

“Brindiamo” Beverage Package

Apéritifs & Vermouth

Tio Pepe / Aperol / Bitter Campari / Martini Rosso,
Bianco, Dry / Pastis / Pernod 45 / Ricard / Campari Soda /
Crodino / Flûte Asti Spumante Martini & Rossi, Prosecco
DOC “Valdo”

Beers

International Draught Beer
Beer (alcohol free)

Fruit Juices

Pear / Peach / Apricot
Pineapple / Orange / Grapefruit

Soft Drinks and Mineral Water

Sodas / Tonic water / Bitter Lemon
Lemon Iced Tea Peach Iced Tea
Syrup with water by glass
Mineral Water Sparkling or Natural

Hot Beverages

Illy Espresso
Decaffeinated
Illy Iced Coffee
Illy Caffè Shakerato
Illy Cappuccino
Illy “Corretto”
“Dammann” Tea Selection

From the Chocolate Bar

Coconut, Mint, Meringue,
Hazelnut, Strawberry, Pistachio,
Orange, Cinnamon, White,
Extra Milk, Extra Dark,
Light, Hot or cold Chocolate

Wines by glass

DOC White Wines
DOC Red Wines

Grappa

Nonino Selezione Speciale Vuisinar
Segnana Bianca

Cognac

Cognac ***
Cognac V.S

Whisky

Ballantine’s, J&B
Johnnie Walker Red
Jim Beam
Canadian Club, Jameson
Dewar’s White Label

Gin

Beefeater, Gordon’s, Gilbey’s

Vodka

Smirnoff, Stolichnaya, Gilbey’s

Rum

Bacardi Bianco
Bacardi Gold
Bacardi Limón
Myer’s

Brandy

Vecchia Romagna E.N., Fundador

Tequila

Jose Cuervo

Fortified Wines

Harveys Bristol Cream
Sandeman Ruby Port

Bitters

Averna
Cynar
Jägermeister
Fernet Branca
Branca Menta
Montenegro
Ramazzotti
Amaro Lucano

Bacardi Breezer

Lime, Grapefruit, Orange, Pineapple

Liqueurs

Disaronno
Drambuie
Peachtree
Kahlua
Tia Maria
Limoncello
Sambuca
Southern Comfort

Cocktails Alcoholfree

Colibrì
Fruit Punch
Pink Panther
Squok
Shirley Temple

Restaurant

During meals at the Restaurants, there will be a special menu listing the drinks available, including a selection of wines by the glass:

White Wines

Chardonnay
Bianco di Custoza
Grillo

Red Wines

Cabernet
Merlot
Nero d’Avola

Rosé Wines

Rosato del Salento