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SIGNATURE COCKTAILS

NOT AN AMERICANO 72

An assertion that classics can be reimagined
Gin, Mancino Rosso, Coffee Liqueur, Strawberry Cordial, Tonic Water

VENETIAN SUNSET 79

Venetian charm in a glass, blending bourbon warmth with the sweet allure of honey
Bourbon Whiskey, Camperol, Red Grapes, Honey Syrup, Orange Juice

ROSE-INI 72

Encapsulating the essence of the blooming rose garden at dawn
Black Tea Infused Vodka, Raspberry Purée, Cinnamon Syrup, Rose Water

NON-ALCOHOLIC

MOCKTAILS

FRESCO MULE 44

Blueberries, red currants, apple cider vinegar, peach syrup, soda water

AMALFI FIZZ 44

Pink grapefruit juice, agave syrup, lime juice

WHITE WINE

Cossetti, Gavi di Gavi DOCG, Piedmont, Italy 440

Fantinel, Pinot Grigio, Friuli Grave, Italy 450

Massolino, Langhe DOC Chardonnay, Piedmont, Italy 682

Henri Bourgeois, Sancerre Grand Reserve, Loire Valley, France 770

Massolino Langhe, Riesling, Piedmont, Italy 853

Prà Monte Grande Soave Classico, Garganega, Veneto, Italy 1045

Albert Bichot, Meursault, Chardonnay, Burgundy, France 1705

Jermann, Dreams, Chardonnay, Friuli-Venezia Giulia, Italy 2090

RED WINE

Cossetti La Vigna Vecchia, Barbera d'Asti, Piedmont, Italy 440

Masseria Altemura, Sasseo, Primitivo, Salento IGT, Puglia, Italy 479

Ruffino Aziano, Chianti Classico DOCG, Sangiovese, Tuscany, Italy 523

Zenato Ripassa, Valpolicella Superiore, Veneto, Italy 715

Alois Lageder, Mimùt, Pinot Noir, Italy 798

Graci Etna Rosso, Nerello Mascalese, Italy 1089

Château Rauzan-Ségla, Grand Cru Classé, Margaux, France 1540

Henri Rebourseau, Gevrey-Chambertin 1er Cru 'Fonteny', Burgundy, France 1595

Ceretto Barolo, Nebbiolo, Piedmont, Italy 1650

SPARKLING WINE

Ferrari Brut Trentino, Alto Adige, Italy	825
Ferrari Rose Trentino, Alto Adige, Italy	858

CHAMPAGNE

Moët & Chandon, Imperial Brut	924
J. de Telmont, Grand Réserve Rosé Brut	1595
Ruinart, Blanc De Blancs, Brut	1980

ROSÉ WINES

Obéló Rosé, Côtes de Provence, France	925
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WINE BY THE GLASS

CHAMPAGNE & SPARKLING WINE

Ferrari Brut Trentino, Alto Adige, Italy	138
Moët & Chandon, Imperial Brut	154

WHITE

Massolino, Langhe DOC Chardonnay, Piedmont, Italy	138
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SWEET WINE

Castello Di Albola, Vin Santo del Chianti, Classico DOC, Italy (60ml)	119
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SPIRITS

VODKA

Absolut	59
Belvedere	83
Grey Goose	83
Beluga Gold	215

GIN

Bombay Sapphire	59
Tanqueray 10	72
Hendricks	72
Monkey 47	110

TEQUILA

Patron Silver	66
Patron Reposado	88
Don Julio Anejo	127

RUM

Bacardi	59
Bacardi 8	66
Appleton Estate 12	69
Ron Zacapa XO	138

WHISKY

BLENDED

Chivas 18	138
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SINGLE MALT

Glenlivet 12	66
Glenlivet 18	143
Macallan 15	175

AMERICAN WHISKY

Jack Daniels	66
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BRANDY / COGNAC

Grappa	77
Henessy VS	94
Henessy XO	292
Pisco, Casa Lapostolle	66

VERMOUTH

Mancino Rosso	66
Mancino Secco	66
Mancino Banco	66

APERITIF/DIGESTIF

Absinthe 55	66
Baileys	66
Limoncello	66
Jägermeister	66
Lazzaroni Amaretto	66
Aperol	66
Campari	66
Fernet-Branca	66
Skinos Mastiha	66
Grand Marnier	66
Amaro Montenegro	66

NON-ALCOHOLIC

WATER

	750 ML
Evian Sparkling	43
Evian Still	43

COFFEE

Espresso	32
Double Espresso	39
Cappuccino, Latte, Americano	39

TEA

GREEN TEA

Peppermint	29
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HERBAL TEA

Chamomile	29
Jasmine	29

FRESH JUICES

Orange, Green Apple, Pineapple, Watermelon	35
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SOFT DRINKS

Coca Cola, Coca Cola Light, Coca Cola Zero, Sprite	35
Tonic Water, Soda Water, Pink Grapefruit Soda, Ginger Ale	35
Red Bull	60

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APPETIZERS

Marinated Olives 39

Focaccia Bread (G) 33

Bruschetta Tomato & Mozzarella (G)(D)(V) 61

STARTERS

Rocket & Artichoke Salad (D)(V) 83
Parmesan, olives, tomatoes

Burrata with Cherry Tomatoes (D)(V)(N) 99
Extra virgin olive oil, cherry tomatoes, pesto

Vitello Tonnato 105
Veal with tonnato sauce

Beef Carpaccio (D) 115
Parmesan cream, rocket, truffle oil

Cold Cuts & Cheese Board (D) 149

MAINS

Risotto (D)(V) 132
Porcini mushrooms, parmesan

Beef Polpette (D)(G) 138
Angus meatballs, tomato sauce

Seabass Fillet 143
Cherry tomatoes, baby potatoes

SIGNATURE PIZZINI

Burrata, Turkey Ham, Pesto, Honey & Rocket (G)(N) 94

Bresaola, Parmesan, Semidried Tomato, Rocket, Balsamic Reduction (G) 94

PIZZA

Margherita (G)(D)(V) 88
Fior di Latte mozzarella

Pepperoni (G)(D) 119
Fior di Latte mozzarella, Italian beef salami

Vegetarian (G)(D)(V) 99
Fior di Latte mozzarella, grilled vegetables

Quattro Formaggi (G)(D)(V) 109
Fior di Latte mozzarella, provolone, gorgonzola, pecorino

Capricciosa (G)(D) 105
Fior di Latte mozzarella, turkey ham, artichokes, mushrooms, olives

Truffle (G)(D)(V) 165
Fior di Latte mozzarella, black truffle

PASTA

Penne all'Arrabbiata (G)(D)(V) 88
Tomato sauce, fresh chili

Tagliatelle alla Bolognese (G)(D) 116
Angus beef ragù

Spaghetti al Pesto (G)(D)(V) 99
Basil, parmesan cheese, pine nuts

Spaghetti Cacio e Pepe (G)(D)(V) 99
Pecorino cheese, black pepper

DESSERTS

Homemade Tiramisu (D)(G)(V) 72

Panna Cotta (D)(V) 55
Strawberry coulis, fresh strawberries

Profiteroles (D)(G)(N)(V) 55
Vanilla ice cream, hazelnut praline

Pizza Nutella Berry (D)(G)(V) 77

Pistachio Gelato (D)(N)(V) 55
Caramelised pistachio, sea salt, olive oil

Pineapple Carpaccio (V) 88
Coconut sorbet



LUNCH SET MENU

PIZZA

Vegetarian (G)(D)(V)

Fior di Latte mozzarella, grilled vegetables

Margherita (G)(D)(V)

Fior di Latte mozzarella

Pepperoni (G)(D)

Fior di Latte mozzarella, Italian beef salami

PASTA

Tagliatelle alla Bolognese (G)(D)

Angus beef ragù

Penne all'Arrabbiata (G)(D)(V)

Tomato sauce, fresh chili

DESSERTS

Homemade Tiramisu (D)(G)(V)

Panna Cotta (D)(V)

Strawberry coulis, fresh strawberries

Pistachio Gelato (D)(N)(V)

Caramelised pistachio, sea salt, olive oil

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DINNER SET MENU

STARTERS

Bruschetta Tomato & Mozzarella (G)(D)(V)

Burrata with Cherry Tomatoes (D)(V)(N)
Extra virgin olive oil, cherry tomatoes, pesto

Rocket & Artichoke Salad (D)(V)
Parmesan, olives, tomatoes

PIZZA

Vegetarian (G)(D)(V)
Fior di Latte mozzarella, grilled vegetables

Margherita (G)(D)(V)
Fior di Latte mozzarella

Pepperoni (G)(D)
Fior di Latte mozzarella, Italian beef salami

PASTA

Tagliatelle alla Bolognese (G)(D)
Angus beef ragù

Penne all'Arrabbiata (G)(D)(V)
Tomato sauce, fresh chili

DESSERTS

Homemade Tiramisu (D)(G)(V)

Panna Cotta (D)(V)
Strawberry coulis, fresh strawberries

Pistachio Gelato (D)(N)(V)
Caramelised pistachio, sea salt, olive oil

(V) Vegetarian (G) Gluten (D) Dairy (N) Nuts