

# AVANTI

— DOWNTOWN —

## CICCHETTI

### ZUCCHINI FRITTI/ 9.50

Served with tartar sauce

### BRUSCHETTE AL POMODORO/ 8.50

Pizza dough with marinated cherry tomatoes

### QUATTRO FORMAGGI FLAT BREAD/ 12.00

With herbs & garlic

### OLIVES/ 4.00

Green and black olives with fennel seeds and lemon

### MOZZARELLINE CROCANTE/ 11.00

Baby Mozzarella with picante pomodoro sauce

### PIADINA ROSSA/ 5.50

Pizza bread with tomato sauce, olive oil, garlic & oregano

### PARMIGIANA A LA PLANCHA/ 14.00

Fresh Parmesan with a balsamic dip

### BREAD BASKET/2.75

Homemade rosemary focaccia and olive oil

### PIZZETTA / order of 4

Margherita 2.50per piece

Bresaola 3.50per piece

Vegetariana 2.75per piece

Funghi e tartufo 3.50per piece

## ANTIPASTI

### BRESAOLA / 15.50

Thinly sliced cured beef with lemon oil dressing

### BRESAOLA COMPLETA / 18.50

Bresaola with fresh Mozzarella, avocado, tomato and basil served with piadina rossa

### MELANZANE ALLA PARMIGIANA / 14.50

Eggplant, mozzarella, tomato sauce & parmesan

### FUNGHI MARINATE/ 9.50

Marinated fresh mushrooms in olive oil, lemon and parsley

### CAPRESE SALAD/ 14.00

Fresh Mozzarella cheese, tomatoes and basil

### CALAMARI FRITTI/ 20.00

Fried calamari with tartar sauce

### VITELLO TONATO/ 26.00

Roast veal served cold with anchovy-mayo dressing

### BURRATA/ 19.50

Burrata cheese, cherry tomatoes, avocado, pesto with olive oil

### BUTTERFLY PRAWNS FRITTI/ 17.50

Served with tartar sauce

### AVANTI'S TAGLIOLINI/ 15.00

Gratinated pasta with truffled cream and parmesan

## CARPACCIO E TARTARE

### CARPACCIO ALLA VENEZIANA / 18.00

Beef carpaccio with venetian dressing

### CARPACCIO DI MANZO / 18.50

classic beef carpaccio with balsamic dressing

### TARTARE DI SALMONE / 19.00

Salmon tartare with a lemon & coriander dressing

## PIZZE

### MARGHERITA/ 13.00

### VEGETARIANA/ 14.50

### ROSSO/ 16.00

Beef Salami picante, mozzarella, red onions, chilli paste, and black olives

### REGINA/ 15.50

Prosciutto, mozzarella & mushrooms

### FORESTIERA/ 15.50

Wild mushrooms, mozzarella & rocket

### DIAVOLA / 16.00

Classic spicy pepperoni pizza

### FUNGHI E TARTUFFO/ 18.00

Mushrooms, mozzarella, baby spinach, truffle cream & oil

### PRIMAVERA/ 16.50

Prosciutto, mozzarella, artichokes, olives and mushrooms

### RUSTICA/ 17.00

Goat cheese, mozzarella, tomato confit, & rocket, drizzled with caramel balsamic

### BRESAOLA/ 19.00

with mozzarella, rocket and Parmesan

### BURRATA E PESTO/ 18.50

SMOKED SALMON/ 21.00  
White based with capers, rocket & onions

## PASTE E RISOTTI

### PENNE ALL' ARRABBIATA / 12.00

Spicy tomato sauce with garlic and basil

### SPAGHETTI ALLA BOLOGNESE/ 14.50

### CAPELLINI CON ASPARAGI/ 22.00

Capellini with fresh asparagus in truffle cream

### PENNE DELLA CASA/ 15.50

Diced chicken, mushrooms, mangetout peas and sundried tomatoes in a rosée sauce

### RAVIOLI RICOTTA E SPINACI/ 16.50

Ravioli verdi with ricotta and spinach topped with a mushroom cream sauce

### TROFE CON PESTO/ 15.50

Curled pasta with pesto sauce & pine nuts

### TAGLIATELLE FORESTIERA/ 16.50

Tagliatelle with wild mushrooms, cream & Parmesan

### RISOTTO ASPARAGI/ 16.50

Risotto with fresh asparagus and Parmesan

### RAVIOLI BURRATA / 17.50

Homemade Ravioli stuffed with Burrata cheese, served in tomato sauce

\*Gluten free pasta/ 3.75

Chicken, pepperoni, Ham,  
Fresh mushrooms, artichokes  
2.85

Mozzarella, Ementhal,  
Goat cheese, Bresaola  
3.00

Bell peppers, olives  
Sweet corn  
1.50

## SECONDI PIATTI

### FILETTO ALLA GRIGLIA/ 30.00

Grilled beef filet with fries

### FILETTO AL PEPPE VERDE/ 35.00

Beef filet with a pepper sauce & fries

### FILETTO ALFREDO/ 35.00

Beef filet with a creamy mushroom sauce & fries

### TAGLIATA AL BALSAMICO / 33.00

Beef filet slices in a balsamic sauce with rocket & Pont-Neuf potatoes

### POLLO ALLA MILANESE/ 24.00

Breaded chicken breast, truffle oil, rocket & fries

### PICCATA AL LIMONE / 35.00

Veal filet served in a lemon sauce with mashed potatoes

### SCALOPPINI ALLA MILANESE/ 36.00

Veal milanese with spaghetti pomodoro

### GRILLED CHICKEN PAILLARD/ 23.00

Chicken pailard with spaghetti pomodoro

### POLLO ALFREDO/ 26.00

Grilled chicken with a mushroom sauce & fries

### SALMONE ALLA GRIGLIA/ 30.00

With lemon, mashed potatoes & broccoli

## INSALATE

### RUCOLA E FUNGHI / 12.50

Mushroom, rocket, Parmesan cheese and caramelised walnuts with balsamic dressing

### INSALATA DI BRESAOLA / 17.00

Thinly sliced cured beef, wild rocket, parmesan with lemon oil dressing

### INSALATA DELLA CASA / 14.50

Mixed greens, beetroots, chicken, provolone cheese, fried shallots topped with chips

### INSALATA CARCIOFI / 17.00

Artichoke alla romana, pear and Pecorino cheese with balsamic grain mustard dressing

### INSALATA DI CAPRA / 16.00

Crispy goat cheese, mixed lettuce, pomegranate & apples in a honey vinegar dressing

## CONTORNI /SIDES

PARMESAN  
MASHED POTATOES  
5.00

SEASONED  
FRIES  
5.50

STEAMED SPINACH  
plain or w/chilli & garlic  
4.00

HOMEMADE PASTA  
cream or tomato sauce  
8.00

BROCCOLI  
with chili & garlic  
5.00

GRILLED MUSHROOMS  
with butter & chives  
8.50

ROCKET &  
PARMESAN SALAD  
4.00

ROASTED POTATOES  
with garlic and rosemary  
5.00

GREEN BEANS  
chili, garlic & olive oil  
4.50

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## DOLCI

**TIRAMISÙ / 12.00**

**PROFITEROLE AL CIOCCOLATO / 11.00**

Italian profiterole filled with vanilla ice cream topped with warm chocolate sauce

**RED BERRY PAVLOVA / 15.00**

Crispy meringue, whipped mascarpone cream & red berries

**ALEXANDRA / 9.50**

Homemade chocolate cake

**FONDENTE AL CIOCCOLATO / 12.00**

Chocolate fondant served with vanilla ice cream

**“CHOCOLAT MOU” / 9.50**

Served with chocolate sauce and crispy puffed rice

**GRANDE MOUSSE AL CIOCCOLATO / 13.00**

Served with homemade Lingue De Gatto biscuits

**GELATI E SORBETTI MISTI / 9.50**

Your choice of vanilla, chocolate, strawberry, praline, pistachio, mango, lemon, mint and raspberry

ADD ICE CREAM / 3.00

ADD STRAWBERRIES / 1.50

ADD WHIPPED CREAM / 1.50

ADD CHOCOLATE PEARLS / 2.50

## COCKTAILS

**BLOODY MARY / 9.50**

Vodka, fresh lemon juice, tomato juice, tabasco, worcestershire, angostura orange bitters, salt & pepper

**MARGARITA / 11.50**

Tequila, Cointreau, lime

**MANHATTAN / 11.00**

Whiskey, sweet vermouth, angostura bitters

**MOJITO / 9.50**

Rum, brown sugar, lime, mint leaves, soda

**APEROL SPRITZ / 12.00**

Prosecco, soda, Aperol

**NEGRONI / 10.00**

Sweet Vermouth, gin, campari

**CAMPARI SPRITZ / 12.00**

Campari, Prosecco, soda

**DRY MARTINI / 11.00**

Gin, dry Vermouth

**KIR ROYAL / 9.50**

White wine, crème de cassis

**MIMOSA / 9.00**

Prosecco, orange juice

**CAMPARI ORANGE / 11.00**

NON-ALCOHOLIC

**VIRGIN MARY / 7.00**

Fresh lemon juice, tomato juice, tabasco, worcestershire, angostura orange bitters, salt & pepper

**TRIPLE P / 7.00**

Pineapple, passion fruit, peach, sour mix

**OASIS / 4.50**

Apple, mint, ginger

**STRESS FREE / 6.50**

Strawberries, apple, ginger

**PICK-ME-UP / 4.50**

Orange, carrot, ginger

## CAFFÈ

**ESPRESSO / 3.50**

**ESPRESSO DOPPIO / 5.00**

**ESPRESSO CON PANNA / 4.00**

Espresso with whipped cream

**CAPPUCCINO / 4.50**

**CAFFÈ LATTE / 4.50**

**AMERICANO / 4.00**

**INSTANT COFFEE / 3.50**

**WHITE COFFEE / 2.75**

**MOCHA / 5.00**

Espresso chocolate sauce & steamed milk

**HOT CHOCOLATE / 4.00**

**CAPPUCCINO FRAPPE / 6.00**

**ICED CARAMEL LATTE / 6.00**

**ICED MOCHA LATTE / 6.00**

**AFFOGATO / 5.50**

Vanilla ice cream topped with espresso

**CARAMEL AFFOGATO / 6.00**

Classic affogato with caramel sauce

## INFUSIONI & TÈ

**LINDEN / VERBENA / MINT / LINDEN-MINT / VERBENA-MINT  
CHAMOMILE / 3.00**

**GREEN TEA / ENGLISH BREAKFAST / EARL GREY / HERBAL TEA  
GINGER LEMON / 3.00**

## BIBITE

**SOFT DRINKS / 3.50**

**S. PELLEGRINO / (0.75L) 5.75**

**WATER / (0.33/1L) 2.50/3.50**

**PERRIER / 4.00**

**FRESH JUICES / 3.50**

Apple, orange, carrot,  
Pomegranate

**LEMONADE / 3.50**

Plain, minted, frozen

## BIRRE

**LOCAL (Alcoholic/Light - 0.33L) / 4.50**

**IMPORTED (Alcoholic/non alcoholic - 0.33L) / 5.50**

## APERITIVI

**VERMOUTH / 8.00**

Rosso, Bianco, Rosato

**PASTIS 51 / 8.00**

**CAMPARI / 9.50**

**RICARD / 8.00**

## DIGESTIVI

**FERNET - BRANCA / 11.00**

**GRAPPA / LIMONCELLO / AMARETTO / SAMBUCA white or black / 9.00**

## CHAMPAGNE E PROSECCO

**LAURENT PERRIER, BRUT / 220.00**

**LAURENT PERRIER, ROSÉ / 300.00**

**PROSECCO / 48.00**

**PROSECCO ROSÉ / 58.00**

**PROSECCO / BY THE GLASS**

**PROSECCO / 9.50**

**PROSECCO ROSÉ / 11.50**

**PLEASE ASK YOUR WAITER  
FOR OUR WINE SELECTION**



All prices are in fresh dollars or upon daily rate and include V.A.T

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— DOWNTOWN —

## VINO BIANCO

~ ITALIA ~

PINOT GRIGGIO ASTORIA 2021.....	55.00
ALBIZIA FRESCOBALDI 2021.....	56.00
BIANCO TOSCANA 2021.....	38.00
REMOLE FRESCOBALDI 2019.....	54.00
GAVI DI GAVI	
Marchisio di Barolo 2021.....	98.00
GAVI SPINOLA 2018.....	75.00
FRASCATI SUPERIORE	
GOTTO DORO 2018.....	30.00
VILLA ANTIN ORI IGT	
TUSCANY 2019.....	44.00
ORVIETO CLASSICO	
SANTA CRISTINA 2019.....	38.00

~ FRANCIA ~

ALSACE

RIESLING	
Réserve Willm2017.....	81.00

BOURGOGNE

MÂCON	
Macon villages.....	48.00
Chablis 1er Cru 2020.....	165.00
Chablis 2021.....	85.00
POUILLY FUISSÉ.....	92.00
PULIGNY MONTRACHET	
Jaffelin 2020.....	250.00

LOIRE

SANCERRE 2019.....	90.00
POUILLY FUMÉ 2016.....	93.00

~ LIBANO ~

BATROUN

IXSIR	
Grande réserve 2021 .....	55.00
El 2019 .....	78.00
ATIBAIA 2021 .....	88.00

BEKAA

LA TOURBA

Chardonnay 2020.....	38.00
CHÂTEAU MARSYAS 2016.....	57.00
B-QA 2019.....	38.00
CHÂTEAU QANAFAR	
Sauvignon Blanc 2020.....	52.00

CHÂTEAU KSARA

KSARA CHARDONNAY 2018.....	36.00
CLOS SAINT THOMAS	
Chardonnay 2018.....	36.00
DOMAINES DES TOURELLES 2021.....	26.00

Chateau Trois Collines

Viognier 2020.....	35.00
Chardonnay .....	34.00
BLANCO ROWAN	
Chardonnay 2021.....	44.00

JEZZINE

CLOUD NINE

Karam Winery 2021.....	36.00
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~ NUOVO MONDO ~

BARGYLUS

Vin de Syrie 2017.....	65.00
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## VINO ROSSO

~ LIBANO ~

BEKAA

LATOUBA	
Petit Verdot 2017.....	38.00
CHÂTEAU KSARA	
Château Ksara 2016.....	38.00
Le Souverain 2014.....	68.00
Cabernet Sauvignon 2013.....	34.00
CHÂTEAU SAINT THOMAS	
Clos Saint Thomas 2013.....	78.00
Les Emirs 2015.....	36.00
Pinot Noir 2015.....	52.00
CHÂTEAU MARSYAS 2016.....	58.00
B-QA 2018.....	38.00

CHÂTEAU TROIS COLLINES

Sangiovese Ample 2020.....	46.00
CHÂTEAU KEFRAYA	
Comte de M 2016.....	67.00
Château Kefraya 2017.....	46.00
CHÂTEAU MUSAR 2016.....	98.00

BATROUN

IXSIR Grande Réserve 2014.....	55.00
ATIBAIA 2014.....	95.00

~ NUOVO MONDO ~

BARGYLUS

Vin de Syrie 2017.....	78.00
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## VINO ROSSO

~ ITALIA ~

### CHIANTI

Riserva.....	58.00
Castiglino Frescobaldi 2020 .....	65.00

### BAROLO

Tortoniano – Piémont 2012 .....	295.00
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### PINOT NOIR

Astoria .....	41.00
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### PICCINI

Rosso - Toscana 2019 .....	28.00
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### VALPOLICELLA

Amarone .....	197.00
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GAJA SITO MORESCO 2016 .....	198.00
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BRUNELLO DI MONTALCIANO 2015 .....	153.00
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### VALPOLICELLA SUPERIORE

VENTO 2014 .....	68.00
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### LA BARCECA NOBLIE

DE MONTEPULCIANO 2016 .....	88.00
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~ FRANCIA ~

### BEAUJOLAIS

#### BROUILLY

Joseph Drouhin 2021.....	62.00
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### BOURGOGNE

#### GIVRY

Faiveley 2019 .....	88.00
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### BORDEAUX

Louis Dazenac 2021.....	24.00
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#### BORDEAUX SUPÉRIEUR

Château Du Lort 2019 .....	44.00
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#### SAINT EMILION

Château Cheval Noir 2019 .....	67.00
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#### La Grace Dieu St.Émilion

Grand Cru 2015 .....	205.00
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#### SAINT JULIEN GC

Croix de Beaucaillou 2011 .....	295.00
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Chateau Beychevelle 2013 .....	265.00
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Chateau Talbot 2012 .....	298.00
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## VINO ROSATO

Pinot Noir Rosé 2019 .....	55.00
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Domiane Ott 2019 .....	155.00
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### CIPRESSETO

Santa Cristina 2017 .....	46.00
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### CHÂTEAU KSARA

Sunset 2021 .....	27.00
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IXSIR GRANDE RESERVE 2021.....	46.00
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DOMAINE DES TOURELLES 2021.....	27.00
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### SASSI DEL MARE

Prosaie Maremma Toscana 2019 .....	33.00
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## CHAMPAGNE



## FRIZZANTI

### LAURENT PERRIER

Brut .....	220.00
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Rosé .....	300.00
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### MOËT & CHANDON

Brut .....	345.00
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Rosé .....	485.00
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### DOM PÉRIGNON

Brut .....	825.00
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Rosé .....	1,585.00
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PROSECCO .....	48.00
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PROSECCO Rosé .....	58.00
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## BIBITE

WATER(1L glass bottle).....	3.50
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WATER(0.33L glass bottle) .....	2.50
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PERRIER .....	4.00
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S. PELLEGRINO (0.75L) .....	5.75
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SOFT DRINKS .....	3.50
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FRESH APPLE .....	3.50
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FRESH ORANGE .....	3.50
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FRESH CARROT .....	3.50
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FRESH LEMONADE .....	3.50
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FRESH MINTED LEMONADE .....	3.50
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## VODKA

ABSOLUT.....	8.50
RUSSIAN STANDARD PLATINUM.....	11.00
RUSSIAN STANDARD REGULAR.....	8.50
BELVEDERE.....	20.00
GREY GOOSE.....	20.00
CIROC.....	23.00
KETEL ONE ORIGINAL.....	10.00
KETEL ONE CITRON.....	9.00
STOLICHNAYA ELIT.....	14.00
STOLICHNAYA CRYSTAL.....	9.00
STOLICHNAYA REGULAR.....	8.75
SMIRNOFF BLACK.....	8.75

## GIN

BEEFEATER.....	7.50
BEEFEATER 24.....	12.00
MALFEY.....	11.00
MONKEY 47.....	18.00
PLYMOUTH.....	10.00
TANQUERAY.....	9.00
GORDON'S.....	9.00
HENDRICK'S.....	13.50
GIN MARE.....	14.00

## LIQUEURS

PASTIS 51.....	8.00
SUZE.....	8.50
LILLET.....	8.00
PERNOD.....	9.00
ITALICUS.....	8.50
AMARETTO.....	9.00
BAILEYS.....	8.00
GRAND MARNIER.....	14.50
COINTREAU.....	12.50
MALIBU.....	8.00
GALLIANO.....	13.00
KAHLUA.....	8.75
SAMBUCA WHITE   BLACK.....	8.75

## COGNAC

MARTELL ARARAT V.S.O.P.....	24.00
REMY MARTIN X.O.....	52.00
REMY MARTIN V.S.O.P.....	28.00
HENNESSY X.O.....	52.00
HENNESSY V.S.O.P.....	28.00

## ARMAGNAC

CASTARÈDE VSOP 10 ANS.....	42.00
CASTARÈDE HORS D'ÂGE 20 ANS.....	42.00

## EAUX DE VIE

GRAPPA LUXARDO.....	9.00
CALVADOS.....	13.00
LIMONCELLO.....	9.00

## APERITIVI

CAMPARI.....	9.50
MARTINI (bianco, rosso, dry, rosato).....	7.50
FERNET (branca, menta).....	11.00
RICARD.....	8.00
KSARAK.....	8.00

## RUM

HAVANA CLUB.....	8.00
BACARDI WHITE   BLACK.....	8.00
SAINT JAMES AGED 2000.....	14.00
CACHACA 51.....	7.00

## BIRRE

IMPORTED BEER 0.33L.....	5.50
LOCAL BEER 0.33L.....	4.50
LOCAL BEER (light) 0.33L.....	4.50
LOCAL BEER (non alcoholic) 0.33L.....	4.50

## NON ALCOHOLIC COCKTAILS

<b>TRIPLE P</b> Pineapple, Passion Fruit, Peach, Sour Mix.....	7.00
<b>VIRGIN MARY</b> Tomato juice, lemon juice, hot sauce, Worcestershire sauce, cayenne.....	7.00
<b>THE TROPICAL</b> Fresh bananas, strawberries, pineapple & orange juice blended with ice.....	7.00
<b>STRAWBERRY VIRGIN PIÑA COLADA</b> Fresh strawberries, coconut syrup & pineapple juice blended with ice.....	7.50
<b>BANANA PEACH SMOOTHIE</b> Fresh bananas & peaches blended with ice.....	7.50
<b>PASSIONISTA</b> Fresh passion fruit, sourmix, pineapple & orange juice.....	7.50

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## WINE BY THE GLASS

### BIANCO

#### ITALIA

ASTORIA Pinot Grigio .....	11.50
GAVI DI GAVI .....	14.50

#### LIBANO

KSARA CHARDONNAY 2016 .....	7.25
CLOUD NINE .....	7.25

### ROSSO

#### ITALIA

ASTORIA Pinot Noir .....	11.50
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#### LIBANO

CHÂTEAU KSARA .....	7.50
CLOS SAINT THOMAS Les Emirs .....	7.00

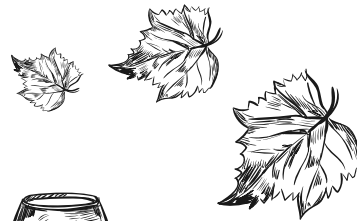
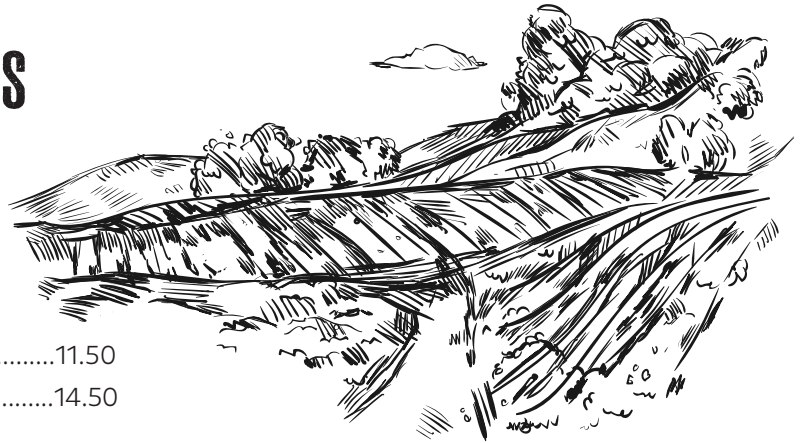
### ROSATO

#### ITALIA

Pinot Noir Rosé .....	11.00
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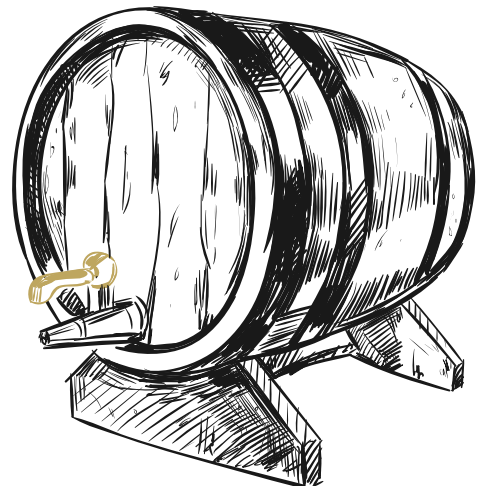
#### LIBANO

Clos Saint Thomas .....	6.00
Domaine des Tourelles.....	6.00



## PROSECCO BY THE GLASS

Prosecco .....	9.50
Prosecco Rosé.....	11.50



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## COCKTAILS & DRINKS



### WHISKY

<b>Chivas Royal Salute 21 years</b> .....	33.00
<b>Chivas Regal 18 years</b> .....	23.00
<b>Chivas Regal 15 years</b> .....	16.50
<b>Chivas Regal 12 years</b> .....	12.00
<b>Ballentine's</b> .....	8.00
<b>Jameson</b> .....	9.50
<b>Johnnie Walker Blue Label</b> .....	58.00
<b>Johnnie Walker Platinum</b> .....	58.00
<b>Johnnie Walker Gold Reserve</b> .....	19.50
<b>Johnnie Walker Double Black</b> .....	16.00
<b>Johnnie Walker Black Label</b> .....	12.00
<b>Dewar's Special Reserve 18 years</b> .....	21.00
<b>Dewar's Special Reserve 12 years</b> .....	12.00
<b>Dewar's White Label</b> .....	8.00
<b>J&amp;B 15 years</b> .....	12.00
<b>J&amp;B Rare</b> .....	8.00
<b>Old Parr 12 years</b> .....	15.00
<b>Glenfiddich 18 years</b> .....	24.00
<b>Glenfiddich 15 years</b> .....	22.00
<b>Macallan 18 years</b> .....	55.00
<b>Macallan 12 years</b> .....	28.00
<b>Glenmorangie</b> .....	22.00
<b>Balvenie Doublewood 21 Years</b> .....	30.00
<b>Balvenie 14 years</b> .....	18.50
<b>Jack Daniel's</b> .....	13.50
<b>Jim Beam</b> .....	8.00

## — TEQUILA —

<b>Olmecca Silver</b> .....	8.50
<b>Avion Silver</b> .....	20.00
<b>Añejo Patron</b> .....	26.00
<b>Patron Silver</b> .....	22.00
<b>Patron X.O Coffee</b> .....	13.00
<b>Cuervo Gold</b> .....	13.00
<b>Cuervo White</b> .....	10.00

### CLASSIC COCKTAILS

#### AMERICANO

Campari, Sweet Vermouth, Club Soda .....9.00

#### NEGRONI

Sweet Vermouth, Gin, Campari .....10.00

#### APEROL SPRITZ

Prosecco, soda, Aperol.....12.00

#### BLOODY MARY

Vodka, fresh lemon juice, tomato juice,  
Tabasco, Worcestershire, Angostura orange  
bitters, salt & pepper .....9.50

#### GIMLET

Gin, Lime Juice .....8.50

#### MANHATTAN

Whisky, Sweet Vermouth,  
Angostura Bitters .....11.00

#### RUM RUNNER

Golden Rum, Banana Liqueur, Blackberry  
Liqueur, Pineapple Juice, Grenadine .....9.00

#### CAIPIRINHA

Cachaca, Brown Sugar, Lime Wedge .....8.50

#### MOJITO

Rum, Brown Sugar, Lime,  
Mint Leaves, Soda .....9.50

#### MARGARITA

Tequila, Cointreau, Lime .....11.50

#### DRY MARTINI

Gin, dry Vermouth .....11.00

## SPECIALTY COCKTAILS

**PASSION MULE** Vodka, lemon juice, passion  
fruit & ginger ale.....10.00

**WHISKY PEACH** Whisky, lemon juice, sugar  
syrup, peach syrup & red wine.....8.50

**PINEAPPLE BASIL RUM** White rum, lime juice,  
pineapple juice & fresh basil.....9.00

**SPICY MANGO MARGARITA** Tequila silver,  
Tequila Reposado, lemon juice, mango puree &  
fresh chili.....10.00