

# OUR WINE SELECTION

	1dl	75cl
<u>Sparkling</u>		
Prosecco Treviso DOC, Italy	8.-	48.-
Champagne JM Gobillard et fils, France	16.-	96.-
<u>White</u>		
Pinot Grigio DOC delle Venezie, Bio 2024, Italy	7.-	45.-
Ribolla Gialla Venezia Giulia IGT, Bio, Italy	7.-	45.-
Petite Arvine Patrick Chabrier 2023, Switzerland	8.-	52.-
Mâcon Milly-LaMartine, Domaine Carrette 2023, France	8.-	52.-
<u>Red</u>		
Merlot Rosso 2024, Vénétie, Italy	7.-	45.-
Cabernet Sauvignon bio, Italy	7.-	45.-
Pinot noir, Domaine les Perrières 2024, Switzerland	8.-	52.-
Crozes-Hermitage, Hugo & Pauline Villa 2023, France	9.-	58.-
<u>Rosé</u>		
Les Commandeurs rosé, Peyrassol 2024, France	7.-	45.-

# L'APERITIVO ITALIANO

## I CLASSICI

---

Each cocktail is served with an amuse-bouche.

<b>Spritz</b> Aperol & prosecco.	15.-
<b>Hugo</b> Prosecco, elderflower syrup, mint & lime.	15.-
<b>Negroni</b> Gin, sweet vermouth & Italian bitter.	15.-
<b>Vieux Carré</b> Rye whiskey, sweet vermouth, cognac, Bénédictine & Peychaud's bitters.	15.-
<b>Paloma</b> Tequila, lime juice & grapefruit.	15.-
<b>Old cuban</b> Rum, lime juice, sugar syrup, Angostura bitters & fresh mint.	15.-
<b>Clover club</b> Gin, raspberry syrup, lemon juice & egg white.	15.-
<b>Bellini</b> Peach purée & Prosecco, served in a flute.	12.-
<b>Mimosa</b> Fresh orange juice & Prosecco, served in a flute.	12.-

## MOCKTAILS

---

Each mocktail is served with an amuse-bouche.

<b>Brezza</b> Lime cordial & Aegean tonic.	10.-
<b>Garibaldino</b> Martini Vibrante, passion fruit & orange.	10.-

