

Spirits

GIN	
GORDON'S	27
BOMBAY SAPPHIRE	28
BULLDOG	32
BOMBAY DRY	34
WIXWORTH	32
WHITLEY NEIL	36
TANQUERAY	36
TANQUERAY SEVILLA	38
MALFY Lemon/ Rosa/ Arancia	42
GINATO Pompelmo/ Clementino	42
HENDRICKS	45

BRANDY

RICHELIEU	26
RICHELIEU 10YO	34
KLIPDRIFT EXPORT	26
KLIPDRIFT PREMIUM	32
VAN RYNS 10YO	35
VAN RYNS 12YO	65
HENNESSEY VS	60
REMY MARTIN	55
BRANDY 1920	36
KWV 5	30
KWV 10	36

VODKA

COUNT PUSHKIN Premium	28
COUNT PUSHKIN Grape Energy / Apple	28
SKYY / ABSOLUT	32
CRUZ Vintage Black / Manhattan Blossom	34

RUM

CAPTAIN MORGAN / SPICED GOLD	26
RED HEART	26
BACARDI	28

WHISKEY

SCOTTISH LEADER SIGNATURE	28
BAIN'S	30
BELL'S	30
THREE SHIPS 5YO	24
THREE SHIPS 10YO	55
J&B	32
JACK DANIEL'S	34
JOHNNIE WALKER RED	32
JACK DANIEL'S HONEY	36
JACK DANIEL'S TENNESSEE FIRE	36
GLENGRANT 10 YEARS	34
JAMESON	38
MONKEY SHOULDER	42
JOHNNIE WALKER BLACK	46
JAMESON SELECT RESERVE	52
DEWAR'S 12 YEAR	48
GLENGRANT 12 YEAR	60
GLENMORANGIE 10 YEAR	60
GLENFIDDICH 12 YEAR	60
JOHNNIE WALKER BLUE	255

SHOTS

STRAWBERRY LIPS	28
JÄGERMEISTER	34
EL JIMADOR TEQUILA Reposado / Blanco	34
ESPOLOM Reposado / Blanco	55
COCO RICO	24
ITALIAN SAMBUCA	26
TANG APPLE SOURS	26
WILD PEACH SCHNAPPS	28
PATRON XO CAFÉ	50
LIMONCELLO	30
OYSTER SHOOTER	26
LOVOKA	28

Cocktails

CLASSIC

MOJITO / STRAWBERRY DAIQUIRI	65
COSMOPOLITAN / PINA COLADA	70
SEX ON THE BEACH	75
MARTINI	69
LONG ISLAND	75
1934 COSMOPOLITAN	75
CAPIRINHA	69

APERITIVO

APEROL SPRITZ TREE (BUY 5, GET 6)	75
MI-TO (MILANO TORINO)	70
AMERICANO	65
AMARETTO FIZZ	65
CINZANO (served double)	32
Bianco / Rosso / Extra Dry	
MONIS (served double)	25
Full Cream /pale Dry / Medium Cream	
OLD BROWN SHERRY (served double)	20
ALLESVERLOREN 2015 (served double)	32

G&T

ROSEWATER BASIL G&T	85
BASIL SMASH	85
CHERRY BASIL	85
GRAPEFRUIT THYME	85
STRAWBERRY MINT	85
ELDERFLOWER	85

MOCKTAILS

PINA COLADA	60
STRAWBERRY DAIQUIRI	60
MOJITO	60

CARAFE

SANGRIA 500ML	75
SANGRIA 1LT	140
CAPIRINHA JUG 1LT	165
FRESH LEMONADE & MINT 250ML	50
FRESH LEMONADE & MINT 500ML	70
FRESH LEMONADE & MINT 1LT	120

Beers & Ciders

BEERS

AMSTEL / BLACK LABEL	34
CASTLE / CASTLE LITE	34
PERONI / WINDHOEK LAGER	38
HANSA	34
HEINEKEN	42
FLYING FISH LEMON	40

DRAUGHTS

WINDHOEK 500ML	55
WINDHOEK 330ML	42
HEINEKEN 500ML	52
HEINEKEN 330ML	42
CASTLE LIGHT 500ML	48
CASTLE LITE 330ML	38
STELLA 500ML	52
STELLA 330ML	42

CRAFT BEERS

CBC LAGER	45
-----------	----

CIDERS & COOLERS

SAVANNA Light / Dry	42
HUNTER'S Dry / Gold	42
BERNINI Blush	42
SMIRNOFF Spin	42

Non Alcoholic

SAVANNA LEMON NON ALC.	40
HUNTER'S CHILLED NON ALC.	50
HEINEKEN 0.0	42

Beverages

COLD DRINKS

APPLETISER / GRAPETISER 275ML	35
SODA 300ML	26
Coke / Coke Light / Coke Zero / Creme Soda / Fanta Pine / Fanta Orange / Sprite / Sprite Zero / Tab / Sparberry	
ICED TEA Lemon / Peach	30
SAN BENEDETTO Peach / Lemon	45

MIXERS

MIXERS	24
Ginger Ale / Bitter Lemon / Pink Tonic / Lemonade / Soda Water / Tomato Cocktail / Tonic Water	
RED BULL	50

MILKSHAKE

FLAVOURS	42
Lime / Chocolate / Bubblegum / Strawberry / Banana	
GOURMET MILKSHAKE	60
Oreo / Turkish Blueberry / Coffee Holic	

MINERAL

LOCAL WATER 500ML	26
LOCAL WATER 1LT	38
Still / Sparkling	
IMPORTED ITALIAN WATER 750ML	58
Still / Sparkling	
SANPELLEGRINO	48
Aranciatta / Limonata / Rossa	

FRESHLY SQUEEZED JUICES

CARROT	45
PINEAPPLE / ORANGE	50
FRESH LEMON & MINT	50
ADD GINGER	20

SIR FRUIT JUICES

MANGO / CRANBERRY / APPLE	38
COCKTAIL / ORANGE	38

HOT BEVERAGES

ESPRESSO	26
CAPPUCCINO / DECAF CAPP	28/36
AMERICANO	26
MACCHIATO	28
ANTONIO'S COFFEE	28
CAFFE LATTE	36
DARK HOT CHOCOLATE	38
WHITE HOT CHOCOLATE	48
MILO	38

TEA

5 ROSES	26
ROOIBOS	28
CHAMOMILE TEA / EARL GREY	34



Vino Menu

Sparkling

J.C LE ROUX LA CHANSON	199
J.C LE ROUX LE DOMAINE	199
J.C LE ROUX LA FLEURETTE NON ALC.	199

PONGRÁČZ BRUT	359
PONGRÁČZ BRUT ROSE	359
BOSCHENDAL DEMI SEC	399
MOET & CHANDON BRUT	1300

Prosecco & Lambrusco

CINZANO PROSECCO	85	450
PROSECCO SPUMANTE 1821 (EXTRA BRUT)	80	399

VALDO PARADISE	450
SARTORI PROSECCO BRUT	450
VALDO EXTRA DRY	399

GIACOBACCI LAMBRUSCO DEMI SEC ROSSO	199
Aromas filled with berry tones and hints of violets, delicate, fruity, fresh, fleshy slightly sweet with a velvet finish.	

GIACOBACCI ROSÉ	199
Floral and fruity, medium sweet natural taste.	

HOUSE

NEDERBURG CLASSIC LYRIC	50	149
Medium-dry, crisp and generous with upfront fruit flavours and a nice long finish.		

DROSTDY HOF NATURAL SWEET ROSÉ	45	135
Strawberry, cherry and plum flavours.		

NEDERBURG CLASSIC MERLOT	49	145
Medium-body with wonderful fruit flavours embedded in a soft, silky texture.		

VINO D ITALIA

CHIANTI CLASSICO SANTI ILARIO ROSSO	299	
Characteristically intense fine and elegant and distinguished by violets and tenuous perfumes of wild berries.		

MONTEPULCIANO D ABBRUZZO ROSSO	285	
Broad bouquet with well-defined scents of bitter almonds against a faint background of wild berries.		

SOAVE CLASSICO (DRY WHITE)	299	
Intense bouquet with floral notes of almonds and acacia blossoms and fruity scents.		

BOLANI PINOT GRIGIO	350	
Delicately fruity, relatively full and ample with an ensemble of aromas of great finesse.		

White

CHARDONNAY	60	179
WATERSIDE UNWOODED	60	179
Tropical fruit and citrus on a nose delivering fresh notes of apple and lemon.		

FLEUR DU CAP	199	
This is a fruit driven wine with a lovely balance between acidity and fruit.		

SAUVIGNON BLANC

TWO OCEANS	49	145
An elegant wine with a crisp acidity, offering a bounty of passion fruit, green apple and sweet melon flavours.		

NEDERBURG CLASSIC	145	
Refreshing, medium-bodied with fresh tropical fruit flavours and a pleasant finish.		

BRAMPTON	65	190
Fruit forward with a rich tropical mid palate of guava and passion fruit.		

SPRINGFIELD LIFE FROM STONE	330	
Very gentle southerly, 6060 vines/ha row direction angled into the sunset.		

BOSCHENDAL 1685	299	
A melange of yellow and green tropical fruits with hints of citrus.		

CHENIN BLANC

LE COURIER	199	
Soft vanilla, canned peaches and a lingering pear drop finish.		

BELLINGHAM OLD VINE (BERNARD SERIES LIMITED RELEASE)	399	
It features vibrant tropical fruit flavours with hints of honey and oak spice on the finish.		

WHITE BLENDS

DROSTDY HOF ADELPRACHT	45	130
Full and rich, bursting with flavours of dried fruit and rounded off with a nice acidity to keep it fresh.		

GORGEOUS PINOT NOIR / CHARDONNAY	249	
Gorgeous delivers a richly textured taste sensation with intriguing layers that unfold delicately on the palate.		

CAPE PORTRAIT CHENIN / SAUVIGNON BLANC	169	
The wine is fresh with a crisp acidity showcasing lime, citrus, tropical fruit that ends in a sweet sensation		

TERRA DEL CAPO PINOT GRIGIO	389	
Lively, fresh and bright palate, which expresses that lemon tang balanced by succulent stone fruit and nectarine.		

Rosé

SUNKISSED NATURAL SWEET ROSÉ	159	
Juicy natural sweet rose, a pretty cherry pink with tempting crushed strawberry & Turkish delight.		

NEDERBURG GRENACHE ROSÉ	255	
A refreshing, pink, well-balanced wine with an alluring nose of strawberries & raspberries.		

NEDERBURG ROSÉ	195	
Rounded and ripe with pleasantly refreshing acidity throughout.		

KEN FORRESTER PETIT ROSÉ	235	
Overwhelms the nose with aromas of freshly picked strawberries, rose petal and cherry flavours.		

Red

MERLOT	49	145
NEDERBURG CLASSIC	49	145
Medium-body with fruit flavours embedded in a soft, silky texture.		

FRANSCHHOEK CELLAR	199	
Soft and juicy with summer berry flavours that finish smoothly with sour cherry succulence.		

CABERNET SAUVIGNON

BRAMPTON	65	199
The wine has a rich ruby colour with a dense core of red cherry, mulberry and blackcurrant flavours.		

PINOTAGE

NEDERBURG	249	
A full mouth feel with rich fruit flavours, soft tannins and well-integrated oak with a hint of vanilla.		

BELLINGHAM BUSH VINE (BERNARD SERIES LIMITED RELEASE)	399	
Hints of spicy notes with a beautiful fruit profile with a classical structure & deep red fruity colour.		

DIEMERSFONTEIN	399	
Black cherry, mulberry and raspberry fruit, an earthy minerality and beautiful oak integration		

RED BLEND

THE CATTLEMAN'S CLUB	70	195
A richly rewarding blend showing subtle oak flavours and aromas.		

NEDERBURG EDELROOD	85	249
Soft tannins and well-integrated oak add to the complexity of the wine.		

ALLESVERLOREN 1704	249	
A soft and elegantly structured wine with fresh flavours of red berries and cherries.		

NEDERBURG DOUBLE BARREL	330	
Well-defined structure with integrated soft tannins and a lovely length.		

REYNEKE ORGANIC SHIRAZ / CABERNET SAUVIGNON	299	
The nose is spicy, with aromas of black pepper, plum, cherry and cedar wood.		

CAPE PORTRAIT SHIRAZ / CABERNET SAUVIGNON	290	
Soft and generous, exploding with red berry fruits hints of prune, cinnamon, and black pepper.		

KANONKOP KADETTE	299	
Crimson hues, with aromas of raspberries, dark cherries, plums, cinnamon and cloves.		

RUPERT & ROTHSCHILD CLASSIQUE	399	
Medium bodied with fresh acidity and fine tannins, the oak very well judged.		

BELLINGHAM BASKET PRESS SYRAH	399	
Natural dark berry fruit tinged with subtle fynbos and black and white pepper spice.		

BELLINGHAM SMALL BARREL S.M.V	399	
Black and red fruit on the nose and palate, layered with dark chocolate, winter spice, rose and violet.		

BOSCHENDAL NICOLAS	399	
Spicy notes while keeping a classical structure and deep red fruity colour.		

TERRA DEL CAPO SANGIOVESE	465	
The wine is lithe with a restraint evident in the lovely balance of fruit, acidity and tannin.		

MEERLUST RUBICON	950	
The palate is full bodied, structured but packed with fresh dark fruit and rounded, linear tannins.		

Buon Cibo, Buon Vino, Buon Amici

TONINO

Cucina & Griqulia

Food & Drinks

CONTACT US FOR BOOKINGS & EVENTS

+27 83 486 36 42

RESERVATIONS@TONINOCUCINA.CO.ZA

WWW.TONINOCUCINA.CO.ZA



Antipasti

FOCACCIA Olive oil, garlic and oregano Add mozzarella » 25	79	WILD OYSTERS (LARGE GARDEN ROUTE WILD OYSTERS) *IF AVAILABLE x1 26 x6 150 x12 295	69	MUSSEL POT Fresh mussels in garlic cream, white wine sauce & shallots	85
FOCACCIA CON SALAME	135	PEGATINI POMODORO Pan fried, chicken livers, garlic, pomodoro sauce, flat leaf parsley & chillies		ARANCINI Fried Sicilian rice balls stuffed with mozzarella, bolognese, green peas and mushroom served with Pomodoro sauce	75
PICCANTE Olive oil, garlic, oregano, rosemary, mozzarella and salame piccante		CALAMARI FRITTI Fried calamari strips serves with aioli	75	MELANZANE Layers of eggplant, oregano, pomodoro sauce topped with parmesan & mozzarella, Fire wood baked	70
ANTIPASTO Parma ham, salame Milano, salame piccante, fire roasted pimento, assorted Italian cheese, olives, spiedini di pomodorini & bocconcini	285	FALKLAND CALAMARI Grilled calamari tubes with olive oil & herbs served with aioli	89	CROSTINI (BRUSCHETTA) Ciabatta spread with crème cheese topped with classic salsa, prosciutto and spiedini di Pomodorini & bocconcini, olive tapenade, pimiento (roasted peppers)	90
STARTER PLATTER Calamari fritti, halloumi, squid heads, chicken livers, polenta frita served with sweet chilli and aioli	295	FRIED SQUID HEADS When available	89	BEEF CARPACCIO Mushroom, celery, arugula, shaved parmesan & olive oil drizzle	89
ALL STARTERS ARE SERVED WITH TOASTED CIABATTA		FRIED SARDINES Fried and topped with onions and roasted pimento	70		
HALLOUMI Golden fried served with a homemade chilli sauce	75	POLPETTE Chilli spiked free range meat balls cooked in a pomodoro sauce topped with grated parmesan	75		

BUILD YOUR OWN ANTIPASTO

Fior Di Latte (Fresh Mozzarella)	90	Gorgonzola	60	Melanzane Alla Griglia	35
Provolone Italian Cheese	38	Parmigiano	59	Pomodori Secchi (Sun-dried tomatoes)	35
Robiola Italian Cheese	38	Burrata	130	Artichokes / Carciofi	45
Ricotta Italian Cheese	38	Prosciutto Crudo	75	Kalamata Olives	40
		Salame Milano/Salame piccante	75		

Secondi Piatti

*MAIN COURSE SPECIALTIES

OSSOBUCO Slow cooked beef shin served with buttery garlic polenta	175	BEEF RIBS 1KG 285 1/2KG 185 Fall of the bone caramelized beef ribs topped with chives and served with chips		FISH & CHIPS Grilled or battered. Fried hake served with chips	125	SEAFOOD PLATTER FOR 2 Calamari fritti, 10 medio prawns, mussels, large hake served with rice and chips	399
LAMB SHANK Slow cooked in a jus served with mash	185	CHICKEN PARMIGIANA Crumbed chicken breast, pan fried topped with pomodoro sauce and mozzarella. Firewood baked, served with creamy mash	165	FRESH WHOLE FISH Ask about our fish of the day	185	TONINO PRAWNS Served with Tonino rice	
VITELLO AL LIMONE Thin sliced veal cooked in a lemon sauce served with tagliatelle	185	HOUSE CHICKEN Grilled chicken breasts in a creamy mushroom Tonino sauce served with a side of your choice	180	SALMON IN THE OVEN Salmon fillet served medium with broccoli and baby potatoes	220	10 GRILLED MEDIO	199
OXTAIL Fall off the bone, served with mash	185	PIRI PIRI CHICKEN Grilled chicken with piri piri sauce and side of your choice	110	BABY KINGLIP Grilled whole baby kingklip on the bone	249	8 GRILLED KING	299
				SEAFOOD PLATTER FOR 1 Calamari fritti, 5 medium prawns, mussels and baby hake served with rice and chips	225	10 CREAMY HOUSE MEDIO	220
						8 CREAMY HOUSE KING	325

Piatti di mare

*SEAFOOD

Insalata / Salads

T = TABLE

CAESAR SALAD Cos lettuce, garlic, olive oil, croutons, parmasan shavings, boiled egg and Caesar dressing ADD: Avocado 40 / Bacon 40 / Chicken 45 / Prawn 85	80	T 140	GREEN SALAD Mix lettuce, heirloom tomatoes, onions, mix roasted pimento, radish, cucumber, carrots, feta cheese and olives	90	T 150	INSALATTA SALMONE (SMOKED SALMON SALAD) Smoked salmon, apple slices, exotic lettuce, fennel leaves, celery, capers, cottage cheese, red onion and toasted almond shavings	120	T 190
INSALATA SICILIANA Exotic lettuce, fennel, arugula, red onions, red cabbage, oranges slices and olives	90	T 150	BURRATA Burrata cheese, heirloom tomatoes, basil, drizzled with olive oil	130		CAPRESE INSALATA Tomato, fior di latte, basil, drizzled with olive oil	90	

Griglia



*CHAR GRILLED

Premium meat cuts, aged by Tonino minimum 21 days matured pure beef wet-aged hand cut by our master butcher.

All steaks seasoned with course salt, black pepper, garlic & olive oil

AGED SIRLOIN 300G 199 400G 285 400G or 300G sliced at your table added herbs, butter and olive oil poured, firewood cooked. Served with pasta of the day	FIorentina T-BONE 600G 245 1.2KG 450 (SERVES 2) 1.2kg or 600G T-bone sliced at your table added herbs, butter and olive oil poured, firewood cooked served with pasta of the day	RIB EYE 300g chargrilled, served with a side of your choice	285	TOMAHAWK 800g ribeye on the bone A Tonino favourite & signature dish, served with a side of your choice	399
RUMP ESPETADA 400g tender cubed rump served with polenta frita	225	CHICKEN ESPETADA Cubed chicken breast marinated and grilled with piri piri sauce	165	FILLET TAGLIATO 200G 285 300G 385 Grilled fillet sliced and served on a bed of tagliatelle ai funghi, roasted heirloom tomatoes, toasted almond shavings and parmesan shavings	
SAUCES Arrabbiatta Trio Mushrooms Gorgonzola Pepper Sauce Cheese Sauce Lemon Butter Aioli Piri piri	35	VEG OF THE DAY	35	SIDE PASTA	35
		SIDE SALAD	40	SIDE MASH	35
		SIDE BROCCOLI	35	SIDE RICE	35

Sides

FRESH CUT CHIPS	40	POLENTA FRITTA	40
ZUCCHINI FRITTI	65	BABY POTATOES	35

Pasta Bar

GLUTEN FREE SPAGHETTI AVAILABLE AT AN ADDITIONAL » 35

RIGATONI AL POMODORO Rigatoni pasta with pomodoro, topped with basil	99	TRIO MUSHROOM PENNE Shiitake, black & button mushrooms in a creamy sauce	125
ARRABBIATA CON FUNGHI Mushroom, pomodoro, garlic & chillies	119	RAVIOLI (HOME MADE) Ricotta, spinach ravioli, pomodoro & parmesan shavings	130
ZUCCHINI TAGLIATELLE Baby marrow shavings, tagliatelle with olive oil & fresh garlic	119	SALMONE WITH PENNE Smoked salmon, dill in a creamy sauce	165
BOLOGNESE Spaghetti with Bolognese or meatballs	125	FILLETTO PICCANTE Fillet strips, olives, garlic, chillies in a pomodoro sauce	155
FETTUCINE ALLA PESCATORE Seafood in a creamy sauce or pomodoro	175	LASAGNA AL FORNO Beef mince in a béchamel sauce topped with parmesan. Firewood baked	128
GAMBERI ALLA CREMA Pomodoro sauce, cream, prawns & cherry tomatoes	175	GNOCCHI BOLOGNAISE Creamy gorgonzola topped with roasted walnut	135
ALFREDO Ham & mushroom in a creamy sauce	130	GORGONZOLA PESTO Creamy basil pesto baby spinach & button mushrooms sprinkled with almond flakes	149
LINGUINE PESTO Linguine & basil pesto	125	PESTO POLLO Seasoned chicken, pimento in a creamy sauce	130

Platters & Combos

SERVED WITH RICE & CHIPS

CALAMARI & PRAWN Fried calamari strips & 10 grilled med prawns	275	POLLO & GAMBERI Piri piri chicken, 10 medio prawns	320
MIX GRILL Half piri piri chicken - 2 cubes rump espetada - 4 medio prawns 3 beef ribs cutlets	299	TONINO FAMIGLIA PLATTER Serves up to 5 1kg beef ribs 10 medium prawns rump espetada house chicken full piri piri chicken pasta of the day	850

Pizza

GLUTEN FREE AND BANTING BASES AVAILABLE - EXTRA » 49

MARGHERITA Tomato & mozzarella	95	Tonino Favourites *GOURMET PIZZA	Tonino Pizza Bianca
REGINA Ham & mushrooms	125	PARMA Parma ham, basilica & fior di latte	175
SICILIANA Anchovies, olives & capers	135	ZUCCA Roasted butternut, caramelized onion, arugula & feta	145
VEGETARIANA	130	PEPPERONI Salami & cherry tomatoes	165
B&B Bacon & banana	120	FRUTTI DI MARE Seafood of the day	175
TONNO Tuna, onions & black olives	135	NACHO LIBRE Spiced jerk spice chicken, sour cream, homemade guacamole, tomato onions salsa, flat leaf parsley	165
HAWAIIAN Ham & pineapple	130	QUATTRO STAGIONI Prosciutto, artichokes, olives, mushroom	165
POLPETTE Meatballs, pimento, garlic & chilli	135	MATURED RUMP STEAK Sliced chargrilled rump, caramelized onions topped with arugula	185
POLLO Chicken & mushroom (A choice of sweet chilli, olive oil & herbs)	135	GAMBERI & CALAMARI Prawns, calamari, mozzarella, garlic, chillies	189

'Artisan' Neapolitan Pizza'

Build your own

Zucchini Banana	30
Chillies Garlic	30
Onions Capers	30
Feta Beetroot	30
Basil Pineapple	30
Arugula Butternut	30
Melanzane Olives	30
Tomatoes	30
Anchovies / Chicken	45
Mushrooms	40
Peppadews Bacon	40
Ham Artichokes	40
Parmesan Avocado	40
Fire Roasted Pimento	40
Smoked Salmon	85
Prawns	85
Salame	70
Salame Piccante	70
Parma Ham	75

Dolei *DESSERT

CROSTATA DI FRUTTA (FRUIT TART)	60	AFFOGATO Vanilla ice cream & double espresso	65	TORTA BAROZZI Almond & peanut chocolate brownies served with ice cream & chocolate syrup	75
CROSTATA DI CIOCCOLATA (CHOCOLATE TART)	65	CRÈME BRULE A custard based dessert topped with a layer of hardened caramelized sugar	65	MAMA'S TIRAMISU	70
CANNOLI Tubed shaped pastry, deep fried with a creamy ricotta cheese filling	45	PANNACOTTA Dark & white Lindt chocolate	65	TRIO SORBET Granadilla, mixed berry & lemon	70
		CHOC NUT PANCAKE Pancakes with chocolate & hazelnut spread topped with strawberries	65	CAKE OF THE DAY	75

After Dinner Delights

ANTONELLA GRAPPA & ESPRESSO	60	KAHLUA COFFEE	60	STRAWBERRY LIPS DON PEDRO	60
AMARULA COFFEE	60	IRISH COFFEE	60	PEPPERMINT DON PEDRO	60
		IRISH DON PEDRO	60	DBL SHOT JAMESON DON PEDRO	85
		TIA MARIA DON PEDRO	60	AMARULA DON PEDRO	60
		FRANGELICO DON PEDRO	60		

Liqueurs

TIA MARIA	34	AMARULA	28	ANTONELLA GRAPPA	48
KAHLUA	34	SOUTHERN COMFORT	28	JÄGERMEISTER	34
FRANGELICO	30	DISARONNO AMARETTO	38	ITALIAN SAMBUCA	26
		MALIBU	30	LIMONCELLO	30
		GRAPPA VENETA	34	UNDERBURG	80