

# DRINK LIST & TAPAS

## BEERS

**SIGERIC** from the San Gimignano Brewery, organic beer Golden Ale style. Balanced, as per British tradition, in the mouth hints of honey, yellow fruit, orange. 33 cl\_\_\_€ 6

**ERRANTE** from the San Gimignano Brewery, organic beer, Wheat Saison style. From the territory, as from Italian tradition, from ancient Tuscan grains with hints of anise and bergamot. 33 cl\_\_\_€ 6

**ROMA** from the San Gimignano Brewery, organic beer Ipa style. Hops, as usual overseas, with hints of mango, grapefruit and cardamom. 33 cl\_\_\_€ 6

**JBLANCHE** from the J63 Brewery, top-fermented beer, Blanche style. Spicy aroma with hints of coriander and curacao. Citrus notes of orange peel fade into one slight herbaceous sensation due to the use of hops Chinook and Strisselspalt. 33 cl\_\_\_€ 6

**JPILS** from J63 Brewery, low fermentation beer, Pilsner style. On the nose, herbaceous scents and delicate malty notes, acacia honey, fair note of green apple. In the mouth taste of malt, white pulp fruit, herbaceous, resinous aromas, Premiant and Saaz hops. 33 cl\_\_\_€ 6

**JBLONDE** from the J63 Brewery, top-fermented beer, Blonde style. On the nose hints of pink grapefruit, orange and banana. In the mouth, malt and citrus notes followed by consistent herbaceous, due to the use of Chinook, Centennial and Cascade hops. 33 cl\_\_\_€ 6

**JIPA** from J63 Brewery, high-fermentation beer, Indian Pale Ale style. Tropical aromas on the nose. Full body in the mouth, contrasted by an important but balanced bitterness. 33 cl\_\_\_€ 6

Ask the staff for our gluten free beers

## WINES

### SPARKLING

Valdobbiadene Prosecco Superiore - Col Vetoraz\_\_\_ € 5 / € 20  
Glera100%

Brut Rosè 12 Lune - Col Vetoraz\_\_\_\_\_ € 5 / € 20  
Pinot Nero 100%

Franciacorta Brut - Solouva\_\_\_\_\_ € 7 / € 32  
Chardonnay 100%

Trento Brut - Maso Martis\_\_\_\_\_ € 7 / € 33  
Chardonnay 70% Pinot Nero 30%

### WHITE

A.A.Gewurztraminer 2017 - Elena Walch\_\_\_\_\_ € 6 / € 23  
Gewurztraminer 100%

Ribolla Gialla - Masut Da Rive\_\_\_\_\_ € 5 / € 20  
Ribolla Gialla 100%

Soave "Monte Carbonare" 2016 - Suavia\_\_\_\_\_ € 5 / € 22  
Garganega 100%

### RED

Valpolicella Classico Sup. 2015 - Monte dall'Ora\_ € 6 / € 25  
Corvina 50% Corvinone 30% Rondinella 20%

Rosso Piceno "Di Gino" - Fattoria San Lorenzo\_\_\_\_ € 4 / € 16  
Montepulciano 60% Sangiovese 40%

Romagna Sangiovese Sup. - Paolo Francesconi\_\_\_\_\_ € 4 / € 18  
Sangiovese 100%

### SWEET

Passito bianco IGT biologico - Feudo Montoni\_\_\_\_\_ € 5 / € 35  
Corvina 50% Corvinone 30% Rondinella 20%

## DRINKS

Americano\_\_\_\_\_ € 7

Aperol spritz\_\_\_\_\_ € 6

Campari spritz\_\_\_\_\_ € 6

Bloody mary\_\_\_\_\_ € 7

Margarita\_\_\_\_\_ € 7

Hugo\_\_\_\_\_ € 7

Mojito\_\_\_\_\_ € 7

Moskow mule\_\_\_\_\_ € 7

Negroni\_\_\_\_\_ € 7

Gin tonic Tanqueray\_\_\_\_\_ € 8

Gin tonic Hendrick's\_\_\_\_\_ € 10

Gin tonic Mare\_\_\_\_\_ € 10

Analcolico alla frutta\_\_\_\_\_ € 6

Amari e Grappe\_\_\_\_\_ € 4

Every week our Bartender prepares for you new cocktails to make yours aperitif unique.

Ask for the list of cocktails of the week

## TAPAS (from 18 to 19:30)

🍴 **HUMMUS & CARASAU** hummus of the day assortment served with carasau bread nachos\_\_\_€ 3

🍴 **LA BRUSCHETTA** bruschetta of apulian bread, marinated tomatoes with oregano, taggiasca olives, flakes of parmesan and rocket\_\_\_€ 3

🍴 **VEGGIE TORTILLA** wholegrain tortilla with mixed vegetables, veg mayonnaise, on a bed of rocket\_\_\_€ 4

**MINI NUGGETS** crispy chicken strips with BBQ sauce or delicate garlic sauce\_\_\_€ 4

🍴 **FOCACCINA** nettle-flavored flat bread with zucchini, turmeric, fresh spinach and feta cheese\_\_\_€ 5