

Menu bevande

Vinos

BEER

Menabrea **\$10.3**

Lager. Bionda. This 4.8% ABV pale lager is well balanced between citrus, bitter tones and floral, fruity undertones giving a consistent and refined flavour.

Birra Moretti **\$10 on tap / \$10 bottle**

Birra Moretti is a low fermentation beer, made from a blend of fine hops, giving it a pleasant taste that is finely bitter and balanced, with floral notes and initial aromas of barley malt.

Peroni Nastro Azzuro **\$10**

Peroni Nastro Azzurro is gently brewed to give an intensely crisp, refreshing taste. Clear, bright golden colour; creamy, yeasty, malty aromas; refreshing, palate with a light bitterness.

Peroni Leggara **\$9.5**

Lower in alcohol, carbs and calories, Peroni Leggara is a quality Italian style beer. Made with quality ingredients giving it a light, crisp and clean flavour. It's a premium low carb beer that's easy on the taste buds.

COCKTAIL

Americano **\$17**

Americano, a deliciously bitter yet sweet blend of Campari, sweet vermouth and soda water

Lemontini **\$19**

Lemon drop martini, zesty, refreshing, sweet and tart. Limoncello, vodka, triple sec served with a crunchy sugar rim.

Espresso Martini **\$20**

Kraken Black Roast, Italian Frangelico hazelnut liqueur shaken with cold press coffee.

Italian Margarita **\$19**

Refreshing variation on a classic margarita. Tequila, Italian limoncello, grapefruit & lime shaken on ice and served with a salted rim.

SPRITZ

Aperol Spritz **\$18**

Aperol, a vibrant orange Italian bitter apéritif served on ice, topped with Italian Prosecco & soda.

St Hugo Spritz **\$19**

A herbaceous spritz made with St-Germain elderflower liqueur, mint and lime topped with Italian Prosecco & soda.

Negroni Spritz **\$17**

Negroni Spritz is a beautiful balance of bitter Campari, sweet vermouth topped with Italian Prosecco and soda

Pimms Spritz **\$17**

Pimms No.1 Cup, a light, fruity and fresh liqueur served on ice topped with Italian Prosecco & lemonade

Malfy Spritz **\$19**

Malfy Gin Rosa, elegant Sicilian pink grapefruits and handpicked juniper berries topped with Italian Prosecco

Limon Spritz **\$17**

Limoncello, southern Italy's pure lemon zest liqueur topped with Italian Prosecco & Soda

Bellini Spritz **\$17**

A twist on a classic Bellini, peach schnapps combined with peach puree topped with Italian Prosecco & Soda

LIMONCELLO

Toschi Il Lemoncello **\$6**

Carefully crafted using traditional Italian methods, this lemon-infused liqueur showcases the essence of ripe, handpicked lemons from the Amalfi Coast

Crema di Limoncello **\$8**

This delicious all natural liqueur is obtained from the 'perfect harmony' between fresh cream and the infusion of the peel of the best lemons.

SOFT

Chinotto - slightly bitter flavour, popular alternative to coke **\$6**

Limonata - sour and powerful **\$6**

Aranciata Rossa - unique taste of red oranges **\$6**

San Pellegrino 750ml **\$8**

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SPARKLING

1. **Piccini - Prosecco** / named after the town Prosecco, 100% glera grape, venetian region, dry, crispy, fresh & fruity characteristics, easy drinking **\$36**
2. **Piccini - Rose Prosecco** / infamous wine makers, 10% pinot noir, playful bright rose', ripe fresh berries, extremely fresh yet subtle **\$36**
3. **Santa Margherita - Sparkling Rose** / province of Venice, white with a red kiss, 3 grapes - chardonnay - glera - malbec, balanced and fresh **\$38**
4. **Pasqua - Moscato D'Asti** / Piedmont region bordering France, semi sparkling moscato grape, delicately sweet & aromatic, let's party **\$38**
5. **Canti - Prosecco (200ml)** / Glera grape, dry and pleasantly fruity, ideal as an aperitif or enjoyed with the whole meal **\$12**

WHITE

- 5.1. **Bericanto - Rose** / Vincenza region, mix of prosecco & pinot griggio lending notes of raspberry & citrus, fresh & elegant, ideal as an aperitif, or pairs with delicate dishes **\$32**
6. **Bericanto - Pinot Grigio** / from the footsteps of the alps, blend of wild flower & ripe fruit, fresh on the palate, sides with fish and white meats- 150ml **\$8**, 250ml **\$12**, Bottle **\$32**
7. **Santa Margherita - Pinot Grigio** / Alto Adige region, north east Italy, first company to vinify pink grapes as white wine & export to America in the 70's **\$38**
8. **Piccini - Pinot Grigio** / Venezie, rich dry white, medium bodied, notes of apple & peach, **\$36**
9. **Giunco - Vermentino** / Isle of Sardinia, likened to a Sauv Blanc, dry, light bodied with hints of tropical fruit, savoury on the palate, ideal with grilled fish or seafood & chicken pastas **\$35**
10. **Fantini - Pecorino** / quite rare grapes grown on the Adriatic coast of Abruzzo, aromas of fresh apricot & pears, another great accompaniment to shellfish **\$36**
11. **3 Passo - Bianco** / Puglia region south east Italy, fiano - chardonnay blend, semi dry, aged in oak full-bodied complexity, tropical fruit flavours **\$35**
12. **Tenute Rossetti - Bianco Toscano** / Tuscan Trebbiano blended with vermentino & malvasia, dry, fresh, with a nice long clean finish, an easy mate for light meals **\$30**
13. **Sensuale - Grillo Sicilia** / Sicily's best kept secret, from rich soils, delicious hot climate grape, dry, crispy acidity, enveloping elegance, complexity of fruit & savory - **A Must Try \$35**
14. **Le Pastorelle - Trebbiano** / Abruzzo region produces most exciting trebbianos, golden straw yellow, dry medium bodied, crisp herb and olive laced fruit, unique, sophisticated, it's hard to stop at one **\$38**

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RED

- 15. Riporta - Primitivo** / hails from sun kissed Salento, Puglia in the heel of southern Italy, an early ripening grape, vibrant, juicy, perfect with wood fired pizza & red meats - 150ml **\$8**, 250ml **\$12**, Bottle **\$32**
- 16. Riporta - Nero D'avola** / robust red, birth place being town of Avola on the isle of Sicily, black cherries and plum, pairs well with duck, lamb, pork & beef ragu **\$32**
- 17. Atzei Saragat - Monica** / from Mogoro, isle of Sardinia, presents soft & balanced, with hints of red fruits & spice, excellent with sauces, fish soups and mature cheeses **\$36**
- 18. Piccini - Chianti Fiasco (Wicker Covered Flask)** / province of Siena, Tuscany, heartland of the Sangiovese grape, presented in traditional wicker flask, from antipasti to pizza, best drunk in good company **\$34**
- 19. Lamole - Chianti Classico** / Lamole town in Classico Chianti region of Tuscany, fresh on the palate, delicate tannins, hearty yet refined, pizza, basil pesto, rustic dishes **\$42**
- 20. Bericanto - Pinot Noir** / grown between Vincenza & Verona, footstep of the alps, aromas of raspberries & berries, pair with lamb, red meats, hard cheeses **\$35**
- 21. De Conti - Appassimento** / from Puglia we have a blend of Sangiovese & Primitivo, vibrant taste of berries, smooth tannins, pairs with game, roasted meats, sharp cheeses, 150ml **\$8**, 250ml **\$12**, Bottle **\$33**
- 22. Cielo E Terra - 3 Passo Rosso** / organic certified from Puglia, a blend of Negromaro & Sangiovese, rich mature fruits, hint of soft oak, great with flavourful first meals **\$35**
- 23. Piccini - Solco** / infamous Tuscan winemakers, 50% Sangiovese 40% Cab Sauv 10% Shiraz, intense red, full bodied, pleasantly soft on palate, everlasting elegance. **Awesome Value \$39**
- 24. Fantini - Montepulciano D'Abruzzo** / Adriatic coast of Abruzzo, full bodied, well balanced, slightly tannic with clean after-taste alongside any traditional Italian style cooking **\$32**
- 25. Vignetti Zabu Chiantari - Nero D'Avola** / Sambuca di Sicilia, 100% Nero D'Avola grape, intense ruby red, well balanced, warm, full bodied, spicy ending, matches Italian & Sicilian recipes **\$38**
- 26. Pasqua - Amarone Valpolicella** / deep red, aromas blackberry & cherry, rich warm & soft on the palate, recommended with eye fillet steak potatoes & rosemary **\$90**
- 27. Cordero - Nebbiolo** / La Morra area, fresh, robust, full flavoured, soft tannins, harmonious with braised red meats, veal & mushrooms **\$65**
- 28. Cordero - Barolo** / from Piedmont, full bodied Nebbiolo grapes, pairs with game meats, rich red sauces and aged cheeses, the wine for kings & king of the wines **\$145**
- 29. Pasqua - Ripasso Valpolicella** / classico zone in Veneto region, intense ruby red, 60% Corvina, 20% Rondinella, 10% Corvinone, 10% Negrara, cherry aroma, pairs with braised beef ragu and grilled lamb **\$50**
- 30. Cordero - Barbera D'Alba** / 100% Barbera grapes from Lamorrese, cold climate, intense violet, mature fruit of cacao & prune, fresh & very soft tannins, classic pairing with salami or braised meats **\$60**
- 31. Fantini - Edizione** / Abruzzo & Puglia, blend of Montepulciano, Primitivo, Sangiovese & Negroamaro grapes, great structure, long finish, paired best with friends **Multiple gold medals \$90**