



*the "camuna" rose, eight thousand years old, is considered the oldest form of art known to mankind.*

*with our feet rooted in the past, our heads lost in the future and our hearts beating the present we welcome you to our home.*

# Tigelleria Libations

## COCKTAILS

\$12

### Italian 75

*Tanqueray gin and fresh lemonade, chilled, strained, and topped with prosecco.*

### Prosecco Royal

*Bisol Prosecco D.O.C. from Veneto, Italy. Served with Chambord liqueur and fresh organic raspberries.*

### Negroni

*Tanqueray Gin with Cinzano rosso Vermouth and Campari. Served over ice in a bucket with an orange wedge.*

### 4th Street

*Maker's Mark Bourbon, Averna and Angostura Bitters. Served over ice in a bucket with organic orange and Amarene Fabbri cherry.*

### Americano

*Campari and sweet vermouth. Served on the rocks with club soda.*

### Tigella-rita

*Patrón Anejo Tequila, Patrón Citronge, Tuaca and homemade sweet and sour shaken over ice. Topped with a float of Amaro Nonnino.*

### Aperol Spritz

*Prosecco over ice with a squeeze of orange. Topped with Aperol.*

### Cherry Bourbon Mash

*Bourbon with Luxardo maraschino liquor. Served on the rocks with muddled lemon, orange and simple syrup.*

### Raspberry Martini

*Chilled Effen Vodka and Chambord liqueur. Served over organic raspberry pomace.*

### Illy Martini

*Illy espresso, Grey Goose vodka, Godiva chocolate liquor and a hint of vanilla syrup.*

### Dreamsicle

*Faretti Biscotti Famosi, orange juice and cream. Chilled and strained into a martini glass.*

## BIRRE

\$6

### Menabrea

*Bottled choices of Menabrea Bionda (blonde) or Menabrea Ambrata (amber) from Biella, Italy.*

### Moretti

*Bottled choices of Moretti Bionda (blonde) or Moretti Rossa (dark) from Udine, Italy.*

(OVER, PLEASE)

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## APERITIVES & DIGESTIVES

Fernet Branca	Amaro Averna	\$8
Branca Menta	Kahlúa	
Fernet Stock	Sambuca Molinari	
Amaro Cynar	Galliano	
Tuaca	Amaro Nonino	
Frangelico	Baileys	
Amaretto di Saronno	Liquore Strega	
Maraschino Luxardo	Grand Marnier - \$9	

## COGNACS

Courvoisier VS - \$10
Courvoisier VSOP - \$11
Courvoisier XO - \$28

## WHISKYS

Johnnie Walker Red Label - \$10
Johnnie Walker Black Label - \$15
Old Smuggler - \$10
Jameson - \$9
Bushmills - \$9
Crown Royal - \$9
Glenfiddich - \$12
Oban - \$19

## BOURBONS

Jim Beam - \$8
Jack Daniel's - \$8
Maker's Mark - \$10
Knob Creek 9 yr Old - \$12

*"Il vino è come il sangue della terra, sole catturato e trasformato da una struttura così artificiosa qual è il granello d'uva, mirabile laboratorio in cui operano ordigni, ingegni e potenze congegnate da un clinico occulto e perfetto.*

*Il vino è licòre d'altissimo magistero composto d'umore e di luce, per cui virtù l'ingegno si fa illustre e chiaro, l'anima si dilata, gli spiriti si confortano e l'allegrezze si moltiplicano".*

*"Wine, earth blood, sun seized and transformed from such an artful structure that is the grape. Wonderful laboratory where devices, wits and powers act, planned by a secret and perfect alchemist.*

*Wine, quintessence of the highest mastery, made up of sap and light, whose virtue makes wits distinguished and renowned, souls expanded, spirits comforted and joys increased".*

*(Galileo Galilei, Florence - Italy 1579)*

### TIGELLERIA ORGANIC RESTAURANT

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