

cocktails...

barrel aged negroni 14

Our own blended classic Italian cocktail of Gin, Sweet Vermouth and Campari aged for 30 days in flamed American oak barrels and served over ice

aperol spritz 14

An Italian aperitif cocktail of Prosecco and Aperol over ice with a dash of soda water and fresh orange

bellini 14

Homemade peach nectar and dry Italian Prosecco



martini 18

The most distinctive of cocktails, blended gin and dry vermouth served with a twist (or have it dirty with an olive)

espresso martini 18

a coffee flavored cocktail of vodka, espresso coffee & coffee flavored liqueur shaken over ice. A sophisticated modern classic

amaretto sour 18

sweet and sour - frothy with an almond buzz
amaretto Disaronno, fresh lemon juice,
egg white and bitters, all with a cherry on top

capri limoncello Sour 18

a zesty, refreshing cocktail made with
molinari Sambuca, limoncello, lemon juice
and egg white. dressed with star anise,
lemon and grated pistacio

the witty comeback 18

rye whiskey and Italian avertina
combine with lemon juice and our
own house infused ginger syrup to
make this spicy and sour cocktail

chocolatini 18

a creamy sweet cocktail of vodka and
chocolate liqueur shaken over ice with
milk and cacao

