



Bevande... Drinks for Festas

*Only for Big Tables of 8 or more and Functions

DEAL ONE:

\$15 per person per hour including:

Soft Drinks

Birra

Prosecco

One Sicilian Red and White Wine

DEAL TWO:

\$20 per person per hour

Same as above but includes:

Three House Spirits

Gin

Vodka

Scotch

*Minimum 2 hours.

Option to have drinks on Consumption.

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

BIBITE

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| 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

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| 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

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|---|----|
| 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 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

19 PLANETA - LA SEGRETA 55
Greco, Chardonnay, Fiano, Viognier_ *Agrigento*
Balanced Refined - peach, papaya, chamomile

18 DONNAFUGATA - LA FUGA 62
Chardonnay_ *Trapani*
Versatile Rich - fragrant bouquet, tropical fruits

18 TENUTA DI FESSINA - ERSE ETNA 85
Carricante_ *Castiglione*
Delicate Savoury - poached peach, pear, lime

VINO DUCI 12 / 55

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

ROSATO

18 DONNAFUGATA - LUMERA 12 / 55
Rosato_ *Trapani*
Informal Fresh - wild strawberries, pomegranate

ROSSO

19 CORTESE - NOSTRU 10 / 45
Nerello Mascalese - *Ragusa*
Lively and light oak finish - black and red cherry fruit

19 VIGNETI ZABU - CHIANTARI 11 / 50
Nero D'Avola_ *Agrigento*
Aromatic Velvety - blackberry fruits

16 CANTINE PELLEGRINO - RINAZZO 55
Syrah_ *Marsala*
Beautifully Structured - marasca cherry, plums

19 DONNAFUGATA - SHERAZADE 60
Nero D'Avola_ *Trapani*
Big Rich - plum, cherry

18 CELLARO - DUE LUNE 68
Nero D'Avola, Nerello Mascalese_ *Agrigento*
Deep Pleasant - red fruits, ripe blackberries

18 FEUDI DEL PISCIOTTO - VERSACE 95
Nero D'Avola_ *Caltanissetta*
Developed Intense - blueberries, plum, chocolate

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

DIGESTIVO 12

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