

ITALY

café ristorante e bar

BEVANDE MENU

BIBITE

San Pellegrino Mineral Water	9
Panna Still Water	
Can Coke / Coke Zero / Sprite	4.5
Juice	5
San Pellegrino Chinotto / Aranciata Rossa	5

BIRRA

CASTELLO Udine	
ICHNUSA Sardinia	
PERONI ROSSO Rome	10

APERITIVU

APEROL SPRITZ	
Aperol, Prosecco, soda slice of orange and lots of ice	
AMERICANO	
Campari, Martini Sweet, soda, slice of lemon and lots of ice	
NEGRONI	
Campari, Tanqueray Gin, Martini Rosso, bitters with a slice of orange and lots of ice	
NEGRONI SBAGLIATO	
Campari, Sparkling Wine, Martini Bianco with a slice of orange and lots of ice	

COCKTAILS

17

DRY GIN MARTINI	
Tanqueray Gin, Dry Vermouth, Green Olives	
DRY VODKA MARTINI	
Vodka, Dry Vermouth, Lemon Rind	
SICILIAN MARGARITA	
Campari, Jose Cuervo Especial Tequila, Blood Orange, Lime	
MARGARITA	
Jose Cuervo Especial Tequila, Cointreau and freshly squeezed lemon juice	
MOJITO	
White Rum, Cointreau, freshly squeezed limes, mint leaves, cane sugar and topped up with soda and lots of ice	
COSMOPOLITANO	
Vodka, Cointreau, freshly squeezed limes and Cranberry juice	
COFFEE MARTINI	
Espresso Coffee, Vodka, Kahlua	
MOCKTAILS	12
See specials of the day	

FRIZZANTE

LAMBERTI **12 / 50**
Prosecco – VENETO

BIANCO

Our white wines are listed starting with bright and fresh styles, to more textured and complex.

19 MONTEVENTO **10 / 45**
Pinot Grigio – VENETO

18 ROCCAFIORE **60**
Grechetto – UMBRIA

19 ANTONIO ARGIOLAS **58**
Vermintino – SARDINIA

19 JANARE **65**
Falanghina – CAMPANIA

19 COFFELE **54**
Soave – VENETO

19 PASQUA 'Romeo & Juliete' **48**
Garganega – VENETO

18 CANTINA CELLARO 'Luma' **12 / 50**
Grillo – SICILY

19 TAVIGNANO **14 / 60**
Verdicchio – MARCHE

16 LIBRANDI **59**
Chardonnay – CALABRIA

VINO DUCI

BOTTEGA 200ml **16**
Moscato Frizzante – VENETO

17 CARLO PELLEGRINO PANTELLERIA **12 / 55**
Moscato – SICILIA

ROSATO

19 PIPOLI **10 / 45**
Rose – BASILICATA

ROSSO

Our reds are listed starting with a lighter, elegant wines through to more full bodied and robust styles.

18 ROCCA DELLE MACIE **39**
Chianti – TUSCANY

19 CALDORA **10 / 45**
Sangiovese – ABRUZZO

17 CAVITT **13 / 55**
Pinot Noir – TRENTINO ALTO ADIGE

18 TENUTA DI FESSINA 'Erse' **90**
Nerello Mascalese – SICILIA

19 BERA **56**
Barbera D'Alba – PIEMONTE

17 FALESCO IGP TELLUS **14 / 58**
Syrah – LAZIO

18 TERRE DEI RUMI **11 / 49**
Montepulciano – ABRUZZO

18 TRE STELLE DOP **52**
Aglianco – BASILICATA

16 TORREVENTO E' ARTE **58**
Nero Di Troia – PUGLIA

19 ZABU CHIANTARI **50**
Nero D'avola – SICILIA

18 ROSSETTI 'LINDA' DOC **120**
Bolgheri - TUSCANY

DIGESTIVO

12

Limoncello, Averna, Montenegro,
Amaro del Capo, Fernet Branca, Frangelico,
Amaretto, Strega, Sambucca, Grappa.