



ALLORA!

Aperitivo comes from the Latin word *aperire*, meaning “to open”. Historically, an aperitivo was an alcoholic beverage consumed before dinner to whet your appetite. Today, it's a daily ritual that embodies *la dolce vita*. The hour of the Aperitivo, or rather hours, starts every night from around 5 PM. This is when we get together and the main event, naturally, it's the drinks. We welcome you in to our home for an evening of laughter, friendship and family. Please, enjoy your cocktail!

/ ANDREA & WILLIAM

SPUNTINI

PROSCIUTTO 75
Minute cut prosciutto.

MANDORLE 50
Sicilian almonds.

SALAMI 65
Selected salami.

PLEASE ASK YOUR WAITER OR WAITRESS ABOUT ALLERGENS

COCKTAILS

CICCIO'S NEGRONI Generous.	195	CICCIO'S BELLINI Prosecco, peach and velvety.	195
POMELLO SPRITZ Pomelo, elderflower and prosecco.	195	CICCIO'S ROCK 'N' RYE Candy syrup, vehement and old fashioned.	195
CICCIO'S AMERICANO Campari, chinotto and vermouth.	195	DRY AL BASILICO Gin, basil and white vermouth.	195
NEGRONI BIANCO Generous, but pale.	195	TORINO AFTER GLOW Bourbon, olive oil and bitter strawberries.	195
TROPICAL VELVET Rum, pineapple and coconut caramel.	195	AMORE AGRUMATO Gin, Italicus and mandarin.	195
DOLCE ESOTICO Tequila, coconut and banana.	195	AFFARI D'ANGURIA Coconut tequila, Campari and water melon.	195
FIOR DI SAMBUCO FRIZZANTE Rum, pomelo and elderflower.	195		
LAMPONE NERO Coffee vodka, raspberry and acid solution.	195		

VIRGIN

TROPICANA SENZA CLUB
Coconut, sharp and alcohol free.
95