



BIRRA

ICHNUSA	ITALIAN LAGER	\$11
BIRRA ANTONIANA	ITALIAN IPA	\$17
MOO BREW	TASMANIAN PALE ALE	\$12
HITACHINO	JAPANESE WHITE ALE	\$12
HEAPS	QUIET XPA (0% ALCOHOL)	\$9

ANALCOLICO

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

SPIRITS

FOUR PILLARS GIN	\$13
PLANTATION PINAPPLE RUM	\$13
WILD TURKEY BOURBON	\$15
GREYGOOSE VODKA	\$12
TEQUILA 1800 ANEJO	\$20
CLASE AZUL REPOSADO	\$55
SAMBUCA FINA COLAZINGARI	\$13
AMARO DEL CAPO	\$11
MONTENEGRO	\$13
FERNET BIO WALCHER	\$17
RATAFIA' COLAZINGARI	\$13
AMARETTO WALCHER	\$12
FRANGELICO	\$12
NOCELLO	\$12

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 \$20

CLASSICO	Aperol, Prosecco, Orange
PIRLO	Campari, Prosecco
VENEZIANO	Select, White wine, 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
MANDARINCELLO MARGARITA	Tequila, Cointreau, lime, Mandarincello, Agave

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	\$18
PALTRINIERI RADICE Lambrusco Rosè - Emilia	\$95	\$17
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	\$17
ADALIA SINGAN SOAVE Garganega blend - Veneto IGT	\$95	\$18
VILLA DUGO Sauvignon blanc - Trentino	\$70	\$14
GIO VINO BIANCO Cataratto, Lucido - Sicilia IGT	\$65	
DOLIANOVA PRENDAS Vermentino - Sardegna	\$80	\$15
VALDIBELLA ZI BI BO Zibibbo - Sicilia IGP	\$85	\$17
GINO INTEGRALE - MAGNUM Verdicchio - Marche IGT (1.5L)	\$225	\$18
MAZZOLINO, CAMARA' Chardonnay - Pavia IGT	\$95	\$18

ARANCIATO-ROSATO

	BTL	125ML
GEA FILIPPO MANETTI Albana- Emilia IGT	\$110	\$19
VALDIBELLA SULLE BUCCE Grillo - Sicilia	\$100	\$18
SAN LORENZO VERA Montepulciano, Sangiovese - Emilia IGP	\$85	\$15
PODERE PRADAROLO VELIUS ROSATO Barbera - Emilia IGP	\$95	\$17
SELLA E MOSCA ALGHERO ROSATO Cannonau - Sardegna DOC	\$80	\$14

ROSSO

GIO VINO ROSSO Nerello Mascalese - Sicilia IGT	\$65	\$14
PODERE CELLARIO, LA GRINOZZA Grignolino (1L) slightly fizzy - Langhe	\$100	\$13
SANTA MADDALENA COLTERENZIO Schiava - Trentino DOC	\$85	\$17
ANNA MARIA ABBONA Dolcetto - Langhe	\$75	
LA MAGIA, VISPO Sangiovese - Toscana	\$90	\$18
RENOSU DETTORI Cannonau , Magnum (1.5L) - Sardegna	\$270	\$23
TENUTA LA FAVOLA Nero d'Avola - Sicilia	\$140	
AGR. PUNICA MONTESSU Carignano blend - Nuraghi IGT -Sardegna	\$85	\$17
GAROFANO ELOQUENZA Negroamaro - Copertino DOC, Puglia	\$80	\$15

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