

Menu' della Casa

OSCARINO – medium – | 13

campari infused with artichoke, provenzal herbs infused cocchi storico di torino,
london dry gin infusel with walnut

PINEAPPLE TOMMY'S MARGARITA – medium – | 14

tequila infuse with roasted pineapple, fresh lime juice, organic agave syrup, basil leaves

PUKI PUKI DAIQUIRI – medium – | 15

Vinaenoteca tropical rum mix, dry curaçao, fresh lime juice, honey spiced mix, passion fruit syrup

FARM MAITAI – medium – | 14

homemade falernum vina, fresh lime juice, organic passion fruit syrup, dry curacao, pineapple rum, reserva
anejo ron, edible flower

BASILICIOUS – medium – | 15

hendricks gin, chili peppers, meyers fresh lemon juice, basil leaves, EVOO

TYRION LANNISTER – medium – | 16

madeira wine, gin of your choice

LEO- strong – | 16

mezcal joven, vermount del professore, amaro lucano, orange bitters

THE BUTCHER – medium- | 17

avuí cachaça amburana, vermouth martelletti, celery bitters, lemon bitters, bacon

BALSAMIC VINEGAR NEGRONI BARREL AGED – medium – | 18

cocchi storico torino, bitter campari, tanqueray london dry gin, aceto balsamico di Modena

GEORGIE BEST – strong – | 18

kilchoman machir bay, meyers fresh lemon juice, honey thyme mix, sherry fino dried tomatoes infused,
angostura bitters, aphrodite bitters

BARREL AGED MANHATTAN – strong – | 18

vina enoteca whiskey mix, cocchi storico torino, angostura bitters

THE DAILY SPECIALS | ✂

Ask our bartender's special choice

Ask for classic cocktails & fancy drinks | ✂

We use only fresh fruits, eclectic herbs, spices and fine spirits.

Bar Manager | Massimo Stronati