



FATTO A MANO

NEGRONI MARIBELLA | \$13 or

Drumshanbo Sardinian Citrus Gin,
Coconut Oil Washed Campari, Carpano
Classico Vermouth

PARLO CON LE MANI | \$18 or

WhistlePig Piggyback 6 Year Rye,
Cocchi Chinato Barolo Vermouth,
Orange Bitters

EUFORIA AMARA * | \$15

Fernet Branca, Angostura, Ogreat, Ginger
Beer, Lime, Cherries

TESTATA DEL LETTO | \$16

Cantera Negra Reposado Tequila,
Aperol, Pineapple, Grapefruit, Agave,
Calabrian Chili

VECCHIO STILE | \$18

2XO American Oak Bourbon, Averna
Amaro, Demerara

ESTIVA ROSA | \$13

Empress Rose & Elderflower Gin, Fever
Tree Sparkling Pink Grapefruit, Lemon,
Rose, Tonic

SENTITO | \$14

Campari, Il Tramanto Limoncello,
Plantation O.F.T.D Rum, Passionfruit,
Demerara

CAFFE MARTINI | \$13

VKA Organic Tuscan Vodka, Espresso,
Sugar

ATTERBAGGIO LISCIO * | \$16

Old Forester 1910, Aperol, Amaro
Nonino, Lemon, Milk Punch

TUTTO CRECIUTO | \$15

Bumbu Rum, Lime, Angostura, Prosecco,
Sugar, Mint, Mango

SUCCHIELLO FRESCO | \$13

VKA Organic Tuscan Vodka, Cucumber,
Basil, White Balsamic Reduction, Lemon

NILO * | \$12

Brown Butter-Washed Johnny Walker
Red, Bols Amaretto

LATO AUTO | \$16

Stravecchio Branca Brady, Belle De
Brittlet, Magdala, Lemon

BUON GIORNO SIGARETTA | \$15

Madre Mescal Ensemble, Montenegro
Amaro, Demerara, Turkish Tobacco
Bitters, Smoked Cinnamon

*** Food Allergy Warning:** Drinks may
contain Peanuts, Tree Nuts, or Milk

SPECIALITA SPRITZ

APEROL SPRITZ | \$12

Aperol, Prosecco, Soda Water, Orange

HUGO SPRITZ | \$12

St. Germaine, Prosecco, Lemon, Mint

PESCA BELLINI | \$12

Pallini White Peach Liqueur, Prosecco, Orange, Sugar

SANGRIA BIANCA | \$14

Due Uve, Pama Liqueur, Italicus Rose & Bergamot liqueur, Lemon, Soda Water

BIRRA

Boulevard Quirk Seasonal
Blue Moon
Fernson Lion's Paw
Fernson Shy Giant IPA
Mirror Universe Hazy IPA
Miller Light

Menabrea Ambrata
Menabrea Bionda
Modelo Negra
Remedy Queen Bee
St. Bernardus Abt 12
Seasonal Sam Adam's

Peroni
Left Hand Nitro Milk Stout
Lagunitas Hoppy Refresher N/A
Buckler N/A

CAFFE

Espresso | \$3
Americano | \$3
Latte | \$6
Cappuccino | \$6

Styles

Vanilla, Carmel, Lavender

DIGESTIVI

Campari
Aperol
Amaro Meletti
Zucca Rabarbaro
Amaro Averna
Sfumato Rabarbaro
Punt E Mes
Pasubio Amaro
Barolo Chinato
Fernet Branca
Fernet Menta

DOLCI

BONGO | \$14

Fresh-Made Pastry Filled With Sweet Vanilla Cream & Topped With Dark Chocolate Ganache

TIRAMISU | \$12

Lady Fingers Soaked In Coffee Liqueur Layered With Whipped Mascarpone Cream & Garnished with Cocoa Powder

AFFOGATO AL CAFFE | \$10

Vanilla Bean Ice Cream, Fresh Espresso, Topped with Ghiradelli Chocolate & Wafer Cookie

PANNA COTTA | \$9

Cooked & Thickened Cream Topped With A Seasonal Fruit Puree