



# BOTTEGA

NAPA VALLEY

## ITALIAN CLASSIC COCKTAILS

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### APEROL SPUMANNO SPRITZ

Adami Prosecco ~ Lemon Sage Bitters ~ Aperol Foam

*A take on the classic spritz from Veneto with a new age twist* ..... \$15

### NEGRONI BIANCO

Malfy Gin Con Limone ~ Cocchi ~ Carpano Bianco

*A blend of all Italian craft spirits together in the iconic Italian cocktail, invented in Florence in 1919. This white version has a citrus finish to enhance the delicate balance of sweet and amaro.* ..... \$15

### NEW GRONI

Beefeater Gin ~ Antica Carpano ~ Campari Foam

*Putting a twist on the classic from Florence — same ingredients, but a different way to drink them.* ..... \$15

## SEASONAL COCKTAIL

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### POMPEII SOUR

Four Roses Bourbon ~ Beet and Blood Orange Shrub ~ Lemon

*An earthy and bright housemade shrub made from beets and blood orange combined with bourbon, fresh lemon juice, and black walnut bitters. Shaken hard and served up.* ..... \$15

## BOTTEGA SIGNATURE COCKTAILS

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### CETRIOLO O PEPINO

Cucumber Serano Tequila ~ Cucumber ~ Lemon ~ Dry Curacao

*An ode to Italy and Spain, house infused cucumber and serrano chili tequila, fresh cucumber juice. Served with Chef MC's favorite late night snack and Tajin spice rim.* ..... \$15

### BEAR FLAG REVOLT

Ketel One Vodka ~ Fresh Lime Juice ~ Calabrian Chili

*A play on a classic Gimlet with a spicy twist. Pomegranate ice sphere and basil set the stage for this revolution of the senses* ..... \$15

### ITALIAN GIN TONIC

Nolet's Gin ~ Limoncello ~ Tonic ~ Juniper Berries

*This Spanish favorite has found its way to Italy with the addition of the Italian limoncello. A proprietary blend of ingredients comprise the Fever Tree tonic.* ..... \$15

## ANALCOLICI Non-Alcoholic Drinks

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### ITALIAN ICE

Fresh lemonade with mint and ginger beer ..... \$4

### SICILIAN SODA

An Italian pomegranate cream soda ..... \$4

### SHRUB SODA

Housemade beet and blood orange shrub with club soda ..... \$4