

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.

JASMINE PALOMA15

1800 Tequila, jasmine, Thomas Henry 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. (G)



NON-ALCOHOLIC COCKTAILS

ELDERFLOWER SPRITZ 5

Elderflower cordial, n/a sparkling wine.

WHITE NEGRONI 8

House N/A vermouth, Seedlip Garden, bianco bitter.

PINK MEZCALITA 8

Undone Mezcal, grapefruit, agave.

NORTH SIDE 8

Undone Gin, passionfruit, cucumber, soda.



SPRITZES

LIMONCELLO SPRITZ

S/0,5/1L 5,99/30/55

Bottega Limoncello, thyme, bubbles. (0)

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)

BICICLETTA

S/0,5/1L 5,99/30/55

Campari, grapefruit, bubbles. (0)

NONINO SPRITZ 7,5

L'Aperitivo Nonino, bubbles. (0)

SPRITZ CLASSICO 7,5

Aperol/Campari/Cynar. (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 Zwickl. (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 0,2 4,5
Dry Tonic, Ginger Beer, Ginger Ale
Pink Grapefruit.

ORANGINA 0,25 4,5

COCA COLA
COCA COLA ZERO 0,2 4,5

SODA ZITRONE 0,5* 4,5

SODA ELDERFLOWER 0,5* 4,5

JUICES

ORANGE
APPLE
TOMATO JUICE 5,5

*Youth Beverage

NON-ALCOHOLIC SPIRITS^{5CL}

SEEDLIP SPICE/
GARDEN 9

UNDONE
NOT ORANGE BITTER /
NOT RUM / NOT GIN 9

IESSI L'APERITIVO 9

ADRIATICO AMARETTO 0,0 9

WATER^{0,75L}

VÖSLAUER
STILL
PRICKELND 5

LIMONADE^{0,25L}

HOMEMADE LEMONADE 5,5

POCO SPUNTINO

TOMATO AND BURRATA.....12
Burrata, tomatoes, basil, olive oil. (G)

MIXED SALAD.....10
Green leaves, beans, tomatoes, onion, capers.
(M)
add potatoes +1 // tuna +4 //
taggiasca olives +1,5

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

EMERGENCY WURSTEL & PICKLE.....12
Käsekrainer, chilli pickle, mustard
and horseradish served with focaccia.
(A,G,L,M)

HAM & CHEESE TOAST.....14
Served with french fries or small salad.
(A,G)

FOCACCE CLASSICA (V).....8
Tomatoes, Mozzarella di Bufala. (A,G)

CRUDO.....12
Prosciutto crudo Sant'ilario. (A)
MACGYVER.....14
Spanish Chorizo, whipped feta, Fior di
Latte, hot honey. (A,G)

SPAGHETTI POMODORO.....14
Tomatoes, basil, olive oil. (A)

POCO DOPO

TIRAMISÙ.....9
Mascarpone cream, lady fingers,
amaretto and cocoa powder. (A,C,G).

CHEESECAKE.....8
Cream cheese, seasonal fruit, almond
cookies. (A,C,G,H).

GELATO DA CARLO.....6,9 per scoop
Bolivian espresso (G), pistachio (H)(VG),
Valrhona chocolate (VG), fior di panna
(G),
maracuja (VG), calamansi (VG)
Make it a **SGROPPINO** +8

SEASONAL COUP.....12
Seasonal ice cream selection with toppings
and whipped cream. (G)



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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APERITIVI^{5CL}

APEROL	8
CAMPARI	8
SAINT GERMAIN	9
SUZE	9
ITALICUS	10
ALFRED WERMUT DRY	10
COCCHI TORINO	10
COCCHI AMERICANO	10
L'APERITIVO NONINO	12

GIN^{5CL}

HENDRICKS GIN	13
THE BOTANIST GIN	16
BROKERS LONDON DRY GIN	9
MALFY GIN	12
MONKEY 47	15

VODKA^{5CL}

STOLICHNAYA	8
STOLICHNAYA CRISTALL	14
GREY GOOSE	14
BELVEDERE ORGANIC	16

AGAVE^{5CL}

OCHO BLANCO	14
OCHO REPOSADO	16
LOS SIETE MISTERIOS DOBA-YEJ ESPADIN	18
DEL MAGUEY TOBALA	26
PATRON SILVER	16
PATRON REPOSADO	18
PATRON ANEJO	21
1800 BLANCO	11
1800 REPOSADO	12
SAN COSME MEZCAL	16

BRANDY^{5CL}

CALVADOS BOULARD	14
PISCO OCUCAJE	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

WAGEMUTH PX
SHERRY CASK RUM 14

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

MITCHERS RYE 18

SCOTCH & JAPANESE WHISKY^{5CL}

MONKEY SHOULDER 11

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

BRUICHLADDICH
CLASSIC LADDIE 16



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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

CYNAR 8

FERNET BRANCA 7

BOTTEGA LIMONCELLO 7

SCHWARZER FERNET 7

BOTTEGA LIMONCELLO 7

DIGESTIVI_{2CL}

BRANDSTATT
PEAR EAU DE VIE 7

SCHWARZER
BLOOD ORANGE 8

MAROLO GRAPPA DI AMARONE 8

GRAPPA ANTICA NONINO 13

NONINO TRADIZIONE 4

NONINO SAUVIGNON BLANC 4,8