



SIGNATURE & INTERNATIONAL COCKTAILS

*welcome*

many of the cocktails you will find  
inside this little menu are the result of  
almost a sensory experience that  
binds me to my magnificent Sicily.  
I hope you will feel part  
of this suggestion.

*Christian Sciglio*

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SIGNATURE COCKTAILS



*The Couch*

Stirred Ron Diplomatico Reserva Exclusiva  
with homemade rosemary Infused Stolichnaya Gold Vodka,  
Donnafugata Ben Ryé passito, simple syrup,  
Lagavulin 16 years Single Islay Malt whiskey,  
Bob's bitter orange & mandarine,  
garnished with Sicilian orange peel and smoking rosemary

*Von Gloeden*

Shaken Agave syrup with Hendrick's Gin and squeezed lime,  
topped up with ginger beer  
and garnished with fresh cucumber slices





*Sicily my Love*

Shaken white Flor de Cana Ron,  
Donnafugata Kabir moscato  
with home made Sicilian orange blossom syrup  
and Sicilian citrus juice topped up with Fever Tree tonic water



*The real name*

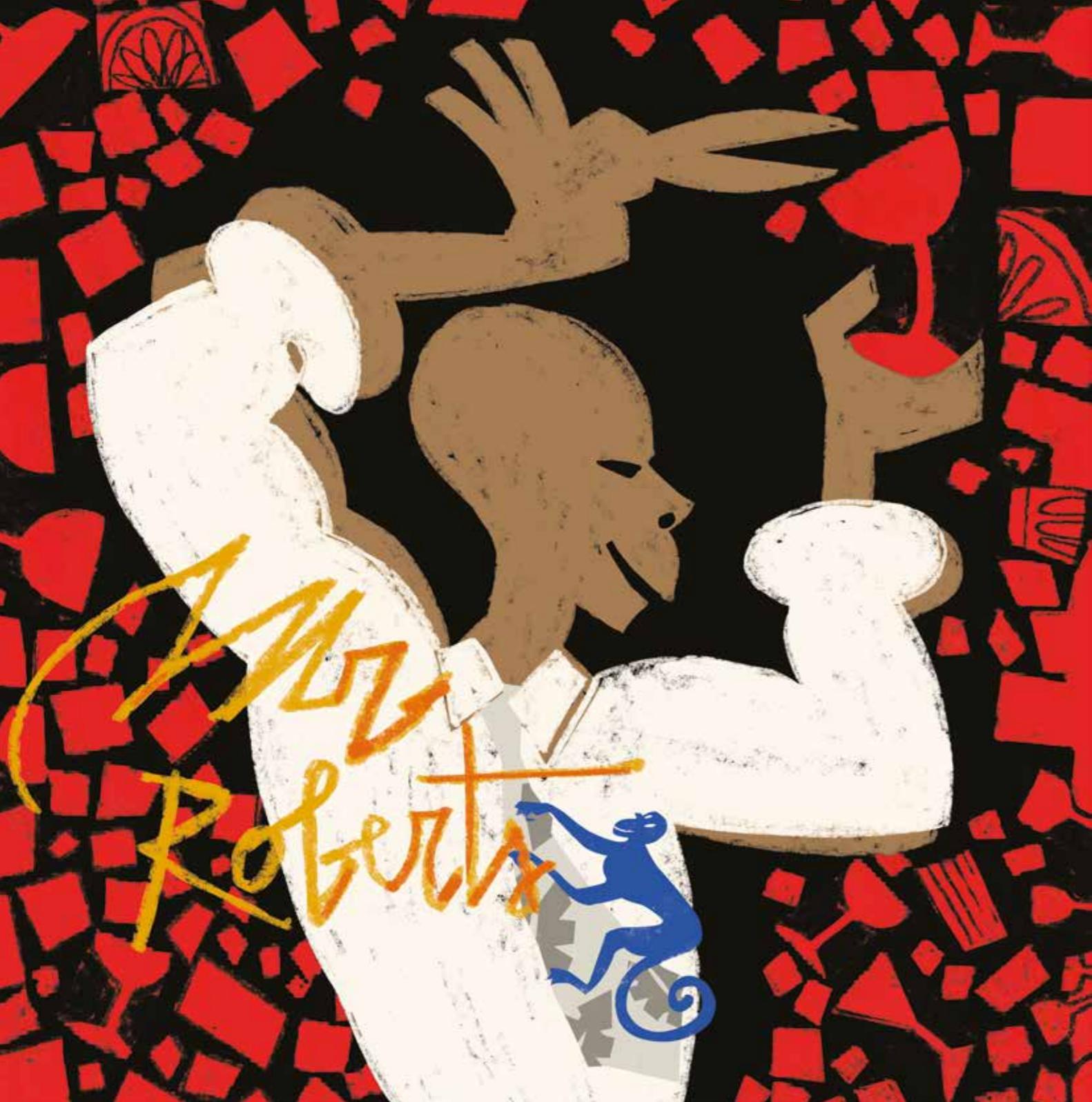
Shaken Grappa Evo, Hearing liqueur with Lagavullin scotch whiskey,  
fresh Sicilian lemon juice and honey,  
garnished with lemon peel



*Cucumber Negroni*

Stirred homemade cucumber infused bitter Campari  
with Tanqueray N°Ten Gin and Mulassano red Vermouth,  
garnished with Sicilian lemon peel and a slice of fresh cucumber





SIGNATURE COCKTAILS

*Mr Roberts*

Muddled lime and fresh passion fruit  
with Stolichnaya Gold vodka  
and secret Morgana ingredients,  
garnished with dried lime

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*Sciara Selvatica*

Stirred Bulleit Rye American whiskey  
with Carpano Antica Formula Vermouth,  
Pino Mugo liqueur, Peychaud's Bitter,  
garnished with Sicilian lemon peel.  
To be drank straight or with ginger ale



*Olive the Athena' snake*

Shaken Grey Goose vodka,  
home made olive leaves syrup  
with green Chartreuse and fresh Sicilian lemon juice,  
garnished with dried lemon



*Scialai*

Shaken homemade rosemary infused Stolichnaya Gold vodka,  
fresh squeezed Sicilian lemon juice and simple syrup,  
garnished with smoking rosemary





*Only in one hand*

Muddled fresh lemon grass and dried coriander shaken with Tanqueray N° Ten Gin, sweet vermouth and simple syrup, garnished with dried orange slice, wild fennel tuft and fresh berries

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*The Monk's business*

Stirred home made infused coffee brandy,  
Mulassano red Vermouth with Frangelico liqueur,  
garnished with coffee powder  
and dried orange

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*Citrolu*

Muddled cucumber and fresh ginger  
with squeezed lime shaken with Hendrick's Gin,  
Cointreau liqueur and simple syrup,  
garnished with cucumber slice  
and freshly grounded black pepper



*Dirty sweet*

Homemade Sicilian caper fruit brine syrup  
with shaken Tanqueray N°Ten Gin,  
Martini vermouth special reserve ambrato  
and fresh squeezed Sicilian lemon,  
garnished with caper fruit and Sicilian lemon peel





*Maletto*

Muddled Sicilian strawberries from Maletto  
and fresh Sicilian orange,  
shaken with Flor de Cana White Ron,  
Passion fruit liqueur and white canned sugar,  
garnished with fresh rosemary and fresh strawberry



*Ddhanens*

Shaken Bulleit bourbon whiskey  
with Quaglia Rabarbaro liqueur,  
fresh squeezed Sicilian lemon juice,  
home made rosemary syrup  
garnished with a rosemary tuft



*Sicilian spicy Negroni*

Muddled Sicilian orange peel,  
fresh ginger, fresh juniper berries,  
pimiento agave syrup with throwing Tanqueray N°Ten Gin,  
bitter Campari, Del Professore Red Vermouth  
and Solerno Blood orange liqueur,  
garnished with red chili and Sicilian orange peel

Aged version also available



*No Spritz*

Bilded Bitter Campari,  
Quaglia Fernet liqueur  
with Camomille liqueur and juniper berries,  
topped up with Fever Tree tonic water,  
garnished with lemon peel





*1800*

Shaken Flor de Cana Ron 18 years,  
Quaglia Bergamot liqueur,  
Bulleit Burboun whiskey with home made rosemary syrup  
and millefiori Etna honey,  
garnished with rosemary tuft



*Betting on whiskey*

Stirred coconut Bulleit Bourbon whiskey  
with home made simple syrup,  
Dr. Adam Elmegirab's Aphrodite Bitter,  
garnished with ginger slice



*betting on whiskey-*



*Grape fusion*

Throwing Tanqueray Raganpur Gin  
and Lillet Rouge Vermouth together  
with Morgana secret ingredients  
garnished with dried apple slice  
(It contains anise)



*Mexico 1996*

Muddled fresh pineapple shaken with Tanqueray N°Ten Gin,  
Martini Ambrato Vermouth,  
Mezcal Espadin home made simple syrup  
garnished with caramelized pineapple



*My Land*

Muddled Sicilian fresh lemon, white canned sugar  
and Vecchio Florio Marsala Dry Superior  
with Donnafugata Kabir moscato,  
garnished with dried lemon





*Lady Florence*

Shaken Monkey Sloe gin with Quaglia Rhubarb liqueur,  
fresh Sicilian strawberries from Maletto  
and fresh orange juice topped up with Fever Tree lemonade,  
garnished with strawberry and lemon slices



*Sicilian Margarita*

Shaken wild fennel with homemade syrup  
and Cenote Silver Tequila with Solerno Blood orange liqueur,  
The Bitter Truth lemon,  
garnished with rim of Menfi's salt and fennel tuft



*M.C.M.*

Shaken Mezcal Espadin  
with Quaglia camomille liqueur,  
Vecchio Florio Marsala,  
Etna Millefiori honey,  
agave nectar and squeezed lime



*Carnera*

Stirred Bitter Campari,  
Martini Rubino Vermouth with Quaglia Chinotto liqueur  
and Jerry Thomas toasted oak bitter,  
garnished with dried orange



*Old Manhattan*

Throwing Johnnie Walker Gold label Reserve with toasted coffee beans, Lillet rosè vermouth, Frangelico hazelnut liqueur and homemade juniper syrup, garnished with burned Sicilian orange peel



*Passion Sicily*

Muddled Sicilian fresh orange with passion fruit, Flor de Cana white Ron, fresh mint, white canned sugar, topped up with soda, garnished with dried orange and mint tuft





*la Malandrina*

Shaken wild fennel with homemade syrup , Belvedere vodka,  
St Germain elderflower liqueur and fresh squeezed lime,  
garnished with Sicilian orange peel and fresh wild fennel

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