



# WITHOUT PAPERS

*“Every wine has a story,  
we chose each one for the conversations they inspire”*

# SPARKLING WINE

125ml Bottle

<b>SILVER REIGN BRUT, SILVERHAND ESTATE</b> <i>CHARDONNAY/PINOT NOIR/PINOT MEUNIER Kent, England, NV</i>	9	49
<b>SILVER REIGN ROSÉ, SILVERHAND ESTATE</b> <i>PINOT NOIR Kent, England, NV</i>	9.5	52
<b>FRANCIACORTA BRUT DOCG, CUVÉE ALLA MODA, COMPAGNONI</b> <i>CHARDONNAY/PINOT NERO Lombardia, Italia, NV</i>		65
<b>PINOT RESERVE, BIDDENDEN</b> <i>PINOT NOIR Kent, England 2018</i>		65
<b>1662 CUVÉE BRUT, ARTELIUM</b> <i>PINOT NOIR/CHARDONNAY Sussex, England, NV</i>	13.5	78
<b>1662 CUVÉE ROSÉ, ARTELIUM</b> <i>CHARDONNAY/PINOT NOIR/PINOT MEUNIER Sussex, England, NV</i>		88

# BRITISH WINE

## WHITE

<b>ORTEGA CHAPTER 55, BIDDENDEN</b> <i>ORTEGA Kent, England, 2024</i>		45
<b>SOLARIS, SILVERHAND ESTATE</b> <i>SOLARIS Kent, England, 2022</i>	9.5	55
<b>WHITE PINOT, ARTELIUM</b> <i>PINOT MEUNIER/PINOT NOIR Sussex, England, 2023</i>		65

## RED

<b>DORNFELDER, GRIBBLE BRIDGE, BIDDENDEN</b> <i>DORNFELDER Kent, England, 2023</i>	7.5	43
<b>CABARET NOIR ARTEFACT #9, ARTELIUM</b> <i>CABARET NOIR Sussex, England,</i>		80

## ROSÉ

<b>ROSÉ, GRIBBLE BRIDGE, BIDDENDEN</b> <i>ORTEGA/DORNFELDER/PINOT NOIR Kent, England, 2023</i>	7	40
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# ORANGE AND ROSÉ

<b>BARDOLINO CHIARETTO, CUSTOZA</b> <i>CORVINA/MOLINARA/RONDINELLA Veneto, 2024</i>		35
<b>ISOLA DEI NURAGHI SERRA LORI, ARGIOLAS</b> <i>CANNONAU/MONICA/CARIGNANO Sardegna, 2024</i>		45
<b>CATARATTO ORANGE, FABRIZIO VELLA</b> <i>CATARRATTO Sicilia, 2023</i>	9	50
<b>ETNA ROSATO, ALTA MORA</b> <i>NERELLO MASCALESE Sicilia, 2023</i>	10.5	55

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# WHITE WINE

125ml Bottle

<b>FONTE FORTE BIANCO, TERRE DI CHIETI</b> <i>TREBBIANO Marche, 2023</i>		30
<b>GRECHETTO, UMBRIA IGT, I BIGI</b> <i>GRECHETTO Umbria, 2023</i>	6	32
<b>BRAIDA ANTICA BLANC, RUSSOLO</b> <i>MULLER THURGAU/RIBOLLA GIALLA/ FRIULANO Friuli-Venezia Giulia, 2024</i>		36
<b>FRASCATI DOC, CANTINA VILAFRANCA</b> <i>MALVASIA/TREBBIANO Lazio, 2024</i>		38
<b>GRILLO "LUMA", TERRE SICILIANE, CANTINE CELLARO</b> <i>GRILLO Sicilia, 2024</i>	7	40
<b>VERMENTINO FELCIAIO, TOSCANA IGT, BADIA DI MORRONA</b> <i>VERMENTINO Toscana, 2023</i>		42
<b>MANFREDI BIANCO, BIANCA DEGLI SVEVI, RE MANFREDI</b> <i>MULLER THURGAU/TRAMINER Basilicata, 2023</i>	8	44
<b>VERDICCHIO DI MATELICA, AMOTERRA</b> <i>VERDICCHIO Marche, 2023</i>		44
<b>FALANGHINA BENEVENTANO, LAPILLI</b> <i>FALANGHINA Campania, 2023</i>		45
<b>VERDECA, MAIANA, LEONE DE CASTRIS</b> <i>VERDECA Puglia, 2023</i>		46
<b>NURAGUS DI CAGLIARI DOC T'AMO, CANTINA DI MOGORO</b> <i>NURAGUS Sardegna, 2023</i>		48
<b>MULLER THURGHAU, KELLEREI, CANTINA ANDRIANO</b> <i>MULLER THURGAU Trentino AltoAdige, Italia, 2023</i>		50
<b>FRIULANO, COLLIO DOC, LIVON</b> <i>FRIULIANO Friuli Venezia Giulia, Italia, 2023</i>	9	52
<b>PINOT GRIGIO, ST MICHEL EPPAN</b> <i>PINOT GRIGIO Trentino Alto Adige, Italia, 2023</i>		54
<b>VIOGNIER, CASALE DEL GIGLIO</b> <i>VIOGNIER Lazio, Italia, 2023</i>		56
<b>GAVI DEL COMUNE DI GAVI DOCG, FOLLI E BENATO</b> <i>CORTESE Piemonte, Italia, 2024</i>	10.5	58
<b>ETNA BIANCO DOC, ALTA MORA</b> <i>CARRICANTE Sicilia, Italia, 2023</i>	11	60
<b>NASCO DI CAGLIARI, ISELIS, ARGIOLAS</b> <i>NASCO Sardegna, Italia, 2023</i>		65
<b>VIOGNIER, CASADEI FILIARE</b> <i>VIOGNIER Marche, Italia, 2022</i>		80
<b>TIMORASSO DERTHONA, GIACOMO BORGOGNO</b> <i>TIMORASSO Piemonte, Italia, 2020</i>		90

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## RED WINE

	125ml Bottle
<b>MONTEPULCIANO D'ABRUZZO KRIYA, VIGNAMADRE</b> <i>MONTEPULCIANO Abruzzo, 2024</i>	30
<b>MERLOT DEL VENETO, ARDESIA</b> <i>MERLOT Veneto, 2023</i>	6 32
<b>LAMBRUSCO 1928, CAVICCHIOLI</b> <i>GASPAROSSA/SALAMINO Emilia-Romagna, 2024</i>	6.5 34
<b>SANGIOVESE UMBRIA IGT, LUNGAROTTI</b> <i>SANGIOVESE Umbria, 2024</i>	37
<b>CABERNET SAUVIGNON FRIULI DOC, PITARS</b> <i>CABERNET SAUVIGNON Friuli-Venezia Giulia, 2022</i>	38
<b>BRAIDA ANTICA NERI, RUSSOLO</b> <i>PINOT NERO/REFOSCO/CABERNET/MERLOT Friuli-Venezia Giulia, 2024</i>	7.5 40
<b>MONICA DI SARDEGNA, CANTINA DI MOGORO</b> <i>MONICA DI SARDEGNA Sardegna, 2021</i>	42
<b>BARBERA D'ASTI, FOLLI E BENATO</b> <i>BARBERA Piemonte, 2023</i>	44
<b>MALBEC GAZZEROTTA IGT, PELLEGRINO</b> <i>MALBEC Sicilia, 2023</i>	45
<b>NEGROAMARO LU CEPPU, MASCA DEL TACCO</b> <i>NEGROAMARO Puglia, 2023</i>	46
<b>GRAN PASSIONE, ROSSO VENETO</b> <i>MERLOT/CORVINA Veneto, 2023</i>	9 47
<b>CALABRIA ROSSO, TENUTA DEL CONTE</b> <i>GAGLIOPPO/MAGLIOCCO Calabria, 2024</i>	48
<b>AGLIANICO DEL VULTURE, D'ANGELO</b> <i>AGLIANICO Basilicata, 2024</i>	50
<b>GIATO ROSSO, I CENTOPASSI</b> <i>PERRICONE/NERO D'AVOLA Sicilia, 2022</i>	51
<b>FREISA BRAGHE, CLAUDIO MARIOTTO</b> <i>FREISA Piemonte, 2022</i>	52
<b>REFOSCO DEL PEDUNCOLO, LIVON</b> <i>REFOSCO Friuli-Venezia Giulia, 2022</i>	55
<b>LAGREIN, MURI-GRIES</b> <i>LANREIN Trentino Alto Adige, 2023</i>	10.5 59
<b>ETNA ROSSO, ALTA MORA</b> <i>NERELLO MASCALESE Sicilia, 2022</i>	60
<b>PINOT NOIR, ST MICHAEL EPPAN</b> <i>PINOT NOIR Trentino Alto Adige, 2023</i>	11 62
<b>CARIGNANO IS SOLINAS, ARGIOLAS</b> <i>CARIGNANO Sardegna, 2021</i>	75
<b>CABERNET SAUVIGNON, CASADEI FILIARE</b> <i>CABERNET SAUVIGNON Toscana, 2020</i>	90
<b>BAROLO, GIACOMO BORGOGNO</b> <i>NEBBIOLO Piemonte, 2020</i>	110

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## BEER

### DRAFT 380ml

BIRRIFICIO ANGELO PORETTI	5
WOP IPA	5
GUINNESS	5

### BOTTLE & CANS

ICNUSA NON FILTRATA	7
REBEL CLWB TROPICAL IPA	6.5
REBEL SESSION IPA	6
REBEL CLWB TORPICAL IPA NA 0.5%	5.5

## FOOD

### SPUNTINI

PARMIGIANO REGGIANO 24 MONTHS, WITH HONEY	9
TARALLI	3
OLIVES GIGANTI DOLCI SICILIA	4
NDUJA & SOURDOUGH	9
BURRATA, EXTRA VIRGIN OLIVE OIL	10
FOCACCIA, EXTRA VIRGIN OLIVE OIL, BALSAMIC VINEGAR	7
BRESAOLA, PARMIGIANO, ROCKET	11

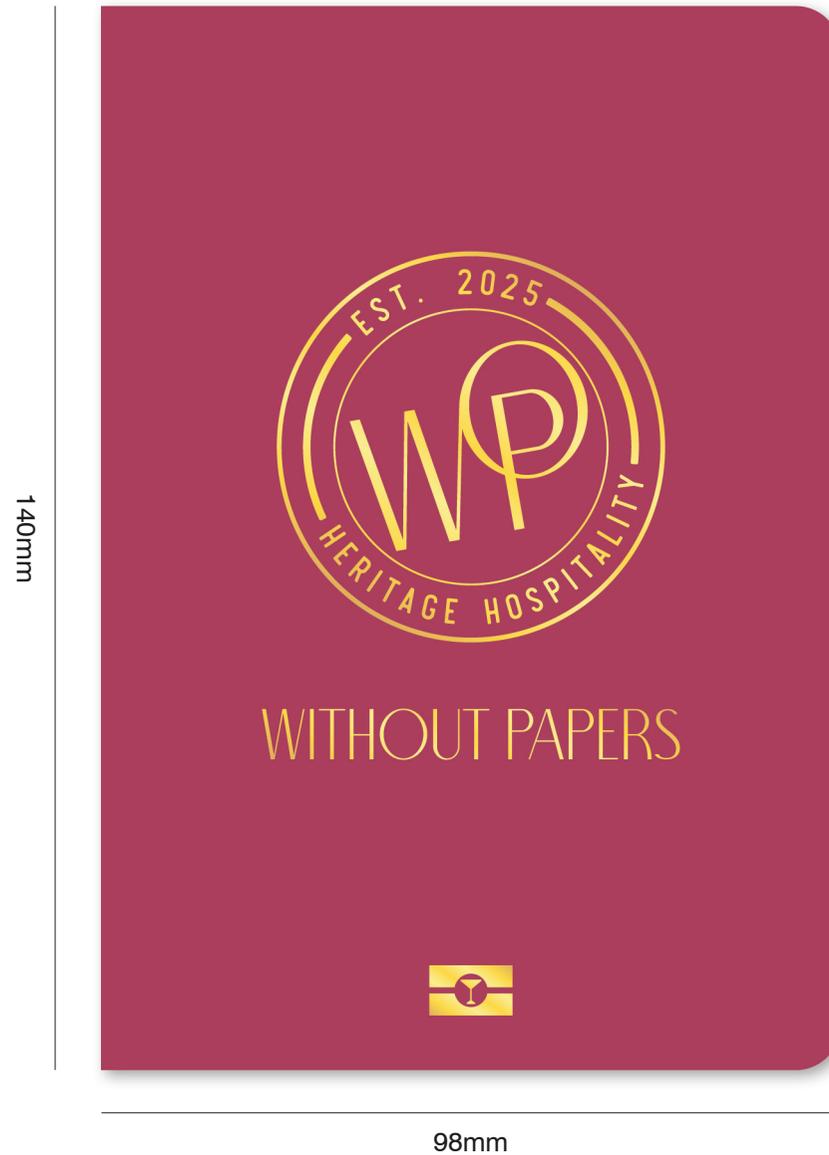
### TAGLIERI - BOARDS

SALUMI BOARD	16
<i>Speck, coppadi Parma, spianata piccante, bresaola, wild boar salame</i>	
CHEESE BOARD	16
<i>Montgomeryfarmhouse Cheddar, Mayfield Swiss, Pecorino Sardo, Taleggio, Parmigiano 24 months</i>	
VEGGIE BOARD	16
<i>Grilled artichoke and courgette, aubergine, sundried tomato, olive tapenade, focaccia</i>	

### DOLCI - DESSERTS

MINI CANNOLI	2.5
<i>Chocolate or pistacchio</i>	
AFFOGATO	5
<i>Vanilla or pistacchio</i>	
GELATO & SORBET	6
<i>Ask for today's flavours</i>	

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Brutte comme  
'a fame 'e notte!

*Ugly as hunger  
at night*

Si te vede la morte,  
se gratta

*If death sees you,  
it scratches itself*

Non avere peli  
sulla lingua

*Not having a  
hairy tongue*

Non tutte le ciambelle  
escono col buco

*Not all doughnuts  
come out with a hole*

Sei tutto fumo e  
niente arrosto

*You are all smoke  
and no roast*

Piove!  
Governo ladro

*It's raining!  
Thieving government*

Chi dorme non  
piglia pesci

*Sleepers don't  
catch fishes*

O la va o la spacca

*Or it goes or it breaks*

Fa Ballaa l'oeuce

*Make your eyes dance*



**Without Papers (WOP) was once a derogatory term used to label Italians and other Mediterranean immigrants arriving in the United States in the early 1900s.**

Today, WOP represents our journey – one that brought us to London, a city we’ve proudly called home for nearly two decades. While we’ve embraced everything this vibrant metropolis has to offer, our roots remain deeply important to us. Through WOP, we open our luggage – both literally and metaphorically – to share our heritage, stories, and traditions with every guest who steps into our ‘Casa’.

It’s a unique blend: the warmth of Italian hospitality combined with London’s rich tapestry of cultures, creativity, and exceptional hospitality experiences.

## Made by a Wop

Discover the perfect fusion of Italian tradition and British mixology. Our collection blends classic recipes with creative twists, reflecting our unique journey and love for both cultures. Here’s to our story in every sip!



### Seasonal Bellini 10

Check out the board for this season’s flavour

### Americano Americano 13

*Bitter Sweet - Refreshing - Coffee*

WOP Vermouth Blend, Fusetti Bitter, Coffee, Soda

*Available alcohol free 10*

### Garibaldi 2.0 11

*Citrusy - Bitter - Smoky*

Campari, Monkey Shoulder, Citrus, Carbonated

*Available alcohol free 11*

### Wiggins 11

*Bitter Sweet - Aperitif - Pomegranate*

British Dessert Wine, Sipelto Aperitif

## Italian Heritage

### Salute!

These cocktails are a heartfelt tribute to the flavours of our upbringing. Inspired by Italy's rich culinary traditions, each drink evokes memories of family tables, childhood moments, and sunlit afternoons. It's nostalgia in a glass.

### Mediterranean Gimlet 13

*Dry - Citrussy - Refreshing*

Tangeray No. TEN Gin, Mediterranean Cordial,  
Sicilian Grillo  
*Available alcohol free 10*

### Fuhgeddaboutit 13

*Spirit Forward - Bold - Spicy*

Evan Williams Bourbon, Michter's Rye,  
Carpano Antica Formula, Select, Nduja



### Cannoli Milk Punch 16

*Silky - Rummy - Clarified*

Two Drifters Pure White Rum, Amaretto Adriatico,  
Pistachio, Clarified Ricotta

### Prosciutto & Melone 15

*Sweet - Savoury - Bold*

Vecchia Romagna, Melon, Parma Ham

### Tiramisu 13

*Coffee - Chocolate - Creamy*

Cazcabel Coffee, Chocolate, Coffee, Marscapone  
*Available alcohol free 11*

## English Inspired

### *Cheers!*

From pub classics to contemporary creations, these drinks are a tribute to the bartenders who shaped London's cocktail scene. To those about to drink, we salute you!

**Mar~Tea~Ni** 13  
*Dry - Strawberry - Herbal*

Boatyard Vodka, Cocchi Americano, Strawberry, Earl Grey, Almond

**Only Fans** 15  
*It's - A - Pornstar!*

Altamura Vodka, Cadello Liquor, Cedro, Passion Fruit, Prosecco  
*Available alcohol free 12*



**Hot Stuff** 14  
*Spicy - Citrussy - Refreshing*

El Rayo Blanco Tequila, Amaro Montenegro, Chilli, Bergamot

**Not Just a Pimm's** 14  
*Herbal - Fruity - Boujee*

Pimm's, El Rayo Reposado Tequila, Zero Waste Cordial, Sparkling Wine  
*Available alcohol free 12*

**The Player** 11  
*Fruity - Crispy - Velvety*

Berries 'wine, Hendrick's Gin, Elderflower Foam

## Classic Cocktails

As we celebrate our roots, it's only natural to shine a light on the timeless cocktails that have shaped the craft. We've handpicked our favourite classic cocktails, some just as they've always been, others with a little twist to make them uniquely ours.

<b>Negroni</b>	<b>13</b>
Tanqueray Gin, WOP Sweet Vermouth Blend, Campari	
<b>Martini (<i>straight from the freezer</i>)</b>	<b>14</b>
Boatyard Gin or Vodka, Dry Vermouth Blend	
<b>WOP Rum Punch</b>	<b>15</b>
Black Tot Rum, Two Drifters Overproof Pineapple Rum, Passion Fruit, Lime, Red Wine, Cherry	
<b>Penicillin</b>	<b>15</b>
Monkey Shoulder, Compass Box Peat Monster, Honey, Ginger, Lemon	
<b>Rum Swizzle</b>	<b>15</b>
Two Drifters Spiced, Lime, Absinth, Falernum, Passion Fruit	
<b>East 8 Hold Up</b>	<b>13</b>
Chase Vodka, Aperol, Lime, Passion Fruit, Pineapple	



<b>Infante</b>	<b>14</b>
Ocho Blanco Tequila, Orgeat, Lime, Blossom	
<b>Fish House Punch</b>	<b>14</b>
Two Drifter Signature, Burn Faith Brandy, Lemon, Peach	
<b>Oxaca Old Fashioned</b>	<b>14</b>
Cazcabel Anejo Tequila, Ojo De Dios Mezcal, Bitters	
<b>Godfather</b>	<b>15</b>
Element of Islay, Amaretto, Nardini Mandorla, Compass Box Peat Monster, Chocolate Bitter	
<b>Grappa Martini</b>	<b>16</b>
Tignanello Grappa, Cocchi Americano, Apricot	
<b>Millionaire</b>	<b>15</b>
Black Tot Rum, Sipsmith Sloe Gin, Apricot, Lime, Grenadine	

## Beers, Spirits & Liquors

We carefully select our spirits, wines, and beers, ensuring they are crafted in either the United Kingdom or Italy. For those sourced from other regions, we choose only products with strong ties to these countries.

### Beers (*Draft - 380ml*)

<b>WOP IPA</b>	5
<b>Birrificio Angelo Poretti</b>	5
<b>Guinness</b> <i>Every rule has an exemption</i>	5

### Boilermakers

<b>Classic</b>	9.5
Monkey Shoulder Whisky, Guinness	

<b>Italian's do it Bitter</b>	9.5
Your favourite Amaro, WOP IPA	

<b>Three Courses</b>	18
Fernet Branca, Birrificio Angelo Poretti, Daiquiri	

## Aperitifs

<b>Aperol</b>	10
<b>Beesou</b>	10
<b>Bitter Fusetti</b> <i>Try me with grapefruit soda</i>	10
<b>Campari</b>	10
<b>Cynar</b>	10
<b>Italicus</b> <i>Did you ever try a white negroni?</i>	11
<b>Savoia</b>	10
<b>Select</b> <i>For the original spritz</i>	10
<b>Sipello</b>	11



**Digestives**

<b>Amaro Averna</b>	10
<b>Amaro Ciociaro</b>	10
<b>Amaro Montenegro</b> <i>Great with Tonic Water</i>	10
<b>Amaro Jefferson</b>	12
<b>Casoni Amaro del Ciclista</b>	10
<b>Drambuie</b>	11
<b>Fernet Branca</b> <i>Did you ever try a Fanciulli?</i>	10
<b>Fernet Branca Menta</b>	10
<b>Grappa Di Nebbiolo Quaglia</b>	11
<b>Grappa Di Tignanello</b>	20
<b>Grappa Nardini Bianca</b>	13
<b>Grappa di Mandorla Nardini</b>	16
<b>Sambuca Molinari</b>	10
<b>Strega</b>	10

**Fortified Wines**

<b>Carpano Antica Formula</b>	11
<b>Cocchi Americano</b>	10
<b>Cocchi Rosa</b> <i>Perfect with Tonic Water</i>	10
<b>Casoni Walnut Vermouth</b>	11
<b>Express Vermouth Rosso</b>	10
<b>Florio Marsala Superiore (100ml)</b>	17
<b>Mancino Kopi</b>	13
<b>Mancino Sakura</b>	13
<b>Mancino Secco</b>	10
<b>Punt e Mes</b>	10

**Brandies**

<b>Burn Faith</b> <i>For your brandy and coke</i>	13
<b>Pisco Barsol Italia Selecta</b>	13
<b>Somerset Cider Brandy</b> <i>10 year old</i>	17
<b>Vecchia Romagna</b>	10



**Tequila**

Cazcabel Anejo	14
Cazcabel Cofee	12
El Rayo Plata	12
El Rayo Reposado	13
Ocho Blanco <i>Great with elderflower tonic</i>	12
Ocho Reposado	14
Ocho Single Barrel Extra Anejo	50
The Lost Explorer	25

**Mezcal**

Corte Vetusto Espadin	19
Corte Vetusto Tobala	34
Ojo De Dios <i>Perfect for a Tommy's Margarita</i>	13
Ojo De Dios Coffee	13
The Lost Explorer Salmiana	25

**Rum**

Black Tot <i>Great with Ginger Beer</i>	14
Diplomatico Mantuano	12
Diplomatico Reserva Exclusiva	16
Flor De Cana 4	10
Flor De Cana 12 <i>Try it in an Old Fashioned</i>	12
Pusser's 15	24
Two Drifters White	11
Two Drifters Overproof Pineapple	14
Two Drifters Signature	11
Two Drifters Spiced Rum <i>Try me with ginger ale</i>	11



**Vodka**

58 and Co Triple Distilled	13
Arbikie Potato Vodka	14
Altamura	12
Boatyard	12
Chase Vodka	11
Desi Mango Vodka <i>To try in a sour</i>	13
Discarded Grape Chardonnay Vodka	13
Portobello Road Bergamot Vodka	12
Portobello Road Vanilla	12
Sipsmith Sipping Vodka	12



**Gin**

58 and Co London Dry	12
58 and Co Apple and Hibiscus	13
Boatyard Double Gin	12
Boatyard Old Tom	13
Ginepraio	16
Hendrick's <i>Work perfect in a Floradora</i>	12
Portofino	18
Seatrus Acqua di Mare <i>Get me in a Gimlet</i>	16
Tanqueray	11
Tanqueray No. TEN	13
Silent Pool	13
Sipsmith Sloe Gin	11
Sipsmith VJOP	14



**Corn Whiskey**

Bankhall Sweet Mash	12
Bardstown Bottle in Bond	23
Evan Williams	11
Evan Williams Bottle in Bond <i>Try me in a mule</i>	13
Michter's Bourbon	19
Never Say Dye Barrel Strength	26
Never Say Dye Small Bourbon	20

**Rye Whiskey**

Fielden Rye Whiskey	18
Michter's Rye <i>For your new favourite Manhattan</i>	15
Never Say Die Small Batch Rye	22

**Blended Whisky**

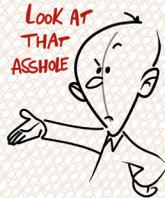
Compass Box Spice Tree	15
Compass Bos Peat monster	15
Bladnoch Pure Scot <i>Try me with ginger ale</i>	14
Bushmills Caribbean Cask	12
Element of Islay	15
Johnny Walker Black	12
Johnny Walker Gold	21
Monkey Shoulder	11

**Single Malt Whiskey**

Balvenie	12
Bladnoch Samsara <i>Something very special</i>	26
Bushmills 16	32
Cao Ila 12	17
Clynelish 14	16
Glenfiddich 15 <i>Try me in a Rob Roy</i>	15
Glenkinchie 12	16
Glenmorangie Quinta Ruban	20
Hinch 10yrs Sherry Cask	22
Laphroaig	13
Laphroaig 18	54
Highland Park 12	13
Macallan 12	25
Macallan 18	114
Talisker 10	16
The Lakes Signature	18
The Singleton of Dofftown	13
Springbank 10	18



## How To Speak WOP



# WITHOUT PAPERS BAR

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