# 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

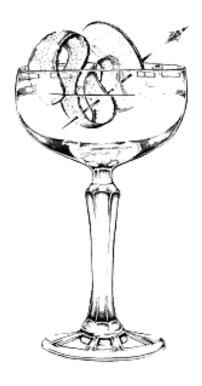
18

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
ameretto 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 averna comine 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

