

Aperitivi

SPRITZ LIMONCELLO Limoncello, Prosecco, Soda, Lemon Slice	12
SPRITZ APEROL Aperol, Prosecco, Soda, Orange Slice	11
SPRITZ CYNAR Cynar, Prosecco, Soda, Orange Slice	12
SPRITZ CAMPARI Campari, Prosecco, Soda, Orange Slice	11
SPRITZ SELECT Select Bitter, Prosecco, Soda, Olive	11
SPRITZ 0% Spritz Soda, Orange Slice	7

Cocktails

NEGRONI Campari, Gin, Vermouth Rosso, Orange Slice	12
NEGRONI SBAGLIATO Campari, Vermouth Rosso, Prosecco, Olive	12
CYNAR NEGRONI Cynar, Vermouth Rosso, Gin, Orange Slice	13

Birre

NASTRO AZZURRO 0%, 330ML Alcohol Free Peroni with Light Citrus Notes (Lazio)	5.5
GRAN RISERVA PERONI DOPPIO MALTO 6.6%, 330ML Intense and Full-Bodied with Caramel & Strong Malted Notes (Lazio)	8
MONTECASSINO "ALBA" 5%, 330ML Blonde Carbonated Craft Beer (Lazio)	8.5
BALADIN NAZIONALE GLUTEE FREE 6.5%, 330ML Blond Ale with Herbaceous & Malted Notes (Piedmont)	9
ICHNUSA 4.7%, 335ML Pale-Golden Lager with a Hoppy Bitterness (Sardegna)	7.5
MONTECASSINO "DUBBEL" 6.5%, 330ML Natural Dark-Amber Carbonated Craft Beer (Lazio)	9

Acqua

GALVANINA SPARKLING/STILL, 335ML	3.5
FONTE MARGHERITA SPARKLING/STILL, 800ML	5.75

Analcolici

GALVANINA ORGANIC SODAS, 355ML Cola, Orange, Blood Orange, Lemonade, Tangerine & Prickly Pear, Chinotto	4.5
ALCE NERO 100% ORGANIC JUICE, 200ML Pear, Peach, Apricot	2.75

ESTD. 2021

LA BOTTEGA

* FINE ITALIAN CUT *



DRINKS MENU SPRING 2026

SALUTE!



Vino

ROSSI small // large // bottle

BARDOLINO DOC
Pasqua (Veneto) 7 // 8.5 // 32

BIFERNO ROSSO DOC
Palladino (Molise) 8 // 9.5 // 36

CANNONAU DI SARDEGNA DOC
Sella & Mosca (Sardegna) 9 // 10.5 // 40

MONTEPULCIANO D'ABRUZZO DOC
Tor Del Colle (Abruzzo) 9 // 10.5 // 40

ANURÌ TERRE SICILIANE IGT
Barbanera (Sicilia) 56

VALPOLICELLA RIPASSO SUPERIORE DOC
Tommasi (Veneto) 58

5/V ROSSO TOSCANA IGT
Barbanera (Toscana) 62

NGUDRA PRIMITIVO DEL SALENTO IGT
Barbanera (Puglia) 70

BIANCHI small // large // bottle

SOAVE DOC
Pasqua (Veneto) 7 // 8.5 // 32

TERRE SICILIANE CHARDONNAY IGT
Barbanera (Sicilia) 9 // 10.5 // 38

VERMENTINO CALA REALE DOC
Sella & Mosca (Sardegna) 9 // 10.5 // 40

MADAME PASSERINA IGT
Montecappone (Marche) 9 // 10.5 // 40

ISOLA BIANCA VERNACCIA DI SAN GIMIGNANO
DOCG
Teruzzi (Toscana) 11.5 // 45

GAVI DI GAVI DOCG
Cristina Ascheri (Piemonte) 49

ROSÉ large // bottle

FATTORIA DI BASCIANO IGT
Renzo Massi (Toscana) 10.5 // 40

FREEDA IGT ORGANIC
Cecilia Beretta (Veneto) 45

BOLLICINE large // bottle

PROSECCO MILLESIMATO SUPERIORE DOCG
Cecilia Beretta (Veneto) 11 // 42

FRANCIACORTA BRUT N.V. DOCG
Contadi Castaldi (Lombardia) 75

STAGIONALI large // bottle

CANTINE COLOSI GRILLO DOC
Colosi (Sicilia) 10.5 // 40

NERO D'AVOLA DOC
Colosi (Sicilia) 10.5 // 40

ITALO CESCON
ARTIGIANO DEL VINO

1957



IL TRALCETTO

Founded in 1957, Italo Cescon is a family-run winery rooted along the banks of the Piave River in Veneto.

Known for its iconic hand-tied vine label, the estate blends tradition and innovation to craft elegant wines that reflect the character of the land.

ROSSI



RABOSO DEL PIAVE DOC
(Piave)



Grape Variety: 100% Raboso
Soil: Gravelly, Clayey & Mixed Soil of Alluvial Origin
Pair With: Hearty Game Dishes, Aged Hard Cheese

60

CABERNET IGT
(Veneto)



Grape Variety: 70% Cabernet Sauvignon, 30% Cabernet Franc
Soil: Clayey Soil of Alluvial Origin
Pair With: Roasted Red Meat, Fine Poultry & Aged Hard Cheese

62

PINOT NOIR IGT
(Veneto)



Grape Variety: 100% Pinot Noir
Soil: Clayey & Mixed Soil of Alluvial Origin
Pair With: Roasted White Meat, Soft & Blue Cheese; Venetian Tradition: Gnocchi with Bolognese Sauce

60

BIANCHI



SAUVIGNON IGT
(Veneto)



Grape Variety: 100% Sauvignon
Soil: Gravelly & Clayey Soil of Alluvial Origin
Pair With: Shellfish, Seafood, Ravioli with Spring Herbs

60

PINOT GRIGIO DOC
(Friuli Grave)



Grape Variety: 100% Pinot Grigio
Soil: Gravelly Soil of Alluvial Origin
Pair With: Seafood Dishes, Spicy/Bitter/Sweet Appetisers
Venetian Tradition: Risotto with Cuttlefish or White Meat

62