



Bevande... Drinks for Festas
Only for Big Tables / Functions

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

San Pellegrino Sparkling Water	9
Aqua Panna Still Water	9
Can Coke / Coke Zero / Sprite	4
Fever Tree Sicilian Lemonade/Dry Ginger Ale/ Soda Water/Tonic Water	5
San Pellegrino Chinotto/Aranciata Rossa	

BIRRA

MESSINA Sicily	9
ICHNUSA Sardinia	
PERONI Rosso Italy	

APERITIVU

APEROL SPRITZ	15
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	17
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

FRIZZANTE

BIASO - AMBASSADOR DEL DOGE 10 / 50
Prosecco_Treviso
Dry Sparkling – ripe apple, citrus fruits

GAETANO D'AQUINA 45
Moscato_Pantelleria
Sweet Sparkling – nectarine, floral undertones

BIANCO

17 PLANETA - LA SEGRETA 10 / 45
Grecanico, Chardonnay, Fiano,
Viognier_Agrigento
Balanced Refined – peach, papaya, chamomile

16 CANTINE PELLEGRINO - CENT'ARE 11 / 50
Grillo_Marsala
Crisp Fresh – citron, lemon, vanilla scents

15 TWP - MIOPASSO 41
Pino Grigio_Trapani
Bodied Dry – green apple, pear, lemon

16 DONNAFUGATA – LA FUGA 62
Chardonnay_Trapani
Versatile Rich – fragrant bouquet, tropical fruits

16 TENUTA DI FESSINA – ERSE ETNA 80
Carricante_Castiglione
Delicate Savoury – poached peach, pear, lime

VINO DUCI 12 / 55

15 CARLO PELLEGRINO - PANTELLERIA
Moscato_Alessandria
*Elegant style of dessert wine – lingering finish of
honey and apricot*

ROSATO

17 DONNAFUGATA - LUMERA 12 / 54
Rosato_Trapani
Informal Fresh – wild strawberries, pomegranate

ROSSO

16 PLANETA - LA SEGRETA 10 / 45
Nero D'Avola, Merlot, Cabernet, Syrah
Agrigento
Pleasant Full Bodied – redcurrant, mulberry, mint

16 VIGNETI ZABU - CHIANTARI 11 / 50
Nero D'Avola_Agrigento
Aromatic Velvety – blackberry fruits

14 CANTINE PELLEGRINO - RINAZZO 55
Syrah_Marsala
Beautifully Structured - marasca cherry, plums

16 DONNAFUGATA - SHERAZADE 60
Nero D'Avola_Trapani
Big Rich – plum, cherry

15 CELLARO - DUE LUNE 68
Nero D'Avola, Nerello Mascalese
Agrigento
Deep Pleasant – red fruits, ripe black berries

12 FEUDI DEL PISCIOTTO - VERSACE 80
Nero D'Avola_Caltenissetta
Developed Intense – blueberries, plum, chocolate

15 TENUTA DI FESSINA – ERSE ETNA 85
Nerello Mascalese_Castiglione
Wonderful Finest – wild berries, pink pepper

DIGESTIVO 12

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