



APERITIVO

COCKTAIL LIST

From the Latin “APERIRE” (to open), an Aperitivo is a classic way to start an Italian dining experience. Perfect when paired with our antipasti, pizza and focaccia al formaggio.

SPRITZ CLASSICI

\$16

APEROL SPRITZ

Aperol
Riccadonna Prosecco D.O.C.
Soda, Orange Wedge, Sicilian Olive

CAMPARI SPRITZ

Campari
Riccadonna Prosecco D.O.C.
Soda, Orange Wedge, Sicilian Olive

CYNAR SPRITZ

Cynar
Riccadonna Prosecco D.O.C.
Soda, Lemon Wedge

SINGOLO

\$16

Campari Bitter
Cinzano Vermouth Rosso
Bulldog Gin, Orange Wedge

THE NEGRONI



MEZZO LITRO

Serves 2 to 3 friends
Comes with Marinated
Olives & Focaccia Figure

\$70 500ml

FLUFFY BALLS

\$16

VENEZIA

Aperol
Fluffy White Grapefruit juice

MILANO

Campari
Fluffy Seville Orange juice

PALERMO

Amaro Averna
Fluffy Pineapple juice

The first ever single serve carbonated Aperitivo. Exclusively only available in Australia, across 20 locations.



CAMPARI SODA

A piece of Italian art, history and design.
The timeless original, since 1932 unchanged. **\$10**



Pour it yourself over fresh ice and a thick orange wedge.

SHAKERATO'S

\$18

BITTER

Campari, Dilution, Oxygenation,
Violent Temperature Exchange
Lemon Peel Essential Oils

THE LUIGI

Campari
Amaro Braulio
Lemon Peel Essential Oils

MEZZO E MEZZO

Campari
Aperol, White Grapefruit
Peel Essential Oils

Your choice of Cinzano Vermouth, served the traditional European way: 90ml on the rocks or with a dash of soda. Citrus and Sicilian Olives.

SERVIZIO DEL VERMOUTH

\$12

Bitter & Sweet • **ROSSO**

Fruity & Floral • **BIANCO**

Delicate & Herbal • **EXTRA DRY**

DIGESTIVO

COCKTAIL LIST

This selection of Italian inspired cocktails were specifically developed to complete your dining experience. Ranging from Bittersweet, Herbal and Complex to Moorish, Rich and Textural combinations, there's literally one for every palate.

RECCO ESPRESSO MARTINI

Ketel One Vodka, Mr Black, Frangelico,
100% Arabica Coffee, Dark Chocolate

LATTE E MENTA

Espolon Blanco Tequila, White Crème
de Cacao, Green Crème de Menthe,
Cream, White Chocolate

SGROPPINO LIGURE

Infused Ketel One Vodka, Lemon
Sorbet, Riccadonna Prosecco D.O.C

SOUTH FASHIONED

Russell's Reserve 10yo, Amaro Averna, Grand Marnier, Honey &
Ginger Cordial. Served with a Canestrello Biscuit

MANO DESTRA

Campari, Cinzano Rosso, Appleton Estate 12yo, White Crème de
Cacao. Cacao & Sea Salt Crusta. Served with a Tartufino (little chocolate truffle)

ALBICOCCA E ZOLA

Bulldog Gin, Montenegro, Disaronno, Apricot Jam, fresh lemon juice,
egg white. Served with a Schiacciata with Apricot Jam, whipped
Stracchino and lemon thyme.

\$18

\$20