



Events Menu

Drinks

Icone Italiane

*Celebrating Italian passions from
sculpture to sculpted peccs*

David's Punch £15

Bacardi Spiced rum, Dewar's 8yr Caribbean Smooth Scotch whisky, Grand Marnier orange liqueur, homemade mulled wine syrup, lime juice and Marasca cherry brine, topped with 7UP

The Godfather £15.5

Vanilla-Infused Grey Goose L'original vodka, Aperol aperitif, sugar, lime juice and passion fruit juice

The Balotelli £15

Belvedere vodka, Italicus Bergamot liqueur and homemade basil syrup, topped with San Pellegrino limonata

Italian Culo £15.5

Bacardi Carta Blanca rum, Red Bull Tropical, sugar, mint and lime juice

Signore Speedo £15

Bombay Sapphire gin, Martini Fiero vermouth, crushed peppercorn, lime juice and Ting sparkling grapefruit juice

La Famiglia Flavors

*Like Nonna
used to shake*

Parma Paloma £15

Patrón Silver tequila, Aperol aperitif, Bacardi Carta Blanca rum, passionfruit, lime juice, topped with Franklin & Sons Pink Grapefruit soda

Bel Fiore £14.5

Bulldog gin, St-Germain elderflower liqueur, sugar and lemon juice, topped with soda water

Malfy Coast £15

Malfy con Limone gin, Chambord black raspberry liqueur, sugar and lemon juice, topped with Moët & Chandon Impérial Blanc N.V. Champagne

Casanova's Kiss £14.5

El Jimador Blanco tequila, Disaronno liqueur, Cointreau orange liqueur, agave syrup and lime juice

Italian Fashioned £14.5

Dewar's 12yr Scotch whisky, Montenegro Amaro, cinnamon syrup, Angostura Orange bitters and chocolate bitters

Classic Cocktails

No half measures

Aperol Spritz £14

Aperol aperitif and sparkling wine, topped with soda water

Campari Spritz £14

Campari aperitif and sparkling wine, topped with soda water

Negroni £14.5

Bombay Sapphire gin, Campari aperitif and Martini Riserva Speciale Rubino vermouth

Negroni Sbagliato £14

Campari aperitif and Martini Riserva Speciale Rubino vermouth and sparkling wine

Old Fashioned £14.5

Woodford Reserve Bourbon whiskey, brown sugar and Angostura bitters

Espresso Martini £14.5

Belvedere vodka, Tia Maria coffee liqueur, sugar and espresso

La Fonte della Vita

Non-alcoholic cocktails made with love

Venetian Meditation £10.5 49 kcal

Caleño Dark & Spicy non-alcoholic spirit, Martini Vibrante non-alcoholic aperitif, lime juice, grenadine syrup and San Pellegrino Limonata

Passionito £10.5 26 kcal

Passion fruit purée, cloudy apple juice, lime juice and lemonade

Champagne

750ml Bottle

Moët & Chandon Impérial Blanc N.V. £88

1.5L Magnum £185

Moët & Chandon Impérial Rosé N.V. £105

Veuve Clicquot Yellow Label N.V. £110

Veuve Clicquot Rosé N.V. £140



Of course all our wines originate from Italy!

Sparkling Wine

750ml Bottle

Ca' di Alte, Prosecco Spumante Extra Dry, Veneto, Italy £46

Refreshing, bright and clean | Pear and white flowers

NON-ALCOHOLIC SPARKLING WINE

Wild Life Botanicals Nude Sparkling, Cornwall, England £48

Dry and delicate | Gooseberry, greengage, lime and some tropical fruits

Beer & Cider

Birra Moretti L'Autentica 330ml £6.8

Birra Moretti L'Autentica 12 X 330ml £78

Days Lager 0.0% 330ml £6.2 73 kcal

Days Pale Ale 0.0% 330ml £6.2 69 kcal

Old Mout Kiwi & Lime 500ml £7.5

Old Mout Strawberry & Apple 500ml £7.5

<<Red wine>>

Vino Rosso

750ml Bottle

Ponte Pietra, Veneto, Italy £32

Light and berry fruit | Cherry blossom, plum and a touch of blackberries with spice

Merlot, Monopolio, Cantina di Gambellara, Veneto, Italy £36

Elegant and complex | Red berries, dark black cherry and herbal

Sangiovese, Fantini Farnese, Terre di Chieti, Abruzzo, Italy £40

Rich and vibrant | Morello cherry, blackberries, spices and vanilla

Primitivo, La Masseria, Puglia, Italy £46

Full-bodied and balanced | Red fruits, wild strawberries and spicy finish

Montepulciano d'Abruzzo, Gran Sasso, Abruzzo, Italy £52

Complex and full-bodied | Red berries, plum are married with hints of vanilla.

Frappato, Mandrarossa, Sicily, Italy £56

Elegant and perfumed | Sour & black cherry, red fruits and sweet spices

Aglianico, Pipoli Aglianico del Vulture,
Vigneti del Vulture, Basilicata, Italy £60

Mature and full-bodied | Dark fruit, vanilla, chocolate and a hint of black pepper

Sangiovese, Canaiolo, Colorino,
Dievole Chianti Classico, Tuscany, Italy £65

Structured and full-bodied | Red fruits, cocoa, violet with hints of tobacco

Nebbiolo, Barolo di Monforte d'Alba,
Domenico Clerico, Piedmont, Italy £79

Rich and intense | Fruity, spicy, floral aromas, tobacco and balsamic sensations

<<White wine>>

Vino Bianco

750ml Bottle

Ponte Pietra, Veneto, Italy £32
Lively and crisp | Green apple, honey and almond blossom

Trebbiano, Gran Sasso, Abruzzo, Italy £36
Fresh and crisp | Peach and citrus aromas

Chardonnay, Mandrarossa, Sicily, Italy £40
Complex and long finish | Orange peel, tropical fruits, vanilla and prickly pear

Pinot Grigio, Terrapieno, Alpha Zeta, Veneto, Italy £48
Dry and zesty | Pear, bread crust with hints of dried herbs

Falanghina, Vesevo Beneventano, Campania, Italy £52
Refreshing and aromatic | Lemon, white melon, green apple and a hint of minerality

Vermentino di Sardegna, Telavè, Antichi Poderi Jerzu, Sardinia, Italy £58
Elegant and delicate | Stone fruits, citrus, pine and mint

Cortese, Lugarara Gavi di Gavi, La Giustiniana, Piedmont, Italy £63
Dry and crisp | White flowers, fresh citrus and yellow fruit

Turbiana, I Frati Lugana, Ca' dei Frati, Lombardy, Italy £70
Fresh and elegant | Ripe fruit, peaches, yellow apples, rose petals and balsamic

Garganega, La Rocca Soave Classico, Pieropan, Veneto, Italy £78
Silky, textured and complex | Exotic fruits, nuts, spice and a light minerality

<<Rosé wine>>

Vino Rosato

750ml Bottle

Pinot Grigio Rosato, Ponte Pietra, Veneto, Italy £34
Fresh and crisp | Strawberry perfume, cherry with apple & pear finish

Grenache blend, Maison Mirabeau Classic, Côtes de Provence, France £43
Fruity and well balanced | Grapefruit and exotic fruit

Groppello, Marzemino, Sangiovese and Barbera, Rosa dei Frati, Ca' dei Frati, Lombardy, Italy £50
Elegant and refreshing | Wild strawberries, raspberries, citrus and delicate floral notes



Spirits & Sparkles

Every bottle is served with a choice of mixers
plus a bottle parade to feed your ego

La Famiglia
Flav

Belvedere

BOTTLE £190 / MAGNUM 1,750ml £380 / JEROBOAM 3,000ml £760

VODKA

Grey Goose L'Original

Bottle £200 / MAGNUM 1,750ml £385 / JEROBOAM 3,000ml £800

Smirnoff Black No.55 Small Batch £175

Cîroc £195

Ketel One £185

GIN

Bombay Sapphire £175

Bombay Sapphire Premier Cru £200

Bombay Bramble £175

Hendrick's £195

Tanqueray £185

Tanqueray No. TEN £195

SCOTCH WHISKY

Dewar's 12yr £175

Glenmorangie Original £210

Johnnie Walker Black Label £180

Monkey Shoulder £190

IRISH WHISKEY

Jameson £175

AMERICAN WHISKEY

Jack Daniel's Old No.7 Tennessee £175

Woodford Reserve Bourbon £195

Woodford Reserve Rye £220

Bulleit Bourbon £195

COGNAC

Hennessy V.S. £185

Courvoisier V.S.O.P. £195

RUM

Bacardí Carta Blanca £175

Bacardí Añejo Cuatro £185

Bacardí Spiced £180

Mount Gay Black Barrel Double Cask Blend £200

TEQUILA

El Jimador Blanco £190

Don Julio Blanco £220

Don Julio Reposado £230

Don Julio Añejo £240

Patrón Silver £220

Patrón Reposado £235

Patrón Añejo £245

ITALIANO

Bunga Bunga Staibano Limoncello £175

Antica Sambuca £175

Disaronno £175

Montenegro £175

LIQUEUR

Cazcabel Coffee £175

Jägermeister £175

Jägermeister Cold Brew Coffee 50cl £150



Pizza-Making Party

Every Wednesday from 7pm

Pizza-making just got a whole lot better!

CRUST us, you'll love this one.

Join us all year round for our brand new, never-seen-before, pizza-packed experience:

Bunga's Pizza-Making Party! A deluxe combo of dough-tossing, up-close entertainment and drinks packages to choose from including

Aperol Spritzes, prosecco and beers.

What more could you ask for?

Perfect for experienced pizza aficiona-doughs, or for those only just scraping the crust.

Dough-Tossing Experience + Food

+ Entertainment + Take-Home Pizza Dough

+ Welcome Aperol Spritz: £45pp

BOOK AT WWW.BUNGABUNGA.COM

Bunga's Buff Brunch

Every Saturday

with sittings at 12.00pm, 2.30pm and 5.15pm

Our infamous Bunga brunch just got an upgrade. We're going from bottomless to BOTTOMs-less. That's right, introducing – Bunga's Buff Brunch! Anyone ask for extra sauce, extra spice and... extra meat? Our brand new weekly brunch is showcasing the hunkiest men in boylesque, circus and cabaret. 'Bunga's Buff Boys' are here to turn the heat up on your Saturday while you enjoy ninety minutes of free-flowing Prosecco and one hour of bottomless pizza! Enjoy mouth-wateringly cheesy bottomless pizza and a delicious dessert, as you get involved in games, prizes and so much more!

One hour of a spectacular Live Show
+ one hour of Bottomless Pizza
+ one and a half hours of Prosecco: From £52pp

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