

# APERITIVO AFTERNOONS

*at Sax* 3-6 PM TUES  
3-7PM WED-FRI

## TAP BEER

8

Lord Nelson Three Sheets, Stone & Wood,  
Bentspoke IPA, Peroni 0 (Zero Alcohol, Bottled)

## WINE

10

Red, White, Orange, Sparkling available

## SPIRITS

11

Belvedere Vodka, Four Pillars Rare Dry,  
Monkey Shoulder, Kraken

## COCKTAILS

15

### APEROL SPRITZ

Aperol, prosecco, a splash of soda and orange

### LEMONCELLO SPRITZ

Limoncello, prosecco, a splash of soda and lemon twist

### CAMPARI SPRITZ

Campari prosecco and a splash of soda with grapefruit

### FRENCH 75

Gin, bubbles and lemon syrup

### MARGARITAS

Your Choice;

Classic, Spicy, Watermelon

### SAX ESPRESSO MARTINI

Your choice;

Classic, Coconut

OUR MENU CONTAINS ALLERGENS AND IS PREPARED IN AN AREA THAT HANDLES NUTS.  
A 10% SERVICE CHARGE APPLIED ON WEEKENDS AND TO ALL TABLES OF 6+ GUESTS.

# SNACK MENU

FROM 4PM

Focaccia board w/ homemade focaccia,  
burrata, balsamic glaze 19

*Serves 2-3*

Add Prosciutto 9, Salami 6 Mortadella 6

House baked focaccia w/ olive oil, balsamic 9

Warmed olives 9

Feta stuffed crumbed olives 14

Mortadella, pickled vegetables 9

18mth Jamón prosciutto w/ melon 12

Salami, pickled vegetables 12

Burrata w/ crude olive oil pesto 12

Japanese Wagyu bresaola w/ red grapes 18

Ricotta lemon zucchini flowers  
w/ truffle honey 4pc 23

Salt and pepper squid w/ citrus GF 23

Shoestring fries 12

Truffle Fries 16

AFFETTATI SELECTION 30

18mth Jamón prosciutto, olive mortadella & salami  
served w/pickles house baked focaccia

CHEESE SELECTION 30

Aged Gouda, Taleggio and double cream Brie w/  
house baked focaccia