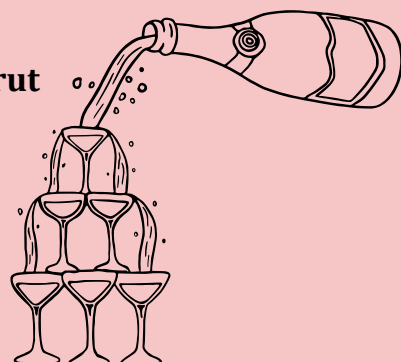
## BUBBLES

### **Prosecco**

Glass € 8.50 | Bottle € 35.00

### **Veuve Clicquot - Brut**

Bottle € 120.00



# RED WINE



## **Montepulciano d'Abruzzo - DOC Italy**

Rich and robust, ripe cherry and plum aromas with hints of spice and earth. Smooth tannins and a full bodied finish. Pairs well with Homemade Lasagna | Sharing Board.

Glass € 8.00 | Bottle € 28.00

## **Merlot - San Vigilio IGT Italy**

Soft and velvety, juicy red berries, subtle plum and a touch of spice. Medium body and easy drinking. Pairs well with Mini Beef Sliders.

Glass € 8.00 | €2 8.00

## **Bordeaux - Chateau Pascaud France**

A refined wine with aromas of red and black fruits, hints of vanilla, cedar, cigar box and coffee.

Impressively complex, smooth and balanced. Pairs well with Per Se Fillet.

Glass € 8.00 | Bottle € 28.00

## **Nero d'Avola - DOC Sicily**

An organic wine which offers a rich full bodied profile with notes of ripe black fruit, subtle spice and a hint of earthy minerality. Smooth tannins and balanced acidity. Pairs well with Crispy Chicken with Caponata | Meat Lovers Pizza.

Glass € 8.50 | Bottle € 35.00

## **Primitivo - Puglia Italy**

Bursting with ripe blackberry, plum and subtle notes of sweet spice and vanilla. Rich, warm and well rounded. A soft lingering finish. Pairs well with Pepperoni | Spicy | Calabrese Pizza.

Glass € 8.50 | Bottle € 35.00

## **Barbera d'Asti - DOCG Superiore Italy**

Crisp and dry, with a subtle background of vanilla and wild berries, which carries through to its lingering finish. Pairs well with Tagliatelle Mushroom & Truffle | Pepperoni Pizza.

Glass € 8.50 | Bottle € 35.00



## **Malbec - Killka Selentein Argentina**

Fruity with aromas of plum and blackberries. Notes of vanilla and chocolate from oak ageing. Round, smooth, complex with a long finish. Pairs well with Mini Beef Sliders | Crispy Chicken with Caponata.

Glass € 8.50 | Bottle € 35.00

## **Pinot Noir - Edouard Delaunay France**

Bright cranberry, wild cherry aromas with hints of violet and spice. Generous palate yet balanced, offering fresh red fruit, subtle oak, and a clean, graceful finish.

Pairs well with Eggplant Parmigiana | Parma Pizza.

Bottle € 45.00

## **Valpolicella Ripasso - Riondo Italy**

Rich and velvety, reveals notes of ripe cherry, dried plum, and hints of spice and chocolate. Full-bodied with smooth tannins and a lingering, elegant finish.

Pairs well with Homemade Lasagna | Spicy Pizza.

Bottle € 55.00

## **Saint-Émilion Grand Cru - Pollen de Corbin Michotte France**

The second wine from Corbin Michotte. Elegant and full-bodied with notes of black fruit, spice, and cedar. Silky tannins and a long, smooth finish. Pairs well with Tagliatelle with Lamb Ragu | Capricciosa Pizza.

Bottle € 65.00

## **Barolo - DOCG Paesi Tuoi 2020 Italy**

Elegant bouquet featuring liquorice, dried violet, and warm spices. Full-bodied and robust, it reveals firm yet harmonious tannins with a long, savoury finish. Pairs well with Tagliatelle with Mushroom & Truffle | Amatriciana | Capricciosa Pizza.

Bottle € 75.00

## **Bordeaux Pauillac - Echo de Lynch-Bages France**

Classic Pauillac elegance with depth. Expect aromas of cassis, graphite, pencil shavings, and violet, followed by a medium to full body, supple tannins, and a lively, savoury finish. Pairs well with Per Se Fillet.

Bottle € 130.00



## DRAUGHT

### **Birra Moretti**

Pint € 7.50 | ½ Pint € 3.80

### **Heineken**

Pint € 7.00 | ½ Pint € 3.60

### **Heineken 00**

Pint € 6.80 | ½ Pint € 3.00

### **Orchard Thieves**

Pint € 7.00 | ½ Pint € 3.20

## BOTTLES

**Corona** | € 6.00

**Hollow & Fentimans Ginger Beer** | € 7.50

**Peroni Red Label** | € 6.00

**Peroni GF** | € 6.00

## SPIRITS

### **VODKA**

Finlandia | € 6.40

Absolut | € 6.40

Dingle | € 6.90

Grey Goose | € 8.90



### **GIN**

Dingle | € 7.20

Gunpowder Gin | € 8.20

Hendricks | € 8.20

Gordons Pink Gin | € 6.40

Malfy Rosa Gin | € 7.20

Monkey 47 Gin | € 10.50

Tanqueray Gin | € 7.20

### **RUM**

Bacardi Rum | € 6.40

Havana Especial | € 6.60

Captain Morgan Spiced Rum | € 6.40

Kraken | € 7.20

### **BOURBON**

Jack Daniels | € 6.90

Wild Turkey | € 6.90

Woodford Reserve | € 8.20

### **WHISKEY**

Jameson | € 6.80

Redbreast 12 | € 9.50

Greenspot | € 9.90

### **LIQUEURS**

Aperol | € 6.80

Limoncello | € 5.20

Campari | € 6.60

Tia Maria | € 5.50

Disaronno | € 7.20

Baileys | € 6.40

Malibu | € 6.60

Martini Extra Dry | € 6.60

Martini Bianco | € 6.60

Martini Rosso | € 6.60

Hennessy | € 6.80

### **Shooters**

Sambuca | € 6.00

Tequila | € 6.00

Jagermeister | € 6.00

Baby Guinness | € 5.50

