

CLASSIC COCKTAILS

MOCKTAILS

Red Corner	13
<i>Cranberry juice, raspberry, lime juice</i>	
Virgin mojito	13
<i>Mint, lime juice, ginger ale, sprite</i>	
Almond punch	13
<i>Apple - lime - almond syrup - mint - anise bitters</i>	
Virgin Pornstar	13
<i>Buss gin 0.0, passion fruit puree, egg white, sugar syrup</i>	

RUM BASED

Classic mojito	15
<i>Plantation 3* white, Appleton brown, lime juice, sugar syrup, Angostura bitters, mint, soda</i>	
Mai tai	15
<i>Plantation 3* white, Appleton brown, Cointreau, lime juice, orgeat syrup, Elemakule Tiki bitters</i>	

VODKA BASED

Porn star martini	15
<i>Tovaritch vodka, passion fruit puree, Galliano, passion fruit syrup</i>	
Cosmopolitan	15
<i>Tovaritch vodka, triple sec, cranberry juice, lime juice, sugar</i>	
Moscow Mule	15
<i>Tovaritch vodka, ginger beer, lime juice</i>	
Espresso Martini	15
<i>Mr. Black, Tovaritch vodka, sugar syrup, coffee</i>	

GIN BASED

Rock fizz	15
<i>Bulldog, lemon juice, sugar syrup, orange bitters, egg white, ginger beer</i>	
Negroni	15
<i>Bulldog, Del Professor, Campari</i>	

WHISKY BASED

Old fashioned	15
<i>Wild Turkey, sugar syrup, Angostura</i>	
Whisky Sour	15
<i>Wild Turkey, sugar syrup, lemon juice, egg white</i>	

APERERO

Aperol Spritz	13	Appleton rhum cola	14
Campari Spritz	13	Porto W/R Burmester	7
Picon vin blanc	10	Pineau des Charentes	7
Vermouth Del Professore - W/R	9	Sherry	7
Bongiorno Limoncello - tonic	13	Gancia	7
Pisang / Safari / Passoa orange	13	Pimm's	12
Malibu / Tovarich vodka orange / cola	13	Kirr / Royal	7/10
Ricard	10	Cinzano - W/R	7

APERERO NON ALCOHOLIC

Crodino - Fever tree	10	Copperhead 0,00 %	13
Homemade lemonade	7		

SODA

Cola / Zero	3	Fever-Tree Ginger Ale	4,5
Orangina / Sprite	3	Gingerbeer	4,5
Perrier	3	Indian tonic	4,5
Vittel	3	Mediterranean tonic	4,5
Fuze Tea	3	Elderflower tonic	4,5
Big Tom	4	Royal Bliss Tonic	4
½ Vittel / S. Pellegrino	6	Agrum	4
1L Vittel / 0.75L S. Pellegrino	8.50	Bitter lemon	4
		Fresh orange juice	5

GIN & TONICS

Bull Dog	15
Hendricks	16
Gin Mare Capri	16
Monkey 47	16
Gin mare	16
Gordon's pink	15
Blind tiger	16
Copperhead	15
Copperhead - Black batch	16
Copperhead - The Gibson Edition	16
Perfect Crime	16

All gins are served with Fever Tree tonic

BEERS

Stella - tap	3
Stella 50 cl - tap	5.5
Triple LeFort - tap	5
Victoria - tap	5
Ypra - tap	5
Kriek Max	3.5
Hoegaarden wit	3.5
Orval	6
Omer	5
Westmalle - triple of dubbel	5
Leffe blond of bruin	5
Vanderghinste roodbruin	4
Marcus Triple Bio	5
Stella 0.0%	3.5
Ypra 0.4	5.5
LeFort bruin	5.5

One bill per table

BITES TO SHARE

Puglia Tarte tatin	18	Shrimp spring rolls	17
Tagliere salumi - ciccio	30	<i>Loempia scampi - chili dip</i>	
<i>Italian charcuterie - crusty pizza base</i>		Langkawi rolls	17
Bruschetta Dolce Vita	18	<i>Loempia chicken - feta - spinach - chili dip</i>	
<i>Burrata - Secreto - sundried tomato</i>		Chicken spring rolls	16
Sunny dip ciccio	15	<i>Loempia chicken - chili dip</i>	
<i>Sicilian tomato dip - Za'atar - hummus</i>		Mussels 'Krabi'-style	20
Chickensat� - Spicy peanut	16	<i>Holy basil - cocos</i>	
		Minced pork satay - Sumak	16

PIZZA ROSSA

Tomato - oregano base

Itzkoff	22
<i>Minced lamb - red onions - za'atar</i>	
Ventricina	21
<i>Spicy salami - rocket - red onions</i>	
Riviera	21
<i>Mozzarella- breasaola - rocket - grana</i>	
Marcatore	23
<i>Gorgonzola - rustico ham - hazelnut</i>	
Arabo	22
<i>Yellow tomato - Labneh - Olive</i>	

PIZZA BIANCA

Mozzarella - oregano base

Gatuso	22
<i>Mozzarella - Scamorza - speck - artisjok</i>	
Davidov	22
<i>Mushrooms - rustico ham - stracciatella - rocket</i>	
San Remo	22
<i>San Daniele - rosemary - mushroom</i>	

PASTA

Ravioli tartufo	24
<i>Truffle ravioli - shitake - pecorino</i>	
Pappardelle 'Campagnola'	23
<i>Pappardelle - minced beef - bacon</i>	
Primavera	23
<i>Giganti - asperges - ricotta</i>	

INSALATE

Caesar salad	25
Phu quoc shrimp salad	26

ASIAN

Mumbai butter chicken	25
<i>Chicken - orient spices - basmati rice</i>	
Saigon green curry	27
<i>Beef - noodles - green curry</i>	
Shrimp diabolique	28
<i>Shrimp - bacon - estragon - baked rice - sundried tomato</i>	
Malaysian red curry	25
<i>Chicken - red curry - baked rice</i>	
Halong Bay red curry	28
<i>North Sea fish - scallops - noodles</i>	

WESTERN

El torro	17
<i>Beef - spicy cheddar - onions - andalouse</i>	
Ling ling	17
<i>Beef - cheddar - bacon - piccallily - oinons</i>	
Miss sarajevo	18
<i>Beef - cheddar - bacon - egg</i>	
Texas chicken	17
<i>Chicken - cheddar - bbq sauce</i>	
Sunny Veggie	17
<i>Hazelnut burger - tartare</i>	
Rock Fish	18
<i>Cod fish - tartare</i>	
<i>All our burgers are served with fries</i>	

SWEETS

Semi fredo monte bianco	13
Tartufo limoncello	14
Croqantino pistacio	12

*Any allergies? Please let us know.
Coca de Cristal bread? +€2.00*

RED

BY THE GLASS

Vin du patron - "Barons de Rothschild"	7
Piemonte - Barbera d'Alba Superiore P. R.	9
Toscana - Maremma Muralia Manolibera	8

BY THE BOTTLE

Vin du patron - "Barons de Rothschild"	33
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ITALIA

Piemonte - Barbera d'Alba Superiore P. R.	45
Piemonte - '19 Barolo Francesco Rinaldi	95
Piemonte - Cascina Sót - Langhe Nebbiolo	60
Toscana - Maremma Muralia Manolibera	44
Toscana - '19 Tenuta Tignanello Antinori	250
Toscana - Bolgheri Il Bruciato	75
Toscana - Villa Saletta Chianti	43
Puglia - S. M. Susco Susumaniello	58
Puglia - S. M. Talo Primitivo di Manduria	48
Puglia - Fiore di Vigna Primitivo Paololeo	45

FRANCIA

Bourgogne - '21 La Montagne A. Baillot	69
St. Emilion - '19 Château Montlisse	90
St. Julien - '09 Ch. Talbot	180
Pauillac - '09 Ch. Batailley	150

PROSECCO

Belvedere	9 / 45
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CHAMPAGNE

BY THE BOTTLE

Champagne 'Devaux' Selection D	75
Champagne Rotschild - Blanc de Blancs	130
Champagne 'Barons de Rothschild' rosé	80

WHITE

BY THE GLASS

Vin du patron - "DuParq"	7
Piemonte - Pelissero Langhe Bianco	8
Friuli - Reguta Pinot Grigio	9

BY THE BOTTLE

Vin du Patron - "DuParq"	33
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ITALIA

Puglia - Numen Chardonnay	39
Lugana - Montonale Montunal	45
Piemonte - Azienda Vietti Roero Arneis	50
Piemonte - Pelissero Langhe Bianco	40
Puglia - S. M. Salento Timo Vermentino	40
Friuli - Reguta Pinot Grigio	43

FRANCIA

Chablis - Grand Regnard	75
Sancerre - Domaine La Poussie	55

ROSE

BY THE GLASS

Vin du patron - "Barons de Rothschild"	7
Côtes de Tongue - "Domaine Montrose"	8

BY THE BOTTLE

Vin du patron - "Barons de Rothschild"	33
Provence - Ch. d'Asclans Whispering Angel	50
Côtes de Tongue - "Domaine Montrose"	40

HOT DRINKS

Coffee / Deca / Espresso	4
Latte Machiatto / Cappuccino	4.5
Hot chocolate	4.5
Irish / Italian coffee	11

TEA

High Darling - Black tea	4.5
Low Rider - Green tea	4.5
Master Mint tea	4.5
Scuba Garden - Rooibos tea	4.5
Lazy Daze - Earl Grey	4.5
Maybe Baby - Fruit tea	4.5
Smooth Operator - Chamomile tea	4.5

One bill per table