



WHITE WINES

- Capolemole Lazio Igp - Bellone - Carpineti Marco - Bio - 13° - Lazio 22 €
Metamorfosi Frascati superiore Docg - Bombino, Greco, Malvasia
puntinata - Vitus - 13° - Lazio 21 €
Justina Gewurztraminer Alto Adige Doc - Gewurztraminer - Kellerei
St Pauls- 14° - Alto Adige 27 €
Derthona Colli Tortonesi Doc - Timorasso - Vigneti Massa - 14° - Piemonte 32 €
Ribolla Gialla Doc Collio - Ribolla gialla - Marco Sclaris - 13° - Friuli 21 €
Verdicchio di Matelica Doc - Verdicchio - Monacesca - 13,5° - Marche 25 €
Funtanaliras Vermentino di Gallura Docg - Vermentino - Cantina del
Vermentino - 13° - Sardegna 26 €
Etna bianco Le sabbie Doc - Carricante - Firriato - 12.5° - Sicilia 27 €

RED WINES

- Capolemole Lazio Igp - Nero Buono, Montepulciano, Cesanese - Marco Carpineti -
Bio - 14° - Lazio 25 €
Syrah Tellus Igp - Syrah - Falesco - 13,5° - Lazio 21 €
Quaranta Sessanta Igt - Syrah, Cesanese - L'Olivella - Bio - 13,5° - Lazio 22 €
Lagrein Alto Adige Doc - Lagrein - Kellerei St Pauls - 13 - Alto Adige 25 €
Valpolicella Ripasso Doc - Corvina, Corvinone, Rondinella -
Domini Veneti - 13,5° - Veneto 26 €
Chianti Classico Docg Peppoli - Sangiovese, Syrah, Merlot -
Antinori - 13° - Toscana 28 €
Le Sabbie dell'Etna Doc - Nerello, Cappuccio - Firriato - 14° - Sicilia 27 €

ROSE' WINES

- Tramari Rose' Salento Igp - Primitivo - San Marzano - 12,5° - Puglia 26 €

SPARKLING WINES

- Spumante Kius - Marco Carpineti - Bio - Lazio 31 €
Prosecco di Valdobbiadene Docg extra dry Setage - Canevel - Veneto 26 €
Franciacorta Mosnel Docg Brut - Mosnel - Lombardia 39 €
Champagne Lallier R.018 Brut - Lallier - Francia 58 €

WINES BY GLASS

- Wine or prosecco (ask our staff for our selection of the day) 6 €
Spumante 7 €





LOCAL CRAFT BEER 33cl, Birrificio Birradamare
"Birra Roma Bionda" Premium Italian Lager 6 €
"Birra Roma Rossa" Bock 6 €
"Birra Roma IPA" Indian Pale Ale 6 €

APERITIF

A DRINK - GLASS OF WINE, GLASS OF PROSECCO OR COCKTAIL - SERVED
WITH TREATS MADE TO ORDER BY OUR CHEF 10 €
(this aperitif formula is served from 6.30 until 8 PM)

SIGNATURE COCKTAILS

SUBURRA Vodka, fresh basil, homemade ginger and lime syrup, lime
juice, pasteurized egg white, homemade chili extract and pepper 9 €
CUCUMBER TONIC Vodka, tonic water, crushed cucumber, lime and pepper 9 €
LYCHEE MARTINI Vodka, lychee liquor, lime juice, sugar syrup and
lychee syrup 9 €
MANDARIN SOUR 1930 Tequila, mandarin syrup, sugar syrup, lemon
juice, pasteurized egg white 9 €
BASILICO' Gin, passionfruit syrup, fresh pineapple, basil leaves,
lemon juice and sugar syrup 9 €
WHISKY COOLER Whisky, crushed oranges, lime juice, sugar syrup,
ginger ale, homemade orange, coffee and rosemary liquor 9 €
ANNI '30 Sherry Montilla Pedro Ximenez, Rye whisky, Cointreau,
angostura, orange peel 9 €
MEXICAN SOUR Mezcal, homemade chili extract, lime, sugar syrup,
toasted corn salt 9 €
L'AGE D'OR Cognac, Disaronno, orange twist 9 €

CLASSIC COCKTAILS

Great Classic Cocktails 9 €
SPRITZ Aperol / Campari 8 €
Non alcoholic cocktails 6 €

BEVERAGES

Still / Sparkling treated water 2 €
Coffee / Decaffeinated Coffee 2 €
Cappuccino / Barley Coffee 3 €
Amari (Herbs Liqueurs) / Limoncello / Grappa / Soft Drink 5 €
Distilled beverages / Liqueurs 8 €
Distilled beverages Gran Riserva 12 €

