

# NORMA

## APERITIVO

|                                                                 |            |
|-----------------------------------------------------------------|------------|
| <b>SPRITZ APEROL</b>                                            | <b>10</b>  |
| <b>SPRITZ CAMPARI</b>                                           | <b>10</b>  |
| <b>NEGRONI</b><br>CAMPARI, CINZANO, GIN                         | <b>11</b>  |
| <b>NEGRONI SBAGLIATO</b><br>CAMPARI, CINZANO, PROSECCO          | <b>11</b>  |
| <b>GIN TONIC</b><br>TANQUERAY, FEVER-TREE TONIC                 | <b>11</b>  |
| <b>BIRRA NAZIONALE</b><br>100% ITALIAN BEER 6,5% 33CL (BALADIN) | <b>6,5</b> |
| <b>NASTRO AZZURRO</b><br>PILSNER 5% 33CL (PERONI)               | <b>5,3</b> |

## BEVANDE

|                                                        |            |
|--------------------------------------------------------|------------|
| <b>MICRO-FILTERED WATER</b><br>STILL/SPARKLING • 50CL  | <b>3</b>   |
| <b>COCA COLA</b><br>NORMAL/ZERO • 20CL                 | <b>3,5</b> |
| <b>RASPBERRIES LEMONADE</b><br>NA • HOMEMADE           | <b>4,5</b> |
| <b>AGRUMATA (ORANGE SODA)</b><br>NA • BALADIN • 33CL   | <b>5,5</b> |
| <b>JUICE: ORANGE/ APPLE</b><br>NA • MINUTE MAID • 20CL | <b>3,8</b> |
| <b>CRODINO</b><br>(NA) 17,5CL                          | <b>4</b>   |
| <b>ESPRESSO/LUNGO</b>                                  | <b>3</b>   |

## DIGESTIVI

|                           |            |
|---------------------------|------------|
| <b>LIMONCELLO</b>         | <b>4,5</b> |
| <b>GRAPPA</b>             | <b>7</b>   |
| <b>SAMBUCA</b>            | <b>6,5</b> |
| <b>AMARETTO DISARONNO</b> | <b>7,5</b> |
| <b>AMARO DEL CAPO</b>     | <b>7,5</b> |
| <b>AMARO MONTENEGRO</b>   | <b>7</b>   |
| <b>AVERNA</b>             | <b>7</b>   |
| <b>CYNAR</b>              | <b>7</b>   |
| <b>JAMESON WHISKEY</b>    | <b>7,5</b> |
| <b>BAYLES</b>             | <b>7</b>   |

## VINI

### BOLLICINE (SPARKILING)



|                                               |           |            |
|-----------------------------------------------|-----------|------------|
| <b>PROSECCO BRUT</b><br>* PERINI * Veneto     | <b>35</b> | <b>7,5</b> |
| <b>METODO CLASSICO</b><br>* PICCININ * Veneto | <b>49</b> |            |
| <b>LAMBRUSCO</b><br>* MEDICI ERMETE * Emilia  | <b>35</b> | <b>7,5</b> |

### BIANCHI (WHITE)



|                                                  |           |            |
|--------------------------------------------------|-----------|------------|
| <b>SANTESU (ROSÉ)</b><br>* DOLIA NOVA * Sardegna | <b>30</b> | <b>6,8</b> |
| <b>PINOT BIANCO</b><br>* VENETO * Montresor      | <b>32</b> | <b>7,2</b> |
| <b>VERMENTINO</b><br>* DOLIA NOVA * Sardegna     | <b>36</b> | <b>7,6</b> |
| <b>PECORINO</b><br>* CITRA * Abruzzo             | <b>34</b> |            |
| <b>ZIBIBBO</b><br>* FIRRIATO * Sicilia           | <b>38</b> |            |

### ROSSI (RED)



|                                                             |           |            |
|-------------------------------------------------------------|-----------|------------|
| <b>MONTEPULCIANO</b><br>* CITRA * Abruzzo                   | <b>27</b> | <b>6,6</b> |
| <b>BARDOLINO ROSSO</b><br>* CAMPAGNOLA * Veneto             | <b>30</b> | <b>7,0</b> |
| <b>SANGIOVESE SUPERIORE</b><br>* ROCHE MALTESIANE * Romagna | <b>35</b> | <b>7,5</b> |
| <b>VALPOLICELLA RIPASSO</b><br>* CAMPAGNOLA * Veneto        | <b>40</b> |            |
| <b>NEBBIOLO</b><br>* GRIXA * Piemonte                       | <b>44</b> |            |

Complete wines descriptions on the Wine list menu