


SANTINI


Cocktails


SPARKLING

-  **BELLINI 12**
Classic version with fresh peach and Prosecco
-  **CLASSIC CHAMPAGNE 15**
Moët & Chandon, sugar cube, Angostura and orange bitters

-  **LOVELY LAURA 15**
Dubonnet, fresh pineapple, Moët & Chandon Rosé, raspberry purée


-  **SERENDIPITY 15**
Applejack, fresh granny smith, mint, Champagne


-  **LA DOLCE VITA 15**
Vanilla infused Belvedere vodka, Crème de Pêche, orange marmalade, Moët & Chandon


-  **SCARLATTO 15**
Diplomatico white rum, Cocchi Torino Sweet Vermouth, strawberry purée, Gravino Liquore di Vino, Prosecco

CLASSICS REVISITED

-  **SWEET DIRTY LOVE 12**
Belvedere unfiltered vodka, candied olive brine, East India Sherry

-  **HALF CRAZY DAISY 12**
Tapatio Reposado tequila, yellow Chartreuse, chamomile syrup, bergamot juice, Taste No.5 Umami Pepper rim

-  **BLUE STOCKING 14**
El Dorado 15y rum, crème de mure, Fernet Branca, sugar cube, orange and saffron bitters


-  **RUDDY NORA 12**
Umami caper vodka, asparagus, house tomato/clamato umami base mix, Taste No. 5 Umami Pepper Rim, nori twist


-  **MANHATTAN MAYBE 12**
Redemption Rye whiskey, Clement Creole Shrub, Dubonnet, tiki bitters


-  **NAUGHTY NEGRONI 15**
VII Hills gin, Campari, Cynar, Vermouth del Professore


-  **CAMPARI SHAKERATO 10**
Campari, grapefruit peel, Cordial Campari


SANTINI SIGNATURE

-  **SMOKIN' JOE 10**
Tapatio Reposado Tequila, Reserva Carlo Alberto Dry Vermouth, Crème de Cacao Blanc, Black Okinawa sugar, bitters, sprayed Ardberg

-  **BRIVIDO 11**
BarSol Pisco, J. Bally white rum, fresh pineapple, Crème de Banane, bergamot juice, egg white, cardamom, soda water

-  **CENTURY 23 15**
Elephant Gin, Cocchi Americano Vermouth, homemade pink peppercorn syrup, Crème de Cacao Blanc, lemon juice

-  **GIGGLY GEISHA 12**
Nikka All-Malt, fresh lemon grass, fresh kumquat, lime juice, ginger syrup, egg white

-  **SCOTTISH MIST 14**
Auchentoshan Three Wood, Bruichladdich single malt, Port Askaig whisky, Cocchi Torino Sweet Vermouth, apricot brandy, orange juice, cinnamon syrup, lime juice

-  **COOL CANARY 15**
Hennessy Cognac, Buffalo Trace Bourbon, Cocchi Torino Sweet Vermouth, yellow Chartreuse, chamomile syrup

-  **CHEEKY BANANA 12**
Dodd's Gin, roasted banana with cacao syrup, ginger liquor, pineapple juice

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Cocktails Cont.

LIGHT REFRESHERS

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-  **JASMINE TANG 10**
Jasmine cold brew tea, grapefruit juice, cinnamon syrup, fresh strawberry
 -  **RUBY TUESDAY 10**
Cranberry juice, lemon juice, lime juice, fresh basil, fresh mint, honey flavoured syrup
 -  **ROOT 66 10**
Fresh fennel, fresh apple, lime juice, ginger beer
 -  **CUCUMBER COOLER 10**
Fresh cucumber, fresh kiwi, pineapple juice, cold brew jasmine tea
 -  **GARDEN PARTY 10**
Orange juice, cold brew Earl Grey tea, pear purée, apple juice
 -  **ISLAND TIME 10**
Cold brew coffee, banana syrup, coconut water, pineapple juice
 -  **ENGLISH COUNTRY GARDEN 10**
Cucumber, fresh mint, elderflower syrup, soda water
 -  **NERVOUS NORA 10**
Tomato and beetroot juice, lemon juice, horseradish, umami paste
 -  **SHIRLEY TEMPLE 10**
Homemade grenadine, lemon, hibiscus

Sparkling and Champagnes

CHAMPAGNE

- Moët & Chandon N.V 18
- Veuve Clicquot NV 20
- Moët & Chandon Ice Imperial demi-sec NV 22
- Moët & Chandon Rosé Vintage 2008 28

ITALIAN SPARKLING

- Prosecco Quartese, Ruggeri 10
- Franciacorta Alma Cuvée Brut, Bellavista 14

Wines

ROSE

- Pure Mirabeau Cuvée Santini, *Côtes de Provence* 2016 10
- Rosa dei Frati, Cà dei Frati, *Lombardy* 2015/16 10

WHITE

- Gavi di Gavi Lugarara, La Giustiniana, *Piedmont* 2015 11
- Sauvignon Blanc Lahn, St Michael-Eppan, *Alto Adige* 2015 12
- Chardonnay, Formigar, Colterenzio Cornell, *Alto Adige* 2014 18
- Sauvignon Blanc Lafõa, Colterenzio, *Alto Adige* 2015 20

RED

- Chianti Classico, Fattoria di Felsina, *Tuscany* 2013 13
- Pinot Nero, Franz Haas, *Alto Adige* 2014 15
- Cabernet Sauvignon/Cabernet Franc/Merlot/Malbec, Venegazzu, Loredan Gasparini, *Veneto* 2011 15
- Barolo DOCG, Paolo Scavino, *Piedmont* 2012 20