## COCKTAILS

140	L'APERITIVO Grissini homemade balsamic vinegar, grapefruit's skin reduction, Campari, smoked sea salt, Mosnel Franciacorta brut rose
160	MARTINI SPORCO Olive oil fatwashed gin, olive brine, truffle oil garnish
160	BATTUTO Slow juiced celeriac, chive infused vodka, fermented Amalfi lemon cordial, salted carrot foam
160	<b>CHERRY NEGRONI SBAGLIATO</b> Gin infused with cucumber, homemade amerena cherry liqueur, Campari, Prosecco
160	MANDORLE SOUR Homemade almond liqueur, lemon cordial, methyl cellulose
140	<b>QUASI UN DAIQUIRI</b> Bacardi Rum, cured strawberry pickle, two years aged lemon salt, lime
150	<b>CUPPACHOCOSPRESSOTINI</b> Rum infused with 85% Belgium dark chocolate, Baileys, Expresso coffee, Tia Maria, Fregelico
120	<b>GIANCARLO MANCINO - BELLINI</b> Sparkling Moscato wine, natural peach pulp

## **NON-ALCOHOLIC DRINKS**

110	BATTUTO Slow juiced celeriac, fermented Amalfi lemon cordial, salted carrot foam
110	LIMONATA SICILIANA SALATA Homemade salted Sicialian lemonade, mint, chilli soda
110	<b>MOUNTAIN BERRY TEA</b> Mountain Berry tea infused with American oak chips
100	<b>GIANCARLO MANCINO - BELLINO</b> <i>Moscato grape juice, white peach pulp</i>
	<b>SICILIAN ARTISAN DRINKS - CARUSO COUSINS</b> For Sicilians, offering a refreshing drink is an ancient custom, a ritual that has been handed down for generations, which accompanies the heat of the summer months and whose coolness is preserved in winter.
90	<b>CEDRATA</b> Taste similar to lemon, more aromatic, bitter and sweet aftertaste
90	<b>CHINOTTO</b> Classic Italian orange soda, slightly bitter, naturally sweetened flavour
90	<b>GAZZOSA</b> Unmistakable lemon scent, slightly sweet and sour, and refreshing
90	MANDARINATA Intense citrus fruit aromas, perfect balanced sweet and sour