

ITALY

café ristorante e bar

Bevande... Drinks for Festa's

DEAL ONE:

\$12.5 per person per hour including:
Soft Drinks
Birra
Prosecco
One Sicilian Red and White Wine

DEAL TWO:

\$15 per person per hour
Same as above but includes:
Three House Spirits
Gin
Vodka
Scotch

BIBITE

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

BIRRA

10

CASTELLO Udine
ICHNUSA Sardinia
PERONI ROSSO Rome

APERITIVU

15

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

FRIZZANTE

LAMBERTI 12/ 50
Prosecco - VENETO

14 DONELLI
Lambrusco – EMILIA ROMAGNA 35

BIANCO

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

18 MONTEVENTO 10/ 45
Pinot Grigio - VENETO

18 ROCCA FIORE 60
Grechetto – UMBRIA

16 ANTONIO ARGIOLAS 58
Vermintino – SARDINIA

16 PASSOFINO 65
Pecorino - ABRUZZO

18 COFFELE 54
Soave – VENETO

17 PASQUA 'Romeo & Juliete' 48
Garganega - VENETO

18 CANTINA CELLARO 'Luma' 12/ 50
Grillo - SICILY

18 TAVIGNANO 14/ 60
Verdicchio – MARCHE

16 LIBRANDI 59
Chardonnay - CALABRIA

VINO DUCI 12 / 55

15 CARLO PELLEGRINO PANTELLERIA
Moscato - SICILIA

ROSATO

18 PIPOLI 10/ 45
Rose – BASILICATA

ROSSO

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

17 ROCCA DELLE MACIE 39
Chianti - TUSCANY

18 CALDORA 10/ 45
Sangiovese - ABRUZZO

16 CAVITT 13/ 55
Pinot Noir – TRENTO ALTO ADIGE

16 TENUTA DI FESSINA 'Erse' 90
Nerello Mascalese – SICILIA

18 BERA 56
Barbera D'Alba – PIEMONTE

16 FALESCO IGP TELLUS 14/ 58
Syrah - LAZIO

18 TERRE DEI RUMI 11/ 49
Montepulciano - ABRUZZO

16 TORREVENTO E' ARTE 58
Nero Di Troia – PUGLIA

16 ZABU CHIANTARI 50
Nero D'avola - SICILIA

15 PAOLO CONTERNO 150
Barolo – PIEMONTE

DIGESTIVO 12

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