

APERITIFS



VIVALDI SPRITZ – 18

Our take on a classic aperitif from Venezia

Select Aperitivo, Prosecco, Soda, Orange and Fresh Herbs



DON GIUSEPPE – 20

The real negroni. Original recipe crafted in Florence in 1919

Campari Italian Bitter, Luxardo London Dry Gin, Carpano Antica Formula, Orange



PIEMONTESE – 19

A classic aperitif with an interplay of herbal, sweet, and citrus

Martini & Rossi White Vermouth, Cocchi Bianco, Splash of Soda, Lemon Rind

WHILE DINING



ROMEO – 19

A botanical gin martini with an Italian soul

Sassenach 'Wild Scottish' Gin, Luxardo London Dry Gin, Luxardo Bitter Bianco



CASANOVA – 20

The old fashioned Italiano. An elegant modern-classic

Hirsch 'Horizon' Bourbon, Demerara Syrup, Cynar, Orange Bitters



FUMO – 19

An harmonious blend of Italian herbs and Oaxcan smokiness

El Silencio Mezcal, Amaro Montenegro, Orange Rind



LA CARMEN – 20

The Italian spicy margarita: slightly sweet, citrusy and refreshing

Casa Dragonos Tequila Blanco, Fiero Habanero Tequila, Aperol, Luxardo Triplum, Lime, Calabrian Chili



FICO – 19

A figs sidecar; rich, slightly sweet, and deeply aromatic

Vecchia Romagna Italian Brandy, La Stella Fig Jam, Angostura Bitters



MILANO – 20

The Amaro Manhattan; from the fashion capital of the world

Hirsch 'Horizon' Kentucky Bourbon, Amaro Ramazzotti, Carpano Antica Formula Vermouth



GIULIETTA – 19

A sweet and floral sparkling gin martini

London Dry Gin, Peach Liqueur, Elderflower Liqueur, Grapefruit, Prosecco

DOLCI

16

Budino Americano

white chocolate bread pudding, vanilla gelato

Tiramisu Savoiardo

mascarpone mousse, espresso-soaked ladyfingers, dark cocoa

Cannoli Siciliani

two freshly prepared cannoli filled with creamy ricotta, dark chocolate tuile, candied orange peels, pistachio sauce, chocolate chip

Grand Finale

gelato and sorbet sampler grand feast for the whole table

AFTER-DINNER CRAFT COCKTAILS



CAFFE DI NOTTE – 20

A "Night-Coffee" To End Your Dinner In Style
Tito's Handmade Vodka, Luxardo Espresso Liqueur, Cold Brew, Amaretto di Saschira, Chocolate Bitters



BISCOTTO MARTINI – 21

A luxurious and sweet "arrivederci"
Faretti Biscotti Liqueur, Vecchia Romagna Brandy, Amaretto Gelato

DEGESTIVI ITALIANI

GRAPPA INVECCHIATA

29

LIMONCELLO

15

SAMBUCA

15

AMARI

16

AMARO NONINO

L' AMARO DEL CAPO
AMARO MONTENEGRO

BRAULIO

CAPPELLANO CHINATO

RAMAZZOTTI

FERNET

MELETTI

RABARBARO

CYNAR

FROM THE WINE CELLAR

DESSERT WINE OF THE DAY

16

BAROLO CHINATO

16

PORT TAYLOR FLADGATE TAWNY 10 YEARS

15

PORTY TAYLOR FLADGATE TAWNY 20 YEARS

20

PORT CROFT RESERVE RUBY

15

PORT TAYLOR FLADGATE VINTAGE 2017

25