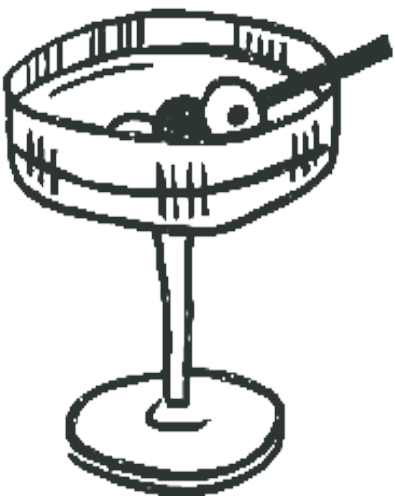


DRINKS & ALL-DAY BITES



@POCORESTAURANT

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COCKTAILS

MEZZO E MEZZO12

Rhubarb stock, Ocucaje Grappa, Italicus, soda.

APRICOT COSMOPOLITAN12

Stolichnaya, Cointreau, apricot, cranberry.

HOT HONEY SOUR13

San Cosme Mezcal, hot honey, Ancho Reyes Verde.

JASMINE PALOMA15

1800 Tequila, jasmine, grapefruit soda.

HOLY NEGRONI12

Basil-washed Broker's Gin, Campari, Cocchi Torino.

AGAVE BASIL SMASH15

1800 Tequila, basil, peach.

MARTINI CARCIOFI9

Artichoke & Butter washed Stolichnaya, Broker's Gin, Alfred Wermut Dry. (B)



NON-ALCOHOLIC COCKTAILS

ELDERFLOWER SPRITZ 5

Elderflower cordial, n/a sparkling wine.

WHITE NEGRONI 8

House N/A vermouth, Undone Gin, bianco bitter.

PINK MEZCALITA 8

Undone Mezcal, grapefruit, agave.

NORTH SIDE 8

Seedlip Garden, Undone gin, passionfruit, cucumber, soda.



SPRITZES

PISCO SPRITZ
S/0,5/1L 5,99/30/55
Ocucaje Pisco, elderflower, lychee,
bubbles. (0)

SPRITZ AFFUMICATO
S/0,5/1L 5,99/30/55
San Cosme Mezcal, Aperol, bubbles. (0)

LIMONCELLO SPRITZ
S/0,5/1L 5,99/30/55
Bottega Limoncello, thyme, bubbles. (0)

BICICLETTA
S/0,5/1L 5,99/30/55
Campari, grapefruit, bubbles. (0)

NONINO SPRITZ 7,5
Nonino, bubbles. (0)

WINE FRIZZANTE

PROSECCO
0,1/0,5/1L 3,22/16,1/30
Alla Spina. (0)

GEMISCHTER SATZ
PET NAT 0,1 / 0,75 9/52
Zahel, Vienna. (0)

BIANCO

PINOT GRIGIO 1/8 / 0,75L 5,5/33
Borgo dei Vassalli, Friuli. (0)

VERNACCIA
DI SAN GIMIGNANO 1/8 / 0,75L ... 7/39
Fattoria amo, Tuscany. (0)

MOSCATO GIALLO 1/8 / 0,75L . 8,5/49
Alois Lageder, Alto Adige. (0)

ROSSO

UN LITRO ROSSO 1/8 / 1L 6/44
Ampelia, Tuscany. (0)

VALPOLICELLA
CLASSICO 1/8 / 0,75L 8,5/51
Secondo Marco. (0)

BEERS

MÄRZEN
(DRAFT) 0,3 / 0,5 / 1L 3,9 / 5,1 / 10
Obertrumer. (A)

TRUMER
ZWICKL 0,33 4,5
Obertrumer. (A)

RADLER ZITRONE, 0,33 4,5
Obertrumer. (A)

VIENNA, 0,33 5,5
Theresiana. (A)

FREISPIEL 0,0%, 0,33 4,5
Trumer. (A)

SOFTS

THOMAS HENRY
MIXERS 4,5
Dry Tonic, Ginger Beer, Ginger Ale
Pink Grapefruit.

ORANGINA 0,2 4,5

COCA COLA
COCA COLA ZERO 0,2 4,5

SODA ZITRONE 0,5 4,5

JUICES

ORANGE
APPLE
TOMATO JUICE 5,5

NON-ALCOHOLIC SPIRITS

SEEDLIP SPICE/
GARDEN 9

UNDONE
NOT ORANGE BITTER /
NOT RUM / NOT GIN 9

WATER

VÖSLAUER
STILL
PRICKELND 5

POCO PANUOZZO

THE MACGYVER 9,50
 Spanish chorizo, fiordilatte, whipped feta, hot honey. (A,G)

CAPRESE (VG) 9,50
 Buffalo mozzarella, parmesan, basil, and tomato. (A,G)
 Add prosciutto crudo +3 // rocket salad +1

SPICY TUNA10
 Tuna, jalapeño basil, lemon & rosemary aioli, red onion, tomatoes and wild rocket. (A,C,D,G)

POCO PIÙ

SEASONAL CROQUETTE, AIOLI 8
 Three croquettes with aioli. (A,C,G)

MIXED SALAD10
 Green leaves, beans, tomatoes, onion, capers. (M)
 add potatoes +1 // tuna +4 // taggiasca olives +1,5

TOMATO SALAD12
 Red and Yellow cherry tomatoes, stracciatella, olive oil. (G)

EMERGENCY WURSTEL & PICKLE12
 Käsekrainer, chilli pickle, mustard and horseradish served with focaccia. (A,G,L,M)

AUBERGINE PARMIGIANA (VG)14
 Smoky aubergine, slow roasted tomato, salad. (G)

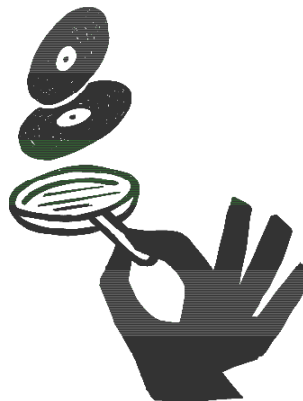
AIOLI

LEMON & ROSEMARY (C) 2

TRUFFLE (C)..... 3

NDUJA (C) 1

GARLIC BUTTER (G)..... 1



ALLERGY MATRIX

- A: Gluten
- B: Crustacean
- c: Egg
- D: Fish
- E: Peanuts
- F: Soybean
- G: Dairy
- H: Tree Nuts
- L: Celery
- M: Mustard
- N: Sesame Seeds
- O: Sulphur Dioxide
- P: Lupin
- R: Molluscs

ALWAYS ROOM
 FOR A LITTLE MORE.

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SPIRITS

APERITIVI^{5CL}

APEROL	8
CAMPARI	8
SAINT GERMAIN	9
SUZE	9
ITALICUS	10
ALFRED WERMUT DRY	10
COCCHI TORINO	10
NONINO APERITIVO	10

GIN^{5CL}

HENDRICKS GIN	13
THE BOTANIST GIN	16
BROKERS LONDON DRY GIN	9
MALFY GIN	12

VODKA^{5CL}

STOLICHNAYA	8
GREY GOOSE	14
BELVEDERE ORGANIC	16

AGAVE^{5CL}

OCHO BLANCO	14
OCHO REPOSADO	16
FORTALEZA BLANCO	24
LOS SIETE MISTERIOS DOBA-YEJ ESPADIN	18
OJO DE DIOS HIBISCUS	10
DEL MAGUEY TOBALA	26
BRUXO MEZCAL MAGUEY ESPADIN-BARRIL	14
PATRON SILVER	16
PATRON REPOSADO	18
PATRON ANEJO	21
DEL MAGUEY PECHUGA	28

BRANDY^{5CL}

CALVADOS BOULARD	14
PISCO	14
REMY MARTIN VSOP	18
REMY MARTIN ACCORD ROYAL	22
MARTELL CORDON BLU	36
REMY MARTIN XO	45

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RUM^{5CL}

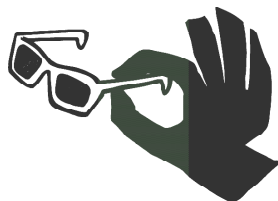
RON BARCELÒ BLANCO	8
DOORLY 5Y	11
DIPOLMATICO RESERVA 12 ANOS	16
RON ZACAPA 23	22
GOSLINGS	8
CACHACA 51	8
CLAIRIN COMMUNAL	15
PLANTATION JAMAICA SINGLE VINTAGE 2017	18

AMERICAN & IRISH WHISKEY^{5CL}

EVAN WILLIAMS	9
EAGLE RARE 10 BOURBON	15
BLANTON'S ORIGINAL	35
WOODFORD RESERVE	12
SAZERAC RYE	19
JAMESON	9
REDBREAST	19

SCOTCH & JAPANESE WHISKY^{5CL}

MONKEY SHOULDER	11
WAGEMUTH PX SHERRY CASK RUM	14
LAPHROAIG QUARTER CASK	18
CRAIGHELLACHIE 13	19
LAGAVULIN 16YR	19
MACALLAN 12 YR DOUBLE OAK	24
MACALLAN 12 YR SHERRY	28
MACALLAN 18 YR DOUBLE OAK	80
GLENFIDDICH 15 SOLERA	21
NIKKA FTB	18
HIBIKI HARMONY	28
HATOZAKI PURE MALT	16



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POCO DOPO

BANOFFEE PIE 8

Biscuit, caramel, banana,
whipped cream. (A,C,G)

TIRAMISU 7

Mascarpone cream, lady fingers, amaretto
and cocoa powder.

Add a scoop of espresso ice cream +5
(A,C,G)

GELATO DA CARLO 6,9 per scoop

Bolivian espresso, pistachio (VG),
Valrhona chocolate (VG), fiori di panna,
maracuja (VG), calamansi (VG)

Make it a **SGROPPINO** +8

TÉ E CAFFÈ

TEA SELECTION 5,5

English Breakfast, Earl Grey,
Gunpowder, Jasmine, Mint,
Chamomile, Herbal tea, Fruit
add lemon // milk

ESPRESSO 2,8

DOPPIO 4,5

MACCHIATO 3,5

AMERICANO 4,5

CAPPUCCINO 4,5

CAFFÈ CORRETTO 4,5

AFFOGATO 7

ESPRESSO ON ICE 3,5

HOT CHOCOLATE 6,5

LATTE MACCHIATO 4,5

LIQUORI & AMARI^{4CL}

AMARO NONINO 7

AMARO MONTENEGRO 8

VECCHIO AMARO DEL CAPO 8

LUXARDO AMARETTO (H) 8

AMARO LUCANO 9

AMARO JEFFERSON 11

AMARO MONTENEGRO 11

CYNAR 8

FERNET BRANCA 7

DIGESTIVI^{2CL}

BRANDSTATT WILLIAMS PEAR EAU DE VIE 11

SCHWARZER BLOOD ORANGE 15

MAROLO GRAPPA DI AMARONE 15

GRAPPA NONINO ANTICA 13