



Vicio
Il Mastro Pastaio

& *Angie*

Cocktails & Kitchen

Drinks

M E N U

APERITIF

Duci Duci €12.00

Vodka, Home made Raspberry syrup,
Lime, Maraschino, Prosecco

Sicilian Colada €11.00

Plantation, Home made Almond
paste, Lemon, Sugar

Cherry Spritz €11.00

Quaglia Cherry, Prosecco, Soda

Aperol Spritz €11.00

Aperol, Prosecco, Soda

St.Germain spritz €11.00

Quaglia Edelflower, Prosecco, Soda

ALL DAY

Americano Siculo €12.00

Campari, Amaro Averna,
Aromatic soda

Palomito €12.00

Tequila, Lime, Agave,
Grapefruit soda

Vesper Martini €13.00

Vodka, Gin, Lillet

Amandelen (Alcohol-Free) €8.50

Home made almond paste,
Mint, Lemon slice

Green Jasmine (Alcohol-Free) €8.50

Home made green jasmine tea

APERITIF / DINNER

Cala Cala €12.00

Remy martin, Red wine,
Hazelnut reduction, Marsala,
Maraschino, Don benedectine,
Orange bitter drops

Old Fashioned €13.00

Bourbon, Sugar,
Orange bitter drops, Soda

WARM DRINKS

Espresso €2.80

Tea €2.50

Coffee Americano €3.00

Cappuccino €3.50

Latte €3.00

SOFT DRINKS €4,00

Coke, Coke zero

Estathè Lemon/Peach

Cedrata

Chinotto S.Pellegrino

Aranciata S.Pellegrino

Sprite

Apple Juice / Tomato Juice

Water Still (Panna) €5,00

Sparkling (San Pellegrino) €5,00



Vicioilmastropastaio



Vicio
Il Mastro Pastaio

& *Angie*

Cocktails & Kitchen

Drinks

M E N U

RED WINE

Torre Alta (IT) Primitivo	€5,00	€30,00
Lance Nero D'Avola (IT) Nero D'Avola	€5,50	€28,00
Fontanavecchia A. (IT) Aglianico	€6,00	€40,00
Sirio (IT) Montepulciano d'Abruzzo DOC	€7,00	€40,00
Promis (IT) Merlot- Syrah		€80,00

BEERS

Moretti 33cl	€4,50
Peroni 33cl	€5,00
Messina 50cl	€6,00
Menabrea 33cl	€5,00
Kornuit (draft)	€5,00

WHITE WINE

Portantica Bianco (IT) catarratto(55%)inzolia (45%)	€5,00	€28,00
Fontanavecchia (IT) Falanghina	€6,00	€40,00
Manè (IT) Chardonnay	€9,50	€45,00
Catarratto Del Masso (IT) Catarratto	€10,00	€50,00
Luigi Einaudi Langhe Bianco(IT) Pinot grigio		€60,00

RO S È WINE & PROSECCO

Scaia Rosato(IT) Rondinella	€8,50	€38,00
Ca' di Rajo(IT) Prosecco	€7,50	€35,00

A M A R I

€5,00

Montenegro, Fernet, Cynar, Averna, Amaro del Capo, Limoncello, Pantelleria Passito

DESSERT

Cannolo Siciliano with fresh sheep ricotta	€4,50
Sicilian Lemon Granita	€4,50
Dessert of the day	€6,90
Cassata Siciliana with fresh sheep ricotta, almond paste, sponge cake and candied fruits	
Baked cassata stuffed with ricotta, chocolate, cinnamon, powdered sugar	
"Semifreddo" parfait with almonds ,coffee, strawberries , berries and pistacchio	
Pastiera Napoletana stuffed with sweet ricotta, candied fruits, eggs, wheat,orange blossom	
Ricottamisù with fresh sheep ricotta, mascarpone, savoiardi, coffee	

We kindly ask you to inform our staff in advance of any intolerances or allergies