

caffèsicilia





choose to be what you want

*choose not to judge from afar
choose creativity
choose to delve deeper
choose lightness*

*choose to fantasize, to dream
choose a utopia and chase it*

*choose to play, dance and joke
choose to talk to whoever you want*

*choose not to be black or white, choose all colors,
choose all shapes, every flavor and every texture*

*choose to go to the beach,
choose not to go in august*

do not choose the chains: untie the chains

*choose peace for all, not war decided by a few
choose not to please everyone*

choose a fucking big television and keep it off

*choose not to be the first in line,
make yourself comfortable, choose to be the last to board*

*do not choose flakes of parmesan, prosecco and tinfoil
don't choose cannoli with crumbs, flakes and candied fruit*

choose good candied fruit before saying you don't like them

don't choose a "flat tummy tea" to cancel a Sunday at grandma's

*don't choose white chocolate, it doesn't exist
don't choose milk powder, dehydrated cows make it*

*choose a good wine and choose who produces it
choose things made well, hand made things, things made for you*

choose the cassata from caffèsicilia

*don't choose clichés
choose the authentic, not the folklore
choose beauty and help others build it,
be aesthete, not beautician*

*choose, but not necessarily
and now,
choose what you want and have fun*

Legenda:

Using the symbols indicated below, we would like to assist you in your choice.

All products are processed in the same laboratory where we take precautions to avoid and prevent contamination between ingredients. While we implement all possible measures, we cannot guarantee total absence.



Cereals containing gluten



Eggs



Milk and its derivatives



Nuts and peanuts



Sesame

If you suffer from any food allergies,
please inform a member of our team who will be happy to help.

An allergen list is available upon request.

According to the working requirements, food may be subjected to blast chilling up to -18°C

Caffè Sicilia

Corso Vittorio Emanuele 125

Noto (SR) - 96017

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www.caffesicilia.it

www.caffesicilia-shop.it

caffetteria

Espresso 1,20 €

Espresso macchiato 1,20 € ⓘ

Cappuccino 2,20 € ⓘ

Decaf espresso 1,40 €

Barley espresso 1,20 €

Americano Coffee 2,20 €

Correct espresso 2,00 €
with a generous small drop of your favorite spirit

Cold coffee 2,00 €

Espresso & Almond 3,00 € ⓘ ⓘ
espresso and toasted almond mousse

Milk 2,00 € ⓘ

Rice Milk 2,00 €

Almond milk 3,50 € ⓘ
Almond, water and sugar

Almond milk cappuccino 5,00 € ⓘ

Hot chocolate 4,00 €

fresh juice

Classic 3,50 €

Kiwi and Apple

Delicato 3,50 €

Fennel, apple and celery

Healthy 3,50 €

Apple and Celery

soft drink

Mineral water 25cl 1,20 €

Still / Sparkling

Mineral water 75cl 2,20 €

Still / Sparkling

Fresh lemonade 3,50 €

Iced tea with granita 4,00 €

Preserved fruit juice 2,50 €

Pear / Peach / ACE

Fever-Tree tonic water 3,50 €

Fever-Tree ginger beer 3,50 €

Coca Cola 3,00 €

Chinotto 3,00 €

Iced mint 3,00 €

tè e infusi

English Breakfast 4,50 €

Black tea

Infusion: 2-3 minuts

Traditional blend of black teas, strong and full-bodied, ideal for breakfast. Fullbodied, slightly tannic taste

Ceylon Op 1 4,50 €

Black tea

Infusion: 3 minuts

Appreciated for the copper color in the cup, for the strong aroma of wood and fruit, for its full and balanced taste

Darjeeling 4,50 €

Black tea

Infusion: 4-5 minuts

Indian black tea known as the "champagne" of teas. With a strong, slightly astringent taste, with notes of muscatel and spices

Bancha Fiorito 4,50 €

Green tea and jasmin petals

Infusion: 2-3 minuts

A blend of green teas that combines the freshness of Bancha tea with the fragrance of jasmine tea. A lively drink, with a clear and bright colour, with a particular floral, persistent taste and fruity notes

Pai Mu Tan 4,50 €

White tea

Infusion: 4-5 minuts

Light, flowery, with notes of honey. Long persistent in the mouth

Sencha 4,50 €

Tè verde

Infusion: 2-3 minuti

In Japan, it is considered a treasure and national symbol, accounting for 80% of the country's entire tea production. The processing involves inhibiting oxidation by exposing leaves and buds to steam, then rolling them into pine needle shapes. The result is a structured beverage with a vegetal and intense aroma, a sweetish taste with marine notes, and a velvety texture

Rosa d'Inverno 4,50 €

Green & black teas

Infusion: 2-3 minuts

A delicate blend of black rose tea and green tea, with a sweet and fruity scent. With rose buds and sunflower petals

Verbena e Melissa 4,50 €

Infusion: 5 minuts

A drink composed of herbs with purifying properties

Finocchio liquirizia 4,50 €

Infusion: 4-5 minuts

Based on fennel seeds and liquorice bark, with digestive and anti-bloating properties

Camomilla 4,50 €

Infusione 4-5 minuts

Chamomile, orange leaves, linden leaves, hops, peppermint, lemon balm, passion flower, hawthorn, lavender, woodruff, marjoram, digestive and anti-bloating

Ginger Lemon 4,50 €

Infusione 4-5 minuts

Delicious citrus blend, revitalizing, excellent all day. Based on lemon grass, ginger root, orange peel, with natural lemon and ginger aroma, for a natural energy recharge

biscuits

Savoiaro 0,60 €  

Wholemeal flour lemon

shortbread 0,50 €   

With wholemeal flour of Sicilian Majorca soft weath, lemon, vanilla and Furgentini extra virgin olive oil

Curry and

almond shortbread 0,50 €    

With wholemeal flour of Sicilian Majorca soft weath, curry, almond and Furgentini extravergin olive oil

Hazelnuts shortbread 0,50 €    

With wholemeal flour of Sicilian Majorca weath, Nebrodi hazelnut, cocoa bean and Furgentini extra virgin olive oil

Cocoa shortbread 0,50 €   

With wholemeal flour of Sicilian Majorca soft weath, cocoa, cocoa bean nibs and Furgentini extra virgin olive oil

Chocolate & hazelnut butter

biscuit 1,00 €   


Filled with hazelnuts and Colombian dark chocolate

Butter biscuit with apricot jam 0,80 €  

Filled with our apricot jam

Pasticciotto Mignon 2,00 €    

Milk shortcrust pastry filled with almond paste cream and tangerine jam

Pasticciotto 3,00 €   

Milk shortcrust pastry filled with blended jams and marmalade

Raviola 3,00 €    

Crumbly shortcrust pastry filled with toasted hazelnut, toasted almond, flavored with cinnamon and clove

Tortina Savoia 4,00 €   


Crumbly butter biscuit, covered and filled with dark chocolate and hazelnut. Our maxi butter biscuit, also to share

almond biscuits

Pasta di Mandorla 0,80 €  

Pasta di Pistacchio 1,50 €  

With Pistacchio Verde di Bronte DOP

Esse 0,80 €  

With lemon peel

Amaretto 0,80 €  

With bitter almond

Almond biscuit, with cocoa

bean and black pepper 0,80 €  

Almond biscuit aromatic herbs and

white pepper 0,80 €  

Normanno 1,40 €   

Lemon almond biscuit, filled with cedar marmalade


Moresco 1,40 €    




Toasted almond and sesame biscuit, filled with orange marmalade

Almond dragees 0,40 €  




Lemon and almond meringue

warm pastry

Brioche 2,00 €   

Stuffed Brioche 2,50 €   

Ricotta cream / Vanilla cream / Chocolate cream / Apricot jam

Cornetto 2,00 €   

Stuffed cornetto 2,50 €   

Ricotta cream / Vanilla cream / Chocolate cream / Apricot jam

Wholemeal Cornetto 2,50 €   

With wild aromatic herbs. Honey in the dough

Stuffed

wholemeal Cornetto 3,00 €   

Ricotta cream / Vanilla cream / Chocolate cream / Apricot jam

Treccia 2,50 €    

Almond, orange and lemon candied peel

Miccia 3,00 €    

With wholemeal flour of Sicilian Majorca soft wheat, cocoa bean, hazelnut, candied bergamot peel and white pepper

Apple Marsala

scented fagottino 3,00 €  

Puff pastry filled with apples Marsala wine, lemon and Tahitian vanilla scented

Cestino d'estate 3,00 €    

Shortcrust pastry with maraschino cream, peaches, pink grapefruit marmalade, and almond crumble

Cestino ovino 3,00 €    

Shortcrust pastry with sheep's ricotta, chocolate cream, candied lemon and orange peel and hazelnut crumble

baked cakes

Pan d'Iblei 2,50 €    

Almond sponge cake, with wild aromatic herbs, Furgentini extra virgin olive oil and cocoa bean

Etna 2,50 €    

Dark chocolate plumcake with Pistacchio Verde di Bronte DOP and Furgentini extra virgin olive oil

pasta reale

Frutta da riposto 1,00 € 

Pasta reale (the Sicilian marzipan) shaped like small fruits, covered of sugar crystals

Frutta Martorana 62,00 € / kg 

Finely colored and hand-decorated past reale (the Sicilian marzipan) shaped like real fruits

bread

Bread 3,00 €

Approximately 200 g of our bread

Bread and Oil 4,00 €

Approximately 200 g of our bread

Furgintini extravergin olive oil

"Cunzato" salt with oregano, capers, chili

Bread, Oil and Marmalade 8,00 €

Approximately 200 g of our bread

Furgintini extravergin olive oil

Salted almond butter

Marmalades, Jams, and Mielarò (selection of four of our products)

Bread, Oil and Everything Else 8,00 €

Approximately 200 g of our bread

Furgintini extravergin olive oil

Salted almond butter

Ricotta (sheep's, cow's, or buffalo's) or buffalo mozzarella.

Tomato

Onion

A summer idea, with bread 10,00 €

The season passes through our hands and we serve you with freshness.

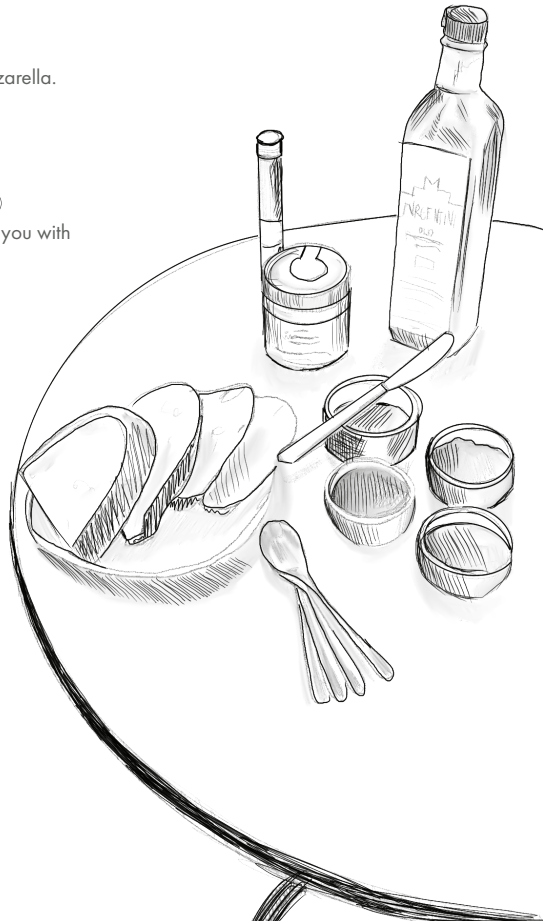
A fresh idea that changes often,
our antidote to the heat of the moment.

We will tell you, time by time, what it's about.

Summer lightness:

cold soups, vegetables, legumes, and whatever comes to our minds and hands. For us, a way to break out of the routine; for you, we hope it's an opportunity for a different perspective on this place, which remains a café, a bar.

Always accompanied by about 200 grams of our bread



Also perfect for sharing

fresh pastry

Cannolo 3,50 €   

Ricotta cream / Cream / Chocolate cream

Cannolo di pasta frolla 3,50 €   

Ricotta cream / Cream / Chocolate cream

Cassatina 5,00 €    

Biancomangiare 3,50 € 

Almond Pudding

Pasta di pan di Spagna 2,50 €   

Sponge cake and shortcrust pastry filled of your choice:

Ricotta cream / Cream / Chocolate cream

Insalata di frutta 5,00 €   

Almond and corn sponge cake, with double Fiordilatte cream, Furgentini extra virgin olive oil, pepper, Miellarò ginger and fresh assorted fruit

Savarin al Marsala 5,00 €   

Wet with Marsala, filled with Marsala cream with Zibibbo raisins from Pantelleria

cakes

Ricotta e Cannella 4,50 €   

Bergamotto e

Pepe bianco 4,50 €   

Bergamot cream with white pepper and bergamot marmalade

Arancia amara e

Zafferano 5,00 €   

Bitter orange marmalade and saffron cream

Gianduja Sicilia 6,00 €   

Hazelnut sponge cake with hazelnut and chocolate cream, scent of black pepper, Furgentini extravirgin olive oil

L'apparenza Inganna 5,00 €   

Almond sponge cake, almond mousse and coffee mousse

Z'isola 6,00 €    

Light almond cream, lemon scented, vanilla lemon marmalade jam

Pistacchio e Arancia 6,00 €    

Cream with pistacchio Verde di Bronte DOP orange marmalade

granite

Almond 

Espresso Caffè

Iced Cappuccino 

Almond granita and espresso caffè granita

Flat peach

Lemon

Black mulberries

Apricots and vanilla

Half Granita 3,00 €

A flavor of your choice from those available

Granita 6,00 €

A flavor of your choice from those available

Couple of granita 6,00 €

Two flavors of your choice from those available

Tasting trio 7,00 €

Tree flavors of your choice from those available

Brioche 2,00 €   

Whipped Cream 0,50 € 

Mixed granitas are not served

gelati

Almond and cinnamon 

Lemon

Chocolate

Montezuma

Cinnamon-scented dark chocolate with candied lemon and orange peel and pieces of dark chocolate

Nocciola  

Cherry

Stracciatella  

Almond fiordilatte with pieces of dark chocolate

Ricotta cheese & pistachio  

Fiordilatte with ricotta, flavored with rum, with pistachio verde di Bronte DOP

Oro  

Fiordilatte with lemon, almond, L'Aquila DOP saffron and Furgentini extra virgin olive oil

Basil 

Basil fiordilatte

Small cup / Cone 3,00 €

Two flavours maximum

Large cup 6,00 €

Four flavours maximum

Brioche with gelato 5,00 €

Two flavours maximum

gelati speciali

Pezzo duro 4,00 €


Single-flavour and single-portion gelato according to the custom of Sicilian families. Sitting in the living room at home, at the Caffè Sicilia table or at the theatre. A flavour to choose from among those available:

Pistacchio Verde di Bronte DOP 

Almond and cinnamon 

Limone

Nougat   

Hazelnut  

Chocolate

Coffee 

Pagnottella 5,00 €

Gelato cream with candied lemon and orange peel, scented with cinnamon and clove, between two discs of sponge cake soaked in white rum and vermouth

Torta Viennese 5,00 €

Coffee gelato, chocolate gelato, fresh whipped cream, sponge cake soaked in rum and vermouth, covered in dark chocolate

Terra Nostra 5,00 €

Sorbet with Pistacchio Verde di Bronte almond sorbet, their grains, candied orange peel

Tartufo 5,00 €

Chocolate ice cream with fresh whipper, cocoa bean nibs

Cassata gelato 5,00 €

Sorbet with Pistacchio Verde di Bronte DC gelato & chopped Pistacchio Verde di Br Alchermes soaked sponge cake; cream gelato with candied orange and lemon, cinnamon and clove

Schiumone 5,50 €

Hazelnut gelato with coffee zabaglione

Campari Sicilia Orange 7,00 €

Blood orange sorbet, Bitter Campari gelato and pink grapefruit marmalade jam

Torta Margarita 8,00 €

Margherita cake, tequila and lemon gelato, Margarita marmalade, crystals of sea salt with Fortaleza Blanco Tequila

Biscotto gelato

pistacchio e cioccolato 8,00 €

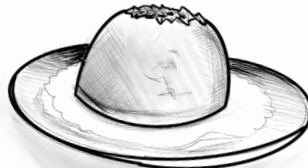
Corn cookie with pistachio and cocoa, pistachio ice cream, black mulberry jam, pistachio chocolate, and pistachio crumbs. With pistacchio Verde di Bronte DOP and Colombian chocolate



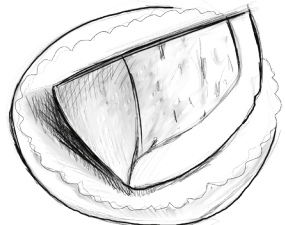
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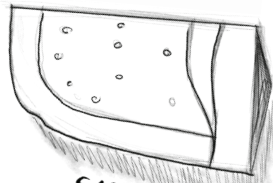
PAGNOTTELLA



TARTUFO



SCHIUMONE



CASSATA GELATO



TORTA MARGARITA



CAMPARI SICILIA ORANGE

birre 33cl

Trisca 6,00 €

Tari - Sicilia - Modica (RG)
Blanche 5,0% vol

Born and produced from the friendship between Birra Tari & Caffè Sicilia.

High fermentation, bottle-refermented, unpasteurized, unfiltered.

Natural sediment on the bottom.

Fresh, elegant, delicately citrusy taste

Oro 6,00 €

Tari - Sicilia - Modica (RG)
Pils 4,9% vol

Low fermentation, refermented in the bottle, unpasteurized, unfiltered. Natural deposit on the bottom

Bitter, balanced, dry taste

For Sale 6,00 €

Tari - Sicilia - Modica (RG)
American Amber Ale 5,6% vol

High fermentation, refermented in the bottle, unpasteurized, unfiltered

Natural deposit on the bottom.

Bitter, moderate taste, citrus aroma, soft finish

Bronzo 6,00 €

Tari - Sicilia - Modica (RG)
English Amber Ale 5,8% vol

High fermentation, refermented in the bottle, unpasteurized, unfiltered.

Natural deposit on the bottom.

Moderate bitter taste, herbaceous, malt notes, clean finish

Oncia 6,00 €

Tari - Sicilia - Modica (RG)
Speciale all'uva 7,5% vol

High fermentation, refermented in the bottle, unpasteurized, unfiltered.

Natural deposit on the bottom.

Fruity notes of muscat grapes, light vinosity

Aquamaris 6,00 €

Tari - Sicilia - Modica (RG)
Gose 5,0% vol

High fermentation, refermented in the bottle, unpasteurized, unfiltered.

Natural deposit on the bottom.

Refreshing, light, slightly savory taste

Hell 6,00 €

Tari - Sicilia - Modica (RG)
Helles 4,7% vol

Low fermentation, bottle refermented, unpasteurized, unfiltered. Natural sediment at the bottom. Light body and straw color, given by light malts. With a floral taste due to noble German hops, slightly bitter

Bianca 8,00 €

Bruno Ribadi - Sicilia - Cinisi (PA)
Blanche 6,0% vol

Produced with sicilian Biancolilla wheat, belgian barley malt and enriched with Ciaculli mandarin peels. With a typical light color and the scent of mandarin which makes it fruity and fresh

Sicilian Pils 8,00 €

Bruno Ribadi - Sicilia - Cinisi (PA)
Pils 5,0% vol

Produced with ancient Sicilian grains, "Timilia", "Russello" and "Perciasacchi". Clear and light beer, suitable for the whole meal, with a cereal aftertaste characterized by ancient sicilian grains.

Light and thirst-quenching

vini dolci

Calice 6cl / Bottiglia

Pollio 6,00 € / 20,00 €

Cantine Pupillo - Sicilia - Siracusa
DOC Siracusa Moscato
Moscato Bianco 12,5% vol

It is a wine with a crystalline yellow color. It is fresh on the palate due to its low sugar content.

On the nose it is aromatic, floral and slightly citrusy

Najm 7,00 € / 28,00 €

Cantine Colosi - Sicilia - Salina (ME)
Malvasia delle Lipari DOC
Malvasia di Lipari 95%,
Corinto Nero 5% 13,0% vol

It has hints of fresh fruit, from apricot to fig, followed by floral sensations of jasmine.

Sweet with grace

Pioggia di Stelle 8,00 € / 35,00 €

Cantina Marilina - Sicilia - San Lorenzo (SR)
DOC Moscato di Noto
Moscato bianco 14% vol

From a sapling vineyard planted over 45 years ago on limestone soil. The grapes are lightly dried on racks. The wine ages for 36 months in the tank, at least 6 months in the bottle.

Bewitching wine, with enveloping and delicate tones

Kabir 8,00 € / 35,00 €

Azienda Agricola Donnafugata - Sicilia - Pantelleria (TP)
Moscato di Pantelleria DOC
Zibibbo 11,57% vol

It has a broad bouquet of tropical fruit, with floral hints of orange blossom and delicate salty nuances. The fruity and sweet notes echo in the mouth, perfectly balanced by the fresh mineral vein.

Good persistence with delicately spicy finish

Vigna la Miccia 9,00 € / 35,00 €

Azienda Agricola Marco De Bartoli - Sicilia - Marsala (TP)
Marsala Superiore Oro Semisecco Riserva DOC
Grillo 18% vol

Manual selection of the grapes, soft pressing, natural sedimentation, fermentation by indigenous yeasts. Aged for 4 years in constantly full French oak barrels

Bukkuram 14,00 € / 80,00 €

Azienda Agricola Marco De Bartoli - C.da Bukkuram - Sicilia - Pantelleria (TP)
Passito di Pantelleria DOC
Zibibbo 14,5% vol

Drying of 50% of the grapes in the sun for 3 weeks on drying racks, delimited by large lava stone walls. The other 50% matures on the plant until September. Once fermentation is advanced, the dried grapes are added to the wine, de-stemmed several times, and left to macerate for 3 months. Aging for at least 30 months in French oak barriques and 6 months in steel tanks.

A perfect harmony between structure, acidity and softness, achieved thanks to the ancient art of passito

Solacium 8,00 € / 32,00 €

Cantine Pupillo - Sicilia - Siracusa
DOC Siracusa Moscato Passito
Moscato Bianco 14,5% vol

Solacium is a natural sweet white wine, it is obtained from grapes overripened on the vine, the flagship of the Pupillo family.

The specificity of the lands where it is produced, a meeting point between the Jonio breezes and the Mistral, gives Solacium an unmistakable personality which is expressed in a very intense and persistent flavour. On the nose it is spicy, broad and ethereal, with hints of apricot jam, orange and candied apple. Very delicate with iodine notes, dates, dried figs, white flower honey, vanilla and cinnamon. Complex, intense and persistent

It's not wine

Calice 6cl / Bottiglia 50cl

Sono 6,00 € / 18,00 €

Società Agricola La Cà Dal Non acetaia 1883
Cooked grape must 10,5%vol

Alcoholic drink obtained from the fermentation of cooked grape must with an aging of 4 years in tonneau

table service 19%

bollicine

Calice 10 cl / Bottiglia

Lentico 6,00 € / 24,00 €

Azienda Agricola Morandin - Veneto

Vino Frizzante col fondo

Glera Verdiso bianchetta Perera 10,5% vol

Manual harvest and winemaking with spontaneous fermentation and maceration on the skins.

Bottle aging on its yeasts.

Wine resulting from a slow process and an ancient flavour

DBE 7,00 € / 35,00 €

Marco De Bartoli - Sicilia - Contrada Rampante - Etna (CT)

Metodo Classico Blanc de Noir Dosaggio Zero

Nerello Mascalese 100% 11,5%vol.

Aging for 6 months in steel on the lees, another 18 months on the lees in the bottle.

Elegant and refined sparkling wine, perfect for celebrating special moments

Spumante Extra Brut 1759 7,00 € / 35,00 €

Azienda agricola Valturio - Marche

Metodo classico

Pinot nero 12% vol

Expertly elegant, precise and profound. Fine and prolonged perlage, clear, rather intense aroma of yeast and bread crust.

Dry but enveloping, savory flavour, with good structure and harmony

Terzavia Brut 7,00 € / 35,00 €

Marco De Bartoli - Sicilia - C.da Samperi - Marsala (TP)

Metodo Classico

Grillo 12% vol

Classic method with great structure. Intense and complex hints of dried fruit and candied fruit.

vini rosati

Calice 10cl / Bottiglia

Osa! 6,00 € / 24,00 €

Az.agr. Paolo Cali' - Sicilia - Vittoria (RG)

IGT Terre Siciliane Bio

Frappato rosato 13,5% vol

The destemmed grapes are subjected to cryomaceration, followed by

alcoholic fermentation at a controlled temperature; subsequently, the wine is refined on its fine lees, until bottling.

It stands out for the fragrance of a perfume reminiscent of raspberry and wild roses

table service 19%

Terzavia Rosè 7,00 € / 35,00 €

Marco De Bartoli - Marsala (TP)

Metodo classico

Pignatello 12% vol

It represents the tradition of an evolving territory. The scent evokes apricot, plum, and dried fruit.

The taste is warm, full, and enveloping

Berlucchi Nature 61

Blanc de Blancs 9,00 € / 47,00 €

Guido Berlucchi - Lombardia

Metodo classico - Franciacorta - DOCG

Chardonnay 12,5% vol

Very elegant and balanced vintage sparkling wine.

It expresses a rich and aristocratic bouquet of fruit, citrus fruits, flowers, aromatic herbs and brioche. The sip is vibrant, tense, fresh, and mineral

Memoria pas operé 12,00 € / 60,00 €

Ca dal Vent - Lombardia

Metodo classico

Chardonnay, Pinot Nero 12,5% vol

Golden straw colour. On the nose it presents mineral hints, white flowers, exotic fruits.

In the mouth it is savory and fresh, balanced, persistent

Perlè Nero 14,00€ / 95,00 €

Ferrari - E.lli Lunelli -Trentino

Metodo classico - Blanc de noir Trento DOC

Chardonnay 12,5% vol

Clear gold-coloured reflections, embellished with a perlage of rare finesse.

Spectacular olfactory complexity rich in tropical sensations, ranging from fruity to mineral, to toasted, with intriguing notes of peanut butter.

Sumptuous in taste, framed by a sharp flavour and citrus freshness

champagne

Calice 10cl / Bottiglia

Champagne Brut Réserve Grand Cru Robert Charlemagne 10,00 € / 70,00 €

Robert Charlemagne Le Mesnil-sur - Oger - Francia
Brut – Blanc de Blanc - Chardonnay 12% vol

Fresh and elegant Champagne Brut Grand Cru Réserve is produced in the heart of the Côte des Blancs, in the mythical village Le Mesnil sur Oger. The thirty months of ageing on the yeasts give it an intense, powerful aroma, where aromas of white flowers (almonds and lime trees) stand out. The taste is lively, mineral, with a soft and elegant entry and a beautiful, long and persistent finish

vini bianchi

Calice 10cl / Bottiglia

Turi bianco 6,00€/ 22,00€

Salvatore Marino - Sicilia - Pachino (SR)
I.G.T. Terre Siciliane
Catarratto 12,0 % vol

Pure Catarratto, vinified in steel tanks with a short maceration of 3 days. The hints of fresh fruit and the minerality of this natural white wine are incredible

Manfredi Grecanico 8,00 € / 27,00 €

Azienda Agricola Manfredi Franco - Sicilia
Marsala (TP)
Vino bianco IGP Terre Siciliane
Grecanico 11% vol

The Manfredi Grecanico It's a bold orange wine made from Sicily's rare Grecanico Dorato grape. Toasted almonds and apricots fill the palate with a salty, zest finish

La Cerretina 7,00 € / 30,00 €

Azienda Agricola Pacina - Toscana
Toscana bianco IGT
Trebbiano, Malvasia del Chianti 13,5% vol

Destemming, spontaneous fermentation and maceration on the skins for 10 days in concrete tanks. Aging for 12 months in 10 hl oak and acacia and 500 l acacia barrels

Pacina's Cerretina is a macerated, intense, fresh and vibrant white wine. Juicy, full and rich, it moves in the mouth with determination, alternating softness and sharpness. Tannin and salt face alcohol and matter in a deep and crunchy finish

Integer Grillo 8,00 € / 34,00 €

Azienda Agricola Marco De Bartoli - Sicilia
Pantelleria - C.da Bukkum (TP)
Terre Siciliane IGT
Grillo 13,5% vol

It's Grillo grapes like you've never tasted it. Without added sulphites, without pumping over, without punching down, without chemical treatments, without filtrations. Only Grillo. Expression of the terroir and the persons who made it and wanted it. Finally

Altomare 9,00 € / 38,00 €

Azienda Agricola Barraco - Sicilia - Marsala (TP)
Terre Siciliane IGT
Grillo 13,5% vol

4 separate vinifications of the bunches of 4 different vineyards, elaborated with 4 different techniques, with final assembly in December.

Deep colored wine, with intense aromas of citrus peel, hazelnuts, cloves and saffron. In the mouth it presents an intense wine with enveloping flavor and acidity

Vigna di Milo 12,00 € / 56,00 €

I Vigneri - Sicilia -Milo (CT)
Etna bianco Superiore
Carricante 12% vol

Intense straw yellow with golden reflections. The nose is rich in hints that recall quinces, oranges and wildflowers. Memories of rosemary, thyme, toasted bread and almonds complete the bouquet. The sip is fresh and pleasantly savoury until the end

vini rossi

Calice 10cl / Bottiglia

Manene 6,00 € / 25,00 €

Azienda Agricola Paolo Cali – Sicilia - Vittoria (RG)
Cerasuolo di Vittoria DOCG
Classico 13,5% vol

It presents itself to the eye as an intense cherry red. Wine with a unique, complex and long taste that recalls the well-defined personality of the Vittoria vineyards with excellent tannic texture, elegant, fine and persistent. It is a fruity scent with notes of cherry, pomegranate and berries

I Vigneri 8,00 € / 29,00 €

I Vigneri - Sicilia - Milo (CT)
Vino rosso tradizionale dell'Etna
Nerello Mascalese 90%, Nerello Cappuccio 10%
13,5% vol

Wineyard on volcanic soil, sapling system, harvested in the first and second ten days of October. Vinification without adding yeasts.

Maturation for 6 months in underground amphorae. Straightforward, ancient and genuine wine, without refrigeration equipment. The cultivation of the vineyard is done by hand using natural products. On the nose it gives aromas of red berry fruit, raspberry and cherry, with mineral, earthy and spicy notes.

On the palate it is warm, full-bodied, fresh and soft, balanced with velvety tannins

Manfredi rosso 7,00 € / 30,00 €

Azienda Agricola Manfredi Franco - Sicilia - Marsala (TP)
Terre Siciliane IGP
Nerello Mascalese, Nero d'Avola, Corinto, Nocera
12,5% vol

Obtained by crushing-destemming of whole bunches with maceration on the skins for approximately 15 days, fermented spontaneously in small steel tanks and aged in steel for at least 6 months. Drinkability, freshness.

A graceful and delicate wine

P 7,00 € / 34,00 €

Guccione - Sicilia - Monreale (PA)
Vino Rosso
Perricone 14,0% vol

100% Perricone, native vine of western Sicily. Historically used mostly for ruby Marsala or in blends to give body to the wines with which it was associated, when vinified in purity it transmits a decisive, fine and elegant expression, but it is also a grape that looks towards the sea, with iodine tones which fit well with the colder characteristics of the vine

Rosso di Mezzo 15,00 € / 57,00 €

Azienda Federico Graziani - Sicilia - Castiglione di Sicilia (CT)
Etna Rosso DOC
Nerello Mascalese, Nerello Cappuccio, Alicante,
Francisi 13,5% vol

From the northern side of the volcano, where the ungrafted vineyards are over a century old. Spontaneous fermentation takes place in open vats and is followed by 24 months of aging in steel, in contact with the noble lees

A red of rare elegance, essence of the magical Etna terroir. Transparent and bright ruby red color. The nose is intense and fruity with aromas of redcurrants and wild blueberries, followed by a note of caper leaf and fresh aromatic herbs

At the palate, it is lively, elegant, and subtle

vermouth 6cl

Lillet Aperitif bianco 5,00 €

Lillet - France 20% vol

Perfume is intense and floral, chamomile and ginestra, citrus hints, aromatic herbs and balsamic notes. The taste is full and fleshy, with notes of candied orange, honey. Long and persistent ending

Lillet Aperitif rosso 5,00 €

Lillet - France 20% vol

To the smell it gives decisive hints of citrus zest, small red fruits, cherry in spirit, rhubarb, china, spices, balsamic and mountain herbs. The taste is consistent and frank, softly fruity and slightly bitterly bitter, with cinnamon notes and cloves. The final bitterness is pleasantly delicate

Americano Cocchi 6,00 €

Cocchi - Piemonte 16.5% vol

Refined spicy wine. The nose is an elegant bouquet, which expresses perfumes of sweet soft spices, medicinal herbs, bitter orange zest, china calissaia, artemisia, gentianella, notes of aromatic herbs and balsamic memories

Americano Cocchi rosa 6,00 €

Cocchi - Piemonte 16.5% vol

Wine flavoured with natural extracts of flowers and spices including in particular gentian, china and citrus fruits with an addition of ginger, vanilla and rose petals. The beautiful red color is completely natural

Storico Cocchi 6,00 €

Cocchi - Piemonte 16.5% vol

A vermouth that excites, rich in sensations: among the herbs and spices are the protagonists the artemisia and the citrus fruits that with the china give balanced loved and citrus tones. The taste is rich, with cocoa and bitter orange notes. From the infusion of some noble and balsamic woods the final notes arrive

Chazalettes Rosso 7,00 €

Chazalettes - Piemonte 16.5% vol

The nose has tones of cherry and maraschino, dry plums and cloves, with a more balsamic background of aromatic and eucalyptus herbs, accompanied by tobacco toasted tones, leather and tamarind

Chazalettes Bianco 7,00 €

Chazalettes - Piemonte 16.5% vol

Vermouth with an intense fragrance of flowers and fruit in which, in addition to the Piedmonts artemisia, notes of sweet citrus fruits, coriander, angelic and a fragrant cardamom

Chazalettes Extra Dry 7,00 €

Chazalettes - Piemonte 16.5% vol

Vermouth of Turin with hints of citrus peel that give him a freshness balanced by the roundness of the Piedmonts alpine herbs with juniper calls and other spices

DiBaldo BBB 10,00 €

DiBaldo - Emilia Romagna 21,5% vol

The taste passes from the cake to the bitter, touching the notes of fresh fruit and essential oils of the best Italian biological citrus fruits. Eastern pepper emerge between the wide range of botanists. In aromatic agreements never heard before, concentrated and of very long persistence. The notes of Mediterranean citrus fruits, zagara and candied apricot stand out

DiBaldo Un Bitter 10,00 €

DiBaldo - Emilia Romagna 21% vol

The taste passes from the cake to the bitter, touching the notes of fresh fruit and essential oils of the best Italian biological citrus fruits. Eastern pepper emerge between the wide range of botanists. In aromatic agreements never heard before, concentrated and of very long persistence. The notes of Mediterranean citrus fruits, zagara and candied apricot stand out

DiBaldo 721 Rosso 10,00 €

DiBaldo - Emilia Romagna 17,5% vol

The taste is manifested as a "vermouth out of the tracks" rich in ripe red fruit pulp with the evidence of wild black cherry, raspberry, brunette, red grapes and final notes of Mirto. The notes of Damascena rose, the ripe berries, absinthe, oriental bark, vanilla, acacia honey stand out

Antica Formula Carpano 10,00 €

Carpano - Lombardia 16,5% vol

With a bright amaranth color with amber veins, on the nose emerges a bouquet of vanilla that accompanies notes of spices, citrus, and dried fruits such as raisins and cloves. On the palate, it is rich and vanilla-flavored with hints of bitter orange, dates, cocoa beans, cherries, and saffron

Etna Bitter 6,00 €

Aetnae - Sicilia - Paternò (CT) 25,0% vol

Herbaceous and spicy on the nose with notes of orange and orange blossom. Balsamic, it is characterized by a bitter aftertaste that persists in the mouth. The alcoholic part is well balanced so as not to overpower the flavors and aromas that define it

amari 6cl

Fernet Branca 5,00 €

Branca - Lombardia 39% vol

Amaro with an inimitable taste and personality, born from a recipe made in 1845 which involves the use of 27 herbs

Branca Menta 5,00 €

Branca - Lombardia 28% vol

On the base, Fernet gives a perfect harmony between nose and taste, offers a refreshing explosion of mint, eucalyptus and balsamic notes, on incredible references of aromatic mountain herbs

Chartreuse Vert 5,00 €

Chartreuse France 55% vol

It is an elixir with an incredible taste, given by 130 herbs and officinal plants. The herbs are left to infuse in alcohol, everything is distilled and then the liqueur is flocked to large oak barrels for at least 3 years, in the most classic French style. This liqueur releases intense and characteristic hints of aromatic herbs, flowers, spices and a honey. Soft, smooth and moderately sweet, it closes persistently with pleasant bitterness references

Punico 5,00 €

Punico Liquori - Sicilia - Marsala (TP) 30% vol

An amaro handcrafted from a wise selection of aromatic and digestive herbs. Intense brown colour liqueur with a decisive and refined bouquet. Gentle on the palate, with determined and balanced aromatic strokes

Roger Extra Strong 6,00 €

S.A.R. Vecchio magazzino Doganale - Calabria 25% vol

It is the result of a careful selection of bitter citrus and botanists, cultivated and selected in Calabria. The nose is an explosion of citrus and china peel, liquorice and aromatic herbs that suggests power and aromaticity.

Jefferson 6,00 €

S.A.R. Vecchio Magazzino Doganale - Calabria 30% vol

Intense amber colour and with a strong impact on the nose, with notes of gentian, rosemary, oregano and citrus shades that give way to sensations of sweet spices in the background. Soft, well balanced, with ending of herbs on the palate

Intervallo Amaro da Salotto 7,00 €

S.A.R. Vecchio Magazzino Doganale - Calabria 28% vol

Spices emerge, cloves, cinnamon, followed by green notes of artichoke, mint and gentian nails. In the mouth it is powerful, important, well balanced between the alcoholic softness and the loving vein, characterized by a very long and persistent final of aromatic herbs

Madame Milù 7,00 €

S.A.R. Vecchio Magazzino Doganale - Calabria 45% vol

The nose expresses all its herbaceous soul, with bitterness notes, and clear sensations of fennel and balsamic tones of mint. Strong sip, impacting in the bitter profile but well balanced by body, softness and a decisive alcoholic vein

Washington 7,00 €

S.A.R. Vecchio Magazzino Doganale - Calabria 28% vol

Obtained with numerous botanists, among which the Washington orange stands out which accompanied by lemon, sweet orange, bitter orange, grapefruit, enula root, chitter and coriander. It is surprising for its bitterly charging. He knows how to enhance the bitter part of the oranges

brandy/cognac/armagnac 4cl

Stravecchio 5,00 €

Branca - Lombardia 38% vol

Brandy with a full and rich flavour, with notes of dried fruit, toasted walnuts, bitter cocoa, warm honeyed calls and hints of vanilla

B & B 5,00 €

Bénédictine - France 40% vol

A refined and aromatic liqueur with more than 56 herbs and different spices infused in the brandy and adding with a lemon and vanilla peel macerate, then distilled and left to age in oak barrels of the same brandy for about two years

Calvados Pays d'Auge Reserve 7,00 €

Drouin - France 42% vol

The Réserve was born as all the Calvados Drouin: collection of the 30 varieties of apples and achievement of the maturation, soft pressing in champagne style with returns reduced to 65% to preserve the fragrance and freshness of the juice, spontaneous fermentations with indigenous yeasts. The olfactory profile is dominated by intense fruity perfumes, of cooked apple and dehydrated apricot: follow floral notes, roasting and buttery and vanilla hints

Cognac Augier - L'Océanique 9,00 €

Spirits Partners - Francia 40,1% vol

A cognac that shows a maritime influence and a mineral character. The body has a pure purity that overlaps with a captivating minerality. A floral and spicy bouquet carries traces of delicate tobacco. This cognac is the product of fine spirits from the cultivation of the Bois Ordinaires on the island of Oléron. The mixture has a lemon-yellow hue. Initially, the nose shows maritime influences enriched by subtle notes of ripe citrus fruits, such as ripe lemon. During stirring, mineral and marine notes are recognized. The attack is lively and direct with aromas of pink grapefruit peel. A clearly defined mid-palate is followed by a highly floral finish reminiscent of lemon blossoms. The final impression is of delicate spices and a hint of delicate tobacco

Marquis de Montesquiou Reserve 10,00 €

Société des Produits d'Armagnac - France 43% vol

Blend of water vites aged for at least 5 years and for the most part from the Bas Armagnac area. It smells of walnuts, dried fruit, candied fruit and figs. On the palate it is enveloping and round with spicy notes and sensations

Camus Napoléon 10,00 €

La Grande Marque - France 40% vol

With bright gold colour and with the scent of floral and fruity notes with hints of grapefruit and almond. In the mouth it has good harmony of dried fruit and light hints of oak wood

tequila 4cl

Gold 5,00 €

Juárez - Mexico 40% vol

Light gold colour with a soft and semi sweet vanilla seed taste

Rooster Rojo Tequila 6,00 €

Rooster Rojo - Mexico 38% vol

Colour, bright, lively even in appearance. At the nose it gives us citrus sensations of lemon, lime and cedar

Tradicional Reposado 8,00 €

Josés Cuervo - Mexico 38% vol

Amber gold colour introduces the notes of mature agave, accompanied by wood and vanilla shades. The aroma is inviting and enveloping

Codigo 1530 10,00 €

Codigo - Mexico 38% vol

Crystalline colour with fresh, lively perfume, with notes of citrus fruits, agave, black pepper

Fortaleza Blanco 12,00 €

Fortaleza - Mexico 40% vol

Transparent colour that with citrus flavours and a rich note of agave fill their noses in this unique and very special Blanco tequila. Also present hints of butter, olive, earth, and black pepper

Fortaleza Reposado 14,00 €

Fortaleza - Mexico 40% vol

Fortaleza Reposado has its distinct character with citrus flavours, caramels, butter, cooked agave and sage. Vanilla, apple, earth and cinnamon is also on the nose

Fortaleza Reposado

Winter Blend 20,00 €

Fortaleza - Mexico 43,5% vol

Fortaleza Reposado has its distinct character with citrus flavors, caramel, butter, cooked agave, sage, vanilla, apple, earth and cinnamon

mezcal 4cl

Joven 100% Espadin 9,00 €

Los Danzantes - Mexico 42,5% vol

Los Danzantes Espadin is a Mezcal made with 100% Espadin Agave. The well -balanced aromas of Agave merge with a mix of green herbs and a strong freshness. It is produced in a traditional way. The cooking is in an underground conical oven, the fermentation takes place in pine wooden vat, the milling with tahona pulled by a horse

Madrecuixe Jarquin 12,00 €

Vago - Mexico 50,4% vol

The palate is dominated by the rich and sweet notes and by the heavy body of cooked agave, butter glaze and lively peppermint. There are also notes of cardamom and lime pulp

grappe e acqueviti 4cl

Segnana 5,00 €

F.lli Lunelli - Trento 42% vol

Intense amber colour, conferred by long aging in oak barrels. A blend that conquers by finesse and aromaticity. The notes of pastry and candied fruit are accompanied delicate toasted and spicy sensations

Grappa Giovi 6,00 €

Giovi - Sicilia - Fondachello (ME) 43% vol

Persistent, aromatic and at the same time soft and elegant. Obtained from the grapes marc of the precious autochthonous vines of Etna

903 Tipica 6,00 €

Bonaventura Maschio - Veneto 45% vol

Perfect balance of different grapes residues, distilled in special copper ancestors. Intense fruity and floral perfume with notes of apple and aromatic herbs

Punto G 6,00 €

Capovilla - Veneto 45% vol

Obtained from the grapes marc of selected natural wines, grapes curated with love without any treatment in the vineyard, spontaneously fermented and far from invasive wine artifices. Bright, clear, it gives us a thin nose from which notes of officinal herbs, oregano, sage and fermented papaya emerge. The sip is powerful but very refined, with its high acidity that makes the strong alcoholic component pleasant

1964 6,00 €

Montanaro Acquavite di vino - Piemonte 40% vol

The nose has a spicy perfume typical of wood. On the palate full taste confirms the intense perfume. Meditation brandy.

Albicocche del Vesuvio 12,00 €

Capovilla - Veneto 49% vol

Clear and transparent colour. At the nose it immediately recalls the apricot, both sugared almond and matures, together with notes of sweet and mineral spices. In the mouth it is fresh, delicate and persistent, on floral and fruity notes

Amarene di Montagna 12,00 €

Capovilla - Veneto 51% vol

Powerful and elegant, unforgettable both on the nose and on the palate with a strong ending characterized by the unmistakable flavour of black cherry. Transparent and crystal clear to sight, seduces with sweet fruity scents

whisky 4cl

Tobermory Malt Scotch

Whisky 12 y.o. 6,00 €

Tobermory Distillers Scotland - Scozia

Malt Scotch Whisky 43% vol

Unmatured barley and water from the distillery's private springs are used. Distilled according to the house's proven methods, the Scotch matured in American oak barrels for twelve years, bottled without cold filtration, with natural colour. It offers a variety of bright fruit flavours, spices and delicate saltiness

Eagle Rare Buffalo

Trace Bourbon 9,00 €

Sazerac Company - USA

Bourbon Whisky 45% vol

With hints of honey, citrus fruits and a decisive character to tasting. To the burnt wood nose, pears and dry apples, coconut. Salty caramel, ginger bread and soft ending

Nikka Days 9,00 €

The Nikka Whisky Distilling Co. - Giappone

Blended Japanese Whisky 40% vol

Brilliant gold colour, on the nose it has fruity aromas of yellow apple, followed by memories of sponge cake and barley malt. All well harmonized thanks to a thin but clearly evident note of citrus zest

Port Askaig Islay 10,00 €

Elixir Distillers - Port Askaig - Scozia

Islay Single Malt Scotch Whisky 8 Years 45,8% vol

Golden yellow colour, on the nose we have notes of lemon, wood coal, a mineral tip and coastal influence, brine, butter biscuits and custard

Glen Scotia 12,00 €

The Glen Scotia Distillery - Scozia

Single Malt Scotch Whisky 15 y.o. 46% vol

Amber colour with citrus peel, sweet and with great depth. On the nose notes of toasted malt and cereals, vanilla and final with notes of skin and wood

Glen Scotia Victoriana 12,00 €

The Glen Scotia Distillery - Scozia

Single Malt Scotch Whisky Cask Strength 51,1% vol

It gives fruit aromas in jam, citrus fruits, noble woods and delicately floral shades. On the palate he relaxes harmoniously, with a full sip, consistent with the nose, accompanied by intriguing hints of peat that get rid of a finale of great taste persistence

Waterford Edition 1.1 12,00 €

Waterford Distillery - Irlanda

Irish Single Malt Whisky - Single Farm Origin 50% vol

The concept that underlies the Waterford project is simple but revolutionary: to produce a whiskey oriented to raw materials, led by the concept of terroir; And therefore, Single Farm bottles were aged 41% in American oak barrels First Fill, 11% in a virgin American oak, 37% in French oak, 11% in barrels that have sweet wine contained. Distilled in 2016, it was bottled in 2020. Amber colour, on the nose aromas of malt, ripe fruit, raisins, citrus fruits, vanilla

GlenMorangie 15,00 €

The Glenmorangie Distillery Co. - Scozia

Highland Single Malt Scotch Whisky 18 Years 43% vol

Amber colour, sweet with notes of honey and exotic spices, hints of green pear and raisinsGlen Morangie

Samaroli Islay 2021 20,00 €

Samaroli - Scozia

Single Malt Scotch Whisky 43% vol

Bottled in Scotland in 2021 from selected

Caol Ila Casks

bottiglia n. 836/1380

Golden colour, delicately peaty with notes of yeast, butter and smoked meat that make up the bouquet, characterized by tastes that recall the almonds, hazelnuts and candied fruit surprises its balanced and harmonious salinity: with notes of herring e anchovies, bushes of capers that descend towards the sea of Sicily

Whistlepig Old World Canadian Rye

Whiskey 12 years 16,00 €

Whistlepig Distillery - USA

Rye whiskey 43% vol

The dark amber colour precedes an intense tasting experience. The bouquet is an invitation to a journey of flavours, combining notes of dates and grapes with hints of honey, jam and apple pie. On the palate, this whiskey reveals an indulgent attack of apricot and honey, followed by a burst of spicy rye, plums, caramel and a touch of mint

vodka 4cl

Moskovskaya 6,00 €

Moskovskaya - Latvia 40% vol

Moskovskaya's recipe, unchanged since 1938, provides for a blend of wheat and rye and a production and filtration process, which give Moskovskaya to its distinctive softness, pleasant in the mouth and with a sweet and spicy end on the palate

Giovi 7,00 €

Giovi - Sicilia - Fondachello (ME) 40% vol

Vodka produced by ancient Sicilian grains and natural distilled ingredients in discontinuous wood fed copper alambic. Vodka of great balance, soft and harmonious on the palate. On the nose, calls of coriander and smoked wood marked by the aftertaste of cloves and anise

Isfjord Premium Artic vodka 10,00 €

Isfjord - Greenland 44% vol

For the production of the Isfjord vodka, only the fresh and pure iceberg water of the cap of Greenland and the finest golden-brown wheat is used. With a fresh perfume, to the nose citrus, mandarin, pepper notes

Potocki 10,00 €

Potocki - Poland 40% vol

Elaborated starting from the rye produced locally, Potocki and distilled in two filtering without filtration. Fresh and very aromatic hints on the nose. It initially expresses the rye fully, then evolves on notes of lemon and coconut milk

Nikka Vodka 10,00 €

Nikka - Japan 40% vol

Produced by a ferment of corn and barley malt filtered before bottling to reach a greater balance and softness. The nose is rich and soft, with notes of walnut, mint and raspberry. Leave to breathe it evolves into herbaceous and citrus notes

liquori 4cl

Limoncello di Sorrento Piemme 5,00 €

Mandarito Ilva Saronno 5,00 €

Amaretto Ilva Saronno 5,00 €

Sambuca Molinari 5,00 €

L'Orangerie-Liqueur de Monaco 7,00 €

Ricard Pastis 5,00 €

Grand Marnier 5,00 €

Original Peachtree de Kuyper 5,00 €

rum 4cl

Rum Fire 5,00 €

Hampden - Jamaica 69% vol

Rum Fire of the Hampden

Estate is the maximum example of traditional Jamaican white overproof white rum. Production follows the ancestral methods, untouched and unchanged since 1700, to obtain that powerful aromatic wealth that only Trelawny's high ester rhums can have. Light colour, in the fruity nose, with notes of ripe bananas, mango, pineapple, full-bodied spices, green olives, smoke. Intense, spicy with notes of pepper, ripe tropical fruits

Clairin Communal 5,00 €

Clarin - Haiti 43% vol

The Clairin Communal is the result of the accurate assembly of four clairin from the Haitian municipalities of Cavaillon, Barraderes, Pignon and St. Michel de l'Aidolaye, produced by pure juice and cane syrup of sugar naturally grown without pesticides. Crystalline colour and herbaceous and banana perfumes, with exotic and sweet fruit

Chairman's Reserve Rum 5,00 €

Saint Lucia Dystillers - St. Lucia 40% vol

Cooked banana aroma, caramelized fruit, oak and vanilla. Well balanced on the palate with notes of chocolate, raisins, tobacco and cloves, long and creamy finish

Rum Bar Worthy Park 5,00 €

Worthy Park distillery - Jamaica 63% vol

Crystalline color, tropical and intense nose with notes of exotic fruit, wild herbs, bananas, lime, pineapple and citrus hints

Elements Eight Platinum

Fine Aged 6,00 €

Elements Eight Rum Company - St. Lucia 40% vol

Clear and transparent colour, notes of vanilla, rest next to the lemon zest and spices

Hampden Jamaica Pure

Single Rum Lrok 8,00 €

Hampden Jamaica 47% vol

Light, intense, and bright color. A rich and broad scent, very pleasant, with hints of raisins and toasted pineapple, medicinal herbs and essential oils

Brugal 1888

doblemente anejado 8,00 €

Brugal - Republica Dominicana 40% vol

Brugal 1888 is a molasses rum with double ageing of up to 14 years: in ex-bourbon American white oak barrels for up to 8 years and, subsequently, in ex-Oloroso European red oak barrels for up to 6 years. The first 8 years give 1888 the typical warm aromas of the ex-bourbon barrel, the second passage of 6 years in the ex-sherry barrel gives it the fruitiest, softest and most rounded aromas, a taste that evolves in the mouth sip after sip and a long aftertaste and persistent

PMG Marie Galante

Agricole Blanc 9,00 €

PMG - Guadalupa 56% vol

Transparent and crystalline colour. On the nose, peach aromas, pear, cherry in the spirit and fruit of the passion, followed by notes of leather, tobacco, hay and ginger

Clairin Sajous 9,00 €

Clarin - Haiti 55,2% vol

Clear and transparent colour, intense and vegetable, with hints of banana leaves, exotic fruit, medicinal herbs, lacquer and solvents

Single Estate 2006 10,00 €

Worthy Park Distillery - Jamaica 56% vol

Amber colour, on the nose notes of caramel and dark chocolate, white pepper, cortex with hints of toasted dried fruit

Clairin Vaval 12,00 €

Clarin - Distillerie Arawaks - Haiti 50,4% vol

Transparent and limpid colour with perfumes of ripe exotic fruit and notes of aromatic herbs reminiscent of anise and fennel seeds

Pure Single Rum HLCF Classic 13,00 €

Hampden - Jamaica 60% vol

Luminous and intense amber colour with rich and large perfumes where intense notes of essential oils, solvents, floral hints, of medicinal and tropical herbs are captured

gin

Gin / Gin & Tonic

Glen's London Dry Gin 5,00€ / 8,00 €

Loch Lomond Distillery - Scozia 37,5% vol

A refreshing infusion of hand-selected botanicals. On the nose are pine (juniper), floral notes, light peppery spice and alcohol. This is replicated on the palate with stronger floral aspects and a high level of alcohol taste. The close is peppery in the finish

Wild Garden

Organic Gin 6,00 € / 8,00 €

Elephant Gin GmbH - Germania 40% vol

Crystal clear. On the nose it releases floral aromas, notes of aromatic herbs, citrine and spicy touches; on the sip, it is dry, aromatic and balanced

Etneum volcanic gin 7,00 € / 9,00 €

Aetnae - Sicilia 42% vol

Carefully prepared in limited quantities, this spirit expertly combines grain alcohol, distilled juniper and a selection of natural flavours, including Sicilian wildflowers and local citrus fruits such as lemon and bergamot. With its distinct bergamot note, ETNEUM stands out as a bergamot gin. Elegant, fragrant, generous, imbued with... volcanic energy

Gil 7,00€ / 9,00 €

Vecchio Magazzino Doganale - Calabria 43 % vol

Cloudy and slightly veiled appearance, on the nose it presents complex aromas of aromatic herbs and juniper, balsamic and mentholated nuances, surrounded by fresh citrus sensations with a very suggestive saline and mineral background. The taste is intense, rich and well balanced between the freshness and the slightly bitter note of the herbs

Sabatini gin 8,00 € / 10,00 €

Teccognano - Toscana 41,3% vol

On the nose, there is a fresh citric and floral scent, with nuances that recall the Tuscan countryside. Full on the palate, not intrusive, with a balanced presence of juniper, wild fennel, lemon verbena and thyme. With a finish where all the botanicals combine to give it a sophisticated taste

Apenera gin 8,00 € / 10,00 €

Arenepa - Sicilia 40 % vol

It is a 100% Sicilian distillate that offers a unique blend of local flavors.

Juniper berries, coriander seeds, lemon peels from Syracuse, and IGP orange peels from Ribera harmoniously meld together, creating a fresh and vibrant flavor profile. Additionally, the presence of fennel, basil, almonds, and walnuts gives the gin an aromatic complexity and an enveloping sweetness.

Hendrick's 8,00€ / 10,00 €

William Grant's - Scozia 44% vol

Round and aromatic. Spiced notes decided

Le Gin 9,00€ / 12,00 €

Christian Drouin - Francia 41% vol

Energy and fresh. Sensations of apple, pear, juniper and spices

Vor Icelandic Gin 10,00 € / 12,00 €

Eimverk Distillery - Iceland 47% vol

Mixing of wild juniper berries, rhubarb, cabbage, musk, sweet algae and other Icelandic herbs

Etsu Japanese Gin 11,00 € / 13,00 €

Etsu - Giappone 43% vol

Floral and vegetable, citrus notes with persistent Yuzu. Fresh and well balanced, hints of tea and green berries

Navy Strength 12,00 € / 14,00 €

Herno - Sweden 57% vol

Juniper notes, coriander, bold citrus fruits and spring flowers. Fresh, peppery and very tasty, with consistency and character. Long and persistent ending, but smooth

Dry Gin "Ag 107,86" 12,00 € / 15,00 €

DiBaldo - Emilia Romagna 45,1% vol

Wild juniper introduces hints of Mediterranean scrub and memories of spices and citrus fruits

drinks

Moscow Mule 8,00 €

Ginger Beer, Vodka, Fresh Lemon Juice

Americano 8,00 €

Bitter Campari, Red Vermouth, Soda

Martini 8,00 €

Gin, White Vermouth

Vodka Martini 8,00 €

Vodka, Aurum, White Vermouth

Negroni 8,00 €

Bitter Campari, Red Vermouth, Gin

Margarita 8,00 €

Tequila, Triple Sec, Fresh Lemon Juice, Sea Salt

Manhattan 8,00 €

Whisky, Contratto Red Vermouth, Angostura Bitter

Vodka Tonic 8,00 €

Vodka, Tonic Water

Cosmopolitan 8,00 €

Vodka, Triple Sec, Cranberry Juice, Fresh Lemon Juice

Whisky Sour 8,00 €

Malt Whisky, Fresh Lemon Juice, Sugar

Rum & Ginger 8,00 €

Rum, Ginger Beer, Angostura Bitter

Daiquiri 8,00 €

White Rhum, Fresh Lemon Juice, Sugar

Cuba Libre 8,00 €

Rhum, Coca Cola, Angostura Bitter

Tom Collins 8,00 €

Dry Gin, Fresh Lemon Juice, Sugar, Soda

Kiwi Collins 8,00 €

Vodka, Fresh Kiwi Juice, Soda

G & G 8,00 €

Gin, Ginger Beer

Sazerac 8,00 €

Whisky, Peychaud's Bitter, Pernod

Coppetta alcolica rossa 8,00 €

Bloody Orange Granita, Gin/ Vodka/ Tequila/Rhum

Coppetta alcolica marzaiola 8,00 €

Mandarin Granita, e Rhum Clairin

Macri 8,00 €

Granita with S. Pellegrino Cocktail and Gin

Citric Fernet 9,00 €

Fernet Branca, Tonic Water, Fresh Lemon Juice

Marittimo 9,00 €

Chazalletes red Vermouth, Dibaldo Un Bitter, Balsabamo 3 La Ca' del Non, Soda

Spicy red 9,00 €

Dibaldo BBB Aperitivo, Chazalletes Red Vermouth, Miellarò Mandarin,, Soda

More & Less 9,00 €

Gin, Dibaldo un Bitter, Cocchi Storico Vermouth

Equinozio 9,00 €

Alkermes Dibaldo, Gin, Fresh lemon Juice, Soda

aperitivi

Sparkling 8,00 €

Granita by Season, Sparkling Wine, white spirit

Aperol Spritz 7,00 €

Lentico - Morandin, Aperol, Soda

Campari Spritz 7,00 €

Lentico - Morandin, Campari Bitter, Soda

Campari Soda & Gin 7,00 €

Kir 7,00 €

Sparkling Wine, Crème de Cassis

Campari Soda 3,50 €

Bitter Campari 6cl 5,00 €

Biancosarti 6cl 5,00 €

Aperol 6cl 5,00 €

Etna Bitter 6cl 6,00 €

analcolici

Tamarindo 6,00 €

Tamarindo Syrup, Fresh Lemon Juice, Soda, Sea Salt

Macri analcolico 7,00 €

Bloody Orange or Mandarin Granita, Cocktail S. Pellegrino

Bitter S. Pellegrino 3,50 €

Crodino 3,50 €

Cocktail S. Pellegrino 3,50 €

