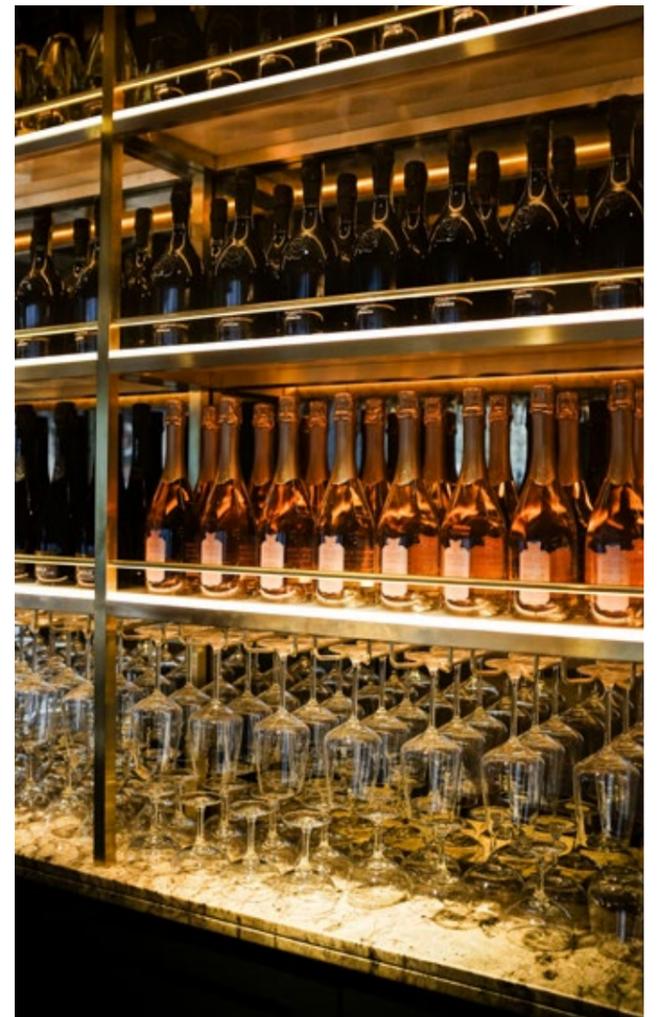
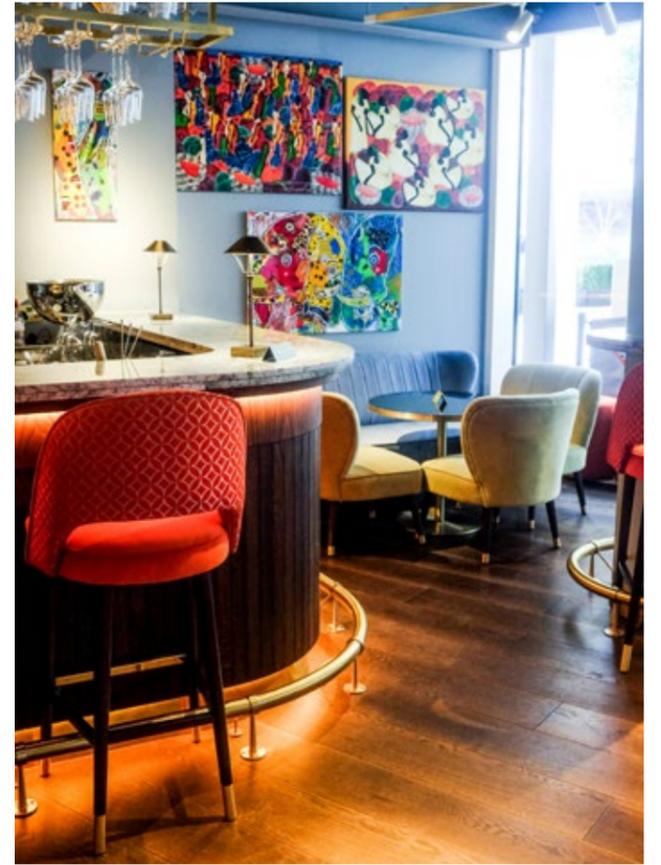


prosecco house
LONDON



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Prosecco House is London's first bar dedicated to Prosecco where customers can buy, sample and learn more about DOCG prosecco handpicked from specialised vineyards by owner Kristina Issa. The bar is situated a stones throw from Tower Bridge in the newly launched One Tower Bridge development. It is the perfect place to socialise with friends, host business meetings and corporate tastings with our expert team.



PH EVENT CATERING

(below menu all based on one canape per person)

(GROUPS OF 10 – 20)

Forman's Salmon and cream cheese canapé
Olive salatini
Tomato mozzarella & basil skewers
Bresaola & soft goats cheese gourmet sandwich
Hummus & roast vegetables crostini

£15 per head

(GROUPS OF 20+)

Forman's Salmon and cream cheese canapé
Olive salatini
Tomato mozzarella & basil skewers
Bresaola & soft goats cheese gourmet sandwich
Hummus & roast vegetables crostini
Pancetta twists
Home-made meat balls

£20 per head

COMPLETE VEGETARIAN OPTION (FOR ALL NUMBERS)

Avocado & feta crostini
Olive salatini
Tomato mozzarella & basil skewers
Hummus & roast vegetables crostini
Avocado, tomato and black olive pate gourmet sandwich

£15 per head

PH EVENT CATERING

(below menu all based on one canape per person)

ADD OUR NIBBLES TO YOUR ORDER

Nuts	£5.50
Focaccia	£4.00
Mixed Italian olives	£5.00
Artichoke hearts	£6.00
Parmesan Reggiano chunks	£5.50
Gorgonzola chunks	£5.00
Taleggio Italian semisoft cheese	£5.00
Mozzarelline	£5.00
Mortadella	£5.00
Salami Milano	£6.00
Bresaola	£6.00
Prosciutto Di Parma DOP	£6.50

CHEESE PLATTER £20

CHARCUTERIE PLATTER £20

MIXED PLATTER £20

PROSECCO HOUSE SIGNATURE COCKTAILS

Prosecco House Spritz £10.00

Berto Aperitivo
Fever Tree – Spring Soda Water
PH Prosecco

San Pietro Sour £10.50

Berto Dry Gin
Lemon Juice, Basil Sugar Syrup
Le Manzane Rosé

Scintillio £11.00

Vodka
Elderflower Liqueur
PH Prosecco

Silver Angel £12.00

Vodka
Passion Fruit Puree, Crème de Peche, AppleJuice
PH Prosecco

Negroni Sbagliato £11.00

Del Professor Vermouth
Berto Aperitivo
PH Prosecco

Zenzero Fizz £11.00

Ginger Liqueur
Lime Juice
PH Prosecco

Russian Spring Punch £12.50

Vodka
Fresh Raspberries
Crème de Framboise, Crème de Cassis, Lemon Juice
PH Prosecco

All prices are GBP inclusive of 20% VAT | Card only payments | A 12.5% discretionary service charge will be added to your final bill
(following the code of best practice, service charge is shared among the staff)



CLASSIC COCKTAILS

Dry Martini £10.50

Berto Dry Gin
Dry Vermouth

Moscow Mule £11.00

Vodka
Lime Juice
Ginger Beer

Negroni £11.50

Berto Dry Gin
Del Professor Ver mouth
Berto Bitter

Espresso Martini £12.00

Vodka
Coffee Liqueur
Sugar Syrup
Espresso

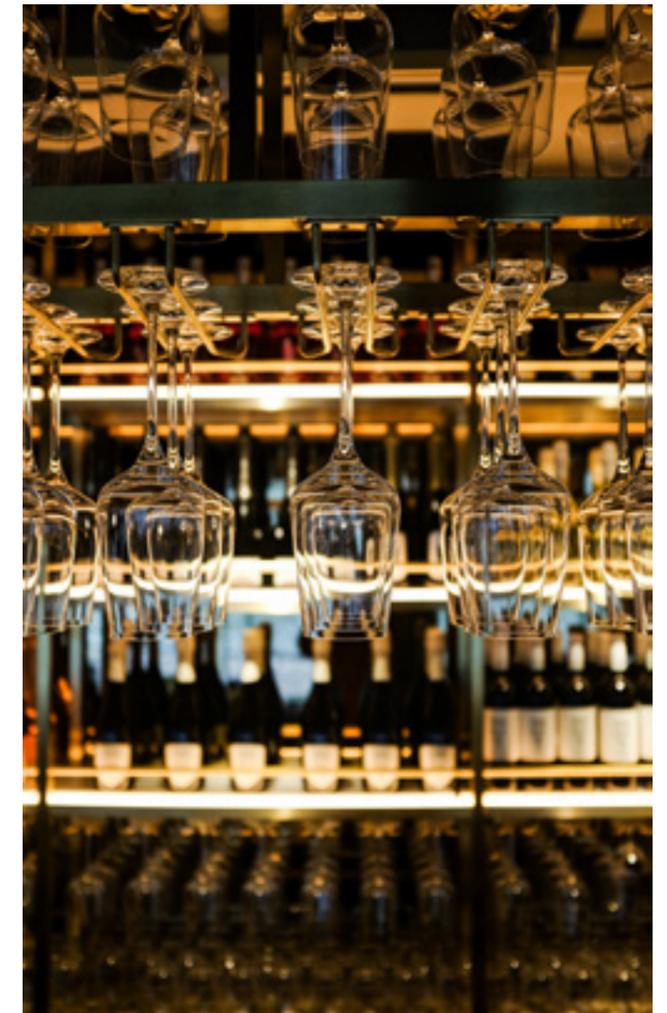
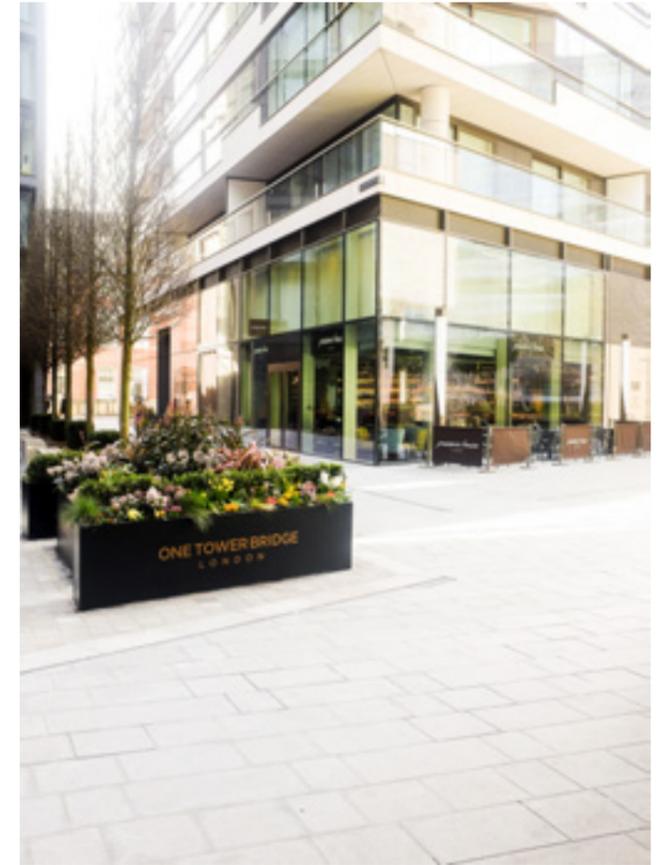
Negroni Sbagliato £11.50

Chinotto Liqueur
Del Professor Vermouth Chinato
PH Prosecco

Old Fashioned £12.50

Bourbon
Angostura Bitter
Sugar
Orange Zest





PROSECCO HISTORY

Prosecco is produced exclusively in north east Italy. Its story began in the area of Conegliano Valdobbiadene over three centuries ago, where the highest quality, Prosecco Superiore, is still produced to this day.

A level of quality that in August 2009 was awarded the DOCG (controlled and guaranteed origin denomination) appellation, rightly placing Prosecco among truly great wines of Italy. Under the new system, the historic Prosecco Doc (Conegliano Valdobbiadene and Colli Asolani) have become DOCG, while the areas of northeast Italy that used to make Prosecco Igt can now make the base DOC. The result is that there are now two levels of Prosecco on the market: the DOCG, the peak of the quality pyramid, representing by the Conegliano Valdobbiadene denomination, with its 15 hill municipalities, and the DOC base, covering the provinces of Treviso, Belluno, Venice, Padua, Vicenza, Udine, Pordenone, Trieste and Gorizia, a broad denomination made up of more than 600 municipalities in Veneto and Friuli.

The DOCG zone is in province of Treviso, stretching over the hills between the small towns of Conegliano and Valdobbiadene, 50 km from Venice and around 100 km from the Dolomites. The hills chains stretch from east to west, from the flat plain to the foothills of the Alps.

The local area as a guarantee of superiority: All the wines carry, in the foreground of the label, the name of the Conegliano Valdobbiadene zone followed by Prosecco Superiore in the case of sparkling wines. Sparkling wine can simply display the name of Conegliano Valdobbiadene on the label or Conegliano or Valdobbiadene.

Grapes: The wine is made from minimum 85% Glera grapes and up to maximum 15% Verdisa, Bianchetta, Perera and Glera Lunga grapes (varieties that have grown on the hills of Conegliano Valdobbiadene for centuries), or Pinot and Chardonnay.

Conegliano Valdobbiadene DOCG Prosecco Superiore. This sparkling wine displays a vibrant character. Three versions are made: Brut, Extra Dry and Dry, which are distinguished by the quantity of residual sugar each.

Brut – This is the most modern version of the Prosecco wines, the one that best suits international taste. It has a rich nose of citrus and vegetal notes and an attractive hint of crusty bread, plus a highly attractive, vibrant palate. The delicate bead ensures a lingering taste and a clean mouthfeel. Residual sugar 0 to 12 g/l.

Extra Dry – This is the traditional version, which combines various flavours with the bubble' elating, zesty flavour. A bright straw colour to which the bead adds extra sparkle. This fresh, elegant wine has a rich, fruity nose of apple and pear, with a hint of citrus fruit that fades into a floral undertone. The wine has a smooth mouthfeel to which a lively acid content gives the right touch of dryness. Residual sugar 12 to 17 g/l.

Dry – This is the least widespread version of the Prosecco wines and sets off the grape's floral/fruity quantities to best effect. Pale straw-yellow appearance with a subtle fruity nose full of citrus fruit, white peach and green apple tones. The palate is flavoured-packed, fresh and smooth with an elegant medium-dry mouthfeel. Residual sugar 17 to 32 g/l.







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Discuss your party or event requirements
with our reservation team
(maximum capacity to host 65 standing and 40 seated)



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