

FOOD & BEVERAGE

le Café



Mini Dishes

Pulled Beef Croquettes, Parsnip Purée, Vin Santo Jus	€11.90
Crispy Prawn Tempura, Ginger Slaw, Wasabi Mayo	€14.90
Zucchini Flower Stuffed with Ricotta, Tomato Chutney (V)	€13.90
Spinach & Tofu Croquette, Carrot & Orange Purée (VG)(V)	€10.90
Soft Local Cheeselet*, Crusty Maltese Bread*, Sweet Tomato Paste*, Walnuts & Local Honey ★	€11.90
Slider Trio Spicy Chicken* with Sumac Slaw, Prime Beef with Caramelised Onion, & Lamb Kofta with Tzatziki	€16.90

Salads

Red Quinoa, Chickpeas & Citrus Salad with Grilled Asparagus & Spicy Tofu (V)(VG)	€16.90
Prawn & Pickled Ginger Salad with Avocado & Ponzu Dressing	€18.90
Thyme & Local Carob Marinated Chicken* Salad with Grapefruit, Roasted Pistachio & Extra Virgin Olive Oil	€18.90

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Snacks

The Corinthia Club Sandwich Local Back Bacon*, Fried Egg, Smoked Turkey Ham, Smoked Cheddar Cheese, Tomatoes, Lettuce and Mayo served with Spicy Wedges	€17.90
Charcoal Black Bun filled with Smoked Salmon; Avocado & Sour Cream served with Fries	€21.90
Philly Steak Baguette with Grilled Beef, Onions & Melted Cheese, Beef Jus, served with Spicy Wedges	€22.90
Open Sandwich with Beetroot and Chickpea Humus, Grilled Aubergines & Marrows, Micro Greens & Lemon Oil, served with Fries (V)(VG)	€15.90

Platter Specialities

Italian Platter A Refined Selection of Italian Cured Meats, Aged Parmigiano Reggiano, & Fresh Mozzarella di Bufala, Accompanied by Pickled Vegetables, Tomato Chutney, & Toasted Ciabatta	€28.90
The Very Local Maltese Platter ✨ A Selection of Local Gozo Cheese, Marinated Maltese Sausage, Stuffed Olives, & Sun-Dried Tomatoes, Paired with Smoked Swordfish & Tuna. Served with Crusty Bread, Sweet Tomato Paste, & a Drizzle of Extra Virgin Olive Oil	€29.90
Le Café Cheese Platter A Curated Collection of Premium International Cheeses, Showcasing a Range of Textures & Flavours, from Creamy & Mild to Sharp & Aged. Served with Crisp Celery, Juicy Vine-Ripened Grapes, Toasted Walnuts, Delicate Grissini, & Crisp Water Biscuits. Accompanied by a Vibrant Piccalilli Dip	€25.90

Pasta & Risotto

Ravioli of Wild Mushrooms with Thyme Cream, Truffle Paste & Oil	€23.90
Fish Ravioli with Juicy Prawns, Aromatic Basil, & a Velvety Lobster Bisque, Brightened with a Hint of Lemon Zest	€25.90
Paccheri in a Lively Sauce of Sun-Ripened Tomatoes and spicy Chilli, Finished with a Touch of Extra Virgin Olive Oil	€14.90
Risotto of Tomatoes, Spinach, Black Olives, Roasted Peanuts & Extra Virgin Olive Oil (V)(G)	€19.90
Seafood Risotto with Shrimp, Mussels, Clams, Squid & Fish Stock	€23.90



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Desserts

Pastries of the Day, Available on Display €6.90

Fresh Fruit Platter €8.90

Selection of Ice Creams €3.90 per Scoop



Classic Afternoon Tea

A Selection of Fine, Mouth-Watering Sandwiches
Smoked Salmon, Saffron Mayo, Caviar & Dill Brown finger Sandwich
Gammon, Grain Mustard & Smoked Cheese Finger Sandwich
Mini Charcoal Black Bun with Mortadella de Bronte, Pistachio Pesto & Mozzarella

A Selection of the Finest Tea Pastries
Freshly Baked Classic English Scones, Served with Fresh Berries & Clotted Cream.

All Handcrafted by our Pastry Team

Unlimited Freshly Brewed Coffee or Tea

€23.90 per person

With a Glass of Prosecco €29.90 per person



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Chocolate Lovers' Afternoon Tea

A Selection of Fine Mouth-Watering Sandwiches
Smoked Salmon, Saffron Mayo, Caviar & Dill Brown finger Sandwich
Gammon, Grain Mustard & Smoked Cheese Finger Sandwich
Mini Charcoal Black Bun with Mortadella de Bronte, Pistachio Pesto & Mozzarella

A selection of the finest chocolate tea pastries
Freshly Baked English Chocolate Chip Scones, Served with Fresh Berries,
Clotted Cream & Chocolate Sauce

All Handcrafted by Our Pastry Team

Mini Chocolate Muffins

Chocolate Truffles & Orange Peel Dipped in Chocolate

Unlimited Freshly Brewed Coffee, Tea, or Hot Chocolate

€24.90 per person

With a Glass of Prosecco €30.90 per person

The Royal Afternoon Tea



A Selection of Fine, Mouth-Watering Savouries
Smoked Salmon, Saffron Mayo, Caviar & Dill Brown Finger Sandwich
Gammon, Grain Mustard & Smoked Cheese Finger Sandwich
Mini Charcoal Black Bun with Mortadella de Bronte, Pistachio Pesto & Mozzarella

Prawn, Cognac Cocktail Sauce, Sweet Paprika Open Sandwich
Red Kidney Beans Hummus & Grilled Halloumi Spicy Tartlet

A Selection of the Finest Tea Pastries Including:
Freshly baked Classic English Scones & Raisin Scones, Served with Fresh Berries
& Clotted Cream

English Cake, Red Velvet Cake & Carrot Frosted Cake

Malakoff, Montecarlo Biscuit, Baileys Mousse, Berry Tartlet

A Selection of the Finest Home-Made Chocolates & Praline Truffles

All Handcrafted by our Pastry Team

Unlimited Freshly Brewed Coffee, Tea, or Hot Chocolate

€25.90 per person

With a Glass of Prosecco €31.90 per person

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Hot Beverages

Americano	€3.50
Espresso	€3.50
Double Espresso	€4.00
Espresso Macchiato	€3.50
Espresso Lungo	€3.50
Cappuccino	€4.00
Latte Macchiato	€4.00
Hot Chocolate	€4.00
Herbal Teas - Please ask for our selection	€4.00

SPECIALITY COFFEES

Maltese Coffee – Bajtra ✱	€7.25
Irish Coffee – Jameson Whiskey	€7.25
Caribbean Coffee – Black Rum	€7.25



Cold Beverages

SOFT DRINKS

Soft Drinks 33cl	€3.50
Diet Soft Drinks 33cl	€3.50

JUICES

Juices 33cl (orange, apple, grapefruit, tomato, cranberry, pineapple)	€3.50
Fresh Orange Juice 33cl	€4.50

WATER

Local Still or Sparkling Water (large)	€4.50
Imported Still or Sparkling Water (small)	€4.00
Imported Still or Sparkling Water (large)	€5.75

Iced Tea (peach, lemon)	€3.75
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ENERGY DRINKS

Red Bull	€6.00
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Beer



LOCAL BEERS ✱

Cisk Lager* Half Pint 25cl	€4.25
Cisk Lager* Pint 50cl	€6.75
Cisk Excel* Pint 25cl	€4.25
Cisk Excel* Pint 50cl	€6.75
Hopleaf Pale Ale* 25cl	€4.25
Blue Label Ale* 33cl	€4.75
Shandy* 25cl	€4.25

CIDERS

Strongbow 50cl	€7.00
Strongbow Dark Fruit 50cl	€7.00

Non-Alcoholic Beer 33cl	€4.50
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IMPORTED BEERS

Heineken 25cl	€5.00
Stella 25cl	€5.00
Budweiser 25cl	€5.00
Corona 35.5cl	€6.50
Carlsberg 50cl	€6.75
Guinness 44cl	€8.00

Spirits



APÉRITIFS

Pimm's No. 1	€5.90
Martini Bianco	€5.90
Martini Rosso	€5.90
Martini Dry	€5.90
Campari	€5.90
Aperol	€5.90
Cynar	€5.90
Pernod	€6.90

RUMS

Bacardi White	€5.90
Captain Morgan Black	€5.90
Captain Morgan Spiced	€5.90
Malibu	€5.90
Havana Club 3 Year Old	€5.90
Havana Club 7 Year Old	€7.90
Don Papa	€13.90

Add €1.50 for Mixers
Energy Drinks €2

VODKAS

Absolut Blue	€5.90
Smirnoff Red	€5.90
Grey Goose	€13.90
Belvedere	€14.90
Beluga Noble	€16.90

GINS

Bombay Sapphire	€5.90
Tanqueray Special Dry	€6.90
Silent Pool	€15.90
Hendrick's	€12.90
Tanqueray 10	€11.90
Botanist	€12.50
Mirabeau Rose Gin	€13.50
Mermaid Pink/Red/Blue	€15.90
Monkey 47	€15.90
Ferdinand Dry	€16.50

Upgrade your gin experience with
Premium Tonic €5.00

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TEQUILAS

Tequila Blanco	€6.90
Tequila Gold	€7.90
Tequila Patron Gold	€18.90

SINGLE MALT SCOTCH WHISKIES

Glenmorangie 10 Year Old	€10.90
Glenfiddich 12 Year Old	€10.90
Glenlivet 12 Year Old	€12.50
Dalwhinnie 12 Year Old	€13.50
Balvenie 12 Year Old	€14.00
Glenfiddich 15 Year Old	€17.90
Cragganmore 12 Year Old	€14.50
Lagavulin 16 Year Old	€21.90
Oban 14 Year Old	€19.90
Macallan	€21.90

BLENDED WHISKIES

Ballantine's	€5.90
Johnnie Walker Red Label	€5.90
J&B Rare	€5.90
Famous Grouse	€5.90

PREMIUM BLENDED WHISKIES

Johnnie Walker Black Label	€8.90
Chivas Regal	€11.90
Johnnie Walker Double Black	€12.90
Akashi	€23.90
Johnnie Walker Blue	€35.00

IRISH WHISKEYS

Jameson	€5.90
Bushmills	€6.90

BOURBON WHISKEYS

Jack Daniel's	€5.90
Jim Beam	€5.90

CANADIAN WHISKIES

Canadian Club	€5.90
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PORTS & SHERRIES

Tawny Port	€6.90
Ruby Port	€6.90
Dry Sherry	€6.90
Medium Dry Sherry	€6.90
Cream Sherry	€6.90



COGNAC & BRANDIES

Calvados	€8.50
Hennessy VS	€8.90
Courvoisier VSOP	€11.90
Rémy Martin VSOP	€15.90
Courvoisier XO	€23.90
Hennessy XO	€33.90

DIGESTIFS

Jägermeister	€6.90
Averna	€6.90
Amaro Ramazzotti	€6.90
Amaro Montenegro	€6.90
Fernet Branca	€6.90
Sambuca	€6.90
Limoncello	€6.90
Mazzetti Grappa Morbida	€6.90
Mazzetti Grappa Barricata	€6.90

MALTESE LIQUEURS ✱

Zeppi's Bajtra*	€6.90
Zeppi's Tina*	€6.90
Zeppi's Pomegranate*	€6.90

LIQUEURS

Cointreau	€6.90
Kahlúa	€6.90
Drambuie	€6.90
Baileys	€6.90
Amaretto Disaronno	€6.90
Frangelico	€6.90
Galliano	€6.90
Tia Maria	€6.90
Bénédictine	€6.90
Southern Comfort	€6.90

Cocktails in the Pearl Lounge



Dusk till Dawn €9.90
Tequila blanco, Aperol, marmalade,
orange bitter, orange juice

The Peninsula €9.90
White rum, triple sec, Zeppi's Bajtra,
elderflower syrup, pineapple juice

Great Siege €9.90
Dark rum, port wine, espresso,
orange bitters, vanilla syrup

Bahamas €9.90
White rum, Malibu, orange juice,
pineapple juice, mango purée,
Blue Curaçao

Minty Cucumber €9.90
Vodka, Sugar syrup, Cucumber,
Mint leaves, Lemon juice

Purple Martini €9.90
Vodka, Cranberry juice, blue Curaçao,
lime juice, sugar syrup and lemonade

Classic Roy €9.90
Whiskey, martini rosso, maraschino
cherry syrup, angostura bitters

Italian Dreams €9.90
Prosecco, amaretto, orange juice,
Cynar and italicus

Pirates €9.90
Tequila blanco, amaretto,
passion fruit syrup, lime juice
and grapefruit juice

Very Berry Bubble €9.90
Gin, strawberry syrup, raspberry
syrup, crème de mûre, lime juice,
tonic water

St George's Bay €11.00
Cognac, egg white, orange bitter,
lemon juice

Ta' Malta €11.00
Gin, Zeppi's Bajtra, Midori, cranberry
juice, lemon juice

Wines



CHAMPAGNE & SPARKLING WINES

Marsovin – Cassar De Malte Brut, Malta*	€55.00
A fresh, elegant traditional method sparkling wine with citrus, orchard fruit, and subtle brioche notes, balanced by crisp acidity and refined mousse.	
Marsovin – 101 Brut Rosé, Malta*	€55.00
A fresh, elegant sparkling rose with red berry and floral aromas, balanced by crisp acidity and a creamy, refined mousse.	
Serena 1881 – Prosecco DOC Treviso, Italy	€28.00
Bright, aromatic, and approachable, with fresh orchard and citrus fruit, floral notes, and a soft, lively mousse. Perfect as an aperitif.	
Drappier – Brut ‘Carte D’Or’, Champagne, France	€82.00
A rich, Pinot Noir driven Champagne with stone fruit, subtle red berries, and brioche complexity, offering a fuller, more vinous style balanced by fresh acidity.	
Veuve Clicquot – Brut NV, Champagne, France	€98.00
A structured, full bodied Champagne with ripe fruit, citrus, and brioche notes, offering elegance, creamy mousse, and a long, satisfying finish.	
Moët & Chandon – Brut Impérial, Champagne, France	€98.00
A classic, approachable Champagne with crisp citrus and orchard fruit, delicate brioche notes, and a clean, refreshing finish.	
Moët & Chandon – Dom Pérignon, Champagne, France	€260.00
A vintage Champagne of luxury and finesse, with intense fruit, elegant brioche and nutty complexity, creamy texture, and a long, structured finish.	

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WHITE WINES

Marsovin – 1919 Chardonnay · Moscato · Girgentina, Malta* €32.00

A delicate and aromatic Maltese white blending Chardonnay, Moscato, and Girgentina, with fresh orchard and citrus fruit, floral nuances, and a smooth, balanced finish. Elegant and approachable, perfect as an aperitif or paired with seafood.

Marsovin – Antonin Blanc, Malta* €40.00

A polished Maltese white blend with fresh orchard and stone fruit, floral undertones, and a balanced, medium-bodied palate. Elegant, approachable, and versatile—ideal with seafood, light pasta, or grilled vegetables.

Meridiana – Isis, Malta* €40.00

A refined Maltese white with fresh orchard and stone fruits, delicate floral and citrus notes, and a balanced, medium-bodied palate. Elegant and versatile—ideal with seafood, salads, or light pasta dishes.

Di Sipio – Pecorino, Terre di Chieti, Italy €30.00

A bright straw-yellow Pecorino with notes of rose hips, tropical fruit, and Mediterranean herbs. Balanced and elegant on the palate, fresh and fragrant, with aging potential.

Tenuta Ca' Vescovo – Sauvignon Blanc, Friuli Venezia Giulia, Italy €28.00

A zesty white wine featuring aromas of tropical fruits and herbs, complemented by vibrant acidity and a fresh, lively palate.

Terredora di Paolo – Greco di Tufo 'Loggia Della Serra', Campania, Italy €35.00

A crisp and elegant Italian white with vibrant orchard and citrus fruit, delicate floral notes, and a mineral-driven, balanced palate. Perfect with seafood, shellfish, grilled vegetables, and light pasta dishes.

Michele Chiarlo – Gavi di Gavi, Piedmont, Italy €35.00

An elegant and vibrant Gavi with crisp orchard fruit, citrus, and delicate minerality. Ideal with seafood, light pasta, and salads.



Donnafugata – Anthilia, Sicily, Italy	€35.00
A bright and elegant Sicilian rosé with red berry, citrus, and floral notes, featuring crisp acidity and a clean, refreshing finish. Perfect as an aperitif or paired with seafood, salads, and light Mediterranean dishes.	
Domaine Laporte – Sancerre ‘Grandmontains’, Loire, France	€65.00
A classic Sancerre expressing Loire minerality and bright citrus with crisp acidity. Perfect with seafood, goat cheese, or salads.	
J. Moreau et Fils – Chablis, Burgundy, France	€45.00
A classic Chablis with bright citrus, green fruit, and flinty minerality. Ideal with oysters, shellfish, or light seafood dishes.	
Château Kefraya – Les Breteches Blanc, Bekaa Valley, Lebanon	€35.00
An elegant Lebanese white with ripe fruit, floral hints, and a fresh, medium-bodied palate. Great with seafood or light Mediterranean dishes.	
Villa Maria – Private Bin Sauvignon Blanc, Marlborough, New Zealand	€40.00
A classic Marlborough Sauvignon Blanc with vibrant tropical and citrus fruits, crisp acidity, and a refreshing finish. Ideal with seafood, shellfish, and fresh salads.	
Boschendal – Chenin Blanc, Cape Coast, South Africa	€28.00
A full-bodied Chenin Blanc with a core of peach-infused citrus, a hint of honey-glazed nuts, and a long, elegant finish. Balanced, layered, and versatile.	
Mas Andes Reserva – Sauvignon Blanc, Central Valley, Chile	€28.00
A crisp and aromatic Chilean Sauvignon Blanc with vibrant tropical and citrus fruits, herbal notes, and a refreshing, clean finish. Ideal as an aperitif or paired with seafood, salads, or light Asian cuisine.	

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ROSÉ WINES

Marsovin – 1919 Rosé, Malta*

€32.00

A delicate and aromatic Maltese rosé with fresh red berry and citrus notes, subtle floral nuances, and a crisp, balanced finish. Light-bodied and refreshing, pairing beautifully with seafood, salads, or light Mediterranean dishes.

Delicata – Medina Rosé, Malta*

€30.00

A vibrant and fragrant rosé featuring red berries, citrus, and a hint of floral character. Crisp acidity and a clean, lively finish make it approachable and perfect as an aperitif or with seafood, light pasta, and summer salads.

Miraval Rosé – Studio, France

€30.00

This vibrant rosé, crafted from Cinsault, Grenache, Rolle, and Tibouren, offers a fruity bouquet perfect for sipping as an aperitif or pairing with starters, shellfish platters, or barbecues.



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RED WINES

- Marsovin – 1919 Red, Malta* €32.00
A medium-bodied Maltese red with ripe red and dark berries, subtle spice, and soft tannins. Balanced acidity and a smooth finish make it approachable and versatile with grilled meats, pasta, or Mediterranean dishes.
- Meridiana – Nexus, Malta* €45.00
A complex Maltese red blend with dark berry fruit, hints of leather and spice, and structured tannins. Medium-to-full-bodied with a long, harmonious finish. Ideal with red meats or mature cheeses.
- Delicata – Grand Vin De Hauteville Shiraz · Cabernet Sauvignon, Malta* €32.00
A rich and full-bodied Maltese red with dark fruit, peppery spice, and subtle oak. Smooth tannins and a long finish make it perfect for grilled meats, stews, or hearty Mediterranean dishes.
- Marsovin – Antonin Rouge, Malta* €42.00
A polished Maltese red blend with ripe berries, light spice, and elegant structure. Medium-bodied with soft tannins, approachable and versatile with roasted or grilled dishes.
- Tenuta Ca' Vescovo – Cabernet Sauvignon, Friuli Venezia Giulia, Italy €28.00
A structured and elegant Italian Cabernet Sauvignon with dark cherry, blackcurrant, and subtle herbal notes. Medium-to-full-bodied with firm tannins and balanced acidity. Ideal with grilled red meats, roasted lamb, or aged cheeses, roasted poultry, pasta with tomato-based sauces, or mild cheeses.
- Tasca d'Almerita – Tenuta Regaleali Nero d'Avola 'Lamùri', Sicily, Italy €32.00
A structured Sicilian red with black cherry, plum, and Mediterranean herbs, complemented by soft tannins and a medium-to-full body. Excellent with roasted meats, pasta, or grilled vegetables.



Poliziano – Rosso di Montepulciano, Tuscany, Italy €32.00

A vibrant Tuscan red with red cherry, plum, and subtle spice. Medium-bodied with smooth tannins and bright acidity. Ideal with pasta, light red meats, or antipasti.

Michele Chiarlo – Palas Barbera d'Asti, Piedmont, Italy €30.00

A lively Piedmont red with bright red fruits, subtle spice, and soft tannins. Medium-bodied and versatile—great with roasted meats, pasta, or charcuterie.

Umani Ronchi – Montepulciano d'Abruzzo Organic 'Montipagano', Italy €28.00

A medium-bodied red with dark berry fruit, hints of spice, and balanced tannins. Fresh acidity makes it approachable and food-friendly, ideal with grilled meats or pasta dishes.

Masseria Sasseo – Primitivo di Manduria 'Altemura', Italy €32.00

Deep and dull ruby red, the nose reveals full, intense aromas reminiscent of plums and red fruit jam with sweet spicy notes. Flavour: a wine with considerable body, the palate is enveloping, warm and soft and expresses very ripe fruit, backed by a pleasurable backbone of sweet tannins.

Donnafugata – Sedara, Sicily, Italy €35.00

A rich Sicilian red blend with dark berries, chocolate, and subtle spice. Medium-to-full-bodied with smooth tannins and a long, elegant finish. Ideal with roasted or braised meats.

Château Croix-Mouton – Bordeaux, France €40.00

A classic Bordeaux blend with dark berry fruit, cedar, and tobacco notes. Medium-to-full-bodied with structured tannins and a long finish. Perfect with red meats, game, or mature cheeses.

- Marques de Riscal – Rioja Reserva, Rioja, Spain €45.00
 A mature Spanish red with ripe red fruits, vanilla, and spice from oak aging. Medium-to-full-bodied with silky tannins and a long, smooth finish. Ideal with grilled meats, lamb, or tapas.
- Hochar Père et Fils – Musar Jeune, Bekaa Valley, Lebanon €42.00
 A vibrant Lebanese red with red berries, subtle spice, and earthy undertones. Medium-bodied with balanced acidity and soft tannins. Excellent with grilled meats or Mediterranean dishes.
- Alpha Estate – Xinomavro Reserve Vieilles Vignes, Florina, Greece €45.00
 A structured Greek red with dark cherry, plum, and earthy notes. Firm tannins and balanced acidity give it great aging potential. Ideal with roasted meats or aged cheeses.
- Villa Maria – Private Bin Pinot Noir, Marlborough, New Zealand €40.00
 A refined Pinot Noir with red cherry, raspberry, and subtle spice. Light-to-medium-bodied with silky tannins and a clean, elegant finish. Perfect with poultry, salmon, or lightly spiced dishes.



DESSERT WINES

- Michele Chiarlo – Moscato d'Asti 'Nivole', Piedmont, Italy €35.00
 A lightly sparkling, aromatic Italian sweet wine with peach, apricot, and floral notes, balanced by refreshing acidity. Perfect as a dessert wine or served chilled as a light, celebratory aperitif.

WINE BY THE GLASS

- Local or Foreign €8.50
 Prosecco €10.50



Kindly ask the servers for the cigar selection.