

ZANOTTA'S

aperitif menu

LIMONCELLO SOUR \$13

Limoncello, Naranja, Lemon Juice, Egg White

ROSA WHISKEY \$13

Old Forester, Lemon Juice, Strawberry, Simple

APEROL SPRITZ \$12

Aperol, Prosecco, Soda

MARGUERITA ITALIANA \$13

Lunazul, Triple Sec, Blueberry Simple, Lime
Juice, Agave, Pink Salt

LA NOTTE NERA \$13

Kraken, Amaro Montenegro, Orange Bitters,
Agave

ESPRESSO MARTINI \$12

Titos, Espresso, Kahlua, Hazelnut

BLUEBERRY SPRITZ (NON-ALC) \$6

Blueberry Syrup, Lime, Soda

Seasonal

PUMPKIN SPIKED LATTE \$14

Pumpkin Syrup, Kraken, Espresso, Irish Cream

POMEGRANATE MARGUERITA \$12

Pomegranate Juice, Lunazul, Triple Sec,
Simple Syrup, Lime

TIRAMISU MARTINI \$14

Espresso, Marscarpone, Egg Yolk, Kahlua,
Kraken, Titos, Simple Syrup

ZANOTTA'S

vino e birra

HOUSE WINE

Stemmari

\$7 glass , \$26 bottle

Cabernet, Chardonnay, Moscato,
Pinot Grigio, Pinot Noir

		Glass	Bottle
Mercato Carne Rosso, Red Blend	Verona, Italy	\$9	\$34
Zingara Montepulciano d'Abruzzo	Abruzzo, Italy	\$8	\$30
San Felice Chianti Classico	Abruzzo, Italy	\$15	\$58
Vina Robles "Estate" Cabernet	Paso Robles, California	\$13	\$50
Ruffino Chianti	Tuscany, Italy	\$7	\$26
Blanchard Lurton Sauvignon Blanc	Uco Valley, Argentina	\$6	\$22
Valdo Numero 1, Prosecco	Veneto, Italy	\$7	\$26

MICHELOB ULTRA	\$5
STELLA ARTOIS	\$5
PERONI	\$5
BUDLIGHT	\$5
SEASONAL	\$7