



# MEZZA LUNA

Italian Restaurant & Coffee Bar

## WINE LIST & DRINKS

**TEL : 0117 953 2069 | 0117 953 2888**

[www.mezzalunarestaurant.co.uk](http://www.mezzalunarestaurant.co.uk)

81 West St, BS3 3NU, Bedminster, Bristol

## White Wines

	<u>175 ml</u>	<u>250ml</u>	<u>Bottle</u>
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**Intorno Catarratto Pinot Grigio** **6.45** **8.45** **24.45**  
**2022/23, Sicily, Italy**

A dry, soft and well-balanced wine, with delicate pear and almond flavours. An ever-popular glass of white. 12% vol

**Urmeneta Sauvignon Blanc** **6.95** **8.45** **25.45**  
**2022/23, Central Valley, Chile**

A blend of herbal notes and fresh tropical fruit such as grapefruit, pineapple and mango. It is fresh in style with balanced acidity that enhances the fruity palate. 12% vol

**Alta Baliza Chardonnay** **6.95** **8.45** **25.95**  
**2022/23, Central Valley, Chile**

Fresh and young, slightly golden with green olive hints. Sweet, tropical aromas such as banana and pineapple combine and on the palate, the wine is crisp, soft and well-balanced. (2) 12.5% vol, Vegan

**Ermita de San Felices Blanco** **29.45**  
**2022/23, Rioja, Spain**

A very fruity aroma with sweet overtones resulting from good quality Viura grapes. Well structured, good acidity and a long finish. 12.5% vol

**Acquae Picpoul de Pinet Languedoc,** **30.95**  
**South of France 2022/2023**

A dry white wine with a pale gold colour. A fine, fresh nose with fruity and floral aromas. A refreshing palate with hints of citrus. 13.0% vol, Vegan

**Paola Sordo Gavi** **34.95**  
**2022/23, Piedmont, Italy**

A wine with a pale, straw-yellow gleam, this Gavi offers delicate flower and fruit sensations with notes of linden blossom and peach. On the palate the wine is subtle, elegant and refined. Crisp and zesty, with a balanced and lingering finish. (1) 12.5% vol, Vegan

## Rose Wine

	<u>175 ml</u>	<u>250ml</u>	<u>Bottle</u>
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**Island Fox Zinfandel Blush** **6.45** **8.45** **24.45**  
**2022/23, Puglia, Italy**

This is Italy's take on the ever-popular sweet Zinfandel rosé that California does so well! It is sweet and juicy with fruit salad flavours, a lighter body and lower alcohol. 11% vol

**Intorno Pinot Grigio Rosato** **6.45** **8.45** **24.45**  
**2022/23, Sicily, Italy**

A light and delicate dry rosé with gentle hints of strawberry fruit and a pineapple sherbet touch. Soft, refreshing and uplifting. 12% vol

## Wine Guide

**White, Rosé & Sparkling:** 1 (driest) to 5 (sweetest). **Red:** A (lightest) to E (deepest)

Vintages and % Volumes may vary according to availability. Wine by the glass is also available in a 125ml

## Red Wines

	<u>175 ml</u>	<u>250ml</u>	<u>Bottle</u>
<b>Villa Rosaura Merlot Reserva</b> 2022/23, Central Valley, Chile	6.45	8.45	24.45
A deep violet red wine with mature red fruit aromas of plum combined with spiced notes. On the palate, rich, velvety tannins, a medium bod yand a lasting finish. 13% vol			
<b>Cormoran Tempranillo</b> 2022/23, Rioja, Spain	6.95	8.45	24.95
Bright cherry red with masses of red berry fruit flavours leading into richer, warmer fruits with a hint of vanilla. Well-balanced, lingering and harmonious. 14% vol			
<b>Billycan Shiraz</b> 2022/23, South East Australia	6.45	8.95	24.95
Here's a juicy fruity Aussie red with balanced alcohol to give a deliciously easy drinking Shiraz. It's time to rediscover just how good the wines from Down Under are tasting. 13.5% vol			
<b>Malbec 10</b> 2022/23, San Juan, Argentina			26.95
Fully ripe, intense and glossy. It is bright and silky with vibrant hedgerow fruits and layers of subtle berry and spice flavours. 13% vol			
<b>Urmeneta Cabirnet Sauvigon</b> 2022/23	6.45	8.25	24.45
Bright cassis & blackcurrant fruit with underlying chocolate vanilla oak tones which carry through to the palate then brust with ripe fruit sweetnes on the finish. 13.0% vol.			
<b>Valpolicella Classico Zonin</b> 2022/23, Veneto, Italy			30.95
Aromas of wild berries and cherries precede a classic dry and smooth palate. A lighter style red, ideally suited to tomato-based Italian dishes (B) 12.5% vol			

## Sparkling Wine

	<u>20cl</u>	<u>Bottle</u>
<b>Prosecco Borgo, SanLeo NV, Veneto, Italy</b>	10.45	32.95
Intense floral, fruity bouquet. A wonderfully fresh and well-balanced,appley palate with just a hint of delicate almond. 11% vol		
<b>Ayala Brut Majeur NV, Champagne, France</b>		62.45
An expressive and elegant Champagne with ripe fruit flavours. Fresh and crisp, yet with good body on the palate. 12% vol		

Wines on this list may contain sulphites, egg or milk products.  
Please ask a member of staff should you require guidance.

## Prosecco Brunch

For more information see back page of the drinks menu  
Available 12pm- 4pm. £35.95 per people

## *Vodka*

	25 ml	50 ml
<b>Smirnoff</b>	<b>4.95</b>	<b>6.45</b>
<b>Ciroc</b>	<b>5.95</b>	<b>6.95</b>
<b>AU</b>	<b>5.95</b>	<b>6.95</b>
<b>Greey Goose</b>	<b>5.95</b>	<b>6.95</b>

## *Gin*

	25 ml	50 ml
<b>Gordon's</b>	<b>4.95</b>	<b>6.50</b>
<b>Bombay Sapphire</b>	<b>5.45</b>	<b>6.95</b>
<b>Tanqueray</b>	<b>5.45</b>	<b>6.95</b>
<b>Whitley Neil</b>	<b>5.45</b>	<b>6.95</b>
<b>Beefeater</b>	<b>5.45</b>	<b>6.95</b>

## *Whiskey*

	25 ml	50 ml
<b>Jack Daniels</b>	<b>4.95</b>	<b>6.45</b>
<b>Jameson</b>	<b>5.45</b>	<b>6.95</b>
<b>Famous Grouse</b>	<b>5.45</b>	<b>6.95</b>
<b>Chivas Regal</b>	<b>5.45</b>	<b>6.95</b>

## *Rum*

	25 ml	50 ml
<b>Bacardi</b>	<b>4.95</b>	<b>6.45</b>
<b>Captain Morgan</b>	<b>4.95</b>	<b>6.45</b>

**Add Mixer For £ 2.00**

## *Liquers*

	<u>25 ml</u>	<u>50 ml</u>
Malibu	4.50	6.45
Archers	4.50	6.45
Disaronno	4.50	6.45
Cointreau	4.50	6.45
Bailey's		6.45
Tia Maria	4.50	6.45
Kahlua	5.00	6.95
Martini Rosso		6.00
Martini Dry		6.00
Southern Comfort	5.00	6.50
Campari		5.50
Pimm's		5.50

## *Shots*

	<u>25 ml</u>
Lemoncello	4.00
Absinthe	5.00
Sambuca	4.00
Jagermeister	4.00
Sourz	3.50
Tequila	4.00
Yeni raki	4.00

## *Brandy & Cognac*

	<u>25 ml</u>	<u>50 ml</u>
Three Barrels	4.95	6.45
Courvoisier	5.45	6.45
Hennessy	5.95	6.45
Martel	5.45	6.45

**Add Mixer For £ 2.00**

## *Draught*

	<u><math>\frac{1}{2}</math> pint</u>	<u>pint</u>
<b>San Miguel</b>	<b>3.75</b>	<b>6.25</b>
<b>Poretti</b>	<b>3.95</b>	<b>6.45</b>

## *Beers and Ciders*

<b>Thatchers Gold (500 ml)</b>	<b>5.95</b>
<b>Thatchers Haze (500 ml)</b>	<b>5.95</b>
<b>Gem (500 ml)</b>	<b>5.95</b>
<b>Peroni (330 ml)</b>	<b>4.95</b>
<b>Non Alcohol San Miguel (330 ml)</b>	<b>4.95</b>
<b>Gluten Free San Miguel (330 ml)</b>	<b>4.95</b>

## *Soft Drinks*

<b>Coca Cola</b>	<b>3.65</b>
<b>Diet Coke</b>	<b>3.65</b>
<b>Fanta Orange</b>	<b>3.65</b>
<b>Lemonade</b>	<b>3.65</b>
<b>Sprite</b>	<b>3.65</b>
<b>Tonic Water</b>	<b>3.45</b>
<b>Appletiser</b>	<b>3.75</b>
<b>J2O</b>	<b>3.75</b>
<b>Mineral Water</b>	<b>2.45</b>
<b>Large Mineral Water</b>	<b>4.50</b>
<b>Soda</b>	<b>2.00</b>

# Juices

	<u>glass</u>
<b>Apple</b>	<b>3.45</b>
<b>Orange</b>	<b>3.45</b>
<b>Pineapple</b>	<b>3.45</b>
<b>Cranberry</b>	<b>3.45</b>

# Hot Drinks

	<u>cup</u>
<b>Tea</b>	<b>2.50</b>
<b>Herbal Tea</b>	<b>2.60</b>
<b>Espresso</b>	<b>3.00</b>
<b>Americano</b>	<b>3.20</b>
<b>Latte</b>	<b>3.50</b>
<b>Cappuccino</b>	<b>3.50</b>
<b>Flat White</b>	<b>3.50</b>
<b>Mocha</b>	<b>4.50</b>
<b>Hot Chocolate</b>	<b>4.50</b>
<b>Baileys Hot Chocolate</b>	<b>7.50</b>
<b>Irish Coffee</b>	<b>7.50</b>
<b>Liqueur Coffee</b>	<b>7.50</b>
<b>Extra Shot of Coffee</b>	<b>50p</b>
<b>Syrups</b>	<b>50p</b>

# Prosecco Brunch

All portion sizes are small and for a minimum of 4 people  
Service time is 90 minutes

## **Bacon Muffin**

Two poached eggs on a toasted muffin  
with Hollandaise sauce and bacon

## **Mushroom Muffin**

Two poached eggs on a toasted muffin  
with Hollandaise sauce and mushrooms

## **Eggs Benedict Muffin**

Two poached eggs on a toasted muffin  
with parma ham, avocado and Hollandaise sauce

## **Salmon Muffin**

Two poached eggs on a toasted muffin  
with Hollandaise sauce and sliced smoked salmon and avocado

## **Scrambled Eggs on Toast**

## **Spaghetti Bolognese**

Traditional spaghetti Bolognese made with  
minced beef and tomato sauce

## **Spaghetti Carbonara**

Spaghetti with bacon, cream and black pepper,  
finished with an egg yolk

## **Penne Verdure**

Penne with sautéed vegetables, with a cream or tomato base

## **Penne Pollo Picante**

Penne with chicken, cherry tomatoes and spinach  
in a spicy cream sauce

# £ 35.95

If you have a food allergy or a special dietary requirement  
please inform a member of staff or ask for

