



**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**

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 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  
Grecanico, 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