

Beverages

COFFEES

Espresso
Macchiato
Piccolo
Caffe Latte
Cappuccino
Flat White
Long Black
Mocha
Chai Latte
Dirty Chai
Corretto
Hot Chocolate
Italian Hot Chocolate
Vienna Coffee
Vienna Chocolate
Affogato
Iced Caffe Latte
Iced Long Black

COFFEE EXTRAS

Mug Size | Extra Shot | Decaf
Whipped Cream |
Fresh Cream

ALTERNATE MILK

Skim | Lactose Free | Soy
Almond | Oat

FLAVOURED COFFEE

Vanilla | Hazelnut | Caramel

TEAS

CUP OF TEA | MUG OF TEA | POT OF TEA FOR ONE

English Breakfast | Green | Chai | Earl Grey | Coconut | Berry
Green | Peppermint | Chamomile | GLEW (Ginger, Lemongrass
Echinacea & White Tea)

BOCELLI'S TEA OF CHOICE

Is "TEA TONIC" Australia's healthiest tea range, Australian
owned & made Australian certified organic & Unbleached
tea bags

COLD PRESS JUICES

GREEN WITH ENVY

Apple, Celery, Kale, Pineapple,
Cucumber & Ginger

VITAMIN A+C BOOSTER

Orange, Carrot & Ginger

SMOOTHIES

GO BANANAS

Banana, Oats, Honey,
Yogurt & Soy Milk

COCO MANGO

Mango, Mango Sorbet
& Coconut Milk

LIQUEUR COFFEES

Irish Coffee
Espresso Martini

MILKSHAKES & THICKSHAKES

Chocolate | Strawberry
Vanilla | Lime | Banana
Caramel | Coffee

ICED DRINKS

(All with a scoop of gelato)
Iced Chocolate
Iced Coffee
Iced Mocha



Breakfast

White. Wholemeal & Gluten Free Toast Available

EGGS ON TOAST | 12.5

Poached, fried or scrambled eggs served on toast.

(See the extras menu & add to your breakfast)

BACON & EGGS | 18.0

Poached, fried or scrambled eggs and bacon, served on toast

BIG BREAKFAST | 28.5

Poached, fried or scrambled eggs, bacon, pork sausage, sautéed cherry tomatoes & mushrooms, served on toast

(Add a hash brown +\$4)

VEGGIE BREAKFAST | 26.0

Poached, fried or scrambled eggs, spinach, sautéed cherry tomatoes & mushrooms, served on wholemeal toast

(Add a hash brown +\$4)

EGGS BENEDICT | 19.5

Poached eggs & grilled ham on toasted wood-oven ciabatta, topped with Bocelli's own hollandaise sauce & served with sautéed cherry tomatoes

EGGS FLORENTINE | 19.5

Poached eggs & spinach on toasted wood-oven ciabatta, topped with hollandaise sauce & served with sautéed cherry tomatoes

EGGS ATLANTIC | 22.5

Poached eggs, smoked salmon & spinach on toasted wood-oven ciabatta, topped with hollandaise sauce & served with sautéed cherry tomatoes

SCRAMBLED CHILLI CRAB | 21.5

Blue swimmer crab scrambled eggs with chilli, spring onion & cherry tomatoes, served on toasted wood-oven bread

MORNING BRUSCHETTA | 25.5

Toasted wood oven bread topped with poached eggs, bacon, mushrooms, roasted tomato, rocket & olive oil

BREAKFAST FOCACCIA | 23.5

Fried eggs, bacon, melted mozzarella, tomato, rocket & hollandaise in a toasted focaccia

ITALIAN EGGS | 18.5

Eggs poached in Bocelli's own Napoletana sauce served with toasted homemade wood oven bread

SMASHED AVOCADO | 25.5

Toasted wood oven bread topped with poached eggs, smashed avocado, haloumi, sautéed cherry tomatoes, rocket, beetroot relish & toasted sesame seeds

HASH BROWNS | 9.5

A serve of three (3) golden fried hash browns

CONTINENTAL TOAST | 6.0

Two slices of toast served with butter & your choice of jam, honey, marmalade, vegemite or Nutella

RAISIN TOAST | 6.5

Two slices of raisin toast served with butter

TOASTED CROISSANT | 7.5

Toasted plain croissant served with Nutella, jam, marmalade or honey

+ Cheese 8.0

+ Ham & Cheese 9.5

+ Ham, Cheese & Tomato 10.5

SAVOURY FRENCH TOAST | 21.5

French style croissant soaked in vanilla sugar egg mix, pan-fried & topped with bacon & maple syrup

FRENCH TOAST | 20.5

French style croissant soaked in vanilla sugar egg mix, pan-fried & topped with strawberries, bananas & maple syrup

TOASTED CRUNCHY NUT MUESLI

Bocelli's own mix of Muesli, nuts, coconut, sultanas & raisins

With milk 11.5

With milk & natural yogurt 14.5

(Add Berry Compote or Fresh Fruit + 5)

PANCAKES | 16.5

(5 mini pancakes per serve)

Pancakes served with your choice of Nutella, maple syrup or lemon & sugar

+ Vanilla Gelato 3.5

+ Forest Berry Compote & Whipped Cream 5.0

WAFFLES | 22.0

Traditional Belgium style Waffles served with forest berry compote, vanilla gelato & dusted with icing sugar

FRESH FRUIT SALAD | 12.0

Seasonal fresh fruit salad

(Add natural Greek yogurt +2.5)

BREAKFAST EXTRAS

+ Bacon 2 rashers 5.5

+ Grilled Ham 3.5

+ Pork Sausage 5.0

+ Smoked Salmon 6.5

+ Hash Brown 4.0

+ Haloumi 5.0

+ Feta 5.0

+ Mushrooms 4.0

+ Avocado [half] 4.5

+ Smashed Avo 4.5

+ Spinach 4.0

+ Gluten Free Toast 2.5

+ Sautéed cherry tomatoes 4.0

+ Hollandaise 1.5

FRITTATA / OMELETTE - 1 TOPPING 17.0 - 2 TOPPINGS 19.0 - 3 TOPPINGS 21.0 - 4 TOPPINGS 23.0

Your choice of an Italian style Frittata or traditional Omelette served with Continental Toast & available with the following toppings

HAM | CHEESE | TOMATO | MUSHROOMS | PROSCIUTTO | CAPSICUM | SPANISH ONIONS | SPINACH | SALMON

(+\$3.5 for each additional topping above 4 toppings)



From the Kitchen

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STARTERS

SOUP OF THE DAY - \$14.9

See our specials board for the Soup of the Day, served with fresh bread

GARLIC BREAD - \$9.0

Homemade garlic bread
(3 slices per serve)

ARANCINI FUNGHI - \$21.5

Homemade Arancini with Arborio rice, mushroom, pesto & parmesan. Coated in breadcrumb, fried & served with Bocelli's homemade aioli
(Serve of 5)

BRUSCHETTA AL POMODORO - \$9.5

One piece of toasted wood oven bread topped with fresh tomatoes, basil, garlic & extra virgin olive oil

BRUSCHETTONE - \$13.0

One piece of toasted wood oven bread with tomatoes, bocconcini cheese, basil, garlic & topped with extra virgin olive oil

BRUSCHETTA CON SALMONE - \$18.5

One piece of toasted wood oven bread topped with pesto, cream cheese, smoked Atlantic salmon, red onion, capers & extra virgin olive oil

CALAMARI FRITTI - \$18.0

Filleted Squid cut in strips, coated in salt & pepper flour & fried, served with Bocelli's housemade dill aioli

POLPETTE DELLA NONNA - \$19.5

Homemade pork & veal meatballs cooked in Bocelli's housemade Napoletana sauce

ANTIPASTO PLATTER - \$30.5

Suitable to share between two this platter includes, cold cuts, olives, vegetarian arancini, salt & pepper squid, ciabatta bread & other seasonal items

CHIPS - \$9.5

Served with your choice of one of the following sauces; tomato or dill aioli

WEDGES - \$12.5

Seasoned potato wedges served with sour cream & sweet chilli sauce

SWEET POTATO WEDGES - \$13.5

Sweet potato wedges served with sour cream & sweet chilli sauce

SEASONAL VEGETABLES - \$16.5

Fresh seasonal vegetables sauteed & topped with olive oil & seasoned with salt & pepper
(+ grilled chicken \$6.5)
(+ add Haloumi + \$5.5)

SCHIACCIATA

(Gluten Free available in MEDIUM only)

SCHIACCIATA BIANCA

S \$10.5 | M \$15.0 | L \$21.0 | GF \$17.0

White pizza with roasted garlic, rosemary, extra virgin olive oil & sea salt

SCHIACCIATA TRICOLORE

S \$15.5 | M \$20.5 | L \$27.5 | GF \$22.5

White pizza with vine ripened tomato, bocconcini, basil, kalamata olives & extra virgin olive oil

(+ Prosciutto - S \$4.5 | M \$6.5 | L \$8.0)

BURGERS

BOCELLI BURGER - \$24.0

Grilled chicken breast, bacon, cheese, tomato, lettuce & Bocelli's own dill aioli in a toasted brioche bun & served with chips

PREMIUM BEEF BURGER - \$25.5

Angus Beef patty, bacon, cheese, tomato, lettuce, caramelised onions & Bocelli's own dill aioli in a toasted brioche bun & served with chips

VEGETARIAN BURGER - \$26.5

Vegetarian patty, roasted capsicum, eggplant, avocado, beetroot relish, lettuce & yogurt in a toasted brioche bun. Served with sweet potato chips

SALADS

WARM CHICKEN SALAD (GF) - \$25.5

Grilled chicken breast, mixed lettuce, roasted capsicum, eggplant & balsamic glaze

INSALATA MISTA (GF) - \$19.0

Mixed lettuce, tomatoes, cucumber, fetta cheese, Spanish onions, kalamata olives & balsamic vinaigrette
(+ grilled chicken + \$6.5)
(+ add Smoked Salmon + \$7.0)
(+ add Haloumi + \$5.5)

CAESAR SALAD - \$22.5

Crispy cos lettuce, bacon, croutons, parmesan shavings, poached egg, anchovies & Caesar dressing
(+ grilled chicken + \$6.5)
(+ add Smoked Salmon + \$7.0)

GARDEN SALAD (GF) - \$11.0

Mixed lettuce, tomato, cucumber, Spanish onions & balsamic vinaigrette

Daily Special

Please see our specials board for more options

* Bocelli charges a 15% surcharge on Public Holidays *

PASTA

SPAGHETTI BOLOGNESE

E \$21.5 M \$25.0

Bocelli's own Bologna style traditional meat sauce

PENNE ALLA ZUCCA

E \$24.5 M \$28.0

Spring onions, semi-sun dried tomatoes & pumpkin in a light cream & parmesan sauce

SPAGHETTI CARBONARA

E \$23.5 M \$27.0

Bacon, parmesan cheese, egg & cracked pepper in a light cream sauce

PENNE POLLO

E \$24.5 M \$28.0

Chicken, semi sun-dried tomatoes & roasted capsicum in a light rosé sauce

TORTELLINI ALLA PANNA

E \$24.5 M \$28.0

Shaved ham & mushrooms through a light cream & parmesan sauce

PENNE AMATRICIANA

E \$22.0 M \$25.5

Bacon, onions & chilli in Bocelli's own housemade Napoletana sauce

PENNE PUTTANESCA

E \$23.0 M \$26.5

Kalamata olives, anchovies, capers, garlic & chilli in a Napoletana sauce

TORTELLINI POMODORO

E \$23.0 M \$26.5

Beef Tortellini served in Bocelli's housemade Napoletana sauce

GNOCCHI OR RAVIOLI

(available in main size only)

Homemade Gnocchi or Spinach & Ricotta Ravioli, with your choice of ONE of the following sauces;

RAGU' \$28.9 | NAPOLETANA \$26.9 | PESTO \$27.9 | FORMAGGI \$27.9

FETTUCCINE GRANCHIO

M \$32.5 *(available in main size only)*

Blue swimmer crab meat cooked in our own Napoletana sauce, fish stock, chilli & a dash of cream

LASAGNA AL FORNO

M \$27.0 *(available in main size only)*

Traditional oven baked lasagne with veal mince, ham & mozzarella cheese

SPAGHETTI & MEATBALLS

M \$28.0 *(available in main size only)*

Spaghetti with housemade pork & veal meatballs cooked in our own Napoletana sauce

FETTUCCINE BOCELLI

E \$25.5 M \$29.0

Mushrooms, roasted capsicum, Spanish onions & parmesan in a pesto & cream sauce

FETTUCCINE AL SALMONE

E \$28.0 M \$31.5

Smoked salmon, spring onion & spinach in a rosé sauce

SPAGHETTI GAMBERI

E \$28.5 M \$32.0

Prawns, capers, chilli & spring onions in a light Napoletana & white wine sauce

SPAGHETTI MARINARA

M \$34.0 *(available in main size only)*

Fresh seafood sautéed in fish stock, olive oil, garlic, parsley & a light Napoletana tomato sauce

PASTA OPTIONS : PENNE | SPAGHETTI

FETTUCCINE (+1.5) TORTELLINI (+2.0) GF PENNE (+2.5)

RISOTTO

RISOTTO PRIMAVERA (GF)

E \$24.5 M \$28.0

Arborio rice with roasted pumpkin, green peas, spinach, parmesan & cream

RISOTTO PESCATORE (GF)

M \$34.0 *(available in main size only)*

Arborio rice with Fresh seafood sautéed in extra virgin olive oil, garlic, parsley, housemade fish stock & a light Napoletana sauce

RISOTTO CON POLLO E FUNGHI (GF)

E \$25.0 M \$28.5

Arborio rice with chicken breast, mushrooms, pesto, parmesan & cream

MAINS

SALTIMBOCCA - \$34.5

Pan-fried veal with sage, topped with fresh prosciutto & bocconcini in a white wine & tomato glaze, served with vegetables

SCALOPPINE LIMONE - \$32.5

Pan-fried veal in a light lemon & white wine sauce, served with vegetables

SCALOPPINE FUNGHI - \$34.5

Pan-fried veal topped with mushrooms in a red wine demi-glaze & a dash of cream, served with vegetables

POLLO PARMIGIANA - \$27.5

Crumbed butterflied chicken breast with Napoletana sauce, leg ham & mozzarella, served with chips & Salad

CALAMARI SALE E PEPE - \$28.0

Filleted Squid cut in strips, dusted in salt & pepper flour & fried, served with chips, salad & our housemade dill aioli

LAMB SHANK - \$29.9

Bocelli's famous Lamb Shank slow cooked & served with mashed potato *(One shank per serve)* (Add a side of vegetables +4.5)

SCOTCH FILLET - \$43.5

Scotch fillet cooked to your liking & served with chips & salad. Add Mushroom, Diane or Pepper Sauce (+3.0)

PIZZA

Small (9") Medium (12") Large (16") Gluten Free (11" only)

MARGHERITA

\$16.5 | \$22.0 | \$28.5 | GF \$24.0

Mozzarella, fresh diced tomatoes, basil & oregano

BOCELLI

\$18.5 | \$24.0 | \$30.5 | GF \$26.0

Mozzarella, pepperoni, gorgonzola & rocket

DELIZIOSA

\$18.5 | \$24.0 | \$30.5 | GF \$26.5

Mozzarella, mushrooms, kalamata olives, pepperoni, roasted capsicum & artichoke

FORMAGGI

\$18.0 | \$23.5 | \$30.0 | GF \$25.5

Mozzarella, gorgonzola, bocconcini & parmesan

TROPICALE

\$18.0 | \$23.5 | \$30.0 | GF \$25.5

Mozzarella, ham & pineapple

VEGETARIANA

\$18.5 | \$24.0 | \$30.5 | GF \$26.0

Mozzarella, roasted capsicum, eggplant, mushrooms, kalamata olives, Spanish onion & fresh tomato

PEPPERONI

\$18.0 | \$23.5 | \$30.0 | GF \$25.5

Mozzarella, pepperoni & kalamata olives

POLLO

\$18.5 | \$24.0 | \$30.5 | GF \$26.0

Mozzarella, chicken, mushrooms, Spanish onions & BBQ sauce

PROSCIUTTO

\$18.5 | \$24.0 | \$30.5 | GF \$26.0

Mozzarella, fresh tomatoes, mushroom & fresh prosciutto

MEAT LOVERS

\$18.5 | \$24.0 | \$30.5 | GF \$26.0

Mozzarella, ham, bacon & pepperoni

MEXICANO

\$18.5 | \$24.0 | \$30.5 | GF \$26.0

Mozzarella, pepperoni, roasted capsicum, Spanish onions, kalamata olives & chilli

SALMONE

\$19.0 | \$24.5 | 31.0 | GF\$ 26.5

Mozzarella, smoked salmon, Spanish onions, pesto & sour cream

SEAFOOD

\$20.0 | \$25.5 | \$32.0 | GF \$27.5

Mozzarella & seafood marinated in garlic, oil & parsley

STAGIONI

\$19.0 | \$24.5 | \$31.0 | GF \$26.5

A quarter of each of the following; MARGHERITA, TROPICALE, HAM & MUSHROOMS & PEPPERONI

THE LOT

\$19.5 | \$25.0 | \$31.5 | GF \$27.0

Mozzarella, ham, pepperoni, mushrooms, capsicum, pineapple, onions, olives & anchovies

CALZONE

CALZONE RUSTICO – \$26.5

Mozzarella, ham, pepperoni, mushrooms, capsicum & olives, topped with Bolognese sauce

CALZONE VEGETARIANO – \$26.5

Mozzarella, eggplant, mushrooms, tomatoes, roasted capsicum, topped with Napoletana sauce

TOASTED FOCACCE

1. PROSCIUTTO – \$15.5

CAPSICUM, EGGPLANT, BOCCONCINI, LETTUCE & FRESH PROSCIUTTO

2. SALMONE – \$16.0

SMOKED SALMON, CREAM CHEESE, AVOCADO, ONION, CAPERS, LETTUCE

3. POLLO – \$15.5

ROASTED CHICKEN, AVOCADO, CAPSICUM, CHEESE, LETTUCE & MAYO

4. SALAME – \$15.0

SALAME, ROASTED CAPSICUM, CHEESE, TOMATO & LETTUCE

5. BACON – \$15.0

GRILLED BACON, CHEESE, TOMATO, LETTUCE & MAYO

6. PROSCIUTTO COTTO – 14.0

LEG HAM, TOMATO, CHEESE & LETTUCE

7. VEGETARIANA – \$15.5

CAPSICUM, EGGPLANT, SEMI-DRIED TOMATO, CHEESE & LETTUCE

KIDS MENU

KIDS CHICKEN NUGGETS – \$14.5

Served with chips & tomato sauce

KIDS SPAGHETTI – \$14.5

Served with your choice Napoletana sauce OR butter & parmesan OR Bolognese sauce

KIDS FISH FINGERS – \$14.5

Served with chips & tomato sauce

KIDS CHIPS – \$6.5

Served with chips & tomato sauce

Kitchen Hours

MONDAY - FRIDAY 7.30am-9.00pm

SATURDAY 8.00am-9.00pm

SUNDAY 8.30am-9.00pm

Closing times may vary from night to night at the discretion of the manager on duty



From the Bar

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SPARKLING

BOTTEGA PROSECCO DOC 750ML
Veneto, ITA

BOTTEGA PROSECCO DOC 200ML
Veneto, ITA

SCARPANTONI SPARKLING WHITE 750ML
McLaren Vale, South Australia

SCARPANTONI SPARKLING RED 750ML
McLaren Vale, South Australia

GLASS BOTTLE

41

13

9

39

9

39

WHITE WINE

MONTEVENTO PINOT GRIGIO DOC
Veneto, ITA

KNAPPSTEIN RIESLING
Clare Valley, South Australia

SCARPANTONI SAUVIGNON BLANC
McLaren Vale, South Australia

SERAFINO CHARDONNAY
McLaren Vale, South Australia

SAINT & SCHOLAR PINOT GRIS
Adelaide Hills, South Australia

MITCHELL WATERVALE RIESLING
Clare Valley, South Australia

SHAW & SMITH SAUVIGNON BLANC
Adelaide Hills, South Australia

VARNEY WINES FIANO
McLaren Vale, South Australia

GLASS BOTTLE

10.5

46

11

48

9.5

41

9.5

41

47

48

51

49

ROSE`

SCARPANTONI ROSE
McLaren Vale, SA

GLASS BOTTLE

10

43

MOSCATO

HESKETH 'THE PROPOSITION' MOSCATO
King Valley, Victoria

GLASS BOTTLE

9

39



GLASS
160ml



BOTTLE
750ml

Amici e Vini sono meglio vecchi

RED WINE

POGGIO ANIMA 'BELIAL' SANGIOVESE

Tuscany, ITA

GLASS

11

BOTTLE

48

SERAFINO CABERNET SAUVIGNON

McLaren Vale, South Australia

12

52

SCARPANTONI SHIRAZ

McLaren Vale, South Australia

9.5

41

SAINT & SCHOLAR PINOT NOIR

Adelaide Hills, South Australia

12

52

SERAFINO SHIRAZ

McLaren Vale, South Australia

52

TWO HANDS 'GNARLY DUDES' SHIRAZ

Barossa Valley, South Australia

54

SCARPANTONI CABERNET SAUVIGNON

McLaren Vale, South Australia

41

SCARPANTONI SCHOOL BLOCK (SHIRAZ-CABERNET-MERLOT)

McLaren Vale, South Australia

48

PIZZINI 'NONNA GISELLA' SANGIOVESE

King Valley, Victoria

43

DI GIORGIO COONAWARRA CABERNET SAUVIGNON

Coonawarra, South Australia

52

FARNESE MONTEPULCIANO DOC

Abruzzo, ITALY

51

SAVE OUR SOULS PINOT NOIR

Mornington Peninsula, Victoria

56

SCARPANTONI GAMAY

McLaren Vale, South Australia

49

BEERS

MENABREA LAGER

Biella, ITA

11.0

JAMES BOAGS PREMIUM

Tasmania

10.0

PERONI LIBERA (0%)

Roma, ITA

8.5

COOPERS SPARKLING ALE

South Australia

10.0

PERONI LEGGERA (3.5%)

Roma, ITA

9.0

COOPERS PALE ALE

South Australia

9.5

PERONI ROSSA LAGER

Roma, ITA

9.5

COOPERS STOUT

South Australia

10.5

PERONI NASTRO AZZURO

Roma, ITA

9.5

MISMATCH SESSION ALE

South Australia

12.0

CORONA

Mexico

10.0

PURE BLONDE

Australia

9.0

ASAHI SUPER DRY

Japan

10.0

THE HILLS APPLE CIDER

South Australia

11.5

CASCADE PREMIUM LIGHT

Tasmania

8.5



BOTTLE
750ml



GLASS
160ml

Veritas
Vino
In

SOFT DRINKS

SCHWEPPE'S & PEPSI RANGE

Pepsi – Pepsi Max – Lemonade – Solo – Sunkist – Agrum
Blood Orange – Orange & Mango – Soda Water

BUNDABERG

Ginger Beer

SAN PELLEGRINO WATER

Sparkling Water (250ml | 500ml | 1000ml)
Aqua Panna Still Water (500ml | 1000ml)

FEVER TREE

Mediterranean Tonic Water

SAN PELLEGRINO

Chinotto – Aranciata Rossa – Limonata – San Bitters

SPRING VALLEY JUICES

Orange – Apple

NIPPYS JUICES

Orange – Orange & Mango – Pineapple – Tomato

MOUNTAIN FRESH JUICES

Tropical – Apple & Guava – Apple & Mango

LIPTON ICE TEAS

Lemon – Peach – Mango – Citrus Green

ENERGY DRINKS

Red Bull
Gatorade | Tropical – Lemon & Lime – Blue Bolt

COFFEE & TEA

Espresso	Macchiato	Piccolo
Caffe Latte	Cappuccino	Mocha
Flat White	Long Black	Chai Latte
Hot Chocolate	Dirty Chai	Affogato
Vienna Coffee	Vienna Chocolate	Iced Latte
Iced Long Black	Corretto	Italian Hot Chocolate

MILKSHAKES | THICKSHAKES

Chocolate | Strawberry | Vanilla | Lime |
Banana | Caramel | Coffee

ICED DRINKS *(Served with ice cream)*

Iced Chocolate | Iced Coffee | Iced Mocha

LIQUEURS COFFEE

Irish | Italian | Mexican

TEAS

Cup of Tea | Mug of Tea | Pot of Tea for One

TEA VARIETIES

English Breakfast | Earl Grey | Coconut |
Chai | Green | Berry Green | Peppermint | Chamomile |
G.L.E.W.(Ginger, Lemongrass Echinacea & White tea)

Bocelli's tea of choice is *tea tonic*
Australia owned & made.
Australian certified organic – unbleached tea bags

SPIRITS

APERITIVI

Aperol	Campari	Rosso Antico
Pimms	Cinzano <i>(Dry - Bianco - Rosso)</i>	

GINS

Tanqueray	Malfy Lemon	Malfy Blood Orange
23 rd Street	Hendricks	Haymans Sloe Gin
Never Never	78 Degrees	78 Degrees Sunset
<i>(Tripple Juniper)</i>		

WHISKEY | BOURBONS

Johnnie Walker Red	Jameson
Johnnie Walker Black	Canadian Club
Chivas Regal	Jack Daniels
Southern Comfort	Jim Beam

VODKA

Absolut	Grey Goose
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RUM

Bundaberg	Bacardi	Malibu (Coconut)
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DIGESTIVI

Averna	Fernet Branca
Montenegro	Amaro del Capo
Ramazotti	

BRANDY | COGNAC

Cognac VSOP	St Agnes Brandy
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ITALIAN LIQUEURS

Sambuca	Galliano	Frangelico
Strega	Limoncello	Disaronno
Grappa		

OTHER LIQUEURS

Baileys	Cointreau	Kahlua
Midori	Ouzo	Penfolds Port
Tia Maria	Tequila	

COCKTAILS

APEROL SPRITZ - [16]

Aperol, Prosecco, Soda

CAMPARI SPRITZ - [16]

Campari, Prosecco, Soda

SLOE GIN SOUR - [19]

Sloe Gin, Lemon Juice, Foam, Sugar Syrup

PISCO SOUR - [19]

Pisco, Lemon Juice, Foam, Sugar Syrup

MARGHERITA - [19]

Tequila, Cointreau, Lime Juice, Sugar Syrup

MOJITO - [17]

White Rum, Soda Water, Lime Juice, Mint

NEGRONI - [19]

Campari, Gin, Vermouth

ESPRESSO MARTINI - [19]

Vodka, Frangelico, Baileys, Espresso, Sugar Syrup

BLOODY MARY - [16]

Vodka, Tomato Juice, Lemon Juice, Salt & Pepper,
Worcestershire Sauce, Tabasco Sauce