We enjoy creating a community of passionate people, in which customers, producers and staff can share an appreciation for quality Italian gastronomy and wine. Thanks to the union of these three groups in our stores, life will taste better.

Ci diverte sviluppare una comunità di appassionati all'interno della quale clienti, produttori e dipendenti si dilettano e si godono una gastronomia italiana di qualità.
Siamo il luogo che collega questi tre gruppi e cerchiamo in questo modo di dare più sapore alla vita.

the italians..
wine food

27B Devonshire Street,
W1G 6PW London
https://theitalians.co.uk/
+44 (0) 207 486 6066

Opening hours
Mon – Sat 12:00 pm – 10:00 pm
Sunday 11:00 am – 9:00 pm

Order our food at:
https://eshop.theitalians.co.uk/

cocktails

nostri classici our classics

Negroni ..... **£ 10.00**
Gin, Campari, Red Vermouth

Aperol Spritz ..... **£ 10.00**
Aperol, Prosecco, soda water

Amalfi Spritz ..... **£ 10.00**
Limoncello Staibano, Prosecco, soda water

The Hugo Spritz ..... **£ 10.00**
Prosecco, elderflower syrup, soda water, fresh mint and lime

Amaretto Sour ..... **£ 15.00**
Di Saronno, sugar syrup, fresh lemon juice, egg white, dash of angostura

Porn star Martini ..... **£ 15.00**
Vodka, Prosecco, vanilla syrup, fresh passion fruit

Martini Cocktail ..... **£ 13.00**
Gin or Vodka, Dry Vermouth, citrus oil

Old Fashioned ..... **£ 15.00**
American Bourbon, sugar, Bitters

The Italians Signature Cocktail ..... **£ 15.00**
Italian gin, seven basil leaves, lemon and honey

negroni session it's negroni o'clock

Coffee Negroni ..... **£ 12.00**
Gin, Campari, Red Vermouth, italian coffee

Bergamot Negroni ..... **£ 13.00**
Gin, Cocchi Americano & Dry Vermouth, bergamot oil

Mezcal Negroni ..... **£ 14.00**
Mezcal & Tequila Blanco, Campari, Red Vermouth, spicy oil

our significant suppliers

drusian

Veneto
prosecco

The best conditions for the cultivation of the Glera variety are offered by the Valdobbiadene area where are Francesco Drusian's vineyards. Francesco's philosophy is simple – maximum care in the vineyard, minimal intervention in the cellar. That's why his extremely fresh and elegant bubbles are among the best sparkling wines in the world.

san polino

Tuscany
wines

Katia and Gigi from the San Polino winery make the unforgettable bio wines Rosso di Montalcino and Brunello di Montalcino from the cultivar Sangiovese, which they grow in the wild and without stress. Their winery functions as one large ecosystem, where everything is intertwined, and which is reflected in the unrivaled flavor balance of their wines.

our significant suppliers

columbo

Marche
pasta

During lunch one Sunday in 1972, Nicola Acrisio Columbro could not reign in his love for his wife's pasta and decided to quit his job in order to open his own business making egg pasta. From that day onwards the production of this pasta has been guided by one simple, much talked about truth: their pasta must be so good that they would serve it to their own children without reservations.

fratepietro

Puglia
olives and olive oil

Fratepietro remained one of the few who stayed faithful to honest manual production, which is long and hard, but the results are worth it. Witness the case of their Bella di Cerignola olives, which are black only on the outside (thanks to their 20-day natural oxidation) unlike those from Fratepietro's industrial colleagues.

wine by glass

bollicine sparkling wines 125 ml

Prosecco Valdobbiadene, brut, Drusian, Veneto ..... **£ 9.50**
Franciacorta, brut Nature, 1701, Lombardia ..... **£ 13.50**
Champagne, brut Premier Cuvée, Bruno Paillard, Champagne ..... **£ 18.00**

bianchi white wines 125 ml

Sauvignon Blanc, Floreado, Andrian, Alto Adige, 2018 ..... **£ 8.50**
Soave Superiore, Il Casale, Vicentini Agostino, Veneto, 2017 ..... **£ 9.00**
Turbiana, Il Lugana, Pasini San Giovanni, Lombardia, 2019 ..... **£ 9.00**
Pinot Grigio, Terlan, Alto Adige, 2019 ..... **£ 9.50**
Insolia DOC, Baglio di Pianetto, Sicilia, 2019 ..... **£ 8.00**

rosati rosé wines 125 ml

Il Chiaretto, Pasini San Giovanni, Lombardia, 2019 ..... **£ 8.00**
Lagrein rosè, Andrian, Alto Adige, 2018 ..... **£ 8.00**

rossi red wines 125 ml

Valpolicella Classico, Begali, Veneto, 2019 ..... **£ 8.00**
Primitivo di Manduria, Papale Oro, Varvaglione, Puglia, 2017 ..... **£ 8.00**
Nebbiolo, Angelo, Mauro Veglio, Piemonte, 2018 ..... **£ 9.50**
Nobile di Montepulciano, Salcheto, Toscana, 2017 ..... **£ 10.00**
Barolo, Mauro Veglio, Piemonte, 2016 ..... **£ 16.00**

vini al coravin 125 ml

Chardonnay, Rossj – Bass, Gaja, Piemonte 2019 ..... **£ 25.00**
Cervaro della Sala, Antinori, Umbria, 2018 ..... **£ 28.00**
Barolo, Pressenda, Abbona, Piemonte, 2013 ..... **£ 25.00**
Tignanello, Marchesi Antinori, Toscana, 2018 ..... **£ 25.00**
Brunello di Montalcino, Le Potazzine, Toscana, 2015 ..... **£ 30.00**

menu

bruschetta bruschetta

Classica ..... **£ 5.90**
Sicilian tomatoes, garlic & basil (V)

Tricolore ..... **£ 7.90**
Sicilian tomatoes, buffalo
mozzarella & pesto (V)

Marinated trout and avocado ..... **£ 9.90**
Sicilian tomatoes, garlic & basil

'Nduja ..... **£ 5.90**
Spicy spreadable salami from Calabria

Crostino con burro ..... **£ 4.90**
e acciughe siciliane
Crostino with butter and anchovy

Focaccia and dips ..... **£ 12.90**
Sundried tomato, basil pesto, artichoke

stuzzichini nibbles

Cerignola mixed olives ..... **£ 3.90**

Taralli Pugliesi ..... **£ 3.90**

Tartufo chips ..... **£ 4.90**

Toasted almonds ..... **£ 3.90**

piccoli assaggi small plates

Caprese Salad (V) ..... **£ 12.90**

Artichoke Salad ..... **£ 12.90**

Sardine di Anzio & fennel salad ..... **£ 11.90**

Bresaola with rocket, ... **£ 13.90**
shaved parmesan
& aged balsamic vinegar

Prosciutto di Parma ..... **£ 14.90**
& melon

Culatello di Zibello and focaccia ..... **£ 14.90**

Burrata with truffle perlage (V) ..... **£ 15.90**

nostro pane our bread

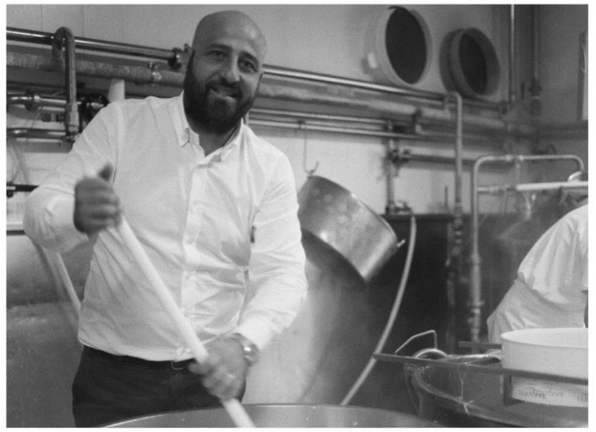
Selection of our bread ..... **£ 4.90**
(in store made)

our significant suppliers

barlotti

Campania
mozzarella di Bufala

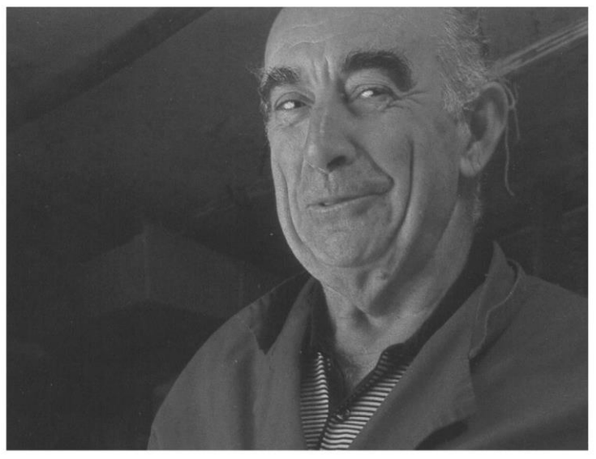
The main protagonists of the story of the Barlotti family are buffalo. The Barlotti family has pampered these quirky animals with mud-baths for over 100 years. Enzo and his brothers are able to make practically anything out of buffalo milk – from butter to ice cream – but the leader is undoubtably mozzarella di bufala.



bonat

Emilia – Romagna
parmigiano reggiano

Giorgio Bonati is guided in the production of parmigiano cheese by one simple equation: the quality of feed + happy animals = quality cheese + a happy customer. Because the Italian consortium strictly regulates the processing and production of parmigiano cheese, Giorgio found a different area for innovation – the quality of the feed according to his own recipe, thanks to which his cows have even better and more fragrant milk.



our significant suppliers

jotaz

Valle d´Aosta
fontina d´alpeggio

For many years, the Jotaz family has been one of the top cheese producers in Valle d'Aosta. It's not surprising, as Simone and Gillio indulge their „bovine buddies" all summer, letting them enjoy the juicy alpine pastures full of nutritious grass and fragrant herbs. Their reward is very fatty, aromatic milk, which they turn almost immediately after milking into cheese.

abbona

Piedmont
wines

Over sixty years ago, when Celso Abbona planted his grapevines in the Doriolo vineyard, he sensed the potential of this part of Piedmont for growing the Dolcetto cultivar. Celso's efforts were brought to fruition by his son Marziano. He planted regional varietals such as Nebbiolo or Barbera in the next eleven vineyards and after years of hard work began to produce wines of fantastic quality.

taglieri di formaggi cheese boards

Young cheeses ..... **£ 9.90**
Buffalo mozzarella DOP, three milk robiola, fresh caprino (V)

Matured cheeses ..... **£ 12.90**
Parmigiano Reggiano, fontina d'alpeggio, pecorino (V)

Classic cheeses for white wines ..... **£ 15.90**
Buffalo mozzarella DOP, three milk robiola, fresh caprino, creamy gorgonzola, burrata (V)

Classic cheeses for red wines ..... **£ 18.90**
Parmigiano Reggiano, fontina d'alpeggio, pecorino, provolone pugliese, gorgonzola piccante (V)

taglieri di salumi salami boards

Small ..... **£ 9.90**
Prosciutto crudo di Parma S. Ilario, mortadella di Bologna, finocchiona toscana

Medium ..... **£ 16.90**
Prosciutto crudo di Parma S. Ilario, mortadella di Bologna, finocchiona toscana, pancetta arrotolata Emilia Romagna, spicy salami of Calabria

Big ..... **£ 29.90**
Prosciutto crudo di Parma S. Ilario, mortadella di Bologna, finocchiona toscana, pancetta arrotolata Emilia Romagna, spicy salami from Calabria, bresaola della Valtellina, speck trentino, culatello di Zibello, strolghino salami

dolci sweets

Tiramisu ..... **£ 4.90**

3 cannoli siciliani ..... **£ 4.90**

Selezione di tartufi dolci ..... **£ 3.90**

Food allergies and intolerances:
Please ask a member of staff if you require information on the ingredients in the food we serve.

wine

spumanti sparkling wines

Prosecco Valdobbiadene, brut, Drusian, Veneto ..... **£ 35.00**

Prosecco Valdobbiadene, extra dry, Drusian, Veneto ..... **£ 35.00**

Prosecco Rosè Mari, extra dry, Drusian, Veneto ..... **£ 35.00**

Prosecco Valdobbiadene, Zero Dosage, 30 Raccolti, Drusian, Veneto ..... **£ 45.00**

metodo classico traditional method

Lugana brut, Pasini San Giovanni, Lombardia ..... **£ 55.00**
NV

Metodo classico, Riserva del fondatore, Giulio Ferrari, Trentino ..... **£ 149.00**
2008

Metodo classico, Abbona, Piemonte ..... **£ 55.00**
NV

Franciacorta, brut Nature, 1701, Lombardia ..... **£ 59.00**
NV

Franciacorta, rosé, brut, 1701, Lombardia ..... **£ 69.00**
2016

champagne non-vintage

Champagne, extra brut, Bruno Paillard, Champagne ..... **£ 95.00**
NV

Champagne, rosè, Bruno Paillard, Champagne ..... **£ 135.00**
NV

Champagne, Grand Cru, brut Tradition, Egly-Ouriet, Champagne ..... **£ 119.00**
NV

Champagne, Jacquesson Cuvée, 738 D. T., Champagne ..... **£ 195.00**
DT

vintage

Champagne Dom Perignon, Champagne ..... **£ 290.00**
2010

Champagne rosé brut, Cristal Millesime, Champagne ..... **£ 550.00**
2009

our significant suppliers

s. ilario

Emilia – Romagna
prosciutto crudo di Parma

When you look at any list of the best Italian hams, you can be sure that S. Ilario will figure highly in the top ranks. Stefano Montali with maniacal care select the highest quality and fattiest thighs and from these, he produces prosciutto di Parma, which, thanks to its extra-long maturation, has a unique sweet taste, which connoisseurs claim to know even with their eyes closed.

steiner

Alto Adige
speck

A true Tyrolean brunch is not complete without a glass of wine and properly smoked speck from the Steiner family. Their speck is so good because they use high quality fresh meat from surrounding farms to produce it, they relax it for 20 days in a salty spiced brine before it enjoys a cold smoking in beech smoke, until, finally, its journey culminates with several months of curing in mountain air.

formati speciali special formats

Gavi di Gavi, Bruno Broglia, MAGNUM, Broglia, Piemonte ..... **£ 70.00**
2016

Zuani Riserva, MAGNUM, Zuani, Friuli-Venezia Giulia ..... **£ 95.00**
2010

Cervaro della Sala, DOUBLE MAGNUM, Antinori, Umbria ..... **£ 609.00**
2018

Dolcetto d'Alba, Papa Celso, MAGNUM, Abbona, Piemonte ..... **£ 79.00**
2019

Cabernet Franc, Montescudaio MAGNUM, Toscana ..... **£ 189.00**
2006

Barolo, MAGNUM, Mauro Veglio, Piemonte ..... **£ 145.00**
2016

Barolo, Ravera, MAGNUM, Elvio Cogno, Piemonte ..... **£ 229.00**
2012

Ornellaia, Bolgheri Rosso, MAGNUM, Ornellaia, Toscana ..... **£ 550.00**
2017

Primitivo di Manduria, Papale, MAGNUM, Varvaglione, Puglia ..... **£ 119.00**
2015

vini pregiati fine wines

Barbaresco, Gaja, Piemonte ..... **£ 349.00**
2016

Camarcanda, Gaja, Toscana ..... **£ 219.00**
2015

Amarone della Valpolicella classico, Quintarelli Giuseppe, Veneto ..... **£ 449.00**
2007

Tignanello, Marchesi Antinori, Toscana ..... **£ 175.00**
2016

Brunello di Montalcino, Tenuta Greppo Biondi Santi, Toscana ..... **£ 249.00**
2011

Brunello di Montalcino Riserva, Le Potazzine, Toscana ..... **£ 215.00**
2011

Ornellaia, Bolgheri Rosso, Ornellaia, Toscana ..... **£ 295.00**
2016

Solaia, Antinori, Toscana ..... **£ 295.00**
2014

Sassicaia, Tenuta San Guido, Toscana ..... **£ 320.00**
2017

Sassicaia, Tenuta San Guido, Toscana ..... **£ 349.00**
2012

Masseto, Marchesi De'Frescobaldi, Toscana ..... **£ 1090.00**
2008

bianchi leggeri white light bodied wines

Pinot Grigio, Pacher Hof, Alto Adige ..... **£ 42.00**
2019

Grüner Veltliner, Pacher Hof, Alto Adige ..... **£ 43.00**
2018

Sauvignon Blanc, Floreado, Andrian, Alto Adige ..... **£ 35.00**
2018

Soave Superiore, Vicentini Agostino, Veneto ..... **£ 38.00**
2017

Lugana, Pasini San Giovanni, Lombardia ..... **£ 35.00**
2018

Roero Arneis, Cornarea, Piemonte ..... **£ 39.00**
2019

Verdicchio di Matelica, Colpaola, Marche ..... **£ 29.00**
2019

Vermentino di Gallura, Surrau, Sardegna ..... **£ 27.00**
2019

bianchi strutturati white full bodied wines

Chardonnay, cuvée Bois, Les Crêtes, Valle d'Aosta ..... **£ 95.00**
2016

Chardonnay, Cervaro della Sala, Antinori, Umbria ..... **£ 125.00**
2018

Ribolla Gialla di Oslavia, Riserva, Primosic, Friuli-Venezia Giulia ..... **£ 49.00**
2016

Ca' Marcanda Vistamare, Gaja, Toscana ..... **£ 79.00**
2018

Zuani Riserva, Zuani, Friuli-Venezia Giulia ..... **£ 69.00**
2014

Viognier Ginolfo, Baglio di Pianetto, Sicilia ..... **£ 44.00**
2015

Ginestra Etna Bianco, Calcagno, Sicilia ..... **£ 39.00**
2019

rosati rosé wines

Lagrein Rosé, Andrian, Alto Adige ..... **£ 29.00**
2018

Il Chiaretto, Pasini San Giovanni, Lombardia ..... **£ 39.00**
2019

Rosato, Brancaia, Toscana ..... **£ 29.00**
2017

rossi leggeri red light bodied wines

Valpolicella Classico, Begali, Veneto ..... **£ 32.00**
2019

Dolcetto d'Alba, Papà Celso, Abbona, Piemonte ..... **£ 42.00**
2019

Barbera d'Alba, Rinaldi, Abbona, Piemonte ..... **£ 39.00**
2019

Nebbiolo, Angelo, Mauro Veglio, Piemonte ..... **£ 42.00**
2019

Chianti Classico Biskero, Salcheto, Toscana ..... **£ 30.00**
2019

rossi corpo medio red medium bodied wines

Valpolicella Superiore Ripasso, La Cengia, Begali, Veneto ..... **£ 39.00**
2018

Barbera d'Alba, Sandrone, Piemonte ..... **£ 48.00**
2018

Barbaresco, Abbona, Piemonte ..... **£ 75.00**
2015

Sito Moresco, Gaja, Piemonte ..... **£ 90.00**
2018

Ca`Marcanda, Magari, Gaja, ... **£ 90.00**
2018

Rosso di Montalcino, San Polino, Toscana ..... **£ 60.00**
2018

Nobile di Montepulciano, Salcheto, Toscana ..... **£ 45.00**
2017

Etna rosso, Feudo di Mezzo, Calcagno, Sicilia ..... **£ 44.00**
2017

rossi strutturati red full bodied wines

Amarone della Valpolicella Classico, Begali, Veneto ..... **£ 75.00**
2016

Barolo, Mauro Veglio, Piemonte ..... **£ 75.00**
2016

Barolo, Pressenda, Abbona, Piemonte ..... **£ 109.00**
2013

Barolo, Ravera, Abbona, Piemonte ..... **£ 129.00**
2013

Barolo, Aleste, Sandrone, Piemonte ..... **£ 170.00**
2015

Nobile di Montepulciano, Salco, Salcheto, Toscana ..... **£ 109.00**
2015

Brunello di Montalcino, San Polino, Toscana ..... **£ 149.00**
2015

Cabernet Franc, Podere di Carnasciale, Toscana ..... **£ 99.00**
2017

Primitivo di Manduria, Papale, Varvaglione, Puglia ..... **£ 42.00**
2016

Cannonau di Sardegna, Vigna Sorella, Atha Ruja, Sardegna ..... **£ 29.00**
2014

Nero d'Avola, Cembali, Baglio di Pianetto, Sicilia ..... **£ 49.00**
2013

vini da dessert dessert wines

Moscato d'Asti, Cogno, Piemonte ..... **£ 29.00**
2017

Malvasia delle Lipari, Hauner, Sicilia 375 ml ..... **£ 49.00**
2015

Vino Passito, Tarasco, Cornarea, Piemonte 375 ml ..... **£ 65.00**
2013

vini dall'archivio wines from our archive

Sauvignon Terlano, Niedrist, Alto Adige ..... **£ 89.00**
2013

Pinot Nero, Vom Kalk, Niedrist, Alto Adige ..... **£ 89.00**
2013

Barolo, Bricco Pernice, Elvio Cogno, Piemonte ..... **£ 209.00**
2007

Barolo, Bricco Pernice, Elvio Cogno, Piemonte ..... **£ 209.00**
2008

Barolo Riserva, Vigna Elena, Elvio Cogno, Piemonte ..... **£ 229.00**
2007

Barolo Riserva, Runcot, Elio Grasso, Piemonte ..... **£ 249.00**
2008

Brunello di Montalcino, San Polino, Toscana ..... **£ 119.00**
2014