

*“Molto**Buono”***L.M. LIQUORI***Cocktails***CLASSICS****MARTINI..... 14**

Sipsmith gin, dry vermouth with a twist of lemon. Can also come as a Haku vodka martini or dirty with blue cheese-stuffed olives.

MANHATTAN 16

Knob Creek Rye, sweet vermouth, Angostura bitters and a fancy cherry. Make it a Nero “black” Manhattan with a splash of Amaro Averna.

NEGRONI..... 14

Campari, sweet vermouth and gin. Served with a twist. An Italian classic.

WHISKEY SOUR..... 13

Knob Creek Rye, lemon, Earl Grey simple syrup, egg white. Tart, sweet and complex.

OLD FASHIONED 13

Bourbon, bitters, sugar lump. Garnished with orange. Great start to a meal.

MOSCOW MULE 12

Vodka, lime juice and ginger beer. Extremely refreshing.

SEASONAL**ROMA PALOMA..... 16**

Corzo reposado tequila, Aperol, grapefruit juice & soda. Cures bad moods.

LAVENCELLO MARTINI 15

Empress Gin, lavender simple syrup and lemon juice. Purple drinks just taste better.

ELDERFLOWER SPRITZ..... 12

Prosecco, St. Germaine, mint and lime juice. Refreshing and easy drinking.

SAINT AGATHA..... 13

Sipsmith Gin, tangelo juice, lemon and house rosemary simple syrup. Herbal and tart.

AMARI

AMARO AVERNA	9	COCCHI AMERICANO	12
AMARO MONTENEGRO	12	COCCHI VERMOUTH DI TORINO	12
APEROL	10	CYNAR	8
CAPPELETTI	9	PASUBIO VINO AMARO	8
CAMPARI	8	POLI GRAN BASANO	8
CARDAMARO	11	PUNT E MES	8
CARPANO ANTICA	11	FERNET	7
		ZUCCA	8

“VOLO” DI AMARO,
CHOOSE ANY 3 AMAROS TO SAMPLE IN A FLIGHT FOR \$25
GREAT FOR APERITIVO!

GLOSSARY

APEROL ~ lower on the bitter scale than Campari, has a bright-orange hue. Its flavor is most closely associated with rhubarb, bitter herbs and burnt orange, and its higher sugar content makes it sweeter and more approachable to bitter neophytes. At 22 proof, Aperol is a lighter spirit that’s perfect for brunch or early evening cocktails.

AVERNA ~ is a digestif amaro from Sicily. It was invented in 1868 by Salvatore Averna, and is primarily citrus flavored, but also contains other herbs and roots. It is colored with caramel. Averna is moderately sweet and moderately bitter, with a strong orange flavor.

CAMPARI ~ is crimson red; it derives its distinctive, mesmerizing color from a natural dye that was once famously sourced from cochineal insects, until 2006 when the company switched to artificial color. Campari is famous for its bittersweet taste—one marked by underlying flavors of cherry, cascarilla, clove, rhubarb, cinnamon and orange peel—and, at 48 proof, is the stronger of the two spirits. Campari is the signature ingredient in classic cocktails, such as the Negroni, Boulevardier, Americano, Bitter Spritz and Jungle Bird.

CAPPELETTI ~ is an old family recipe, Americano Aperitivo is an herb & orange infused, Trebbiano-based drink from the Alto-Adige region of Italy. Mildly sweet, pleasantly bitter, and overflowing with herbs and orange.

CARDAMARO ~ is derived from wine. This silky-smooth version from Piedmonte utilizes Moscato as its base and flavors it with cardoons, a close relative of the artichoke. It has light, tangy, and herbaceous notes that make it a gentle amaro to down on its own.

COCCHI TORINO VERMOUTH ~ The original recipe of Giulio Cocchi calls for the use of herbs such as Cinchona and rhubarb which lightly color the brown beautiful clear wine. In order to emphasize its amber tone, the addition of sugar browned on fire, giving together with color also a special note to the taste: crunchy and cotton candy able to round all the bitter tastes without using vanilla. A thrilling vermouth, rich in sensations: among the herbs and the aromatizing spices, Artemisia and citrus are the protagonists with their balanced bitter and citrusy notes which characterize Cocchi style. A rich taste with vibrant notes of cocoa and bitter orange.

COCCHI AMERICANO ~ for its nature, represents the link between wine and liquors being a wine plus a small quantity of alcohol bittered (“amaricato”) by the infusion of precious herbs and spices: white wine, sugar, herbs and spices infusion in alcohol and in particular gentian flowers and leaves, Artemisia, Cinchona, bitter orange peel, elderflower and others. To produce Cocchi Americano, white wine is aromatized with the extracts obtained through a cold infusion in alcohol, then refined for balancing the spices’ aromas and tastes.