



# APERITIVO

DAILY // 4PM - 7:30PM

## COCKTAILS | AED 45

Negroni

*Bitter Campari, Cinzano Rosso, Tanqueray Gin*

Aperol Spritz

*Aperol, Prosecco, Soda*

Sbagliato

*Bitter Campari, Cinzano Rosso, Prosecco*

Americano

*Bitter Campari, Cinzano Rosso, Soda*

Limoncello Spritz

*House Limoncello, Prosecco, Soda*

Paloma

*Olmeca Blanco Tequila, Grapefruit Soda, Lime, Agave*

## WINES | AED 42

White

*Soave Classico Bolla, Veneto, Italy*

Red

*Baccolo Appassimento, Rosso Veneto, Italy*

Rosé

*Lupi Reali, Rosato, Abruzzo, Italy*

Prosecco

*Conte Fosco, Cuvee Brut*

## SPIRITS | AED 38

Ketel One

Olmeca

Tanqueray

Captain Morgan

JW Red Label

## APERITIFS | AED 36

Amaro Montenegro

Vermouth (Rosso or Bianco)

Limoncello

Frangelico

Cynar

## BEERS

Peroni Draught 55

Moretti Draught 54

Moretti 33cl 42

## STUZZICHINI

Gillardeau, France

per pc 50

*This meaty oyster has an aromatic finesse and enduring nutty flavor that lingers on the palate*

Ostriche del delta, Italy

per pc 75

*Sun-kissed oysters with perfect balance of iodine and sweetness, featuring notes of hazelnuts and mushrooms*

Bruschetta (D)(V)

45

*Crispy bread with tomatoes, basil extra virgin olive oil*

Tuna (N)(R)

55

*Tuna Tartare, nori, seaweed chips, avocado gel and sesame seed*

Calamari (E)(S)

55

*Fried crispy squid with lime mayo*

Calzone (D)(E)(V)

45

*Deep-fried pizza feta cheese and dill*

Olive (D)(V)

35

*Mediterranean marinated olives "stuffed" with Grana Padano*

Piada (D)

55

*Baked flatbread with bresaola, wild rocket, ricotta cheese, and truffle brunoise*

Agnolotto (D)(E)(V)

45

*Stuffed pasta with ricotta and spinach in creamy truffle sauce*

Arancini (D)(E)

45

*Cheese and salami rice balls*

Aperitivo Board

78

*(Bruschetta, pickled baby zucchini, tarallo with tomato sauce, Focaccia Boscaiola style, Saffron and green peas arancini, grissini with veal prosciutto)*

## APERITIVO ITALIANO

Choice of any 2 drinks with sharing aperitivo board  
AED 98 per person, min 2 people