



## Bevande... Drinks for Festas

\*Only for Big Tables of 8 or more and Functions

### DEAL ONE:

\$20 per person per hour including:

Soft Drinks

Birra

Prosecco

One Sicilian Red and White Wine

### DEAL TWO:

\$25 per person per hour

Same as above but includes:

Three House Spirits

Gin

Vodka

Scotch

\*Minimum 2 hours.

Option to have drinks on Consumption.

We are committed to the responsible service of alcohol.

No binge drinking or shots allowed.

Please discuss drink choices or changes with the staff as extra charges may apply.

## BIBITE

San Pellegrino Sparkling Water	9
Aqua Panna Still Water	9
Can Coke / Coke Zero / Sprite	5
Fever Tree Sicilian Lemonade/Dry Ginger Ale/	6
Soda Water/Tonic Water	
San Pellegrino Chinotto/Aranciata Rossa	

## BIRRA

MESSINA Sicily	10
ICHNUSA Sardinia	10
PERONI Rosso Italy	10
SICILY Birra Lager Barossa	10
SICILY Birra Rossa Aldinga 500ml	13

## APERITIVU

### 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

### 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

Espresso Coffee, Vodka, Kahlua

17

19

## FRIZZANTE

BOTTEGA 12 / 50  
Prosecco\_ *Treviso*  
*Dry Sparkling - ripe apple, citrus fruits*

GAETANO D'AQUINA 55  
Moscato\_ *Pantelleria*  
*Sweet Sparkling - nectarine, floral undertones*

## BIANCO

19 FANTINI 10 / 45  
Pinot Grigio\_ *Terre Siciliane*

18 CANTINE PELLEGRINO-CENT'ARE 11 / 50  
Grillo\_ *Marsala*  
*Crisp Fresh - citron, lemon, vanilla scents*

20 PLANETA - 'La Segreta' 55  
Grecanico, Chardonnay, Fiano, Viognier\_ *Agrigento*  
*Balanced Refined - peach, papaya, chamomile*

20 DONNAFUGATA - LA FUGA 62  
Chardonnay\_ *Trapani*  
*Versatile Rich - fragrant bouquet, tropical fruits*

## VINO DUCI 12 / 55

17 CARLO PELLEGRINO - PANTELLERIA  
Moscato\_ *Alessandria*  
*Elegant style of dessert wine - lingering finish of honey and apricot*

## ROSATO

20 DONNAFUGATA - LUMERA 14 / 60  
Rosato\_ *Trapani*  
*Informal Fresh - wild strawberries, pomegranate*

## ROSSO

19 CORTESE - NOSTRU 45  
Nerello Mascalese - *Ragusa*  
*Lively and light oak finish - black and red cherry fruit*

19 PLANETA - 'La Segreta'. 12 / 55  
Nero D'Avola, Merlot, Syrah  
Well structured red fruits

20 VIGNETI ZABU - CHIANTARI 14 / 60  
Nero D'Avola\_ *Agrigento*  
*Aromatic Velvety - blackberry fruits*

18 CANTINE PELLEGRINO - RINAZZO 55  
Syrah\_ *Marsala*  
*Beautifully Structured - marasca cherry, plums*

19 DONNAFUGATA - SHERAZADE 65  
Nero D'Avola\_ *Trapani*  
*Big Rich - plum, cherry*

18 CELLARO - DUE LUNE 70  
Nero D'Avola, Nerello Mascalese\_ *Agrigento*  
*Deep Pleasant - red fruits, ripe blackberries*

18 TENUTA DI FESSINA - ERSE ETNA 90  
Nerello Mascalese\_ *Castiglione*  
*Wonderful Finest - wild berries, pink pepper*

## DIGESTIVO 14

Limoncello, Averna, Montenegro,  
Fernet Branca, Frangelico, Amaretto,  
Strega, Sambucca, Grappa, Pistacchio Liq