



BIRRA

PERONI	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 - 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	\$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	
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	
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
GINO INTEGRALE - MAGNUM Verdicchio - Marche IGT (1.5L)	\$225	\$18
MAZZOLINO, CAMARA' Chardonnay - Pavia IGT	\$95	

ARANCIATO-ROSATO

	BTL	125ML
GEA FILIPPO MANETTI Albana- Emilia IGT	\$110	\$19
VALDIBELLA SULLE BUCCE Grillo - Sicilia	\$100	\$18
SAN LORENZO VERA Montepulciano, Sangiovese - Marche	\$85	\$16
SELLA E MOSCA ALGHERO ROSATO Cannonau - Sardegna DOC	\$80	\$14

ROSSO

BOTONERO, PREVOSTINI Nebbiolo - Lombardia	\$100	\$18
CHIANTI, PETRIOLO Sangiovese blend- Chianti DOCG Toscana	\$90	\$18
CIRO' CALABRETTA Gaglioppo- DOC- Caalabria	\$95	
LE CALENDRE, VALPOLICELLA RIPASSO Corvina blend- Veneto	\$120	
PETROSINO Nero d'Avola - Sicilia	\$85	\$17
GAROFANO ELOQUENZA Negroamaro - Copertino DOC, Puglia	\$80	\$15

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