

## Pizza Bread (10")

<b>GARLIC (V)</b>	<b>\$11</b>	<b>Enhance it with...</b>	
<b>CHEESY GARLIC (mozzarella) (V)</b>	<b>\$14</b>	CHERRY TOMATOES	\$2
<b>HERB (V)</b>	<b>\$11</b>	ANCHOVIES	\$3
<b>PESTO &amp; PARMESAN (V)</b>	<b>\$13</b>	SHAVED PARMESAN	\$3
		PROSCIUTTO DI PARMA	\$6
		-18 MONTHS (AFTER BAKE)	
<b>GLUTEN FREE PIZZA BASE (11")</b>	<b>Add \$5</b>		



## Starters / Share Plates

<b>ANTIPASTO (serves 3-4)</b>	<b>\$38</b>
Prosciutto Di Parma (18 mths), mild pancetta, mortadella, cacciatore, Grana Padano, Asiago, Burrata, & pecorino Romano DOP (24 mths), mixed olives, marinated white anchovies, house made giardiniera & warm focaccia bread	
<b>ADD</b> Sicilian anchovy fillets (90gm jar)	<b>+\$12</b>
<b>BRUSCHETTA (VEGAN)</b>	<b>\$14</b>
Charred Italian bread, cherry truss tomatoes, EVOO, oregano, basil, balsamic glaze	
<b>ADD</b> buffalo milk mozzarella	<b>+\$4</b>
<b>PEPPERS &amp; POTATOES (GF/O) (VEGAN) (V)</b>	<b>\$1</b>
Traditional Calabrese dish ("Pipi e patati") of red capsicums, basil & potatoes, pan fried in a generous amount of extra virgin olive oil, served on charred Italian bread (gluten free bread available add \$4)	
<b>ARANCINI SICILIANI</b>	<b>\$19</b>
Carnaroli risotto balls with shaved veal, tomato, peas & mozzarella, deep fried & served on a tomato salsa with shaved parmesan & aioli (7 pieces)	
<b>CALAMARI FRITTI</b>	<b>\$19</b>
Local tenderised calamari, lightly shaken through seasoned flour, flash fried & served with a salsa verde mayo	
<b>CROCCETTE DI BACCALA</b>	<b>\$</b>
Baccala (salted cod) croquettes, mixed with potato & leek, deep fried & served with a spicy n'duja dipping sauce, grated parmesan (5 pieces)	
<b>EGGPLANT PARMIGIANA (V) (GF)</b>	<b>\$24</b>
Layers of eggplant, Parmesan, Fior Di latte, basil & Napoli sauce. Oven baked (Please allow 15 minutes)	
<b>TOMINO e PROSCIUTTO (GF)</b>	<b>\$24</b>
Tomino, a beautiful soft Italian cow's milk cheese (similar to Brie; 100grams), wrapped in prosciutto di Parma and lightly pan fried, served with poached pears & a Vin Cotto dressing	
<b>WOOD FIRED GARLIC &amp; CHILLI PRAWNS (GF)</b>	<b>\$24</b>
8 whole king prawns, garlic, chilli, parsley, sea salt, black pepper & extra virgin olive oil, sizzling hot with fresh lime	

## Sides

<b>WARM BREAD (V) (VEGAN)</b>	<b>\$8</b>
EVOO & balsamic condiment	
<b>OLIVES (V) (VEGAN) (GF)</b>	<b>\$8</b>
Mixed premium Mount Zero (Grampians, VIC), olives with confit garlic & rosemary (served warm)	
<b>"STEAK CUT" CHIPS (V)</b>	<b>\$12</b>
Chef's seasoning, Aioli	
<b>BROCCOLINI &amp; GREEN BEANS (V) (VEGAN/O) (GF)</b>	<b>\$16</b>
EVOO, confit garlic, hint of chilli, toasted almonds & ricotta salata	

## Salads

<b>GREEN LEAF SALAD (V) (VEGAN)</b>	<b>\$14</b>
Tomato, cucumber, whole olives, balsamic & EVOO dressi	
<b>ROCKET SALAD (V) (VEGAN/O)</b>	<b>\$16</b>
Roasted hazelnuts, soft French goats cheese, red Bravo apples, Raspberry vinaigrette dressing	
<b>BURRATA CAPRESE (V) (V/O)</b>	<b>\$22</b>
Creamy imported burrata, cherry tomatoes, basil, oregano, sea salt, EVOO & caramelised balsamic	

**GF** GLUTEN FREE      **GF/O** GLUTEN FREE OPTION      **V** VEGETARIAN      **V/O** VEGETARIAN OPTION  
**VEGAN** VEGAN      **VEGAN/O** VEGAN OPTION      **EVOO** EXTRA VIRGIN OLIVE OIL

## Mains - (Please allow up to 25 minutes)

<b>CHICKEN AGRADOLCE (GF)</b> <b>\$39</b>	<b>VEAL TENDERLOIN</b> <small>MSA CERTIFIED BLACK ANGUS</small> <b>\$44</b>
Skin-on chicken breast fillet, oven baked & served with charred asparagus & broccolini, with a side of honey, seeded mustard & Eschallot sauce	Grain fed sirloin fillet, sous vide to medium & pan seared, with porcini & field mushrooms, beef & porcini jus & white wine, asparagus & a creamy polenta mash
<b>ATLANTIC SALMON (250g) (GF)</b> <b>\$42</b>	<b>BABY BACK PORK RIBS</b> <b>\$42</b>
Locally sourced, fresh Atlantic Salmon, crispy skin, with garlic butter, baked fennel & sauteed spinach (Please allow up to 25 minutes)	18 hour, slow roasted rack, balsamic & honey glaze, with fried potatoes. (Please allow up to 25 minutes)
<b>PORK CUTLET (GF)</b> <b>\$38</b>	<b>RIB EYE STEAK (28 DAY DRY AGED) (GF)</b> <b>\$49</b>
Pork cutlet, on the bone (350g), served with a fennel & white balsamic salad, house made fresh mango chutney (pink peppercorn & Dijon). (Please allow up to 25 minutes)	<b>BLACK ANGUS / 300g / MB2+ / 100 DAY GRASS FED</b> Rib eye (scotch fillet), balsamic glazed & stone charred, with a red wine jus, roasted potatoes, caramelised onion chutney & a rocket & parmesan garnish. Medium R/are unless otherwise specified. (Please allow 25 minutes & up to 35 minutes if cooked well done)

## Risotto

**RISOTTO OF THE DAY**  
Call 62471010 to discover today's selection

**\$MP**

## Lasagne

**TRADITIONAL LASAGNE** **\$26**  
Fresh pasta, layered with Bolognese, mozzarella, béchamel & parmesan

## Pasta

All sauces are gluten free \*GLUTEN FREE PENNE (VEGAN) Add \$4

<b>RIGATONI ALLA NORMA (V) (VEGAN/O) (GF/O)</b> <b>\$26</b>
Lightly floured eggplant, shallow fried & tossed through a slow cooked tomato & basil sauce, finished with Ricotta salata
<b>RAVIOLI (STELLE): BURRATA (V)</b> <b>\$28</b>
Fresh, round, pasta parcels (egg & semolina), filled with cream burrata cheese, tossed through Napoletana sauce, basil, EVOO, finished with parmesan (Grana Padano)
<b>FETTUCCINE CARBONARA (NON-TRADITIONAL)</b> <b>\$26</b>
Short cut bacon, cream, parmesan, pepper, 63 degree poached egg & parsley
<b>SPAGHETTI PUTTANESCA (V/O) (VEGAN/O)</b> <b>\$25</b>
Garlic, olive oil, capers, Kalamata olives, anchovy fillets, oregano, white wine, cherry tomatoes, Napoletana sauce & a hint of chilli, Parmigiano Reggiano
<b>FETTUCCINE POLLO E FUNGHI (V/O)</b> <b>\$26</b>
Chicken breast, mushrooms, baby spinach, caramelised onion, cream & parmesan
<b>RIGATONI AMATRICIANA</b> <b>\$26</b>
Traditional dish, consisting of guanciale (cured pork cheek), fresh chilli, in a tomato base, finished with pecorino cheese
<b>GNOCCHI NAPOLETANA (V) (VEGAN/O)</b> <b>\$25</b>
House made, soft, potato, flour & parmesan pillows, tossed through a slow cooked tomato & basil sauce, finished with buffalo milk stracciatella
<b>GNOCCHI BASIL PESTO (V) (VEGAN/O)</b> <b>\$25</b>
House made, soft, potato, flour & parmesan pillows, tossed through basil pesto, cream, parmesan & pine nuts, finished with ricotta salata (Vegan option- cream & parmesan substituted with vegan cream & vegan mozzarella)
<b>RIGATONI BEEF RAGU</b> <b>\$26</b>
Chunky, tender pieces of beef, slow cooked for 6 hours with basil & S.Marzano tomatoes & finished with shaved parmesan
<b>SQUID INK LINGUINE VONGOLE (Also available with standard, wheat based spaghetti)</b> <b>\$28</b>
Whole clams (350 grams) tossed through EVOO, garlic, shallots, white wine, bird's eye chilli, tomatoes & Napoletana sauce
<b>SQUID INK LINGUINE GRANCHIO</b> <b>\$34</b>
EVOO & confit garlic base, blue swimmer crab meat, cherry tomatoes, fresh chilli, parsley, black pepper & white wine, finished with bottarga (Italian cured & dried fish roe) (Also available with standard, wheat based spaghetti)
<b>SQUID INK LINGUINE FRUTTI DI MARE (Also available with standard, wheat based spaghetti)</b> <b>\$34</b>
Clams, QLD prawns, blue swimmer crab meat, barramundi pieces, black mussels & calamari, EVOO, Pinot Grigio, garlic, parsley, cherry tomatoes & Napoletana sauce, with a hint of chilli & finished with grated bottarga (Italian cured & dried fish roe) (Cream or olive oil base available)

## Wood Fired Pizza - Hand Stretched to order

**NO Half & Half Pizzas** due to varied cooking times.

Choose from our menu or customise your own Pizza

### MARGHERITA (V)(VEGAN/O) \$24

San Marzano tomatoes, mozzarella, fior di latte, basil  
Oregano & EVOO

### TRIPLE CHEESE (V) (VEGAN/O) \$24

San Marzano tomatoes, triple mozzarella

### PEPPERONI \$24

San Marzano tomatoes, mozzarella, mild, pork &  
fennel pepperoni

### TROPICALE \$24

San Marzano tomatoes, mozzarella, double smoked  
leg ham & pineapple

### NAPOLETANA (VEGAN/O) \$24

San Marzano tomatoes, mozzarella, Kalamata olives,  
anchovies, cherry tomatoes, capers, oregano & basil

### MEXICANA \$24

San Marzano tomatoes, mozzarella, spicy sopressa  
salami, Jalapeno, roasted peppers & chilli

### CAPRICCIOSA (VEGAN/O) \$25

San Marzano tomatoes, mozzarella, double smoked  
leg ham, mushrooms, artichokes & Kalamata olives

### CALABRESE \$24

San Marzano tomatoes, mozzarella, Calabrese salami  
(very hot), Kalamata olives, chilli & red onion

### SICILIANA (V) (VEGAN/O) \$24

San Marzano tomatoes, mozzarella, marinated  
eggplant, baby spinach, roasted peppers & grilled  
zucchini

### HALLOUMI & POTATO (V) (VEGAN/O) \$24

Basil pesto, mozzarella, halloumi, roasted peppers,  
rocket & baked rosemary & onion potatoes

### FUNGHI (V) (VEGAN/O) \$24

EVOO base, fresh mushrooms, mozzarella,  
Caramelised onion, nutmeg & basil, finished with black  
truffle infused extra virgin olive oil & ricotta salata

### ROMANA \$25

San Marzano tomatoes, mozzarella, spicy pancetta, red  
onion, basil, cherry tomatoes & shaved pecorino  
Romano

### TOSCANA (V) (VEGAN/O) \$26

Basil pesto base, mozzarella, marinated eggplant,  
artichokes, zucchini & semi dried tomatoes

### BUFALA (V) \$25

San Marzano tomatoes, fior di latte, basil, cherry  
tomatoes, finished w/ mozzarella di bufala & EVOO

### SOLITA SPECIAL \$25

San Marzano tomatoes, mozzarella, double smoked  
leg ham, pepperoni, roasted peppers, bacon, olives,  
red onion, & mushrooms

### CHICKEN & CHILLI AIOLI \$27

Basil pesto, mozzarella, chicken breast, semi dried  
tomatoes & caramelised onion, finished w/ chilli aioli

### BARBECUE CHICKEN \$26

BBQ base, mozzarella, chicken breast, roasted  
peppers & pineapple

### PROSCIUTTO & GORGONZOLA \$28

San Marzano tomatoes, gorgonzola piccante,  
mozzarella & fior di latte, finished with prosciutto di  
Parma, rocket & shaved parmesan

### PORK BELLY & APPLE \$28

San Marzano tomatoes, mozzarella, baby spinach,  
house roasted pork, diced apples, & finished with  
candied walnuts

### BEEF BRISKET \$29

24 hour roasted, beef brisket, on a garlic & EVOO base,  
with mozzarella, jalapeno's, red onion, cherry tomato,  
finished with EVOO & Maldon sea salt flakes (BBQ  
sauce base option available)

### N'DUJA & BUFALA \$27

San Marzano tomatoes, mozzarella, N'duja (soft, spicy,  
Calabrian sausage), fresh basil, Kalamata olives &  
cherry tomatoes, finished with mozzarella di bufala &  
EVOO

### MEAT LOVER \$28

BBQ base, mozzarella, double smoked leg ham,  
chorizo, bacon, pepperoni, house roasted pork belly  
& beef brisket

### PRAWN & CHORIZO \$30

San Marzano tomatoes, mozzarella, chilli, chorizo, 12  
whole garlic prawns & caramelised onion, finished  
with fresh chilli & lime

## Dough Balls 320 grams

### BAKE AT HOME \$4.5

Rested for a minimum of 48 hours.

We've done all the hard work, simply stretch,

### PAR-BAKED GF

Plain Base \$6 \$9

Base with sauce \$7 \$10

Base with sauce & mozzarella \$9 \$12

## Customize your pizza -Base & Sauce \$20

COVER YOUR BASE WITH YOUR FAVE SAUCE...

\*San Marzano Tomato

\*Garlic & Olive Oil

\*Basil Pesto

\*BBQ

\*EVOO (Extra Virgin Olive Oil)

### ADD YOUR CHEESE

Mozzarella	\$2
Fior di Latte	\$3
Halloumi	\$3
Vegan Cheese	\$3
Gorgonzola Piccante	\$3

### SEAFOOD

Anchovies	\$3
Garlic Prawns (8)	\$12

### VEGGIES

Fresh Basil	\$1
Capers	\$1
Red Onion	\$1
Baby Spinach	\$2
Roast Garlic Confit	\$2
Jalapeno	\$2
Caramelised Onion	\$2
Diced Apples	\$2
Cherry Tomatoes	\$2
Pineapple	\$2
Baked Potatoes	\$2.5
Mushrooms	\$2.5
Kalamata Olives	\$2.5
Roasted Peppers	\$2.5
Artichokes	\$3
Eggplant	\$3
Zucchini	\$3

### MEATS

Double smoked leg Ham	\$3
Calabrese Salami -very hot	\$2
Mild pepperoni	\$3
Bacon	\$2
Chorizo	\$3
Pancetta -Spicy	\$3
Chicken Breast	\$5
House roasted pork belly	\$5
Beef brisket	\$5
N'duja	\$4

### AFTER BAKE

Rocket	\$2
Black Truffle Oil	\$2
Candied Walnuts	\$2
Chilli Aioli	\$2
Shaved Parmesan	\$3
Semi-dried Tomatoes	\$3
Ricotta Salata	\$3
Prosciutto	\$6
Mozzarella Di Bufala	\$6
Burrata	\$14

### GLUTEN FREE BASE ADD \$6

We advise that you modify from the main pizza menu for cost efficiency.

## Dessert

All made in house

CHOCOLATE MOUSSE (GF) (NUT FREE) Salted caramel sauce \$12

ARTISAN SORBET (Vegan) Lemon (2 scoops) \$12

COPPA GELATO \$14

3 scoops of Gelato (strawberry, chocolate & lemon)

SICILIAN CANNOLI (2) \$14

Filled with ricotta, mascarpone & lemon, dipped in candied citrus & pistachio

TIRAMISU (NUT FREE) \$14

Sponge fingers dipped in espresso, layered with buffalo milk Mascarpone, dusted in cacao

CRÈME CARMEL \$14

Traditional, baked custard, infused with vanilla bean & a dark brown caramel glaze

NUTELLA PIZZA (EGG FREE) \$20

Fresh strawberries, crushed hazelnuts & vanilla ice cream (serves 2-3)

~Cakeage \$2 pp~

## Coffee/Chocolate/Chai/Tea

ESPRESSO / MACCHIATO \$5.0

PICCOLO / LONG BLACK \$5.0

CAPPUCCINO /CAFFÈ LATTE \$5.0

FLAT WHITE \$5.0

HOT CHOCOLATE / MOCHA \$5.0

CHAI LATTE/ICED LATTE \$6.0

ICED COFFEE / ICED CHOCOLATE \$8.0

AFFOGATO \$8.0

FLAVOURED SYRUP .80c

Vanilla / hazelnut / Caramel / Chocolate

EXTRA SHOT / DECAF \$1.0

MILK ALTERNATIVES - \$1.0

Lactose free / Soy / Almond /Oat

ENGLISH BREAKFAST /EARL GREY \$5.0

GREEN TEA (SENCHA) \$5.0

PEPPERMINT/ CHAMOMILE \$5.0

## Non-Alcoholic Drinks

<b>SOFT DRINK VARIETIES</b>	<b>\$5</b>
Coke / Coke (no sugar) / Lift / Sprite / Fire Engine / Lime & Soda / Tonic Water / Ginger Ale	
<b>JUGS OF SOFT DRINK (as above)</b>	<b>\$14</b>
<b>LEMON LIME &amp; BITTERS / SODA LIME BITTERS</b>	<b>\$6</b>
<b>JUGS SOFT DRINK (as above)</b>	<b>\$16</b>
<b>SAN PELLEGRINO</b> Aranciata Rossa / Chinotto / Limonata	<b>\$6</b>
<b>JUICE (EAST COAST)</b> Apple / Pineapple / Orange / Cranberry	<b>\$6</b>
<b>MILKSHAKES</b> Choc / Straw / Banana / Van / Caramel	<b>\$8.9</b>
<b>STILL WATER</b> (San Pellegrino Aqua Panna 500ml)	<b>\$7.9</b>
<b>SPARKLING WATER</b> (San Pellegrino 500 ml)	<b>\$8.5</b>
<b>SPARKLING WATER</b> (San Pellegrino 750 ml)	<b>\$11.5</b>

## Beer On Tap

	Schooner	Pint	Jug
<b>HAWKES -</b>			
"Underdog" Mid strength Pilsner (3.5%)	\$11	\$14	\$28
<b>CAPITAL BREWING CO</b> "Trail" Pale (4.7%)	\$12.5	\$15.5	\$31
<b>BENTSPOKE</b> "Crankshaft" IPA (5.8%)	\$12.5	\$15.5	\$31
<b>PERONI</b> "Nastro Azzuro" (5.1%)	\$13.5	\$16.5	\$33

## Beer-Bottled (Other) 330ml

<b>ASAHI</b> Super Dry (5.0%) 500ml	\$12.9
<b>PERONI ROSSO</b> (4.7%)	\$9.9
<b>CORONA</b> (4.5%)	\$9.9
<b>GREAT NORTHERN</b> "Super Crisp" Mid (3.5%)	\$9.9
<b>TSINGTAO</b> China (3.5%) 350ML	\$9.9
<b>CARLTON ZERO</b> (0.0%) Alcohol Free	\$8.9
<b>MR FINCH</b> Apple or Pear (4.5%)	\$10

## Frozen Slushie Cocktails 260ml

<b>MARGARITA</b> (9.2%)	\$14
Tequila Blanco, lime juice, triple sec, agave syrup, hint of mango	
<b>STRAWBERRY DAIQUIRI</b> (9.2%)	\$14
Fresh strawberry, Bacardi, lime juice, sugar syrup, hint of passionfruit	

## Prosecco

	Class	Bottle
<b>PONTE</b> Prosecco DOC (Veneto, Italy)	\$12	\$44
<b>PONTE</b> Prosecco Rose DOC (Veneto, Italy)	\$48	
<b>CASA GHELLER</b> Prosecco - Extra dry (Trevisano, Italy)	\$52	

## Champagne

<b>MUMM</b> Cordon Rouge Brut NV	\$95
<b>MOET &amp; CHANDON</b> Brut NV	\$105
<b>PIPER HIEDSIECK</b> Vintage Brut (2012)	\$169

## Spirits -

A wide selection available from our fully stocked bar.

## Red Wines

	Class	Bottle
<b>BLEEDING HEART</b> Shiraz (McLaren Vale, SA) 2023	\$10	\$39
<b>OYSTER BAY</b> Merlot (Hawke's Bay, NZ) 2021	\$12	\$48
<b>BORGO ALLA TERRA</b> Chianti DOCG (Tuscany, Italy) 2022	\$12	\$48
<b>ENIO OTTAVIANI</b> Sangiovese IGT (Rimini, Italy) 2021	\$13	\$52
<b>LOVE NOT WAR</b> Pinot Noir (France) 2019	\$13	\$52
<b>KILLIBINBIN</b> Cabernet Sauvignon (Langhorne Creek, SA) 2021	\$13	\$52
<b>IL VILLAGIO</b> Nero D'avola DOC (Sicily, Italy) 2022	\$13	\$52
<b>LONG RAIL GULLY</b> Shiraz (Murrumbateman, NSW) 2022	\$14	\$58
<b>WATERMARK</b> Pinot Noir (Saddler's Creek, NSW) 2020		\$48
<b>LE VIGNE DI SAMMARCO</b> Primitivo (Puglia, Italy) 2021		\$49
<b>SIBILIANA</b> Shiraz IGP (Sicily, Italy) 2022		\$49
<b>LA VALENTINA</b> Montepulciano D'Ábruzzo DOC (Abruzzo, Italy) 2021		\$52
<b>CAMPO DELLA FIERA</b> Sangiovese IGT (Umbria, Italy) 2020		\$52
<b>DOMINA</b> Barbera D'Alba DOCG (Piedmont, Italy) 2020		\$62
<b>SANSILVESTRO</b> Nebbiolo DOC (Piedmont, Italy) 2021		\$68
<b>RIONDO</b> Valpolicella Superiore DOC (Veneto, Italy) 2021		\$64
<b>CASCINA SARIA</b> "Barbaresco" DOCG (Neive, Italy) 2015		\$140
<b>BROCCARDO</b> Barolo DOCG (Piedmont, Italy) 2017		\$152
<b>CAPRILI</b> Brunello di Montalcino DOCG (Montalcino, Italy) 2018		\$165

## White Wines

	Class	Bottle
<b>PONTE</b> Chardonnay D'Italia (Veneto, Italy)	\$10	\$39
<b>LE SANDS</b> Sauvignon Blanc (Marlborough, NZ)	\$11	\$44
<b>LUNARDI</b> Pinot Grigio DOC (Veneto, Italy) (ORGANIC)	\$12	\$48
<b>NICK O'LEARY</b> Riesling (ACT)	\$13	\$52
<b>LA VALENTINA</b> Trebbiano D'Ábruzzo DOC (Abruzzo, Italy)		\$42
<b>HARDY'S</b> "Tintara" Fiano (McLaren Vale, SA)		\$45
<b>CAPE CAPTIVE</b> Sauvignon Blanc (Marlborough, NZ)		\$46
<b>LONG RAIL GULLY</b> Reising (Murrumbateman, NSW)		\$52

## Rose / Moscato

	Class	Bottle
<b>WAYVILLE</b> Moscato (SA)	\$8	\$32
<b>NICK O'LEARY</b> Rosé (ACT)	\$13	\$52

## Cocktails -

<b>MIMOSA</b> Prosecco & orange juice	\$12
<b>APEROL SPRITZ</b> Prosecco, Aperol & splash of soda	\$19
<b>LIMONCELLO SPRITZ</b> Prosecco, Limoncello & splash of soda	\$20
<b>STRAWBERRY SPRITZ</b> Prosecco, Strawberry liqueur & splash of soda	\$20
<b>FAIRY TINGLE</b>	\$19
Bubblegum vodka, orange liqueur & blue curacao, with sprite over ice	
<b>SALTED CARAMEL ESPRESSO MARTINI</b>	\$19
Stolichnaya "salted caramel" vodka, Kahlua, salted caramel syrup & espresso coffee	
<b>OLD FASHIONED</b> Wild Turkey, sugar & bitters over ice	\$19
<b>COSMOPOLITAN</b> Vodka, Cranberry & lime	\$19
<b>NEGRONI</b> Gin, Campari & Cinzano Rosso over ice	\$19
<b>TWISTED MOJITO STIRRED NOT SHAKEN</b>	\$19
Bacardi, Mint, Lime, Sugar, Monin green mint & Mojito mint syrups	