

# Stuzzichini

## Mixed Olives 4

A selection of marinated Italian olives, bursting with flavors of herbs and spices, perfect for a pre-meal nibble.

## Chicken goujons 6

Tender strips of breaded chicken breast, lightly breaded and golden fried to perfection. Served with home-made garlic dip, these crispy bites make for a delicious and satisfying appetizer.

# Contorni

## Mixed Leaves Salad 4.5

A refreshing mix of crisp salad leaves dressed in extra virgin olive oil, bringing a touch of Italian simplicity to your meal.

## Seasonal Vegetables 4.5

A medley of freshly prepared vegetables to complement your main with light and vibrant flavors.

## Sweet Fries 5.5

Crispy sweet potato fries, a delightful twist on a classic favorite.

## Baby Potatoes 4.5

Tender baby potatoes, perfectly seasoned and roasted to a golden brown, offering a rustic and satisfying side.

## Chips 4.5

Classic, crispy French fries, lightly salted to perfection.

## Garlic Bread 3.9

Freshly baked bread brushed with fragrant garlic butter, toasted to a delightful crunch

## TWO COURSE MEAL 29.90

Upgrade your experience:

Add a glass of house wine or a pint of beer for only 34.90

### Antipasti

#### **Feta Cheese Salad** /add tuna/ 11.9

Brighten your meal with our *Feta Cheese Salad*. This refreshing mix includes feta cheese, red onions, juicy vine tomatoes, cucumbers, olives, and fresh salad leaves, dressed simply with extra virgin olive oil for a burst of Mediterranean freshness.

**Bruschetta Pomodoro** 11.9 Savor the simplicity of Italy with our *Bruschetta Pomodoro*, where toasted garlic bread meets a fresh topping of juicy tomatoes, fragrant basil, and a drizzle of extra virgin olive oil. Each bite is light, refreshing, and bursting with Mediterranean flavors.

#### **Crostini** 11.9

A treat for cheese lovers! Our *Crostini* features toasted garlic bread topped with rich Neapolitan sauce and melted mozzarella for a warm, gooey bite that's as comforting as it is delicious.

#### **Capri Salad** 12.9

Treat yourself to a fresh and vibrant *Capri Salad*, featuring slices of vine-ripened tomatoes, creamy mozzarella, and fragrant basil, all topped with a delicate pesto dressing. A perfect harmony of textures and flavors, ideal for a light start.

#### **Burrata di Bufala** 12.9

A luxurious Italian treat! Fresh, creamy Burrata paired with juicy tomatoes, capers, and Kalamata olives. Served with toasted bread, each bite melts in your mouth, offering a mix of smooth, rich textures and vibrant flavors.

#### **Minestrone Soup** 11.9

Traditional Italian vegetable soup brimming with fresh, seasonal produce in a comforting, light broth.

#### **Antipasto Misto** 11.9

A classic Italian indulgence, our *Antipasto Misto* offers a delicious selection of Italy's finest cured meats, artisanal cheeses, plump olives, and perfectly grilled vegetables. A delightful way to start your meal and share a taste of Italy.

### **Bruschetta Allo Speck** 11.9

Our *Bruschetta Allo Speck* features rustic garlic bread topped with tomato sauce, smoky mozzarella and flavorful Parma ham, offering a rich and savory twist on a classic starter. Perfect for those who enjoy bold flavors and authentic Italian charm.

### **Louisiana Wood Roasted Wings** 11.9

Spice up your meal with our *Louisiana Wood Roasted Wings*. These Cajun-seasoned chicken wings are perfectly roasted and tossed in a hot, bold Louisiana sauce that brings a hint of smoky heat and rich flavor. A must-try for spice lovers!

### **BBQ Wood Roasted Wings** 11.9

Get your hands on our *BBQ Wood Roasted Wings*, seasoned with Cajun spices and glazed with a tangy BBQ sauce for a perfect balance of sweet and savory. Tender, juicy, and packed with flavor, these wings are a classic favorite.

### **Meatballs in Tomato Sauce** 11.9

Authentic Italian meatballs, slow-cooked in a rich and hearty tomato sauce. A comforting starter, full of warmth and flavor.

### **Calamari Fritti** 11.9

Crispy fried squid, dusted in seasoned flour and cooked until golden, served with homemade garlic mayo dip.

### **Pan-Fried Scallops** 14.9 / 5 supplement on the Set Menu /

Delicate scallops, seared in garlic butter for a rich, aromatic flavor. Served with toasted bread for an indulgent start to your meal.

### **Gamberi Piccanti** 12.9 / 5 supplement on the Set Menu /

Tender prawns pan-fried with chili and garlic oil in a spicy Arrabbiata sauce, delivering a bold, zesty kick.

### **Gamberi e Calamari Fritti** 12.9 / 5 supplement on the Set Menu /

Crispy fried squid and tiger prawns, dusted in seasoned flour and cooked until golden, served with a lemon wedge for a burst of freshness.

# Carne alla Griglia

ALL MEAT DISHES COME WITH A SIDE OF YOUR CHOICE -

Mixed Leaves Salad , Seasonal Vegetables

Baby Potatoes , Chips

## **Pollo al Funghi** 19.9

Juicy grilled chicken breast smothered in a velvety mushroom sauce, a comforting and savory Italian classic.

## **Pollo all'Arrabbiata** 19.9

Tender grilled chicken breast simmered in a bold Arrabbiata sauce, with a hint of spice to tantalize your taste buds.

## **Pollo al Vino Bianco** 19.9

Succulent grilled chicken breast in a light and fragrant white wine sauce, a dish that captures Italian simplicity and elegance.

## **Pollo alla Cacciatora** 19.9

Grilled chicken breast accompanied by sautéed peppers, mushrooms, and onions, all served over a bed of creamy pesto risotto. A heartwarming, rustic Italian meal.

## **Pollo al Pepe Verde** 19.9

Juicy grilled chicken breast in a creamy brandy and green peppercorn sauce, balancing warmth and richness in every bite.

## **Homemade Burger** 19.9

Made with 100% grass-fed Irish beef, this juicy, bun-less burger is topped with sautéed mushrooms and onions, served with a side of pepper sauce.

## **Oven-Baked Fillet of Salmon** 19.9

A beautifully baked fillet of fresh salmon, served with our homemade dill sauce for a delicate and flavorful touch.

## **Brazen Boneless Beef Ribs** 25.9 / 5 supplement on the Set Menu /

Slow-cooked, tender beef ribs that fall off the bone, bursting with savory, melt-in-your-mouth flavor.

## **Lamb Shank** 25.9 / 5 supplement on the Set Menu /

A luxuriously tender lamb shank, slow-braised in rich red wine gravy, delivering depth and a full-bodied taste.

## **10 oz Rib-Eye Steak** 25.9 / 5 supplement on the Set Menu /

Our premium Rib-eye is aged 21 days for maximum tenderness and flavor, seasoned and grilled to perfection. Served with our signature pepper sauce.

# Pasta

## **Penne Primavera** 18.1

Bursting with garden-fresh flavors, this vibrant *Penne Primavera* comes in a rich tomato sauce, featuring a delightful mix of courgettes, mushrooms, and peppers.

## **Ravioli Con Ricotta E Spinaci** 18.9

Tender ravioli pillows filled with creamy ricotta and fresh spinach, served in a luscious rose sauce. A comforting choice for anyone craving pure Italian flavors.

## **Penne All' Arrabbiata** 18.1

Classic Italian flair with a kick! *Penne All' Arrabbiata* combines our zesty Neapolitan tomato sauce, aromatic garlic, and a hint of chili for a perfect blend.

## **Spaghetti Aglio E Olio** 18.1

Simple yet full of flavor- aromatic garlic and spicy chili peppers.

## **Penne Al Salmone** 18.9

Luxuriously creamy, our *Penne Al Salmone* is a satisfying blend of penne pasta, delicate smoked salmon, and a hint of shallots in a lightly creamy tomato sauce.

## **Penne Alla Vodka** 18.9

Pasta in a light, rosy tomato-cream sauce, with pancetta and a splash of vodka.

## **Arrabbiata 'Nduja** 18.9

Spicy Neapolitan sauce with nduja, garlic, and chili, served with penne pasta.

## **Penne Arrabbiata With Chicken** 18.9

Take *Arrabbiata* to a new level with tender chicken, combined with the signature spicy Neapolitan sauce, garlic, and chili peppers.

## **Tagliatelle With Chicken & Mushrooms** 18.9

This creamy pasta pairs perfectly tender chicken with mushrooms, all in a velvety sauce that hugs each strand of tagliatelle.

## **Tagliatelle Alla Bolognese** 19.1

Comforting and rich, featuring tagliatelle pasta tossed in a slow-cooked Bolognese sauce with just the right amount of savory depth.

## **Ragu 'Nduja** 19.5

This hearty pasta combines savory beef ragu with nduja, garlic, and parsley over al dente penne pasta. Perfect for those craving a bold, spicy kick.

### **Spaghetti Carbonara** 18.9

Crispy pancetta, egg yolk, parmesan, black pepper, and just a touch of cream.

### **Oven Baked Lasagne Al Forno** 19.5

Our classic *Lasagne Al Forno* is richly layered with meat, pasta, and creamy bechamel sauce, served with a side of crispy fries or garlic bread.

### **Spaghetti with Meatballs** 18.9

Classic spaghetti served with authentic Italian meatballs, in Napoletana sauce.

**Rustic Mushroom Risotto** 18.1 – Risotto featuring sautéed mushrooms, sun-dried tomatoes, and garlic, deglazed with white wine and finished with fresh parsley. A light yet flavorful take on an Italian classic.

**Smoked Salmon Risotto** 19.5 – A perfectly balanced risotto with savory smoked salmon, fresh rocket, and aged Parmesan.

### **Penne Mare E Monti** 24.9 / 5 supplement on the Set Menu /

This indulgent pasta dish brings together juicy prawns, succulent beef, and a rich tomato sauce with a touch of cream and basil pesto for a perfectly balanced dish.

### **Spaghetti Aglio e Olio with Prawns** 23.9 / 5 supplement on the Set Menu /

Spaghetti tossed in garlic, olive oil, and a hint of chili, topped with tender prawns.

### **Linguine Gamberoni** 23.9 / 5 supplement on the Set Menu /

For seafood lovers, *Linguine Gamberoni* features succulent king prawns, sautéed with white wine and a hint of chili. Served with delicate linguine pasta.

### **Linguine alla Pescatora** 24.9 / 5 supplement on the Set Menu /

Linguine pasta mixed with a bounty of seafood and cherry tomatoes, all brought together in a fragrant white wine and garlic sauce.

### **Seafood Risotto** – 24.9 / 5 supplement on the Set Menu /

A luxurious risotto brimming with a bounty of fresh seafood and juicy cherry tomatoes, all enveloped in a fragrant white wine and garlic sauce.

## Red Pizzas

### **Margherita** 18

Simple yet superb, our *Margherita* pizza is topped with house-blend tomato sauce, Fior di Latte mozzarella, and fresh basil. Each bite is a tribute to the purity of traditional Italian flavors.

### **Ortolana** 18.5

A garden-fresh delight, our *Ortolana* pizza combines our house tomato sauce, Fior di Latte mozzarella, roasted courgettes, caramelized onions, and sweet pepper strips. Perfect for a vibrant, vegetarian feast.

### **Vegetariana** 18.5

This colorful pizza is a celebration of veggies with Napoletana sauce, Fior di Latte mozzarella, courgettes, mushrooms, sweetcorn, and olives—a flavorful, satisfying choice for any veggie lover.

### **Pepperoni** 18.7

Indulge in our *Pepperoni* pizza, topped with zesty pepperoni and our house-blend tomato sauce alongside creamy Fior di Latte mozzarella. Bold, satisfying, and a timeless favorite.

### **Roma** 18.5

Enjoy a smoky twist on tradition with our *Roma* pizza, featuring Napoletana sauce, Fior di Latte mozzarella, smoked chicken, and sweetcorn. Every slice is bursting with a delicious blend of flavors.

### **Molicone** 18.9

A savory Italian classic, our *Molicone* pizza is topped with Napoletana sauce, Fior di Latte mozzarella, ham, spicy pepperoni, and a fresh free-range egg in the center. Rich, flavorful, and beautifully crafted.

### **Salsiccia** 18.5

Our *Salsiccia* pizza brings you Italian sausage, mushrooms, smoked mozzarella, and a base of house-blend tomato sauce, creating a deliciously rustic flavor experience.

### **Capricciosa** 19.5

An Italian favorite, our *Capricciosa* pizza is loaded with house-blend tomato sauce, Fior di Latte mozzarella, ham, mushrooms, artichokes and olives.

### **Napoli** 19.5

The flavors of the coast are on full display with our *Napoli* pizza, featuring anchovies, olives, and capers atop our house tomato sauce and Fior di Latte mozzarella. Perfect for a true Mediterranean taste.

### **Rustica** 19.5

Hearty and robust, our *Rustica* pizza combines Italian sausage, chicken, ham, pepperoni, fresh chilies, and our signature tomato sauce for a flavorful, protein-packed experience.

### **Giardino** 18.5

Bringing the flavors of a summer garden, the *Giardino* pizza includes roasted courgettes, mixed pepper strips, garlic oil, and Fior di Latte mozzarella on our house tomato sauce base.

### **Hawaiï Uno** 19.5

A tropical twist with Italian flair! Our *Hawaiï Uno* pizza combines house tomato sauce, Fior di Latte mozzarella, sweet pineapple, ham, and corn for a sweet-and-savory delight.

### **Hawaiï Due** 19.5

For a unique flavor combo, our *Hawaiï Due* pizza pairs house tomato sauce with Fior di Latte mozzarella, juicy pineapple, spicy chorizo, and sweet corn—a fun and tasty choice.

### **Fiorentina** 19.5

Our *Fiorentina* pizza adds a Mediterranean kick with pepperoni, colorful pepper strips, and sweet caramelized onions over a base of house tomato sauce and Fior di Latte mozzarella.

### **Isabella** 18.9

Simple yet flavorful, our *Isabella* pizza is topped with house tomato sauce, Fior di Latte mozzarella, savory ham, and mushrooms. A classic pizza with rich Italian flavor.

### **BBQ Meat Lovers** 19.9

A smoky, hearty choice for meat lovers! Our *BBQ Meat Lovers* pizza is topped with BBQ sauce, Fior di Latte mozzarella, ham, pepperoni, and smoked chicken for a rich, satisfying bite.



### **Diavola** 19.9

Turn up the heat with our *Diavola* pizza, featuring spicy pepperoni, chorizo, jalapeños, and fresh chilies with a hint of garlic oil. Perfect for those who crave bold flavors.

### **Calabrese** 18.9

Our *Calabrese* pizza brings a touch of southern Italian heat with Napoletana sauce, Fior di Latte mozzarella, spicy 'nduja, and chorizo for a rich, robust taste.

### **Double Pepperoni** 18.9

Love pepperoni? This pizza doubles down, with layers of pepperoni atop our house-blend tomato sauce and Fior di Latte mozzarella

## **White Pizzas**

### **Quattro Formaggi** 18.5

Indulge in the ultimate cheese lover's delight! This *Quattro Formaggi* pizza brings together Fior di Latte mozzarella, creamy blue cheese, rich brie, and a touch of parmesan shavings for an unforgettable, perfectly melted harmony of flavors.

### **Casanova** 19.9

The *Casanova* is a true Italian romance on a plate. Fior di Latte mozzarella, smoky Parma ham, peppery rocket, parmesan shavings, and sun-dried tomatoes combine to create a pizza that's as bold as it is delicate.

### **Dolce Vita** 19.9

Savor the sweet life with our *Dolce Vita* pizza! A delicious combination of Fior di Latte mozzarella, caramelized onions, honey, creamy goat cheese, and a sprinkle of crushed walnuts makes every bite uniquely delightful.

### **Extra Toppings** 1.5

Artichokes, Wood Roasted Courgettes, Fresh Chillies, Jalapenos, Olives, Mixed Pepper Strips, Mushrooms, Pineapple, Parmesan Shavings, Caramelised Red Onions, Sweet Corn, Capers, Brie Cheese, Goats Cheese, Blue Cheese, Sun - Dried Tomatoes, Smoked Parma Ham, Anchovies, Ham, Chorizo, Pepperoni, Smoked Chicken, Walnuts, Honey, Smoked Mozzarella, Vegan Cheese, Nduja

# Dolci

## **Nutella Pizza** 8.5

Indulge in pure decadence with our *Nutella Pizza*. Warm, gooey Nutella spread generously over a soft, thin crust, topped with a sprinkle of powdered sugar. Perfect for sharing—or savoring solo!

## **Tiramisu** 7.9

Literally meaning "pick me up," our *Tiramisu* layers velvety mascarpone cheese, rich espresso-soaked boudoir biscuits, and a dusting of cocoa. A traditional Italian dessert that's as uplifting as it is indulgent.

## **Panna Cotta** 7.9

A creamy, dreamy Italian classic, our *Panna Cotta* is silky smooth and delicately flavored. Served with a hint of vanilla and a drizzle of sweet fruit sauce, it's a perfect light finish to any meal.

## **Chocolate Brownie** 7.9

Delight in our rich and fudgy *Chocolate Brownie*, baked to perfection with a crisp top and gooey center. Served warm, it's an irresistible treat for chocolate lovers.

## **Chocolate Fondant** 7.9

A chocolate lover's dream, our *Chocolate Fondant* is a delicate cake with a molten chocolate core. Every spoonful offers a perfect balance of rich chocolate and silky, melted decadence.

## **Chocolate Cake** 7.9

Classic and comforting, our *Chocolate Cake* is moist, rich, and topped with a layer of smooth chocolate frosting. A slice of pure bliss that's perfect for any sweet tooth.

## **3 Scoops Of Ice Cream** 1.9 per scoop

Choose from a trio of flavors—vanilla, chocolate, strawberry, or mint—to create your ideal ice cream combination. Smooth, creamy, and the perfect finish to any meal.

# Carta dei Vini

## White Wine

### **Pinot Grigio** bottle 29 glass 7.5

Light, crisp, and refreshing, our *Pinot Grigio* offers bright notes of green apple and citrus. A versatile white wine that pairs wonderfully with salads, seafood, or simply enjoyed on its own.

### **Sauvignon Blanc** bottle 34 glass 8.5

Our *Sauvignon Blanc* is aromatic and lively, with hints of passion fruit and gooseberry. Its vibrant acidity and fresh flavors make it an excellent choice alongside pasta, chicken, or cheese plates.

### **Gavi Di Gavi D.O.C.** bottle 39 glass 10

Indulge in the elegance of our *Gavi Di Gavi DOC*, a prestigious Italian white with delicate floral notes and a crisp, refreshing finish. Perfect for enhancing lighter dishes or sipping solo.

### **Pinot Grigio D.O.C.** bottle 35 glass 8.5

A crisp, refreshing Italian white with delicate floral notes and a hint of citrus, our Pinot Grigio D.O.C. is the perfect pairing for lighter dishes or to enjoy on its own.

### **Regaliali Le Rose Igt Terre Siciliane** bottle 29 glass 7.50

Our *Rose Wine* is bright, refreshing, and delicately fruity, with hints of summer berries. Ideal for sipping on a warm day or pairing with lighter dishes.

### **Prosecco Spumante Extra Dry** bottle 31 glass 8

Celebrate with our sparkling *Prosecco*, a light and bubbly Italian classic with notes of pear, green apple, and a touch of floral. Perfect as an aperitif or for adding sparkle to any occasion.

# Red Wine

## **Primitivo Di Manduria D.O.C.** bottle 31 glass 8

Full-bodied red with lush flavors of dark berries and a hint of spice. Its depth and complexity make it a splendid match for hearty meats and rich pasta dishes.

## **Nobile Di Montepulciano** bottle 50 glass 12.5

Bold and well-structured, *Nobile Di Montepulciano* brings notes of plum, cherry, and earthy undertones. This Italian classic pairs with roasted meats, and aged cheeses.

## **Ripasso Valpolicella** bottle 42 glass 10.5

Enjoy the complex layers of our *Ripasso Valpolicella*, a rich, medium-bodied wine with notes of black cherry, vanilla, and spice. A fantastic accompaniment to pizzas, pasta, or grilled dishes.

## **Barbera D'Asti D.O.C.** bottle 31 glass 8

Our *Barbera D'Asti DOC* offers bright acidity and flavors of red fruits and a touch of spice. This versatile red complements a wide variety of dishes, from pasta to lighter meats.

## **Nero D'Avola** bottle 40 glass 10

The bold, fruity notes of *Nero D'Avola* make it a standout red, with flavors of ripe cherry, blackberry, and subtle earthy undertones. Ideal for pairing with pizza, pasta, or grilled dishes.

## **Montepulciano** bottle 29 glass 7.5

A smooth, approachable red, our *Montepulciano* has gentle tannins and flavors of ripe plum and blackberry. Perfect for a relaxed meal with pizza, pasta, or antipasto.

## **Merlot** bottle 34 glass 8.5

Soft and velvety, our *Merlot* boasts notes of dark fruit, chocolate, and subtle spices. A classic red that pairs wonderfully with both red meats and rich pasta dishes.

# Dolcetti

-

## Small Desserts with Any Tea or Coffee

Indulge in a sweet moment with our *Dolcetti*, lovingly crafted to perfectly accompany any tea or coffee drink.

Whether you're wrapping up a meal or just treating yourself, these petite delights promise to elevate your experience to pure bliss.

Choose one... or try them all!

### **Affogato** 6.9

A classic Italian delight that's simple yet sublime. Creamy vanilla gelato meets hot espresso, poured over just before serving, creating a luscious harmony of hot and cold, sweet and bitter. This refreshing, rich treat is the perfect match for any of our coffees, adding a touch of indulgence to each sip.

### **Chocolate Brownie** 6.9

Decadently rich, our chocolate brownie is a dream for chocolate lovers. Baked with premium dark chocolate and a hint of espresso, it's dense, fudgy, and finishes with a delicate crackle on top. Paired with your favorite coffee or tea, this brownie transforms a simple drink into a soul-soothing experience.

### **Mini Tiramisu** 6.9

Savor a little taste of Italy's most beloved dessert! Layers of espresso-soaked ladyfingers, mascarpone cream, and a dusting of cocoa come together in a perfectly portioned tiramisu. Light and creamy, it's a blissful bite to linger over with your tea or coffee. One taste, and you'll be transported to the streets of Rome.

### **Apple Crumble Pie** 6.9

Warm, spiced apples meet a buttery, golden crumble for a comforting twist on a classic. With hints of cinnamon and brown sugar, each bite brings cozy memories and feels like a hug in dessert form. Enjoy it with your choice of tea or coffee for a heartwarming finish that's both familiar and unforgettable.

# Birra

Choose from a selection of beers, each one poured to perfection. Whether you're in the mood for something light and refreshing or rich full-bodied, we have a beer to satisfy every taste.

## **Moretti 00** glass 4.5

Enjoy the taste of beer without the alcohol, a perfect pairing for any meal.

## **Moretti** glass 4.5 pint 6.9

Raise a glass of Birra Moretti, Italy's iconic golden lager with a perfectly balanced flavor. Smooth and refreshing, with a hint of malt and light bitterness, it's the ideal pint for kicking back and savoring the moment. Whether paired with your favorite dish or enjoyed on its own, it's a true Italian classic that goes down easy.

## **Guinness** pint 6

A true classic with a rich Irish heritage, Guinness is known for its deep, velvety smoothness and unmistakable creamy head. Each sip brings a perfect balance of roasted malt flavors, with hints of coffee and chocolate, leaving a lasting warmth and satisfaction. Enjoyed best in a perfectly poured pint, Guinness is the ideal choice to savor and relax. Cheers to the good life!

# Cocktails

## Aperol Spritz 8.9

For a taste of true Italian elegance, there's nothing quite like an Aperol Spritz. This vibrant, orange-hued cocktail balances bittersweet Aperol with sparkling prosecco and a splash of soda, served over ice with an orange slice. It's light, refreshing, and perfect for sipping as you watch the world go by—pure *la dolce vita* in a glass!

## Classic Spritz with Pinot Grigio 8.9

A refined twist on a favorite! Crisp, floral Pinot Grigio replaces prosecco in this classic spritz, creating a drier, lighter version of the beloved Italian cocktail. Refreshing and subtly sophisticated, it's an excellent choice to sip and savor over a relaxed conversation or meal.

## Pornstar Martini 8.9

Daringly delicious, the Pornstar Martini is a cocktail that demands attention. Crafted with smooth vanilla vodka, passionfruit purée, and a splash of prosecco on the side, it's fruity, indulgent, and a true crowd-pleaser. Served with a fresh passionfruit garnish, it's the perfect cocktail for those who love a bit of drama with their drink.

## Espresso Martini 8.9

Bold, rich, and with a kick—our Espresso Martini is made to awaken your senses! Smooth vodka meets freshly brewed espresso, balanced with a touch of coffee liqueur and sweetness. It's the ideal choice for those looking to indulge in something both energizing and indulgent, adding sophistication to any moment.

## Mimosa 8.9

Brighten up any occasion with a classic Mimosa! This bubbly blend of crisp prosecco and fresh orange juice is light, zesty, and effortlessly refreshing. Perfect for brunch, lunch, or any moment that calls for a little sparkle, a Mimosa brings sunshine to every sip.

## Limoncello Spritz 8.9

Transport yourself to the Amalfi Coast with a Limoncello Spritz! This vibrant, zesty drink blends Italian limoncello with bubbly prosecco and a splash of soda, creating a citrusy and invigorating spritz. It's like summer in a glass, delightfully refreshing and bursting with the sunny flavors of Italy.