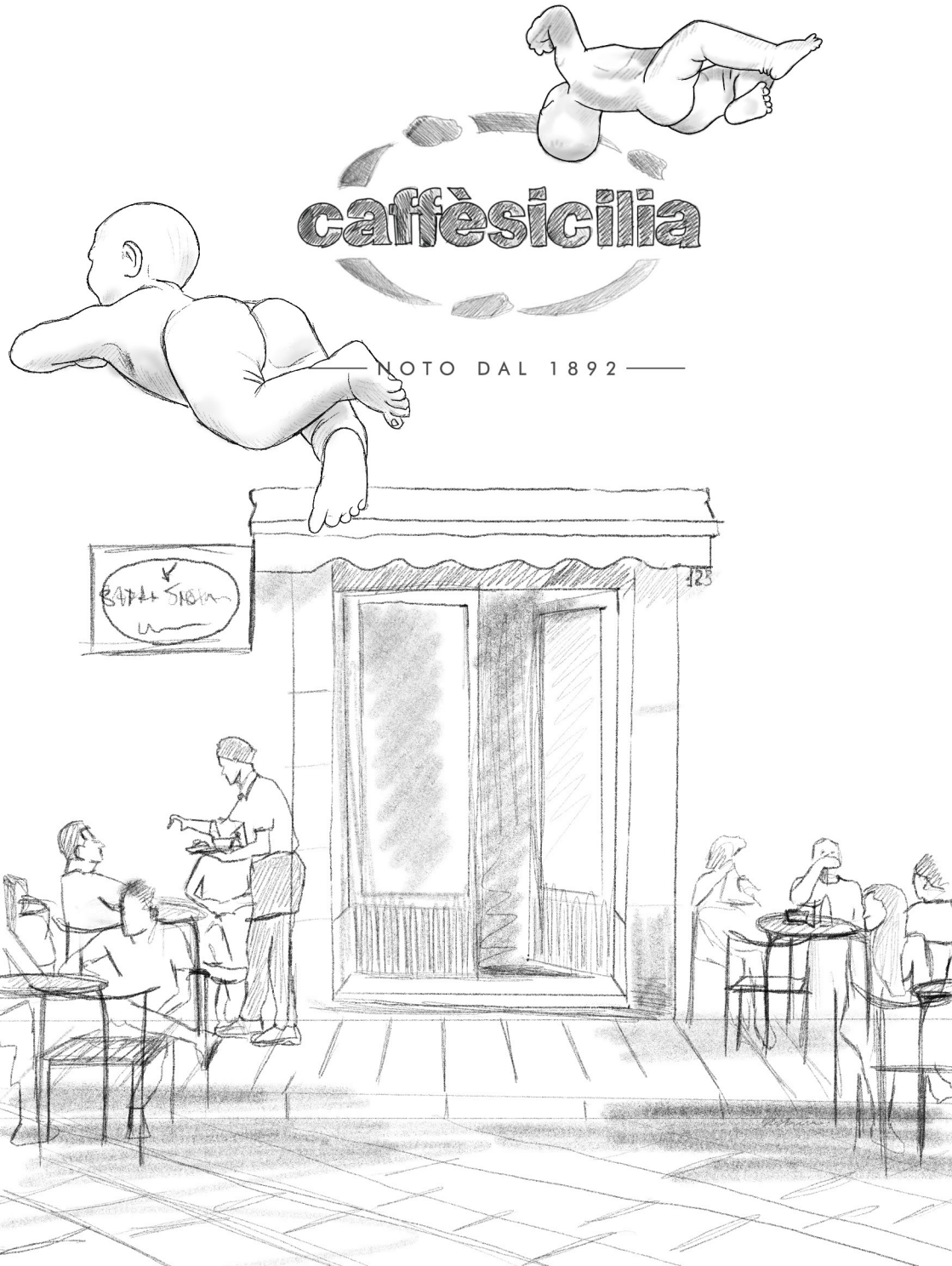

caffèsicilia
NOTO DAL 1892

caffèsicilia

NOTO DAL 1892

choose to be what you want

choose not to judge from afar
choose creativity
choose to delve deeper
choose lightness

choose to fantasize, to dream
choose a utopia and chase it

choose to play, dance and joke
choose to talk to whoever you want

choose not to be black or white, choose all colors,
choose all shapes, every flavor and every texture

choose to go to the beach,
choose not to go in august

do not choose the chains: untie the chains

choose peace for all, not war decided by a few
choose not to please everyone

choose a fucking big television and keep it off

choose not to be the first in line,
make yourself comfortable, choose to be the last to board

do not choose flakes of parmesan, prosecco and tinfoil
don't choose cannoli with crumbs, flakes and candied fruit

choose good candied fruit before saying you don't like them

don't choose a "flat tummy tea" to cancel a Sunday at grandma's

don't choose white chocolate, it doesn't exist
don't choose milk powder, dehydrated cows make it

choose a good wine and choose who produces it
choose things made well, hand made things, things made for you

choose the cassata from caffèsicilia

don't choose clichés
choose the authentic, not the folklore
choose beauty and help others build it,
be aesthete, not beautician

choose, but not necessarily
and now,
choose what you want and have fun

loosely based on Trainspotting, Irvine Welsh

Legenda:

Using the symbols indicated below, we would like to assist you in your choice.
All products are processed in the same laboratory where we take precautions to avoid and prevent contamination between ingredients. While we implement all possible measures, we cannot guarantee total absence.



Cereals containing gluten



Eggs



Milk and its derivatives



Nuts and peanuts



Sesame

If you suffer from any food allergies,
please inform a member of our team who will be happy to help.

An allergen list is available upon request.

According to the working requirements, food may be subjected to blast chilling up to -18°C

Caffè Sicilia
Corso Vittorio Emanuele 125
Noto (SR) - 96017

caffe_sicilia_noto

+39 0931 835013
info@caffesicilia.it

www.caffesicilia.it
www.caffesicilia-shop.it

caffetteria

Espresso 1,50 €

Double espresso 2,80 €

Special espresso 2,40 €

Double special espresso 4,50 €

Batch Brew filter coffee 3,50 €
A carefully brewed cup of filter coffee, made with high-quality beans. It's always ready,
just ask us which coffee is being served.

HOOP filter coffee 8,00 €
18g of coffee, 300g of water, and HOOP.
HOOP is a radial infusion coffee filter.
We prepare it fresh to order using a very high-quality coffee, ask us which one is being served.
Also perfect for sharing

Caffè on the rocks 2,50 € / *3,40 €

Caffè shakerato 4,00 € / *4,90 €

Cold coffee 2,50 €

Cold Brew Coffee 4,00 €
High-quality coffee, long-extracted cold and served over ice.
Ask us which coffee we're using

Decaffeinated coffee 1,50 €

Espresso macchiato 1,50 € / *2,40 €

Barley espresso 1,20 €

Cappuccino 2,50 € / *3,40 €

Flat white 3,50 € / *5,20 €

Almond cappuccino 5,00 € / *5,90

Almond soup 5,00 €
A warm and creamy almond-based drink with Mielarò honey, cinnamon, and toasted almond granules

Espresso & Almond 3,50 € / *4,40 €
Espresso coffee with toasted almond mousse

Milk 2,00 €

Oat milk 2,00 €

Latte macchiato 2,30 €

Almond milk 4,00 €
Almond, water, and sugar

Hot chocolate 5,50 €
High-quality chocolate, water, Riso Buono rice, and vanilla

Affogato 4,70 € / *5,60 €
One scoop of ice cream of your choice
(See the gelati page)

Caffè corretto 2,50 € / *3,40 €

Espresso Martini 8,00 € / *9,00 €
Tito's Vodka, espresso, orange syrup

With **special espresso*

soft drink

Mineral water 25cl 1,30 €
Still / Sparkling

Mineral water 75cl 2,50 €
Still / Sparkling

Combinazione 3,50 €
Mineral water and granita

Fresh lemonade 3,50 €

Kombucha of the moment 4,00 €

Iced tea with granita 4,00 €

Preserved fruit juice 3,50 €
Pear / Peach / ACE

Fever-Tree tonic water 4,00 €

Fever-Tree ginger beer 4,00 €

Coca Cola 4,00 €

Chinotto 3,50 €

Iced mint 3,50 €

table service 19%

fresh juice

Tomato 4,00 €

Classic 4,00 €
Kiwi and Apple

Healthy 4,00 €
Apple and celery

Estivo 4,00 €
Cucumber and tomat

Asiatico 4,00 €
Kiwi, cucumber and ginger

Fantasy mix 4,00 €
Ingredients of your choice from the available selection

tè e infusi

English Breakfast 4,50 €
Black tea
Traditional blend of black teas, strong and full-bodied, ideal for breakfast. Slightly tannic taste

Ceylon Op 1 4,50 €
Black tea
Appreciated for the copper color in the cup, for the strong aroma of wood and fruit, for its full and balanced taste

Darjeeling 4,50 €
Black tea
Indian black tea known as the "champagne" of teas. Full-bodied and slightly astringent, with notes of muscat and spices

Pai Mu Tan 4,50 €
White tea
Light, flowery, with notes of honey. Long persistent in the mouth

Sencha 4,50 €
Tè verde
In Japan, it is considered a national treasure and symbol, accounting for 80% of the country's total tea production. Its processing involves inhibiting oxidation by steaming the leaves and buds, then rolling them into needle-like shapes. The result is a structured beverage with a vegetal and intense aroma, a sweetish taste with marine notes, and a velvety texture

Ginger Lemon 4,50 €
Green & black teas
A delicious citrus blend, revitalizing and perfect throughout the day. Made with lemongrass, ginger root, and orange peel, with natural lemon and ginger flavor for a natural energy boost

Rosa d'Inverno 4,50 €
Green & black teas
A delicate blend of black rose tea and green tea, with a sweet and fruity scent. With rose buds and sunflower petals

Verbena e Melissa 4,50 €
A drink composed of herbs with purifying properties

Finocchio liquirizia 4,50 €
Based on fennel seeds and liquorice bark, with digestive and anti-bloating properties

Camomilla 4,50 €
Infusion of Matricaria chamomilla flowers with a smooth taste and a delicate fragrance

table service 19%

warm pastry

Brioche 2,50 €

Stuffed Brioche 3,00 €
Ricotta cream/ Cream / Chocolate cream / Apricot jam

Cornetto 2,00 €

Stuffed cornetto 2,50 €
Ricotta cream/ Cream / Chocolate cream / Apricot jam

Wholemeal cornetto 2,50 €
With wild aromatic herbs. Honey in the dough

Stuffed wholemeal cornetto 3,00 €
Ricotta cream/ Cream / Chocolate cream / Apricot jam

Treccia 3,00 €
Layered brioche pastry filled with almond, orange, and lemon

Sfogliato speciale 3,50 € / 3.80 €
Flaky brioche pastry used as a base for ever-changing creations.
Ask us what today's version is

Apple Marsala scented fagottino 3,00 €
Puff pastry filled with apples Marsala wine , lemon and Tahitian vanilla scented

Pan d'Iblei 2,50 €
Almond sponge cake, with wild aromatic herbs, extra virgin olive oil and cocoa bean

Etnea 2,50 €
Dark chocolate plumcake with Pistacchio Verde di Bronte DOP and extra virgin olive oil

fresh pastry

Cannolo 3,80 €
Ricotta cream / Cream / Chocolate cream

Cannolo di pasta frolla 3,80 €
Ricotta cream / Cream / Chocolate cream

Cassatina 5,00 €

Biancomangiare 3,50 €
Almond Pudding

Pasta di pan di Spagna 2,50 €
Sponge cake and shortcrust pastry filled of your choice:
Ricotta cream / Cream / Chocolate cream

Insalata di frutta 5,00 €
Almond and corn sponge cake, double Fiordilatte cream with extra virgin olive oil and pepper and fresh seasonal fruit

Savarin al Marsala 5,50 €
Wet with Marsala, filled with Marsala cream with Zibibbo raisins from Pantelleria

Peaches e yogurt 6,00 €
Peaches sciroppate e spuma di yogurt di bufala

table service 19%

cakes

Crostata di ricotta 40 € /Kg

A classic of Caffè Sicilia.
Ricotta cream with rum, almond cream, sponge cake, and shortcrust pastry

Cioccolato.bianco.mandorla e mandarino 7,00 €

Since white chocolate doesn't actually exist, we came up with this solution: Cioccolato.bianco.Mandorla e mandarino. A fine cocoa butter cream (with all its aromas) and almond, almond sponge cake with Hampden The Younger rum, and mandarin marmalade.

Arancia amara e zafferano 5,00 €

Bitter orange marmalade and saffron cream

Gianduia Sicilia 7,00 €

Hazelnut sponge cake with hazelnut and dark chocolate, scent of black pepper, extravirgin olive oil

L'apparenza inganna 6,00 €

Almond sponge cake, almond mousse and coffee mousse

Z'isola 6,00 €

Light almond cream, lemon scented, vanilla lemon marmalade jam

Pistacchio e arancia 7,00 €

Cream with pistacchio Verde di Bronte DOP orange marmalade

Torta doppio fior di latte quando non ci sono i fichi 42,00 € al Kg

Double Fior di Latte cream, almond cream, sponge cake, and shortcrust pastry; the rest is yet to be invented.

To help ease your longing for the fig and Marsala cream, we allow ourselves the luxury of interpreting the finest fruits that the season provides

bread

Bread 3,00 €
Approximately 200 grams of our bread

Bread and Oil 4,00 €
Approximately 200grams of our bread
extravergin olive oil
"Cunzato" salt

Bread, Oil and Marmalade 8,00 €
Approximately 200 grams of our bread
extravergin olive oil
Salted almond butter
Marmalades, Jams, and Mielarò (selection of four of our products)

Bread, Oil and Everything Else 10,00 €
Approximately 200 grams of our bread
extravergin olive oil
Salted almond butter
Tomato
Seasonal greens
Ricotta (sheep's, cow's, or buffalo's) or buffalo mozzarella.
Our choice, the best of what the moment offers us.

What else with the bread? 12,00 €
Ask us this question, and we will tell you each time what it's about. We like to have the freedom to change often, to give you a perspective on this place, which remains a café, a bar.
Always accompanied by 200 grams of our bread.

Also perfect for sharing

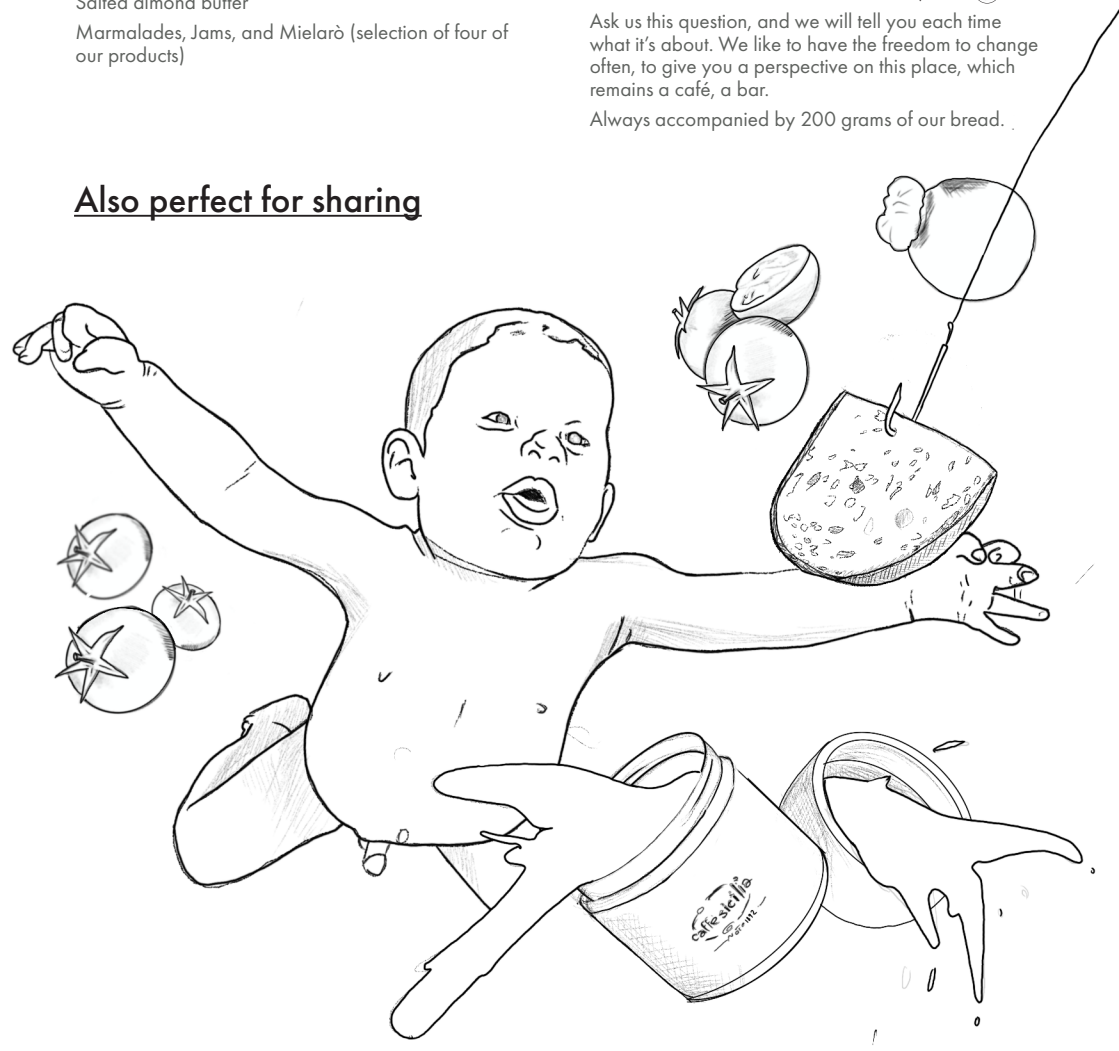


table service 19%

biscuits

Savoiardo 0,60 €

Lemon and almond shortbread 0,50 €
With wholemeal Sicilian Maiorca, almond, lemon, and extra virgin olive oil

Hazelnuts and cocoa bean shortbread 0,50 €
With wholemeal flour of Sicilian Maiorca weath, Nebrodi hazelnut, cocoa bean and extra virgin olive oil

Chocolate & hazelnut butter biscuit 1,40 €
Filled with hazelnuts and dark chocolate

Butter biscuit with apricot jam 0,80 €
Filled with our apricot jam

Pasticciotto 3,00 €
Milk shortcrust pastry filled with mixed jam

Raviola 4,00 €
Crumbly shortcrust pastry filled with toasted hazelnut, toasted almond, flavored with cinnamon and clove

Tortina Savoia 5,00 €
Crumbly butter biscuit, covered and filled with dark chocolate and hazelnut.
Our maxi butter biscuit, also to share

almond biscuits

Pasta di Mandorla 0,90 €

Esse 0,90 €
With lemon peel

Amaretto 0,90 €
With bitter almond

Almond biscuit, cocoa bean, and black pepper 0,90 €

Almond and orange biscuit 0,90 €

Almond biscuit with aromatic herbs and white pepper 0,90 €

Normanno 1,50 €
Lemon almond biscuit, filled with cedar marmalade

Moresco 1,50 €
Toasted almond and sesame biscuit, filled with orange marmalade

Almond dragees 0,40 €
Lemon and almond meringue

pasta reale

Frutta da riposto 1,00 €
Pasta reale (the Sicilian marzipan) shaped like small fruits, covered of sugar crystals

Frutta Martorana 62,00 € / kg
Finely colored and hand-decorated pasta reale (the Sicilian marzipan) shaped like real fruits

table service 19%

granite

Almond

Espresso Caffè

Iced Cappuccino
Almond granita and espresso caffè granita

Figs and Chili Pepper

Lemon

Half Granita 4,00 €
A flavour of your choice from those available

Granita 7,00 €
A flavour of your choice from those available

Couple of granita 7,50 €
Two flavors of your choice from those available

Tasting trio 8,00 €
Tree flavors of your choice from those available

Brioche 2,50 €

Whipped Cream 0,50 €

Mixed granitas are not served

gelati

Almond and cynnamon

Lemon

Chocolate
Sorbet made with top-quality chocolate, grown and produced in Colombia by Cacao Disidente

Montezuma
Cinnamon-scented dark chocolate with candied lemon and orange peel and pieces of dark chocolate

Nocciola

Basil
Basil fiordilatte

Stracciatella
Almond fiordilatte with pieces of dark chocolate

Ricotta cheese and pistachio
Fiordilatte with ricotta, flavored with rum, with pistacchio Verde di Bronte DOP

Oro
Fiordilatte with lemon, almond, L'Aquila DOP saffron and extra virgin olive oil

Mango for a dream
Etna Mango Sorbet

Cone 3,20 €

Cup 3,20 €

Large cup 6,00 €

Brioche with gelato 6,00 €
Two flavours maximum

Affogato 4,70 € / 5,60 €
One flavor of your choice from the available selection

table service 19%

gelati speciali

Pezzo duro 4,00 €

Single-flavour and single-portion gelato according to the custom of Sicilian families. Sitting in the living room at home, at the Caffè Sicilia table or at the theatre
A flavour to choose from among those available:

Pistacchio
With pistacchio Verde di Bronte DOP

Mandorla & cannella

Limone

Torrone
Vanilla cream with cinnamon and cloves, topped with toasted almond crumbs

Nocciola

Cioccolato

Caffè

Pagnottella 6,00 €

Vanilla cream gelato with candied lemon and orange peel, scented with cinnamon and clove, between two discs of sponge cake soaked in white rum and vermouth

Torta Viennese 6,00 €

Coffee gelato, chocolate gelato, fior di panna gelato, sponge cake soaked in rum and vermouth, covered in dark chocolate

Terra Nostra 6,00 €

Sponge cake soaked with Sorbet with Pistacchio Verde di Bronte DOP and almond sorbet, their grains, candied orange peel and lemon peel

Tartufo 6,00 €

Chocolate ice cream with fresh whipped cream and cocoa bean nibs

Cassata gelato 6,50 €

Sorbet with Pistachio Verde di Bronte DOP, ricotta gelato & chopped Pistacchio Verde di Bronte DOP, Alchermes soaked sponge cake; cream gelato with candied orange and lemon, cinnamon and clove

Schiumone 7,00 €

Hazelnut gelato with coffee zabaglione

Biscotto gelato pistacchio e cioccolato 8,00 €

Corn cookie with pistachio and cocoa, pistachio ice cream, black mulberry jam, pistachio chocolate, and pistachio crumbs. With pistacchio Verde di Bronte DOP and Colombian chocolate

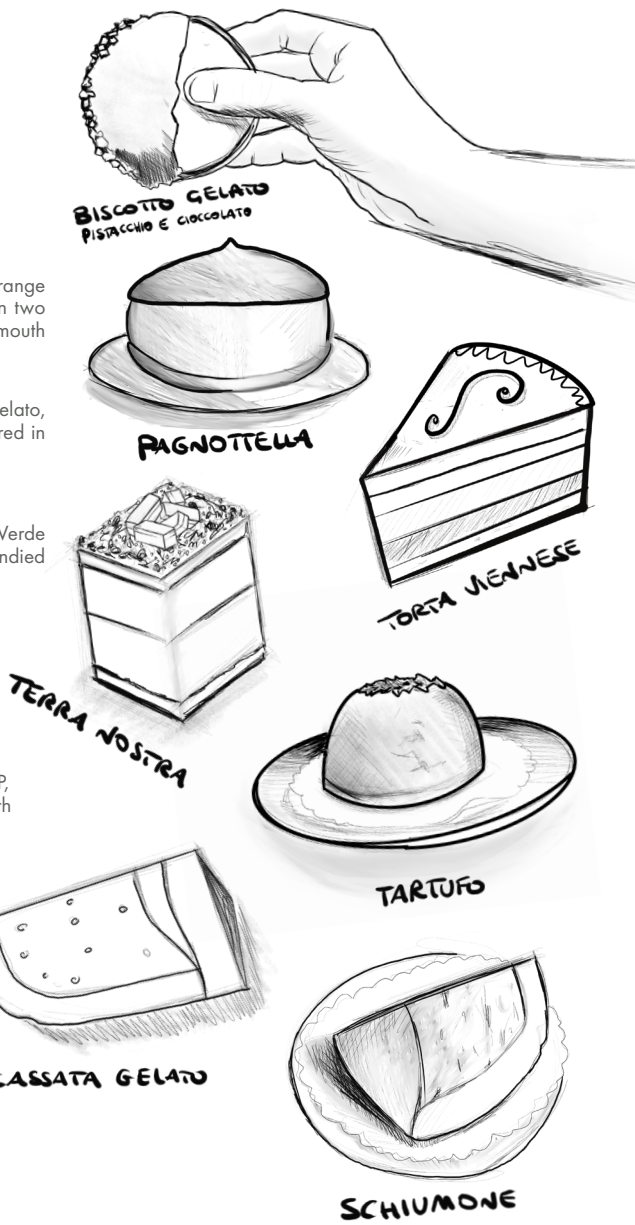


table service 19%

birre 33cl

Trisca 6,50 €

Tarì - Sicilia - Modica (RG)
Blanche 5,0% vol

Born and produced from the friendship between Birra Tarì & Caffè Sicilia.

High fermentation, bottle-refermented, unpasteurized, unfiltered.

Natural deposit on the bottom.

Fresh, elegant, delicately citrusy taste

Oro 6,50 €

Tarì - Sicilia - Modica (RG)
Pils 4,9% vol

Low fermentation, refermented in the bottle, unpasteurized, unfiltered.

Natural deposit on the bottom

Bitter, balanced, dry taste

For Sale 6,50 €

Tarì - Sicilia - Modica (RG)
American Amber Ale 5,6% vol

High fermentation, refermented in the bottle, unpasteurized, unfiltered

Natural deposit on the bottom.

Bitter, moderate taste, citrus aroma, soft finish

Aquamaris 6,50 €

Tarì - Sicilia - Modica (RG)
Gose 5,0% vol

Top-fermented, bottle-conditioned, unpasteurized and unfiltered. Natural sediment on the bottom. Refreshing, light taste with a slight savory note

Bronzo 6,50 €

Tarì - Sicilia - Modica (RG)
English Amber Ale 5,8% vol

High fermentation, refermented in the bottle, unpasteurized, unfiltered.

Natural deposit on the bottom.

Moderate bitter taste, herbaceous, malt notes, clean finish

Hell 6,50 €

Tarì - Sicilia - Modica (RG)
Helles 4,7 % vol

Low fermentation, bottle refermented, unpasteurized, unfiltered. Natural sediment at the bottom. Light body and straw color, given by light malts. With a floral taste due to noble German hops, slightly bitter

Sicilian Pale Ale 8,50 €

Bruno Ribadi - Sicilia - Terrasini (PA)
IPA 6,5% vol

Made with Perciasacchi wheat, Sicilian citrus peels, sumac berr
Fruity and spicy, slightly bitter.
Made with Perciasacchi wheat, Sicilian citrus peels, sumac berries (Rhus coriaria), and pink peppercorns. This beer features a bitter flavor and the distinctive aroma of Sicilian citrus fruits, along with the addition of sumac berries and pink peppercorns. Excellent as an aperitif

Sicilian Pils 8,50 €

Bruno Ribadi - Sicilia - Terrasini (PA)
6,0% vol

Produced with ancient Sicilian grains, “Timilia”, “Russello” and “Perciasacchi”. A light, pale beer suitable for the whole meal, with a cereal aftertaste characterized by these traditional Sicilian grains. Light and refreshing

Bianca 8,50 €

Bruno Ribadi - Sicilia - Terrasini (PA)
6,0% vol

Produced with Sicilian Biancolilla wheat, Belgian barley malt, and enriched with Ciaculli mandarin peels. Characterized by a typical pale color and a mandarin aroma that makes it fruity and fresh

Ca-Ca-O 8,50 €

Bruno Ribadi - Sicilia - Terrasini (PA)
Modica Chocolate Stout 7,70% vol

Beer with a typical black color, dry and easy to drink.

Inspired by the typical Irish beer with a pronounced flavor of roasted coffee and bitter cocoa, given by dark chocolate and roasted beans

vini dolci

Calice 6cl / Bottiglia

Pollio 6,00 € / 38,00 €

Cantine Pupillo - Sicilia - Siracusa
DOC Siracusa Moscato
Moscato Bianco 12,5% vol

It is a wine with a crystalline yellow color. It is fresh on the palate due to its low sugar content.
On the nose it is aromatic, floral and slightly citrusy

Pioggia di Stelle 9,00 € / 38,00 €

Cantina Marilina - Sicilia - San Lorenzo (SR)
DOC Moscato di Noto
Moscato bianco 14% vol

From a sapling vineyard planted over 45 years ago on limestone soil. The grapes are lightly dried on racks. The wine ages for 36 months in the tank, at least 6 months in the bottle.
Bewitching wine, with enveloping and delicate tones

Kabir 8,00 € / 35,00 €

Azienda Agricola Donnafugata - Sicilia - Pantelleria (TP)
Moscato di Pantelleria DOC
Zibibbo 11,5% vol

It has a broad bouquet of tropical fruit, with floral hints of orange blossom and delicate salty nuances. The fruity and sweet notes echo in the mouth, perfectly balanced by the fresh mineral vein.
Good persistence with delicately spicy finish

Solacium 8,00 € / 32,00 €

Cantine Pupillo - Sicilia - Siracusa
DOC Siracusa Moscato Passito
Moscato Bianco 14,5% vol

Solacium is a natural sweet white wine, it is obtained from grapes overripened on the vine, the flagship of the Pupillo family.
The specificity of the lands where it is produced, a meeting point between the Jonio breezes and the Mistral, gives Solacium an unmistakable personality which is expressed in a very intense and persistent flavour. On the nose it is spicy, broad and ethereal, with hints of apricot jam, orange and candied apple. Very delicate with iodine notes, dates, dried figs, white flower honey, vanilla and cinnamon. Complex, intense and persistent

Vigna la Miccia 9,00 € / 35,00 €

Azienda Agricola Marco De Bartoli - Sicilia - Marsala (TP)
Marsala Superiore Oro Semisecco Riserva DOC
Grillo 18% vol

Manual selection of the grapes, soft pressing, natural sedimentation, fermentation by indigenous yeasts. Aged for 4 years in constantly full French oak barrels

Bukkuram Padre della Vigna 14,00 € /87,00 €

Azienda Agricola Marco De Bartoli - C.da Bukkuram - Sicilia - Pantelleria (TP)
Passito di Pantelleria DOC
Zibibbo 14,5% vol

Drying of 50% of the grapes in the sun for 3 weeks on drying racks, delimited by large lava stone walls. The other 50% matures on the plant until September. Once fermentation is advanced, the dried grapes are added to the wine, de-stemmed several times, and left to macerate for 3 months. Aging for at least 30 months in French oak barriques and 6 months in steel tanks. A perfect harmony between structure, acidity and softness, achieved thanks to the ancient art of passito

Marsala Vergine Riserva 1988 20,00 € /130,00 €

Azienda Agricola Marco De Bartoli - C.da Samperi Sicilia - Marsala (TP)
Marsala Vergine Riserva, DOC
Grillo 19% vol

Undoubtedly the most controversial among Marco De Bartoli's Marsala Riserva wines.
A unique creation.
This unprecedented, provocative wine—both traditional and modern at the same time—is the result of Marco De Bartoli's tireless experimental work over the years. 3,500 vines per hectare, with roots dating back to between 1970 and 1996, in the area of Contrada Samperi, Marsala. Bush-trained and Guyot-trained vines. Manual grape selection, gentle pressing, natural sedimentation, traditional fermentation with indigenous yeasts in oak and chestnut barrels at room temperature. Fortified in 1988 using only grape spirit obtained from the same grapes. Bottled in January 2019. Aged for over 30 years in chestnut and oak barrels of various sizes.

it's not wine

Calice 6cl / Bottiglia 50cl

Sono 6,00 € / 18,00 €

Società Agricola La Cà Dal Nôn acetaia 1883
Cooked grape must 10,5%vol

Alcoholic drink obtained from the fermentation of cooked grape must with an aging of 4 years in tonneau

bollicine

Calice 10 cl / Bottiglia

Lentico 6,00 € / 20,00 €

Azienda Agricola Morandin - Veneto
Vino Frizzante col fondo
Glera, Verdisio, Perera e Bianchetta 10,5% vol

Manual harvest and winemaking with spontaneous fermentation and maceration on the skins.
Bottle aging on its yeasts.

Wine resulting from a slow process and an ancient flavour

Spumante Extra Brut 1759 7,00 €/35,00 €

Azienda agricola Valturio - Marche
Metodo Classico
Pinot nero 12% vol

Skillfully elegant, precise and profound. Fine, persistent perlage, with a clean, fairly intense aroma of yeast and bread crust. Dry yet enveloping on the palate, savoury, well-structured and harmonious

Terzavia Brut 7,00 € / 38,00 €

Marco De Bartoli - Sicilia - C.da Samperi - Marsala (TP)
Metodo Classico
Grillo 12% vol

Classic method with great structure. Intense and complex hints of dried fruit and candied fruit.

Terzavia Rosè 7,00 € / 38,00 €

Marco De Bartoli - Marsala (TP)
Metodo classico
Pignatello 12% vol

It represents the tradition of an evolving territory. The scent evokes apricot, plum, and dried fruit. The taste is warm, full, and enveloping

DBE 7,00 € / 40,00 €

Marco De Bartoli - Sicilia - Contrada Rampante - Etna (CT)
Metodo Classico Blanc de Noir Dosaggio Zero Nerello Mascalese 11,5%vol.

Aged for 6 months in stainless steel on the lees, followed by a further 18 months on the lees in the bottle.

An elegant and refined sparkling wine

champagne

Calice 10cl / Bottiglia

Champagne AOC Brut Le Réserve Billecart-Salmon 13,00 € / 80,00 €

Mareuil-sur-Aÿ - Valle della Marna - Francia
Brut – Chardonnay - Pinot Meunier - Pinot Nero 12% vol

A refined and complex Champagne, crafted from a blend of Pinot Noir, Chardonnay, and Pinot Meunier grapes. On the palate, it offers a perfect balance between freshness and structure, with notes of ripe fruit and a touch of minerality To the eye, it reveals a pale golden-yellow color, accompanied by fine bubbles and a generous, persistent mousse

vini bianchi

Calice 10cl / Bottiglia

Manfredi bianco 7,00 € / 26,00 €

Azienda Agricola Manfredi Franco - Marsala
IGP Terre Siciliane
Cataratto, grillo, zibibbo 13% vol

Only 1200 bottles. Crushing-destemming of the grapes with short maceration on the skins, spontaneous fermentation.
A wine reminiscent of salt marshes and the sea, fresh, elegant and harmonious

Integer Zibibbo 8,00 € / 35,00 €

Azienda Agricola Marco De Bartoli - Sicilia
Pantelleria - C.da Bukkuram (TP)
Terre Siciliane IGT
Zibibbo 11% vol

From traditional Pantelleria bush-trained vineyards, recognized as UNESCO heritage and located mainly in the historic district of Bukkuram, comes a unique wine.

Fermentation on the skins in oak vats and terracotta amphorae, followed by ageing in oak barrels, gives rise to a vibrant, mineral wine with tropical aromas. Subtle oxidative and citrus notes on the palate make each sip rich and satisfying

Biancammare 7,00 € / 28,00 €

Nino Barraco - Marsala (TP)
IGT Terre Siciliane
Grillo 11,5 % vol

Nino's Grillo vineyards are located literally just 30 metres from the sea. Ageing in stainless steel gives the wine remarkable freshness, with intense citrus and yellow fruit notes that integrate beautifully and enhance the unmistakable saline character typical of Grillo. In a single word: Mediterranean

Vigna di Milo 12,00 € / 60,00 €

I Vigneri - Sicilia - Milo (CT)
Etna bianco Superiore
Carricante 12% vol

Deep straw yellow with golden highlights. On the nose, it reveals rich aromas of quince, orange and wildflowers, complemented by hints of rosemary, thyme, toasted bread and almonds. On the palate, it is fresh and pleasantly savoury, with a long, lingering finish

vini rossi

Calice 10cl / Bottiglia

SP68 6,00 € / 24,00 €

Arianna Occhipinti - Vittoria - Ragusa
IGP Terre Siciliane
Frappato, Nero d'Avola 12,5% vol

There are few people in the world capable of connecting with their land the way Arianna does. Every sip of this blend of Frappato and Nero d'Avola, infused with pure energy, is a testament to that. An invitation to dive into the glass: crisp fruit, remarkable agility, full-bodied and genuine

Etna Rosso 9,00 € / 40,00 €

Federico Graziani - Randazzo (CT)
Etna DOC
Nerello Mascalese, Nerello Cappuccio 13% vol

Fermentation and maturation in stainless steel for 18 months are followed by a further 6 months of bottle ageing. The result is a lively, harmonious, extremely versatile wine with a subtle smoky note. A masterful expression of the terroir gives us a balanced, dynamic wine of remarkable drinkability

vini rosati

Calice 10cl / Bottiglia

Rosato 7,00 € / 29,00 €

Azienda Agricola Pacina
Castelnuovo Berardenga (SI)
IGT Toscana
Sangiovese, Canaiolo, Ciliegiolo 14,5%

Spontaneous fermentation in concrete tanks, where the wine ages before spending a few months in oak barrels, results in a versatile and juicy rosé. The warmth and richness of the fruit are balanced by vibrant acidity and a hint of salinity. A wine that is as rustic as it is refined and satisfying

Girolamo Russo
Etna Rosato 7,00 € / 28,00 €

Azienda Agricola Giuseppe Russo
Passopisciaro (CT)
Etna DOC Rosato
Nerello Mascalese 12,5 % vol

Girolamo Russo's Etna Rosato stands out for its precision and freshness. Produced from a selection of Nerello Mascalese grapes grown on approximately 80-year-old vines at 700 metres above sea level in Contrada San Lorenzo, it is a wine of exceptional finesse, savouriness, and versatility. Bright, with pronounced minerality and remarkable length

vermouth 6cl

Americano Cocchi 6,00 €

Cocchi - Piemonte 16.5% vol

Refined and spicy, with aromas of sweet spices, medicinal herbs, bitter orange zest, gentian, and balsamic notes

Americano Cocchi rosa 6,00 €

Cocchi - Piemonte 16.5% vol

Wine flavoured with natural extracts of flowers and spices including in particular gentian, china and citrus fruits with an addition of ginger, vanilla and rose petals. The beautiful red color is completely natural

Storico Cocchi 6,00 €

Cocchi - Piemonte 16.5% vol

A vermouth that excites, rich in sensations: among the herbs and spices are the protagonists the artemisia and the citrus fruits that with the china give balanced loved and citrus tones.The taste is rich, with cocoa and bitter orange notes. From the infusion of some noble and balsamic woods the final notes arrive

Cocchi extra dry 6,00 €

Cocchi - Piemonte 17% vol

A classic yet modern Extra Dry Vermouth with a distinctive Piedmontese character. Built on a base of Cortese wine, wormwood, angelica, coriander and cardamom come together in perfect balance with notes of Piedmontese mint and lemon. An aromatic and delicately balsamic Vermouth di Torino

Chazalettes Rosso 7,00 €

Chazalettes - Piemonte 16.5% vol

The nose has tones of cherry and maraschino, dry plums and cloves, with a more balsamic background of aromatic and eucalyptus herbs, accompanied by tobacco toasted tones, leather and tamarind

Chazalettes Bianco 7,00 €

Chazalettes - Piemonte 16.5% vol

Vermouth with an intense fragrance of flowers and fruit in which, in addition to the Piedmonts artemisia, notes of sweet citrus fruits, coriander, angelic and a fragrant cardamom

Turi Vermouth 7,00 €

Salvatore Marino - Sicilia - Pachino (SR) 17% vol

Red vermouth with an intense and Mediterranean aromatic profile, where, in addition to wormwood, notes of orange, wild thyme, and fennel clearly evoke the scents of Sicily

DiBaldo BBB 10,00 €

DiBaldo - Emilia Romagna 21,5% vol

The taste passes from the cake tto the bitter, touching the notes of fresh fruit and essential oils of the best Italian biological citrus fruits. Eastern pepper emerge between the wide range of botanists. In aromatic agreements never heard before, concentrated and of very long persistence. The notesof Mediterranean citrus fruits, zagara and candied apricot stand out

DiBaldo Un Bitter 10,00 €

DiBaldo - Emilia Romagna 21% vol

The taste passes from the cake tto the bitter, touching the notes of fresh fruit and essential oils of the best Italian biological citrus fruits. Eastern pepper emerge between the wide range of botanists. In aromatic agreements never heard before, concentrated and of very long persistence. The notesof Mediterranean citrus fruits, zagara and candied apricot stand out

DiBaldo 721 Rosso 10,00 €

DiBaldo - Emilia Romagna 17,5% vol

The taste is manifested as a "vermouth out of the tracks" rich in ripe red fruit pulp with the evidence of wild black cherry, raspberry, brunette, red grapes and final notes of Mirto. The notes of Damascena rose, the ripe berries, absinthe, oriental bark, vanilla, acacia honey stand out

Antica Formula Carpano 10,00 €

Carpano - Lombardia 16,5% vol

With a bright amaranth color with amber veins, on the nose emerges a bouquet of vanilla that accompanies notes of spices, citrus, and dried fruits such as raisins and cloves. On the palate, it is rich and vanilla-flavored with hints of bitter orange, dates, cocoa beans, cherries, and saffron

Etna Bitter 6,00 €

Aetnae - Sicilia - Paternò (CT) 25% vol

Herbaceous and spicy on the nose with notes of orange and orange blossom. Balsamic, it is characterized by a bitter aftertaste that persists in the mouth. The alcoholic part is well balanced so as not to overpower the flavors and aromas that define it

Drouin ABC 6,00 €

Drouin - Francia 17% vol

Inspired by the world of Vermouth, it is crafted from a blend of apple must and young Calvados, aged in oak and infused with herbs, spices, and citrus fruits

amari 6cl

Fernet Branca 5,00 €

Branca - Lombardia 39% vol

Amaro with an inimitable taste and personality, born from a recipe made in 1845 which involves the use of 27 herbs

Branca Menta 5,00 €

Branca - Lombardia 28% vol

On the base, Fernet gives a perfect harmony between nose and taste, offers a refreshing explosion of mint, eucalyptus and balsamic notes, on incredible references of aromatic mountain herbs

Chartreuse Vert 5,00 €

Chartreuse France 55% vol

It is an elixir with an incredible taste, given by 130 herbs and officinal plants. The herbs are left to infuse in alcohol, everything is distilled and then the liqueur is flocked to large oak barrels for at least 3 years, in the most classic French style. This liqueur releases intense and characteristic hints of aromatic herbs, flowers, spices and a honey. Soft, smooth and moderately sweet, it closes persistently with pleasant bitterness references

Amaro Ribadi 5,00 €

Bruno Ribadi - Sicilia - Palermo 28% vol

The Sicilian digestif that embodies all the strength of the aromas of its land. Produced with hops and sumac — a flavorful fruit with antioxidant properties — pink pepper and bitter orange peels, it is an excellent after-dinner drink

Roger Extra Strong 6,00 €

S.A.R. Vecchio magazzino Doganale - Calabria 25% vol

It is the result of a careful selection of bitter citrus and botanists, cultivated and selected in Calabria.
The nose is an explosion of citrus and china peel, liquorice and aromatic herbs that suggests power and aromaticity

Jefferson 6,00 €

S.A.R. Vecchio Magazzino Doganale - Calabria 30% vol

Intense amber colour and with a strong impact on the nose, with notes of gentian, rosemary, oregano and citrus shades that give way to sensations of sweet spices in the background. Soft, well balanced, with ending of herbs on the palate

Intervallo Amaro da Salotto 7,00 €

S.A.R. Vecchio Magazzino Doganale - Calabria 28% vol

Spices emerge, cloves, cinnamon, followed by green notes of artichoke, mint and gentian nails. In the mouth it is powerful, important, well balanced between the alcoholic softness and the loving vein, characterized by a very long and persistent final of aromatic herbs

Washington 7,00 €

S.A.R. Vecchio Magazzino Doganale - Calabria 28% vol

Obtained with numerous botanists, among which the Washington orange stands out which accompanied by lemon, sweet orange, bitter orange, grapefruit, enula root, chitter and coriander. It is surprising for its bitterly charging. He knows how to enhance the bitter part of the oranges

brandy/cognac/armagnac 4cl

Stravecchio 5,00 €

Branca - Lombardia 38% vol

Brandy with a full and rich flavour, with notes of dried fruit, toasted walnuts, bitter cocoa, warm honeyed calls and hints of vanilla

B & B 5,00 €

Bénédictine - France 40% vol

A refined and aromatic liqueur with more than 56 herbs and different spices infused in the brandy and adding with a lemon and vanilla peel macerate, then distilled and left to age in oak barrels of the same brandy for about two years

Drouin Expression 2017 Tres Pommes - Calvados Pays d'Auge 8,00 €

Drouin - Francia 53% vol

Produced from 30 cider apple varieties that Christian and Guillaume Drouin harvest from the family orchards. The apples are crushed and left to macerate in order to achieve the right color as well as greater roundness. The juice is obtained through gentle pressing, similar to the méthode champenoise, extracting only 65% of the total juice. After spontaneous fermentation, the cider undergoes a long maturation period before being distilled in the traditional Charentais pot still. Aging takes place in barrels that previously contained other Calvados from Maison Drouin. The name Tres Pommes identifies those Calvados with a particularly pronounced apple aromatic intensity

Drouin Pays D'Auge XO 12,00 €

Drouin - Francia 40% vol

Made from more than 30 varieties of fully ripe apples, spontaneously fermented with indigenous yeasts and distilled in a traditional Charentais copper still. Aged for 4 years in French oak barrels

Cognac Augier – Le Sauvage 9,00 €

Maison Augier - Francia 40% vol

Cognac prodotto dalla storica Maison Augier, fondata nel 1643, secondo metodi tradizionali e senza aggiunta di additivi. Dal colore dorato, al naso si presenta intenso e strutturato. Al palato è franco e vivace, con note di albicocca candita, pera e un finale lungo e speziato, con sentori di vaniglia, cannella e chiodi di garofano

Camus Napolèon 10,00 €

La Grande Marque - France 40% vol

With bright gold colour and with the scent of floral and fruity notes with hints of grapefruit and almond. In the mouth it has good harmony of dried fruit and light hints of oak wood

Castarède - Bas Armagnac Napoleon 12,00 €

La Grande Marque - Francia 40% vol

Deep golden in color, with aromas of dried fruit, sweet spices, and vanilla. On the palate it is smooth, warm, and well-balanced, with a long, persistent finish

tequila 4cl

Rooster Rojo Tequila 6,00 €

Rooster Rojo - Mexico 38% vol

Colour, bright, lively even in appearance. At the nose it gives us citrus sensations of lemon, lime and cedar

Fortaleza Blanco 12,00 €

Fortaleza - Mexico 40% vol

Transparent colour that with citrus flavours and a rich note of agave fill their noses in this unique and very special Blanco tequila. Also present hints of butter, olive, earth, and black pepper

Fortaleza Reposado 14,00 €

Fortaleza - Mexico 40% vol

Fortaleza Reposado has its distinct character with citrus flavours, caramels, butter, cooked agave and sage. Vanilla, apple, earth and cinnamon is also on the nose

mezcal 4cl

Encantado 8,00 €

Encantado - Messico
Mezcal Artesanal - Joven - Espadín 43% vol

Similar to all mezcal produced in San Luis, this variety is predominantly characterized by its minerality and subdued smoky notes, which contribute to a slightly more delicate profile. The cooking process occurs within an underground conical oven, while milling is conducted using a horse-drawn tahona

Alberto Ortiz - Palenqueros 10,00 €

Palenqueros - Messico
Mezcal Artesanal - Joven - Tobalá 50,1% vol

The nose offers deep, almost acetonic chemical notes, with a spicy vegetal note, but with interesting and sweet fruity, exotic and sour tones, and banana. The palate expresses delicate, lactic sweetness, with nutty notes that veer towards citrus and pineapple. Salty notes, which on the finish give way to a sweetness of ripe fruit and buried roasted corn.

Horse-pulled tahoma milling

Alipus San Baltazar 8,00 €

Alipus - Messico
Mezcal Artesanal - Joven - Espadin 48% vol

Delicate, fruity mezcal. Slightly sweet, yet with good minerality

vodka 4cl

Moskovskaya 6,00 €

Moskovskaya - Latvia 40% vol

Moskovskaya's recipe, unchanged since 1938, provides for a blend of wheat and rye and a production and filtration process, which give Moskovskaya to its distinctive softness, pleasant in the mouth and with a sweet and spicy end on the palate

Giovi 7,00 €

Giovi - Sicilia - Fondachello (ME) 40% vol

Vodka produced by ancient Sicilian grains and natural distilled ingredients in discontinuous wood fed copper alambic. Vodka of great balance, soft and harmonious on the palate. On the nose, calls of coriander and smoked wood marked by the aftertaste of cloves and anise

Isfjord Premium Artic vodka 10,00 €

Isfjord - Greenland 44% vol

For the production of the Isfjord vodka, only the fresh and pure iceberg water of the cap of Greenland and the finest golden-brown wheat is used. With a fresh perfume, to the nose citrus, mandarin, pepper notes

Potocki 10,00 €

Potocki - Poland 40% vol

Elaborated starting from the rye produced locally, Potocki and distilled in two filming without filtration. Fresh and very aromatic hints on the nose. It initially expresses the rye fully, then evolves on notes of lemon and coconut milk

Tito's Handmade 8,00 €

Fifth Generation - USA 40% vol

A project born with the intention of creating a distillate of the highest quality, indeed the best in the world, and to propose it at a reasonable price.The vodka produced by this micro distillery uses only maize as raw material and undergoes six distillations according to the Pot Still method to reach the degree of purity and quality desired by Tito. For the distillation of maize, the same method is used as for single malt scotches and the finest French cognacs.It is characterised by the delicacy and smoothness of the sip

grappe e acqueviti 4cl

Segnana 5,00 €

F.lli Lunelli - Trento 42% vol

Intense amber colour, conferred by long aging in oak barrels. A blend that conquers by finesse and aromaticity.
The notes of pastry and candied fruit are accompanied delicate toasted and spicy sensations

Grappa Giovi 6,00 €

Giovi - Sicilia - Fondachello (ME) 43% vol

Persistent, aromatic and at the same time soft and elegant. Obtained from the grapes marc of the precious autochthonous vines of Etna

903 Tipica 6,00 €

Bonaventura Maschio - Veneto 45% vol

Perfect balance of different grapes residues, distilled in special copper ancestors. Intense fruity and floral perfume with notes of apple and aromatic herbs

Pesche selvatiche di vigna a pasta rossa 12,00 €

Capovilla - Veneto 45,5% vol

The Maestro's work is based on artisanal techniques capable of preserving the properties of the distilled fruits and aimed at celebrating the infinite sensory range that nature can offer. Capovilla has decided to use unique and precious raw materials for the creation of this distillate. Clear and crystalline colour with complex and rich aromas, sweet and sour fruity nuances. Full-bodied and intense taste, with soft hints of peach, notes of apple and citrus

Amarene di Montagna 12,00 €

Capovilla - Veneto 51% vol

Powerful and elegant, unforgettable both on the nose and on the palate with a strong ending characterized by the unmistakable flavour of black cherry. Transparent and crystal clear to sight, seduces with sweet fruity scents

liquori 4cl

Millelumie Limoncello di Sicilia 6,00 €

Mandarito Isola Bella 6,00 €

Amaretto Ilva Saronno 6,00 €

Sambuca Molinari 6,00 €

Pernod 6,00 €

Grand Marnier 6,00 €

Original Peachtree de Kuyper 6,00 €

L'Orangerie-Liqueur de Monaco 7,00 €

Biancosarti 6cl 6,00 €

whisky 4cl

Buffalo Trace 7,00 €

Buffalo Trace Distillery - Usa
Bourbon Whiskey 40% vol

Bourbon made from corn, rye, and malted barley, aged in American oak barrels. Amber in color, it shows notes of vanilla and caramel on the nose. On the palate, it is smooth and enveloping, with a warm and well-balanced finish

Monkey Shoulder The Original 8,00 €

Distilled by William Grant & Sons Scotland
Blended malt Schotch whisky 40% vol

Bright amber-yellow in color, it envelops the nose with sweet tones of apricot jam and custard, along with sweet spicy notes of vanilla and a hint of milk chocolate. The palate is exceptionally smooth, delicate, and velvety, dominated by malty notes followed by caramel and honey, leading to a long, slightly spicy finish reminiscent of peppermint. A perfectly balanced blend with a soft, creamy taste

Signatory Vintage 9,00 €

Distilled by Whitlaw - Scozia
Highland single malt Scotch whisky
9 years old 43% vol

Soft on the palate with delicate hints of peat. Powerful yet elegant, with a finish of honey and citrus. It ends with notes of pepper and tobacco

Michter's US 1 Single Barrel Kentucky Straight Rye 10,00 €

Michter's Distillery - USA
Kentucky Straight Rye Whiskey 42,4% vol

Golden amber with coppery reflections. On the nose, pear, cherry, and caramel with notes of vanilla and oak. On the palate, smooth, with brown sugar, citrus, and spice. Warm, persistent finish

Michter's US 1 Small Batch Bourbon 12,00 €

Michter's Distillery - USA
Kentucky Straight Bourbon whiskey 45,7% vol

Deep amber in color, with inviting aromas of caramel, vanilla, and yellow stone fruit, complemented by subtle hints of orange peel. Rich and well-balanced on the palate, featuring notes of caramel and vanilla that lead into a long, spicy finish

Port Askaig Islay 10,00 €

Elixir Distillers - Port Askaig - Scozia
Islay Single Malt Scotch Whisky 8 Years 45,8% vol

Golden yellow colour, on the nose we have notes of lemon, wood coal, a mineral tip and coastal influence, brine, butter biscuits and custard

Glen Scotia Victoriana 12,00 €

The Glen Scotia Distillery - Scozia
Single Malt Scotch Whisky Cask Strength 51,1% vol

It gives fruit aromas in jam, citrus fruits, noble woods and delicately floral shades. On the palate he relaxes harmoniously, with a full sip, consistent with the nose, accompanied by intriguing hints of peat that get rid of a finale of great taste persistence

Glen Scotia 12,00 €

The Glen Scotia Distillery - Scozia
Single Malt Scotch Whisky 15 y.o. 46% vol

Amber colour with citrus peel, sweet and with great depth. On the nose notes of toasted malt and cereals, vanilla and final with notes of skin and wood

Waterford Edition1.1 12,00 €

Waterford Distillery - Irlanda
Irish Single Malt Whisky - Single Farm Origin 50% vol

The concept that underlies the Waterford project is simple but revolutionary: to produce a whiskey oriented to raw materials, led by the concept of terroir; And therefore, Single Farm bottles were aged 41% in American oak barrels First Fill, 11% in a virgin American oak, 37% in French oak, 11% in barrels that have sweet wine contained. Distilled in 2016, it was bottled in 2020. Amber colour, on the nose aromas of malt, ripe fruit, raisins, citrus fruits, vanilla

GlenMorangie 15,00 €

The Glenmorangie Distillery Co. - Scozia
Highland Single Malt Scotch Whisky 18 Years
43% vol

Amber colour, sweet with notes of honey and exotic spices, hints of green pear and raisinsGlen Morangie

Whistlepig small batch rye whiskey aged 10 years 14,00 €

Whistlepig Distillery - USA
Rye Whiskey 50% vol

The whiskey that rewrote the rules of high-quality rye whiskey. On the nose, it expresses a harmonious complexity with notes of pimento, orange peel, anise, oak, charcoal, and caramel.

On the palate, it arrives smoothly with its fine sweetness, hints of caramel and vanilla, followed by rye spice and mint. The finish lingers with the sweetness of a caramel that is never overpowering, but rather pleasant and velvety

Samaroli Islay 2021 20,00 €

Samaroli - Scozia
Single Malt Scotch Whisky 43% vol
Bottled in Scotland in 2021 from selected
Caol Ila Casks
bottiglia n. 836/1380

Golden colour, delicately peaty with notes of yeast, butter and smoked meat that make up the bouquet, characterized by tastes that recall the almonds, hazelnuts and candied fruit surprises its balanced and harmonious salinity: with notes of herring e anchovies, bushes of capers that descend towards the sea of Sicily

Macallan 12 Years Old Sherry Oak 18,00 €

Macallan - Scozia
Single Malt Scotch *Whisky 40% vol*

The Macallan 12 Years Old Sherry Oak is a premium Single Malt Scotch Whisky aged for 12 years in ex-Sherry oak casks. Elegant and full-bodied, it reveals notes of dried fruit, vanilla, sweet spices, and oak, with a long, velvety finish

rum 4cl

Rum Fire *(White rum)* 6,00 €

Hampden - Jamaica 63% vol
Rum Fire of the Hampden

Estate is the maximum example of traditional Jamaican white overproof white rum. Production follows the ancestral methods, untouchable and unchanged since 1700, to obtain that powerful aromatic wealth that only Trelawny's high ester rhums can have. Light colour, in the fruity nose, with notes of ripe bananas, mango, pineapple, full -bodied spices, green olives, smoke. Intense, spicy with notes of pepper, ripe tropical fruits

Clairin Communal *(White rum)* 6,00 €

Clarin - Haiti 43% vol

The Clairin Communal is the result of the accurate assembly of four clairin from the Haitian municipalities of Cavaillon, Barraderes, Pignon and St. Michel de l'Aidolaye, produced by pure juice and cane syrup of sugar naturally grown without pesticides. Crystalline colour and herbaceous and banana perfumes, with exotic and sweet fruit

Rum Bar Worthy Park *(White rum)* 6,00 €

Worthy Park distillery - Jamaica 63% vol

Crystalline color, tropical and intense nose with notes of exotic fruit, wild herbs, bananas, lime, pineapple and citrus hints

Angostura 3 Y.O. Superior White

(Rum bianco) 7,00 €

Angostura – Trinidad 37,5% vol

Angostura 3 Y.O. Superior White is a molasses-based rum produced in Trinidad and aged for up to 3 years in ex-bourbon American oak barrels. After ageing, it is charcoal filtered, preserving its structure while giving it a completely crystal-clear appearance. It is a classic example of Trinidad's "light rum" style: clean, dry and linear. Controlled fermentation, continuous distillation and final filtration give it a particularly versatile profile for mixing, ideal for tropical cocktails and classic Caribbean drinks

Brugal 1888 doblemente anejado *(Dark rum)* 8,00 €

Brugal - Repubblica Dominicana 40% vol

Brugal 1888 is a double aged molasses rum: in ex-bourbon barrels and in ex-sherry barrels which give it warm and fruity notes. It has a taste that evolves in the mouth long and persistent with notes of candied fruit, cinnamon and cloves.

Clairin Sajous *(White rum)* 9,00 €

Clarin - Haiti 55,2% vol

Clear and transparent colour, intense and vegetable, with hints of banana leaves, exotic fruit, medicinal herbs, lacquer and solvents

Clairin Vaval *(White rum)* 12,00 €

Clarin - Distillerie Arawaks - Haiti 50,4% vol

Transparent and limpid colour with perfumes of ripe exotic fruit and notes of aromatic herbs reminiscent of anise and fennel seeds

Hampden Jamaica Pure Single Rum LROK 2018 *(White rum)* 12,00 €

Habitation Velier

Hampden - Jamaica 62,5% vol

A white rum of refined elegance, which continues the partnership between Hamden Distillery and Habitation Velier.

The nose is pervaded by fresh and deep aromas, in which the scent of sugar cane mixes with touches of fresh fruit, even exotic, and more herbaceous nuances. On the palate it is of excellent body, with a rich and long attack on the palate.

Pure Single Rum HLCF Classic *(Dark rum)* 13,00 €

Hampden - Jamaica 60% vol

Luminous and intense amber colour with rich and large perfumes where intense notes of essential oils, solvents, floral hints, of medicinal and tropical herbs are captured

gin - gin tonic

Gin 4cl / Gin & Tonic

Empire London Dry Gin 6,00€ / 8,00 €

William Grant's - Regno Unito 40% vol

Typical London Dry with juniper, lemon peel, angelic and iris roots, cumin seeds, fennel and coriander

Hernö 7,00 € / 10,00 €

Hernö gin - Svezia 40,5%

A London Dry gin made with carefully selected natural and organic botanicals. On the nose, notes of juniper and fresh citrus emerge, with delicate floral nuances. On the palate, it is smooth and rounded, with spicy hints and a slight sweetness. The finish is long and persistent, with citrus returns and a hint of black pepper

Etneum volcanic gin 7,00 € / 10,00 €

Aetnae - Sicilia 42% vol

Carefully prepared in limited quantities, this spirit expertly combines grain alcohol, distilled juniper and a selection of natural flavours, including Sicilian wildflowers and local citrus fruits such as lemon and bergamot. With its distinct bergamot note, Etneum stands out as a bergamot gin. Elegant, fragrant, generous, imbued with... volcanic energy

Sabatini gin 800 € / 10,00 €

Teccognano - Toscana 41,3% vol

Al naso si percepisce un fresco sentore citrico e floreale, con sfumature che rimandano alla campagna toscana. Dal palato Pieno, non invadente, con presenza bilanciata fra ginepro, finocchio selvatico, lemon verbena e timo. Con un finale dove tutti i botanicals concorrono ad attribuirgli un gusto sofisticato

Giovi London Dry Gin 8,00 € / 12,00 €

Giovi - Sicilia 42% vol

London Dry gin made from selected local botanicals, including juniper, citrus, aromatic herbs, and spices. On the nose, fresh and balsamic notes emerge, with citrus and Mediterranean hints. On the palate, it is bold yet balanced, with a smooth structure and a pleasant herbal note. The finish is round and dry

Apenera gin 8,00 € / 11,00 €

Arenepa - Sicilia 40% vol

It is a 100% Sicilian distillate that offers a unique blend of local flavors.

Juniper berries, coriander seeds, lemon peels from Syracuse, and IGP orange peels from Ribera harmoniously meld together, creating a fresh and vibrant flavor profile. Additionally, the presence of fennel, basil, almonds, and walnuts gives the gin an aromatic complexity and an enveloping sweetness

Hendrick's 8,00€ / 11,00 €

William Grant's - Scozia 44% vol

Round and aromatic. Spiced notes decided

Le Gin 9,00€ / 12,00 €

Christian Drouin - Francia 41% vol

Energy and fresh. Sensations of apple, pear, juniper and spices

The botanist gin 8,00 € / 11,00 €

Bruichladdich Distillery - Scozia 46% vol

The Botanist is a premium Islay Dry Gin from Scotland, produced at the Bruichladdich Distillery on the island of Islay. It is crafted with 31 botanicals, including 22 hand-foraged native herbs, flowers, and roots from the island. A Scottish gin with a distinctive floral, citrus, and balsamic profile

Gin Aux Agrumes 11,00 € / 14,00 €

Distillerie De Monaco - Francia 40% vol

The first gin distilled in Monaco carries the aromas of citrus fruits that have always been cultivated in the Principality, using only local produce: in addition to the indispensable juniper berries, the main botanicals are fresh peels of lemon, orange, grapefruit, lime, and bergamot, with the addition of lemon thyme to enhance the distinctly citrusy and floral aromatic profile. It is distilled in a copper bain-marie still by Kothe Distilling in Eislingen, Germany

Dry Gin "Ag 107,86" 12,00 € / 15,00 €

DiBaldo - Emilia Romagna 45,1% vol

Wild juniper introduces hints of Mediterranean scrub and memories of spices and citrus fruits

retrofuture drinks

A journey into the past, revisiting those emotions and bringing them into the future. A reinterpretation of classic cocktails through the hands and mind of Caffè Sicilia and Mattia Cilia, who guided us in creating this drink list and helped refine our mixed-drinks offering

Ramos Gin Fizz 11,00 €

Gin infused with extra virgin olive oil and salted ricotta, lemon oleo saccharum, almond milk, lemon juice, meringue, soda

Old fashioned 11,00 €

Buffalo Trace Bourbon Whiskey infused with candied bergamot peels by Caffè Sicilia, Michter's Kentucky Straight Rye Whiskey infused with coffee, Caffè Sicilia bitter mix

Sgroppino 11,00 €

Lentico sparkling wine, Alkermes Di Baldo, Clairin Sajous rum, lemon sorbet



Apple Martini 12,00 €

Calvados CD XO, ABC de Drouin, caper brine

Tequila Sunrise 12,00 €

Fortaleza Blanco Tequila, Alipús San Baltazar Mezcal, lemon juice, black mulberry jam Caffè Sicilia

Quattro bianchi 12,00 €

Tito's Vodka, Hendrick's Gin, white rum, L'Orangerie – Liqueur de Monaco, almond, sugar

caffèsicilia classic drinks

Born and raised at Caffè Sicilia

Our Sour Green 10,00 €

Verdello lemon granita, Alipús San Baltazar Mezcal

Fico 12,00 €

Fig and chili pepper granita, Alipús San Baltazar Mezcal, Vigna La Miccia Marsala by Marco De Bartoli

Macrì 9,00 €

Lemon granita, fig and chili pepper granita, S. Pellegrino cocktail, Empire London Dry Gin

Alcoholic Cup 4,00 € + spirit of choice

Half Granita with a spirit of your choice

Spicy red 10,00 €

Dibaldo BBB Aperitivo, Chazalettes Rosso Vermouth, lemon peel, soda

Marittimo 10,00 €

Chazalettes Rosso Vermouth, Dibaldo Un Bitter, Balsabamo 3 La Cà dal Nôn, soda

More & Less 10,00 €

Hernö Dry Gin, Dibaldo Un Bitter, Cocchi Storica Vermouth

Equinozio 10,00 €

Alkermes Dibaldo, Hernö Dry Gin, lemon juice, syrup,soda

Verdello Mojito 10,00 €

Verdello lemon granita, white rum, Brugal 1888 doblemente anejad rum, soda, mint

table service 19%

classic drinks

Born elsewhere, raised at Caffè Sicilia

Martini 10,00 €
Hernö Dry Gin, Cocchi Extra Dry Vermouth

Espresso Martini 8,00 € / *9,00 €
Tito's Vodka, espresso, orange syrup.
**The second price refers to the cocktail prepared with a specialty espresso*

Vodka Martini 10,00 €
Giovi Vodka, Cocchi Extra Dry Vermouth

Cosmopolitan 9,00 €
Giovi Vodka, L'Orangerie, our red fruit syrup, lemon juice

Daiquiri 9,00 €
Caffè Sicilia rum mix, lemon juice, sugar

Margarita 9,00 €
Rooster Rojo Tequila, L'Orangerie, lemon juice, salt

Vodka Tonic 9,00 €
Vodka, Fever-Tree Indian Tonic Water

Moscow Mule 9,00 €
Potocki Vodka, Fever-Tree Ginger Beer, lemon juice

Tom Collins 9,00 €
Hernö Dry Gin, lemon juice, sugar, soda

Sazerac 1869 9,00 €
WhistlePig Small Batch Rye Whiskey (aged 10 years), Augier Cognac – L'Océanique, Peychaud's Bitters, Pernod

Whisky Sour 9,00 €
Monkey Shoulder The Original, lemon juice, sugar, meringue

Campari bitter and soda 6,00 €

Campari Spritz 8,00 €
Lentico – Morandin, Campari Bitter, soda

Aperol Spritz 8,00 €
Lentico – Morandin, Aperol, soda

Select Spritz 8,00 €
Lentico - Morandin, Select, soda

Americano 9,00 €
Campari Bitter, Carpano Antica Formula Vermouth, soda

Negroni 9,00 €
Campari Bitter, Cocchi Storico Vermouth, Etneum volcanic Gin

Manhattan 9,00 €
Buffalo Trace Bourbon Whiskey, Cocchi Storico Vermouth, Angostura Bitters, maraschino

Bloody Mary 10,00 €
Giovi Vodka, fresh tomato juice, Black Mary sauce Caffè Sicilia

Kir 7,00 €
DBE Metodo Classico Blanc de Noirs Dosage Zero, Cherry Syrup

Kir Royal 14,00 €
Champagne AOC Brut Le Réserve – Billecart-Salmon, Cherry syrup

analcolici

Bitter S. Pellegrino 4,00 €

Crodino 4,00 €

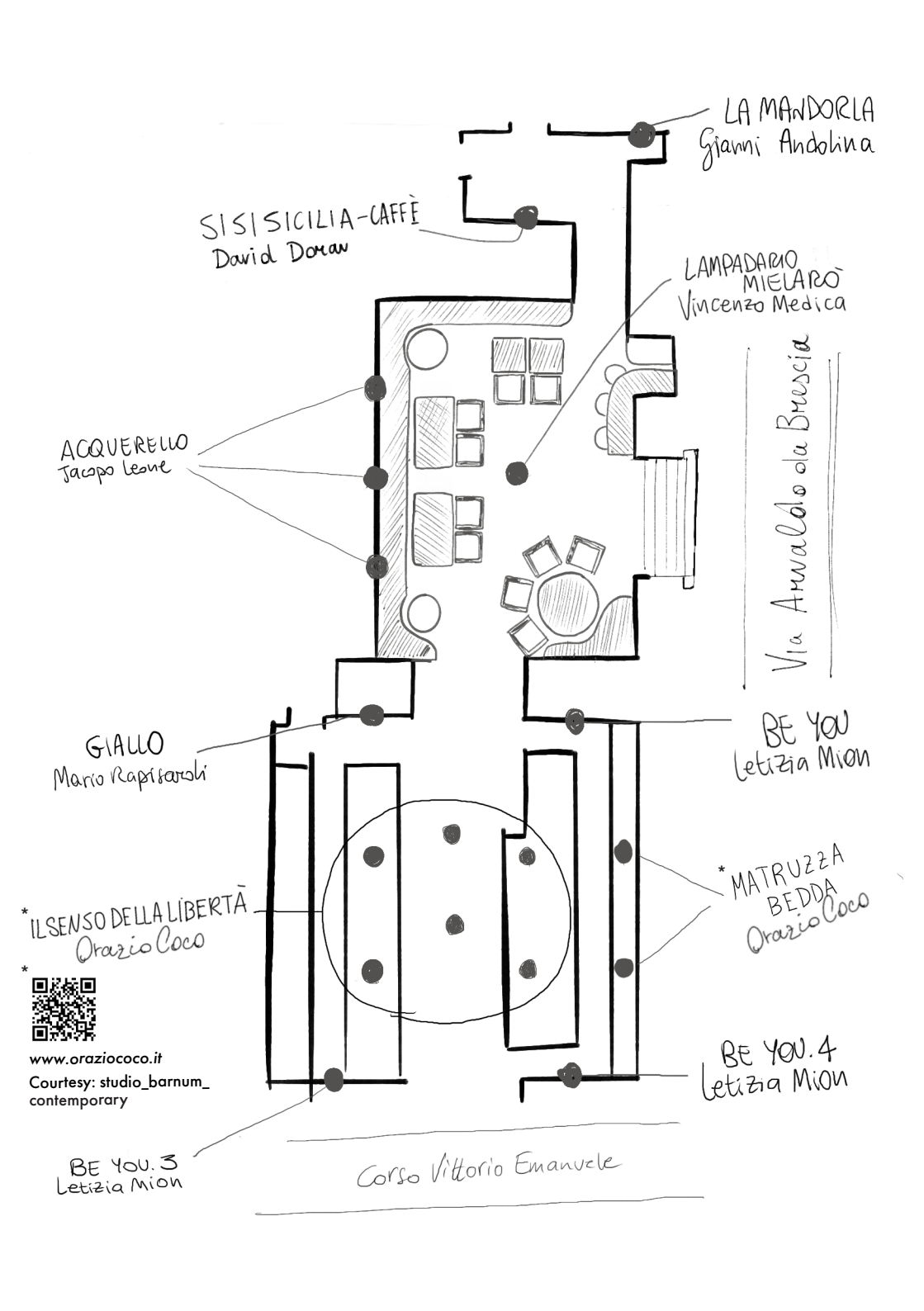
Cocktail S. Pellegrino 4,00 €

Come un tamarindo 6,00 €
Tamarind syrup, lemon juice, soda, salt

Non-Alcoholic Macrì 7,00 €
Lemon granita, fig and chili pepper granita, S. Pellegrino cocktail

Kombucha of the moment 4,00 €

table service 19%



*

www.oraziococo.it

Courtesy: studio_barnum_ contemporary