

COCKTAILS

MARTINI

VESPA / ISLA VODKA, BULLDOG GIN, COCCHI AMERICANO, ORANGE TWIST 28

DRY / GREY GOOSE VODKA, NOILLY PRAT VERMOUTH, LEMON TWIST 36

DIRTY / TANQUERAY GIN, OLIVE, BRINE 29

NEGRONI

CAMPARI, BULLDOG GIN, CARPANO ANTICA FORMULA, ORANGE TWIST 26

CAROLINA SPICY MARGARITA

ESPOLON TEQUILA BLANCO, 400 CONEJOS MEZCAL, LIME, GRAPEFRUIT, CHILLI 26

SPRITZ NO.17

COCCHI AMERICANO, AMARO NONINO, PROSECCO, LEMON, ROSEMARY 22

CHERRY GINGER SMASH

ISLA VODKA, LUXARDO MARASCHINO LIQUEUR, GINGER, SODA 22

DOLOMITI OLD FASHIONED

WILD TURKEY BOURBON, AMARO, DOLCETTO SYRUP, CHERRY, ORANGE TWIST 26

APEROL COSMO

ISLA VODKA, APEROL, COINTREAU, LIME 26

MENU UNO

OSTRICHE / 6 OYSTERS	42
PARMIGIANO / CRACKED PARMIGIANO, OLIVES	18
ACCIUGHE / ANCHOVY, PICKLED ANCHOVY, WHIPPED BUTTER, FOCACCIA (1)	12
OLIVE ASCOLANA / CRUMBED STUFFED OLIVES	18
ARANCINI / RISOTTO NERO, CUTTLEFISH, LEMON (3)	19
PANE DI CASA / FOCACCIA, GRISSINI, EXTRA VIRGIN OLIVE OIL, AGED BALSAMIC, PARMIGIANO FONDUTA	21
CULATTA CON COTENNA / PROSCIUTTO, WHITE MELON, PRESERVED GRAPE	27
MEZZE MANICHE VODKA POMODORO / TOMATO, VODKA SAUCE, CHILLI	39
PATATINE FRITTE / FRIES	16
DOLCI	
TIRAMISU / CHOCOLATE, MASCARPONE, COFFEE BISCOTTI	19
CREMA DI LIMONE / LEMON CREME CARAMEL, RASPBERRY RHUBARB	19
FORMAGGI / SEASONAL CHEESE	38

TETTO