

# COCKTAILS

<b>MIMOSA</b> Prosecco, Orange Juice	<b>7.50</b>
<b>APEROL SPRITZ</b> <i>A traditional ice-breaker and symbol of a lively atmosphere. Distinctively Italian.</i> Prosecco, Aperol, Soda	<b>8.00</b>
<b>A MOMENT IN THE SUN (LUCE DEL SOLE)</b> Vodka, Limoncello, Lemon Juice	<b>8.00</b>
<b>BASIL FIZZ</b> Gin, Lime Juice, Soda, Simple Syrup, Fresh Basil	<b>7.00</b>
<b>ITALIAN SOUR</b> Bourbon, Amaro Averna, Lemon Juice, Simple Syrup	<b>7.00</b>
<b>CLASSIC NEGRONI</b> <i>The most simple and classic way to drinking to La Dolce Vita.</i> Gin, Campari, Sweet Vermouth	<b>8.00</b>
<b>THE DEVIL'S MARGARITA</b> Tequila, Triple Sec, Lime Juice, Simple Syrup, Fresno Chili Peppers	<b>7.00</b>
<b>THE ANGEL'S MARGARITA</b> Tequila, Triple Sec, Blackberries, Lime Juice, Simple Syrup	<b>7.00</b>
<b>TEQUILA MOJITO</b> Tequila, Soda, Lime Juice, Simple Syrup, muddled and fresh mint leaves	<b>7.00</b>
<b>PEACH BELLINI</b> <i>First poured in the summer of 1948 at the legendary Harry's Bar in Venice, Italy.</i> Prosecco, White Peach Puree, Simple Syrup	<b>7.50</b>

## ITALIAN SPIRITS

Can be served neat, on the rocks, or with soda and an orange or lemon wheel.

<b>LIMONCELLO</b> <i>A real elixir of sunshine, Limoncello is a staple along the Amalfi Coast.</i> <i>bright citrus, lemon peel, zesty</i>	<b>6.00</b>
<b>CAMPARI</b> <i>spicy, herbal, bitter</i>	<b>6.00</b>
<b>APEROL</b> <i>orange peel, rhubarb, floral</i>	<b>6.00</b>
<b>AMARO AVERNA</b> <i>herbal, cola, light mint</i>	<b>7.00</b>
<b>DISARONNO</b> <i>almonds, caramelized sugar, vanilla</i>	<b>7.00</b>