



BIRRA

MENABREA	ITALIAN LAGER	\$11
MOO BREW	TASMANIAN PALE ALE	\$12
ECHIGO	JAPANESE KOSHIKARI RICE LAGER 500ml	\$21
HEAPS	QUIET XPA (0% ALCOHOL)	\$9

ANALCOLICO

PUREZZA SPARKLING WATER	\$4PP
COKE-SPRITE- COKE ZERO	\$6
ICE TEA	\$7
SAN PELLEGRINO ARANCIATA - CHINOTTO- GRAPEFRUIT	\$8
CRODINO	\$11

SPIRITS

LILLET BLANC	\$8
SCARPA VERMOUTH ROSSO	\$10
FOUR PILLARS GIN	\$13
PLANTATION PINAPPLE RUM	\$13
HAVANA 7 RUM	\$12
WILD TURKEY BOURBON 81	\$15
WILD TURKEY BOURBON 101	\$18
YAMAZAKI SINGLE MALT	\$22
GREYGOOSE VODKA	\$12
KETEL ONE VODKA	\$10
ALTOS TEQUILA BLANCO	\$11
TEQUILA 1800 ANEJO	\$20
CLASE AZUL REPOSADO	\$55

COCKTAILS

NEGRONI FAMILY **\$23**

CLASSICO	Gin, Campari, dry vermouth
NEGRONI SBAGLIATO	Prosecco, Campari, sweet vermouth
WHITE NEGRONI	Gin, Lillet blanc, dry vermouth
MILANO-TORINO	Campari, Punt e Mes
AMERICANO	Campari, sweet vermouth

SPRITZ FAMILY **\$21**

CLASSICO	Aperol, Prosecco, Orange
PIRLO	Campari, Prosecco
VENEZIANO	Select, White wine, Soda
FIORENTE	Elderflower, Prosecco, mint, soda
LIMONCELLO	Limoncello, Prosecco, Lemon

CLASSICS WITH A TWIST **\$24**

ITALIAN NUT SOUR	Nocello, Bourbon, lemon juice, white
AMARETTO SOUR	Amaretto, Lime, White
APEROL SOUR	Aperol, Lime, White
HAZELNUT ESPRESSO MARTINI	Vodka, Coffee liquor, Frangelico, Coffee

Please note: For tables from 6 guests we apply 10% service charge
Public holidays and Sundays incur a 15% surcharge



FRIZZANTE

	BTL	125ML
CASCINARONCHI BRUT NATURE Spergola - Emilia IGT	\$140	
BALDI PROSECCO Glera - Veneto	\$85	\$17
QUARTICELLO DESPINA Malvasia - Emilia IGP	\$100	
PALTRINIERI RADICE Lambrusco Rosè - Emilia	\$95	\$18
ROUTE 66 CA DEL VENT Chardonnay	\$200	

BIANCO

CASA D'AMBRA ISCHIA BIANCO Biancollella, Forestera- Ischia DOC	\$85	\$17
COLTERENZIO Pinot Grigio - Trentino DOC	\$85	
ADALIA SINGAN SOAVE Garganega blend - Veneto IGT	\$95	\$18
VILLA DUGO Sauvignon blanc - Trentino	\$70	
PETROSINO Cataratto, Lucido - Sicilia IGT	\$75	\$15
DOLIANOVA PRENDAS Vermentino - Sardegna	\$80	
VALDIBELLA ZI BI BO Zibibbo - Sicilia IGP	\$85	\$17
BIO VIO MAN RENE Pigato- Liguria	\$100	\$19
MAZZOLINO, CAMARA' Chardonnay - Pavia IGT	\$95	

ARANCIATO-ROSATO

	BTL	125ML
GEA FILIPPO MANETTI Albana- Emilia IGT	\$110	\$19
VALDIBELLA SULLE BUCCE Grillo - Sicilia	\$100	\$19
FIEGL DAI DAI Ribolla, Friulano - Venezia Giulia IGT	\$90	\$18
SAN LORENZO VERA Montepulciano, Sangiovese - Marche	\$85	\$17
SELLA E MOSCA ALGHERO ROSATO Cannonau - Sardegna DOC	\$80	\$16

ROSSO

BOTONERO, PREVOSTINI Nebbiolo - Lombardia	\$100	\$19
CHIANTI, PETRIOLO Sangiovese blend- Chianti DOCG Toscana	\$90	\$18
CIRO' CALABRETTA Gaglioppo- DOC- Calabria	\$95	
LE CALENDRE, VALPOLICELLA CLASSICO Corvina blend- Veneto	\$120	
SCARPA, CASASCARPA Barbera- Asti DOCG	\$95	
AGR PUNICA MONTESSU Carignano, Syrah	\$90	\$18
GAROFANO ELOQUENZA Negroamaro - Copertino DOC, Puglia	\$80	\$16

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