

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 6 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 & ALEX

SPUNTINI

PROSCIUTTO50Minute cut prosciutto.

MANDORLE 40 Sicilian almonds. SALAMI Selected salami. 50

PLEASE ASK YOUR WAITER OR WAITRESS ABOUT ALLERGENS

coCKTAILs -----

CICCIO'S NEGRONI Generous.	190	CICCIO'S BELLINI 190 Prosecco, peach and velvety.
CAMPARINO SHAKERATO Orange flower water and 9000 rpm.	190	BASILICUM190Gin, basil and bubbles.
CICCIO'S AMERICANO Campari, chinotto and vermut.	190	CLUB TROPICANA190Vodka, coconut and vibrant.
THE GODFATHER Whiskey, nutty and stiff.	190	MEZCALICUS190Tequila, mezcal and Italicus.
PALOM-ITA Tequila, bergamot and grapefruit.	190	LA PANTERA190Tequila, rose and bitters.
BADA BING! Rum, coconut and sour.	190	CICCIO'S ROCK 'N' RYE 190 Candy syrup, vehement and old fashioned.
VERMUT & SODA What, it, says.	190	
DIRTY MARTINI Gin, vermut and olives.	190	Coconut, sharp and alcohol free. 95

ISSUED BY ANDREA PATELLI