



### APERITIVU

- APEROL SPRITZ** \$17  
Aperol, Prosecco, soda slice of orange and lots of ice
- LIMONCELLO SPRITZ** \$17  
Limoncello, Prosecco, soda slice of lemon and lots of ice
- AMERICANO** \$17  
Campari, Martini Sweet, soda, slice of lemon and lots of ice
- NEGRONI** \$19  
Campari, Tanqueray Gin, Martini Rosso, bitters with a slice of orange and lots of ice
- NEGRONI SBAGLIATO** \$19  
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** \$19  
Vodka, Dry Vermouth, Lemon Rind
- SICILIAN MARGARITA** \$19  
Campari, Jose Cuervo Especial Tequila, Blood Orange, Lime
- MARGARITA** \$19  
Jose Cuervo Especial Tequila, Cointreau and freshly squeezed lemon juice
- MOJITO** \$20  
White Rum, Cointreau, freshly squeezed limes, mint leaves, cane sugar and topped up with soda and lots of ice
- COSMOPOLITANO** \$20  
Vodka, Cointreau, freshly squeezed limes and Cranberry juice
- COFFEE MARTINI** \$22  
Espresso Coffee, Vodka, Kahlua

### FRIZZANTE

- BOTTEGA** \$15/\$55  
Prosecco\_Veneto  
Dry sparkling ripe apple, citrus fruits

### BIANCO

- FANTINI – FARNESE** \$12/\$50  
Pinot Grigio\_Terre Siciliane  
Fresh hints of apple, lemon and hay
- PLANETA – LA SEGRETA** \$14/\$55  
Grecanico, Chardonnay, Fiano, Viognier\_Agrigento  
Balanced refined peach, papaya, chamomile
- DONNAFUGATA – LA FUGA** \$62  
Chardonnay\_Trapani  
Versatile rich fragrant bouquet, tropical fruits
- PLANETA – ETNA BIANCO** \$75  
Carricante\_Taccione  
Deep pallet of ripe apple, pear, lemon and thyme

### ROSATO

- PLANETA – ROSÉ** \$15/\$65  
Rosato\_Menfi  
Informal fresh wild strawberries, pomegranate

### ROSSO

- PLANETA – LA SEGRETA** \$12/\$55  
Nero D'Avola, Merlot, Syrah\_Menfi  
Well structured red fruits
- VIGNETI ZABU – CHIANTARI** \$15/\$60  
Nero D'Avola\_Agrigento  
Aromatic velvety blackberry fruits
- FANTINI – FARNESE** \$70  
Sangiovese\_Terre Siciliane  
Beautifully structured cherry, blackberry, and red plum
- CELLARO – DUE LUNE** \$85  
Nero D'Avola, Nerello Mascalese\_Agrigento  
Deep pleasant red fruits, ripe blackberries

### VINO DUCI

- CARLO PELLEGRINO – PANTELLERIA** \$15/\$60  
Moscato\_Alessandria  
Elegant style of dessert wine – lingering finish of honey and apricot

### DIGESTIVO

- Limoncello, Averna, Montenegro, Fernet Branca, Frangelico, Amaretto, Strega, Sambucca, Grappa, Pistacchio Liq \$14

### BIBITE

- San Pellegrino Sparkling Water \$9
- Aqua Panna Still Water \$9
- Coke / Coke Zero / Sprite (Can) \$5
- Fever Tree Sicilian Lemonade / San Pellegrino Chinotto / Aranciata Rossa \$6

### BIRRA

- PERONI Rosso Italy \$12
- MESSINA Sicily \$12
- SICILY Birra Lager Barossa \$12

## BEVANDE... DRINKS FOR FESTAS

#### OPTION ONE\*

- \$25 per person, per hour includes:
- Soft Drinks
- Birra
- Prosecco
- One Sicilian Red and White Wine

#### OPTION TWO\*

- \$30 per person, per hour is the same as Deal One, which also includes.
- Three House Spirits
- Gin
- Vodka
- Scotch

\* BEVANDE DRINK OPTIONS ARE STRICTLY ONLY FOR TABLES OF 8 OR MORE WITH FESTA/FUNCTION MENU.

\* 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.

NO SEPARATE ACCOUNT PAYMENTS – SURCHARGE SUNDAY 10% & PUBLIC HOLIDAYS 15%

www.sicilypizza.com.au | Phone: 08 7120 7119