Aperitivo

Everyday from 4pm to 7pm



Aperitivo Board 990.-

Homemade focaccia & pizza bread, prosciutto & mortadella, aged Grana Padano, moliterno & creamy stracciatella with sweet berry tomatoes, fritto misto & fried mozzarella bites, sundried tomato tapenade & aioli sauce

All prices are subject to 10% service charge and 7% VAT

MOZZA
BY COCOTTE

Italian Cocktails
220.-

Anguria Gelato
Havana 3 Años Rum,
Watermelon & Lime

Fiore Rosso
Absolut Vodka,
Hibiscus, Cranberry,
Lime & Egg White

Il Sbagliato
Campari, Cinzano
Rosso & Spumante
Ca'Stele Cuvée Blanche

Luna Dorata
Beefeater Dry Gin,
Cointreau, Pineapple,
Passion Fruit & Lime

Sparkling
Bottle 990.-

Spumante Extra Dry
Cuvée Blanche
Ca'stele



Mocktails
150.-

Elixir
Guava, Lime, Ginger

Apple Garden
Apple, Kiwi, Lime, Mint

Fruity Berry
Mixed Berries, Lime,
Grenadine, Soda Water

Wine
By the Glass 199.-



Red Wine
Puglia IGT Primitivo
La Marchesana 2023
Primitivo, Puglia, Italy



White Wine
Terre di Chieti IGT
Terre di Mario 2024
Pinot Grigio, Abruzzo, Italy

BIRRA MEDITERRANEA
NASTRO AZZURRO

Draught Beer

Peroni (half pint) 120.-

Peroni (pint) 200.-

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