

## **Aperitifs**

<b>Martini Bianco</b> <i>Martini White</i>				<b>€ 3,30</b>
<b>Calice di Prosecco</b> <i>A glass Sparkling</i>	<b>0,10</b>			<b>€ 3,80</b>
<b>Aperol spritz</b> <i>Aperol, Sparkling and Soda</i>	<b>0,40</b>			<b>€ 5,40</b>
<b>Hugos</b> <i>Sparkling, Elder Flore syrup, mint, lime and mineral water</i>	<b>0,40</b>			<b>€ 5,40</b>

## **Nonalcoholic Aperitifs**

<b>San Bitter</b> <sup>(1)</sup> <i>San Bitter is made with water, sugar, fruit flavors, spices and herbs</i>				<b>€ 3,20</b>
<b>Crodino</b> <sup>(1)</sup> <i>Crodino is made with Aromatic Herbs</i>				<b>€ 4,50</b>

## **Open White wines**

<b>A Glass</b>	0,10 l			<b>€ 2,40</b>
<b>Trebbiano</b>	0,25 l			<b>€ 3,90</b>
<b>Chardonnay</b>	0,25 l			<b>€ 4,80</b>
<b>Pinot Grigio</b>	0,25 l			<b>€ 4,90</b>
<b>Wine with water</b>	0,25 l	<b>€ 3,00</b>	0,50 l	<b>€ 3,90</b>

## **Red wines**

<b>A glass</b>	0,10 l			<b>€ 2,40</b>
<b>Lanbrusco</b>	0,25 l			<b>€ 3,30</b>
<b>Montepulciano</b>	0,25 l			<b>€ 3,90</b>
<b>Merlot</b>	0,25 l			<b>€ 4,80</b>
<b>Chianti</b>	0,25 l			<b>€ 4,90</b>
<b>Wine with water</b>	0,25 l	<b>€ 3,00</b>	0,50 l	<b>€ 3,90</b>

## **Pink**

<b>Castelli Romani</b>	0,25 l			<b>€ 3,90</b>
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