



**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	17
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	19
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

BOTTEGA 12 / 50  
Prosecco\_Veneto  
*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*

19 DONNAFUGATA - LA FUGA 62  
Chardonnay\_Trapani  
*Versatile Rich - fragrant bouquet, tropical fruits*

## VINO DUCI 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