

STUZZICHINI

PARMESAN FRIES 8

steak-cut fries sprinkled with parsley and grated parmesan

GAMBERI FRITTI 11

shrimp coated in mixed herb batter, crisp fried with a side of sriracha mayo

STUFFED DRIED DATES 13

a trio of exotic flavours: sweet dates, tangy gorgonzola, spicy salami

PATA NEGRA OR PARMA HAM (50G) 15

toasted sourdough bread, grated fresh tomato, your choice of spanish pata or italian parma ham

THE GOLDEN AGES OF PARMIGIANO-REGGIANO 15

three ages: 12, 18 and 24 months aged parmigiano, organic honey, toasted almond, macadamia nuts

CHARRED OCTOPUS 14

tender octopus, cannellini beans and peperoncino, dressed with herb infused extra virgin olive oil

TRUFFLE ARANCINI 12

fried risotto balls filled with mushrooms and truffle oil

SPICY ITALIAN SAUSAGE 12

chargrilled homemade sausage with a spicy mayo

DOLCI

BOMBOLINI 12

warm italian doughnuts

FERRERO ROCHER 12

traditional chocolate and hazelnut confections

WINE



RED

FANTINI FARNESE MONTEPULCIANO D'ABRUZZO '16 DOC - ABRUZZO

round, bold, fruity

16 / 75

BARONE SERGIO ELORO NERO D'AVOLA '14 DOC - SICILIA

rich, spicy, flavorful

17 / 85

FRANZ HAAS KRIS PINOT NERO

'15 DOC - SICILIA

soft black cherry, spicy

19 / 95



WHITE

MARCHESI DI BAROLO GAVI '16 DOCG - PIEMONTE

light, crisp, grassy

16 / 80

VILLA GIRARDI LUGANA '16 DOC - VENETO

medium body, fresh, tropical

17 / 85

ARGIOLAS COSTAMOLINO VERMENTINO '16 DOC - SARDEGNA

full bodied, citrusy, dry

19 / 95

BEER

MENABREA AMBER 18

(450ml 5%)

BIRRA MORETTI 14

(330ml 4.6%)

COFFEE

HAND PULLED ESPRESSO FROM LIBERTY COFFEE 5



SOFT DRINKS

SAN PELLEGRINO/ACQUA PANNA 8

500 ml

COCA COLA / ZERO 4

EAST IMPERIAL 5

Burma Tonic, Grapefruit Tonic, Ginger Beer

SAN PELLEGRINO 5

Aranciata, Pompelmo, Limonata, Chinotto

COCKTAILS

MODA

Unique Italian flavors and spirits. Fresh and vibrant cocktails in the aperitivo style. Seasonal produce that mirrors the seasons of the "Old World."

LEFTY FRIZZELL 18

italian vermouth, raspberry liqueur, citrus, soda water
refreshing, fruity, fizzy

MILANO FIZZ 19

homemade lemon sherbet, italian bitter, prosecco
zesty, zingy, bitter-sweet

CINEMA PARADISO 24

gin, citrus, agave, chinotto
fresh, herbal, fizzy

AMALFI SOUR 25

homemade limoncello, amaro, citrus, egg white
zesty, lightly herbal, velvety

GRAPPITO 25

grappa, basil, citrus, soda water
refreshing, citrusy

CLASSIC AMARI

Amari (the plural of amaro, the Italian word for "bitter") are a class of bitter Italian liqueurs principally employed for their digestive qualities. Consumed either before or after a meal (aperitivo or digestivo). The usual flavour profile is herbal, sweet, viscous.

An offering of 10 of the iconic amari is a great place to start exploring the world of Italian bitters. For more information regarding our list, kindly ask our staff for recommendations.

Cynar	\$14
Amaro Ramazzotti	\$14
Amaro Montenegro	\$15
Amaro Averna	\$15
Fernet Branca	\$15
Branca Menta	\$15
Luxardo Amaro Abano	\$15
Amaro Lucano	\$22
Braulio Amaro Alpino	\$28
Amaro Ciociaro	\$28

MODERN AMARI

"Modern" amari are a class of bitter Italian liqueurs which incorporate ingredients during production like cardamom, rhubarb, truffle etc. Just like traditional versions, modern amari are usually drunk pre or post dinner. Modern amari are a little more versatile & innovative due to their contemporary flavour profiles which make them a perfect cocktail ingredient.

For more information regarding our list, don't be shy to ask for recommendations.

Cocchi Vermouth Amaro	\$15
Foro Amaro Speciale	\$16
Amaro Nonino Quintessentia	\$16
Amaro Mondino (Organic)	\$22
Balsam Amaro	\$25
Tempus Fugit Fernet Angelico	\$25
Original Amaro with Truffle from Norcia	\$25
Cardamaro	\$30
The Bitter Truth EXR Amaro Liqueur	\$35
Amaro Blood Orange Digestive	\$35

CLASSICO

A showcase of Italian tradition. Spirit-forward cocktails and a celebration of the famous Aperitivo Hour. Simple combinations of ingredients, with a Marcello twist.

SBAGLIATO 16

homemade vermouth, italian bitter, prosecco
bitter-sweet, refreshing, fizzy

BITTER AMERICAN 19

bourbon, amaro, citrus, egg white
fresh, herbal, velvety

LITTLE ITALY 20

rye, italian vermouth, artichoke bitter
spicy, viscous, spirituous

SMOKED BLACK OLIVE NEGRONI 22

gin, italian vermouth & bitter, smoked black olives
smoky, lightly sweet and savory, vibrant

SHAKERATO 24

rum, amaretto, espresso
nutty, chocolaty, sharp

SPARKLING

NINO FRANCO RUSTICO PROSECCO 16 / 96

elegant, light bodied, fruity

BELLAVISTA ALMA FRANCIACORTA BRUT 21 / 126

floral, tangy, rich

