

DRINKS / APERITIF

RED WINES

<i>SYRAH TELLUS IGP - Syrah - Falesco - 13,5' - Lazio</i>	20
<i>CAPOLEMOLE LAZIO IGP - Nero Buono - Montepulciano - Carpineti Marco - Bio - 14' - Lazio</i>	24
<i>VALPOLICELLA CLASSICO DOC - Corvina e Rondinella - Allegrini - 13' - Veneto</i>	26
<i>CHIANTI CLASSICO DOCG - Sangiovese - Cafaggio - 14' - Toscana</i>	26

WHITE WINES

<i>RIBOLLA GIALLA DOC COLLIO - Ribolla Gialla - Marco Sclaris - 13' - Friuli</i>	20
<i>SAUVIGNON DOC VULCAIA - Sauvignon Blanc - Inama - 13,5' - Veneto</i>	22
<i>CAPOLEMOLE LAZIO IGP - Bellone - Carpineti Marco - Bio - 13' - Lazio</i>	20
<i>CHARDONNAY DOC COLLIO - Chardonnay - Marco Sclaris - 13' - Friuli</i>	22
<i>GLASS OF WINE – RED, WHITE OR PROSECCO (ask your waiter for our selection of wines by the glass)</i>	6

SPARKLING WINES

<i>PROSECCO DI VALDOBBIADENE DOCG EXTRA DRY - Glera - Canevel - Veneto</i>	24
<i>FRANCIACORTA EXTRA BRUT DOCG - Cuvée Prestige - Cà Del Bosco - 12,5' - Lombardia</i>	48
<i>CHAMPAGNE BRUT PREMIER - Chardonnay - Pinot Meunier, Pinot Nero - Louis Roederer - 12'</i>	80

BEER

LOCAL CRAFT BEER 33CL, BIRRIFICIO BIRRADAMARE

<i>"Birra Roma Bionda", Premium Italian Lager</i>	6
<i>"Birra Roma Rossa", Bock</i>	6
<i>"Birra Roma IPA", Indian Pale Ale</i>	6

APERITIF

**A DRINK – GLASS OF WINE, GLASS OF PROSECCO OR COCKTAIL – SERVED WITH TREATS
MADE TO ORDER BY OUR CHEF (served until 8 PM)** 10

SIGNATURE COCKTAILS

SUBURRA <i>Vodka, fresh basil, homemade ginger and lime syrup, lime juice, pasteurized egg white, homemade chili extract and pepper</i>	9
CUCUMBER TONIC <i>Vodka, tonic water, crushed cucumber, lime and pepper</i>	9
LYCHEE MARTINI <i>Vodka, lychee liquor, lime juice, sugar syrup and lychee syrup</i>	9
RUM PASSION <i>Light rum, cointreau, passionfruit syrup, lemon juice and sugar syrup</i>	9
TEQUILA SPICY <i>Tequila, lemon juice, liquid sugar, orange mandarin bitter, salt crust and tandoori</i>	9
BASILICO' <i>Gin, passionfruit syrup, fresh pineapple, basil leaves, lemon juice and sugar syrup</i>	9
WHISKY COOLER <i>Whisky, crushed oranges, lime juice, sugar syrup, ginger ale, orange coffee and rosemary liquor</i>	9
ANNI '30 <i>Sherry Montilla Pedro Ximenez, Rye whisky, cointreau, angostura, orange peel</i>	9
MEXICAN SOUR <i>Mezcal, homemade chili extract, lime, sugar, toasted corn salt</i>	9
L'AGE D'OR <i>Cognac, disaronno, orange twist</i>	9
NON ALCOHOLIC COCKTAILS	6

The **GREAT CLASSIC COCKTAILS** are also available !

SPRITZ *Aperol / Campari* 8

BEVERAGES

<i>Still/Sparkling treated water 1L</i>	2
<i>Coffee / Decaffeinated Coffee</i>	2
<i>Cappuccino / Barley Coffee / Teas and herbal brews / Hot chocolate</i>	3
<i>Herb Liqueurs / Limoncello / Grappa / Soft Drinks</i>	5
<i>Distilled beverages and liqueurs</i>	8

