

## Negronis \$10

### IL PRIMO NEGRONI

*Gin, Campari, Tempus Fugit Gran Classico, Sweet Vermouth*

### NEGRONI APHRODITE

*Rose Gin, Strawberry Aperitif, Cocchi Rosa Americano*

### NEGRONI BIANCO

*Sardinian Citrus Gin, Bitter Bianca, Blanc Vermouth*

### SECOND WIND

*Mezcal, Aperitivo, Espresso Liqueur, Sweet Vermouth, Averna*

### BOULEVARDIER

*Rye, Bourbon, Campari, Sweet Vermouth, Tempus Fugit Gran Classico*

## Spritzes \$10

### TO CATCH A THIEF

*Rhum Agricole, Oran gecello, Lillet Blanc, Aperol, Yuzu, Lemon, Bubbles*

### DISCOTECA SICILIANA

*Ambrosia Aperitivo, Blood Orange, Bitter Rouge, San Pellegrino, Bubbles*

### MENTON LIMONATA

*Limoncello, Quinquina, Vermut Blanco, Limonata Pellegrino, Bubbles*

### AND GOD CREATED WOMAN

*Elderflower, Domaine Canton, Lime, Mint, Ginger Beer, Bubbles*

### LA PISCINE

*Deep Eddy Grapefruit, Aperitivo, Dolin Blanc, Basill, San Pellegrino, Bubbles*

## Spreads

MUHAMMARA walnuts, pomegranate 7

OLIVE TAPENADE tahini yoghurt 7

CHICKPEA HUMMUS paprika 7

*\*Served with warm za'atar bread*

## Small Plates

### MARINATED OLIVES

*herbs de Provence 4*

### PANISSE

*chickpea fritter, green chermoula yoghurt 4*

### ONION TOAST

*caramelized onions, olive tapenade 4*

### BURRATA CHEESE

*'nduja sausage, fennel salad, warm focaccia 14*

### SPICED LAMB FLATBREAD

*sumac onions, cucumber, tahini yoghurt 12*

### ARTISAN CHEESE PLATE

*Brebirousse, Romao, and La Tur cheeses, cranberry-walnut bread 19*

### MORTADELLA SLIDERS

*whipped sheep's cheese, balsamic onions, apricot mustard 13*