

cocktails

- Espresso Martini** \$17
Meet Mr Black!! The cold brew sensation for a perfect balance
- Peanut Butter Martini** \$18
Peanut Butter Whiskey, Mr Black & espresso
- Through the Grapevine** \$19
Refreshing and moreish Chambord, Pavan liqueur & cranberry juice
- Purple Rain** \$18
Pretty & Bohemian – Ink Gin & elderflower with lime
- Amaretto Sour** \$19
Elegant marzipan goodness
- Paloma** \$18
Tequila, pink grapefruit, agave, soda
- Amore Mio Martini** \$18
A passionfruit & vanilla refresher with a splash of sparkling

rum & coffee

"I want someone to look at me the way I look at Rum"

- Zacapa Rum - Guatemala** \$16
A sweet & syrupy, intense rum with notes of raisin, caramel, dried fruits, coffee, vanilla & cinnamon. It has a long smooth finish.
Served with bite-sized pieces of 90% cocoa dark chocolate
- Diplomático Rum – Venezuela** \$14
A seductive, sensual & indulgent rum. Boasting sweet notes of caramel, vanilla & orange toffee, with slightly bitter cocoa & a hint of oakiness.
Served with 80% cocoa dark chocolate & orange pieces.
- The "Caffè Corretto"** \$6
Corrected Coffee – espresso shot spiked with your desired liqueur. Donna recommends Baileys, Frangelico, Tia Maria or Grappa.

aperitivo

Aperitivo is a cultural ritual. A Pre-dinner beverage to "open the stomach" before dining & stimulate the palate & whet the appetite!

- Aperol Spritz** \$12
Aperol, sparkling wine, soda
- Campari Spritz** \$14
Campari, sparkling wine, soda
- Limoncello Spritz** \$13.5
Limoncello, sparkling wine, soda
- The Hugo** \$13.5
Prosecco, elderflower, soda
- Negroni** \$18.5
Gin, Campari & Red Vermouth
- Negroni Sbagliato** \$16.5
Prosecco, Campari & Vermouth
- Americano** \$15
Campari, Vermouth, soda

