

APERITIVO

Stuzzichini

Mise en bouche

OLIVE CALDE 7

Fenouil | Citron | Nduja
Fennel | Lemon | Nduja

VERDURE MARINATE 7

Aubergine | Poivron | Artichaut
Eggplant | Bell Pepper | Artichoke

CHIPS CHAUDES 8

Trempette de ricotta | Citron | Piments
Ricotta dip | Lemon | Peppers

STUZZICHINI DU MOMENT

Prix du marché
Market price

Vino e Birra

BOLLE

Zonin, Rosé, Brut, Vénétie, Prosecco	12
Santa Margherita, Conegliano Valdobbiadene, Brut, Vénétie, Prosecco	12
Mora, Blanc de noir, Nerello Mascalese, Brut, Sicile Bio	14
Balestri Valda, Volkanus, Brut, Vénétie	15
Nino Franco, Conegliano Valdobbiadene, Brut, Vénétie, Prosecco Bio	16
Ferrari, Chardonnay, Brut, Trentin Haut-Adige	17
Lorenzon, I Feudi di Romans, Rosé, Brut, Frioul	18
Nicolas Feuillatte, Réserve Exclusive, Brut, Vallée de la Marne, Champagne	25
Ca'del Bosco, Cuvée Prestige, Extra Brut, Lombardie	26

BIANCO

I Stefanini, Ficelle, Soave, Garganega, 2023, Vénétie Bio	14
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ROSSO

Lamole Di Lamole, Maggiolo, Chianti Classico, 2023, Toscane Bio	16
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BIRRA

Peroni 10oz 16oz	7 10
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Cordial Bergamotte +2

APERITIVO

Cocktails

ACIDULÉ



Rosellina

Vodka | Fraise | Eau de Rose | Basilic | Citron | Blanc d'Oeuf

15



Basil Smash

Gin | Basilic | Citron

15



Paper Plane

Canadian Club Rye | Amaro Nonino | Aperol | Citron

16

PUISSANT



Pomodoro Martini

Vodka | Bordiga Vermouth sec | Eau de Tomate

17



Little Italy

Canadian Club Rye | Bordiga Vermouth rouge | Cynar

17



Negroni

Gin | Campari | Bordiga Vermouth rouge

15

Rafrachissant



Aperol Spritz

Aperol | Prosecco | Soda

15



EastSide Royal

Gin | Sureau | Menthe | Concombre | Lime | Prosecco

16



French 649

Gin | Aperol | Mandarine | Citron | Prosecco

16



Paloma Rossa

Téquila | Campari | Orange Sanguine | Lime | Soda

16



Giuseppe Sbagliato

Cynar | Bordiga Vermouth rouge | Citron | Prosecco

16

PUNCH MORA

Gin | Cointreau | Tequila | Mûre | Lime
Bouteille de prosecco

4 - 6 personnes / people - 100\$