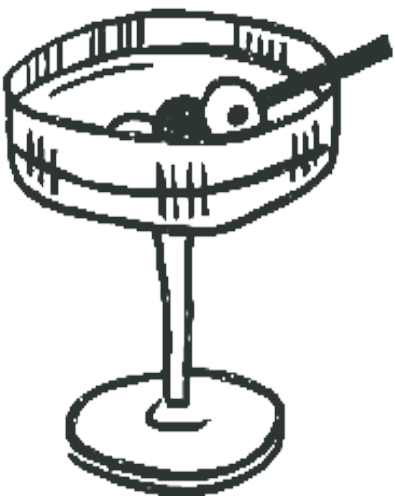


DRINKS & ALL-DAY BITES



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COCKTAILS

- MEZZO E MEZZO**12
Rhabarber, Pisco, Italicus, Soda.
- APRICOT COSMOPOLITAN**12
Stoli Red, Marille, Cranberry.
- HOT HONEY SOUR**13
Mezcal, Hot Honey, Ancho Reyes Verde.
- JASMINE PALOMA**15
Tequila, Jasmin, Grapefruit Soda.
- HOLY NEGRONI**12
Basil-washed Broker's Gin, Campari, Cocchi Torino.
- AGAVE BASIL SMASH**15
1800 Tequila, Basilikum, Pfirsich
- MARTINI CARCIOFI**9
Artischoke & Butter washed Stoli Red, Olivenlake, Alfred Wermut Dry. (B)



NON-ALCOHOLIC COCKTAILS

- ELDERFLOWER SPRITZ** 8
Holundersirup, Alkoholfreier Sprudel.
- WHITE NEGRONI** 8
Hausgemachter Alkoholfreier Wermut, Undone Gin, Bianco Bitter.
- PINK MEZCALITA** 8
Undone Mezcal, Grapefruit, Agave.
- NORTH SIDE** 8
Seedlip Garden, Oxymel Rosmarin, Gurke, Soda.



SPRITZES

PISCO SPRITZ
S/0,5/1L 5,99/30/55
Pisco, Holunder, Litschi, Sprudel. (0)

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

LIMONCELLO SPRITZ
S/0,5/1L 5,99/30/55
Limoncello, Thymian, Sprudel. (0)

BICICLETTA
S/0,5/1L 5,99/30/55
Campari, Grapefruit, Sprudel. (0)

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

WINE FRIZZANTE

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

GEMISCHTER SATZ
PET NAT 0,1 / 0,75L 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, Toskana. (0)

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

DRINKS

BEERS

**MÄRZEN
(FASS) 0,3 / 0,5 / 1L** 3,9 / 5,1 / 10
Oberrumer. (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 4,5

**COCA COLA
ZERO** 4,5

SODA ZITRONE 0,5 4,5

JUICES

**ORANGE
APFEL
TOMATEN** 5,5

NON- ALCOHOLIC SPIRITS

**SEEDLIP SPICE/
GARDEN** 9

**UNDONE
NOT ORANGE BITTER /
NOT RUM / NOT GIN** 9

WATER_{0,75L}

**VÖSLAUER
STILL
PRICKELND 0,75** 5

ALWAYS ROOM
FOR A LITTLE MORE.

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POCO PANUOZZO

THE MACGYVER 9,50
 Spanische Chorizo, aufgeschlagener Feta, Fior di Latte, Hot Honey. (A,G)

CAPRESE (VG) 9,50
 Büffelmozzarella, Parmesan, Basilikum, und Tomaten. (A,G)
 Prosciutto Crudo +3 // Rucola +1

SPICY TUNA10
 Thunfisch, Jalapeño Basilikum, Zitronen- & Rosmarin-Aioli, rote Zwiebel, Tomaten und Rucola. (A,C,D,G)

AIOLI

ZITRONE & ROSEMARIN (C) 2

TRÜFFEL (C)..... 3

NDUJA (C) 1

KNOBLAUCHBUTTER (G)..... 1

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POCO PIÙ

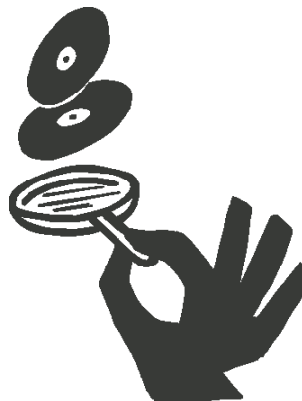
SEASONAL CROQUETTE, AIOLI 8
 Drei Croquetas mit Aioli. (A,C,G)

MIXED SALAD10
 Grüner Salat, Bohnen, Tomaten, Zwiebel, Kapern. (M)
 Kartoffeln +1 // Thunfisch +4 // Taggiasca-Oliven +1,5

TOMATO SALAD12
 Rote und gelbe Kirschtomaten, Stracciatella, Olivenöl. (G)

EMERGENCY WURSTEL & PICKLE12
 Käsekrainer, Eingelegtes, Senf und Kren, serviert mit Focaccia. (A,G,L,M)

AUBERGINE PARMIGIANA (VG)14
 Geräucherte Aubergine, langsam geröstete Tomaten, Salat. (G)



ALLERGENE

- A: Gluten
- B: Krebstiere
- C: Ei
- D: Fisch
- E: Erdnüsse
- F: Soja
- G: Milchprodukte
- H: Schalenobst
- L: Sellerie
- M: Senf
- N: Sesam
- O: Schwefeldioxid
- P: Lupine
- R: Weichtiere

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APERITIVI_{5CL}

APEROL	8
CAMPARI	8
SAINT GERMAIN	9
SUZE	9
ITALICUS	10
ALFRED WERMUT DRY	10
COCCHI TORINO	10
COCCHI AMERICANO	10
AMARO JEFFERSON	11
CYNAR	8

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

RUM^{5CL}

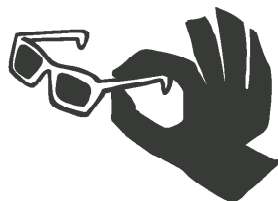
RON BARCELÒ BLANCO	8
DOORLY 5Y	11
DIPOLMATICO RESERVA 12 ANOS	16
RON ZACAPA 23	22
GOSLINGS	8
CACHACA 51	8
CLAIRIN COMMUNAL	15
PLANTATION JAMAICA SINGLE VINTAGE 2017	18

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 6
Keks, Karamell, Banane, Schlagsahne.
(A,C,G)

TIRAMISU 8
Mascarponecreme, Löffelbiskuits, Amaretto
und Kakaopulver.
Eine Kugel Espresso Eis +5 (A,C,G)

GELATO DA CARLO 6,9 pro Kugel
Bolivianischer Espresso, Pistazie (VG),
Valrhona Schokolade (VG), Fior di Panna,
Maracuja (VG), Calamansi (VG)
Mach es zum **SGROPPINO** +8

TÈ E CAFFÈ

TEEAUSWAHL 5,5
English Breakfast, Earl Grey,
Gunpowder, Jasmin, Minze,
Kamille, Kräutertee, Früchtetee
Zitrone // Milch

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

BOTTEGA LIMONCELLO 7

DIGESTIVI^{2CL}

**BRANDSTATT
WILLIAMS
PEAR EAU DE VIE** 11

**SCHWARZER
BLUTORANGEN SCHNAPS** 15

MAROLO GRAPPA DI AMARONE 15

GRAPPA ANTICA NONINO 13

2cl auf Anfrage erhältlich

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