

# FOOD MENU

# TONINO

Cucina & Griglia

CONTACT US FOR BOOKINGS AND EVENTS ▪ RESERVATIONS@TONINOCUCINA.CO.ZA  
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## ANTIPASTI

<b>FOCACCIA</b>	60
Olive oil, garlic and oregano. Add mozzarella » 25	
<b>FOCACCIA CON SALAME PICCANTE</b>	120
Olive oil, garlic oregano rosemary, mozzarella and salame picante.	
<b>ANTIPASTO</b>	265
Parma ham, salami milano, fire roasted, mix, pimento, assorted italian cheese, olives, caprese spiedini.	
<b>STARTER PLATTER</b>	285
Calamari fritti, haloumi, squid heads, chicken livers, polenta frita served with sweet chilli and Aioli.	
<b>ALL STARTERS ARE SERVED WITH TOASTED CIABATTA</b>	
<b>FEGATINI POMODORO</b>	65
Pan fried, chicken livers, garlic, pomodoro sauce, flat leaf parsley and chillies.	
<b>CALAMARI FRITTI</b>	70
Fried calamari strips served with aioli.	
<b>FALKLAND CALAMARI</b>	79
Grilled calamari tubes with olive oil & herbs served with aioli.	
<b>FRIED SQUID HEADS</b>	79
When available.	
<b>FRIED SARDINES</b>	65
Fried and topped with onions and roasted pimento.	
<b>HALLOUMI FRIED</b>	69
Golden fried served with a homemade chilli sauce.	
<b>POLPETTE</b>	69
Chilli spiked free range meat balls cooked in a pomodoro sauce topped with grated parmesan.	
<b>MUSSEL POT</b>	75
Fresh mussels in garlic cream white wine sauce & shallots.	
<b>OCTOPUS</b>	85
Brushed with garlic, olive oil, lemon, roasted pimento and aioli.	
<b>MELANZANE PARMIGIANA</b>	65
Layers of eggplant, oregano, pomodoro sauce topped with parmesan and mozzarella fire wood baked.	
<b>BEEF CARPACCIO</b>	75
Mushroom, celery, arugula, shaved parmesan and olive oil drizzle.	

### BUILD YOUR OWN ANTIPASTO

Fior Di Latte <b>V</b> (Fresh Mozzarella)	80	Prosciutto Crudo	65
Provolone Italian Cheese <b>V</b>	30	Salame Milano/Salame picante	59
Robiola Italian Cheese <b>V</b>	30	Melanzane Alla Griglia <b>V</b>	30
Ricotta Italian Cheese <b>V</b>	30	Artichokes/Carciofi <b>V</b>	35
Gorgonzola	55	Pomodori Secchi <b>V</b> (Sun-dried tomatoes)	25
Parmigiano <b>V</b>	50	Kalamata Olives <b>V</b>	30
Burrata	120		

## INSALATA

<b>CAESAR SALAD - 75   TABLE CAESAR SALAD - 135</b>
Cos lettuce, garlic, olive oil, croutons, parmesan shavings, boiled egg and Caesar dressing.
ADD: Avocado 26 / Bacon 30 / Chicken 40 / Prawn 75
<b>INSALATA SICILIANA - 80   TABLE SICILIANA - 135</b>
Exotic lettuce, fennel, arugula, red onions, red cabbage, oranges slices and olives.
<b>GREEN SALAD - 80   TABLE GREEN SALAD - 135</b>
Mix lettuce, heirloom tomatoes, onions, mix roasted pimento, radish, cucumber, carrots, feta cheese and olives.
<b>BURRATA - 120</b>
Burrata cheese, Heirloom tomatoes, basil, drizzled with olive oil.
<b>CAPRESE INSALATA - 85</b>
Tomato, fior di latte, basil drizzled with olive oil.
<b>INSALATA SALMONE - 89   TABLE SIZE - 155</b> (SMOKED SALMON SALAD)
Smoked salmon, apple slices, exotic lettuce, fennel leaves, celery, capers, cottage cheese, red onion and toasted almond shavings.
<b>INSALATA DI CALAMARI - 155</b>
Grilled calamari, mix lettuce, heirloom tomatoes, onions, mix roasted pimento, radish, cucumber, carrots, feta cheese & olives.

## SECONDI PIATTI

### \*MAIN COURSE

### SPECIALTIES

<b>OSSOBUCO</b>	159
Slow cooked beef shin served with buttery garlic polenta.	
<b>LAMB SHANK</b>	175
Slow cooked in a jus served with mash.	
<b>VITELLO AL LIMONE</b>	165
Thin sliced veal cooked in a lemon sauce served with tagliatelle.	
<b>PIRI PIRI CHICKEN</b>	FULL 159 HALF 90
Grilled chicken with piri piri sauce and side of your choice	
<b>BEEF RIBS</b>	1KG 265 1/2KG 165
Fall of the bone caramelized beef ribs topped with chives and served with chips.	



<b>OXTAIL</b>	175
Fall off the bone, served with mash.	
<b>CHICKEN PARMIGIANA</b>	149
Crumbed chicken breast, pan fried topped with pomodoro sauce and mozzarella. Firewood baked, served with creamy mash.	
<b>HOUSE CHICKEN</b>	160
Grilled chicken breasts in a creamy mushroom Tonino sauce served with a side of your choice.	

## PIATTI DI MARE \*SEAFOOD

<b>FISH &amp; CHIPS</b>	99	<b>SEAFOOD PLATTER FOR 1</b>	199
Grilled or battered. Fried hake served with chips.		Calamari fritti, 5 medium prawns, mussels and baby hake served with rice and chips.	
<b>FRESH WHOLE FISH</b>	165	<b>SEAFOOD PLATTER FOR 2</b>	399
Ask about our fish of the day.		Calamari fritti, 10 medio prawns, mussels, large hake served with rice and chips.	
<b>SALMON IN THE OVEN</b>	199	<b>TONINO PRAWNS</b>	
Salmon fillet served medium with broccoli and baby potatoes.		Served with Tonino rice.	
<b>BABY KINGLIP</b>	220	<b>10 GRILLED MEDIO</b>	185
Grilled whole baby kinglip on the bone.		<b>8 GRILLED KING</b>	285
		<b>10 CREAMY HOUSE MEDIO</b>	199
		<b>8 CREAMY HOUSE KING</b>	299



## PLATTERS & COMBOS

### ALL PLATTERS & COMBOS SERVED WITH RICE & CHIPS

<b>CALAMARI &amp; PRAWN</b>	249	<b>POLO &amp; GAMBERI</b>	299
Fried calamari strips & 10 grilled med prawns		Piri piri chicken, 10 medio prawns	
<b>MIX GRILL</b>	285	<b>TONINO FAMIGLIA PLATTER</b>	799
Half piri piri chicken - 2 cubes rump espetada - 4 medio prawns 3 beef ribs cutlets		Serves up to 5 1kg beef ribs   10 medium prawns   rump espetada   house chicken   full piri piri chicken	

# GRIGLIA

**\*CHAR GRILLED**

## AGED SIRLOIN

300G 175 | 400G 215

Chargrilled sliced at your table melted butter poured, served with pasta of the day

## RUMP ESPETADA 185

400g tender cubed rump served with polenta frita

## CHICKEN ESPETADA 149

Cubed chicken breast marinated and grilled with piri piri sauce

Premium meat cuts, aged by Tonino minimum 21 days matured pure beef wet-aged hand cut by our master butcher.

All steaks seasoned with course salt, black pepper, garlic & olive oil

## FILLETO TAGLIATO

200G 189 | 300G 260

Grilled fillet served on a bed of taglietelle, roasted heirloom tomatoes, toasted almonds shavings and parmesan shavings

## FIorentina T-BONE

600G 199 | 1.2KG 390(SERVES 2)

1.2kg T-bone sliced at your table, firewood cooked, melted butter poured



## RIBEYE 265

300g chargrilled, served with a side of your choice

## TOMAHAWK 800G 330

Ribeye on the bone  
Tonino favorite & signature served with your choice

## SAUCES 30

Trio Mushroom | Gorgonzola | Pepper Sauce | Cheese Sauce | Lemon Butter | Aioli

## SIDES

FRESH CUT CHIPS	30
POLENTA FRITTA	30
BABY POTATOES	30
VEG OF THE DAY	30
SIDE PASTA	30
SIDE SALAD	30
SIDE MASH	30
SIDE BROCCOLI	30
SIDE RICE	30

# PIZZA

**GLUTEN FREE AND BANTING BASES AVAILABLE - EXTRA » 45**

## MARGHERITA V 85

Tomato and mozzarella (the base of all pizzas)

## REGINA 110

Ham and mushrooms

## SICILIANA 115

Anchovies, olives and capers

## VEGETARIANA V 115

Onions, olives, fire roasted pimento, zucchini and mushrooms

## B&B 110

Bacon and banana

## TONNO 110

Tuna, onions and black olives

## ZUCCHINI BIANCA V 115

Fire roasted baby marrow, grilled halloumi, and herbs

## HAWAIIAN 105

Ham and pineapple

## POLPETTE 125

Meatballs, pimento, garlic and chilli

## POLLO 120

Chicken and mushrooms

(A choice of sweet chilli, olive oil and herbs)

## HALF & HALF

Choose any two Classic pizzas to make one (The higher price will apply)

## TONINO FAVOURITES

### \*GOURMET PIZZA

## PARMA 155

Parma ham, basilico and fior di latte

## ZUCCA V 135

Roasted butternut, caramelized onion, arugula and feta

## PEPPERONI 155

Pepperoni, and cherry tomatoes

## FRUTTI DI MARE 165

Seafood of the day

## NACHO LIBRE 165

Spiced jerk spice chicken, sour cream, homemade guacamole, tomato onions salsa, flat leaf parsley

## MATURED RUMP STEAK PIZZA 185

Sliced chargrilled rump, caramelized onions topped with arugula

# BUILD YOUR OWN

Zucchini / Banana / Chillies / Garlic / Onions	20	Mushrooms / Peppadews	24
Capers / Feta / Beetroot / Basil / Pineapple / Arugula / Butternut / Melanzane / Olives / Tomatoes	24	Bacon / Ham / Artichokes / Parmesan / Avocado / Fire Roasted Pimento	
Anchovies / Chicken	39	Smoked Salmon / Prawns	75
		Salame / Salame Picante	75
		Parma Ham	75

# PASTA BAR

**GLUTEN FREE SPAGHETTI AVAILABLE AT AN ADDITIONAL » 35**

RIGATONI AL POMODORO V 85	Rigatoni pasta with pomodoro, topped with basil.	TRIO MUSHROOM PENNE V 105	Shiitake, black and button mushrooms, in a creamy sauce.
ARRABBIATA CON FUNGHI V 99	Mushroom pomodoro, garlic, chillies.	PENNE POLLO 115	Seasoned chicken, pimento in a creamy sauce.
ZUCCHINI TAGLIATELLE V 99	Baby marrow shavings, taglietelle with olive oil and fresh garlic.	RAVIOLI V (home made) 115	Ricotta, spinach ravioli, pomodoro and parmesan shavings.
BOLOGNESE 109	Spaghetti with bolognese or meatballs.	SALMONE WITH PENNE 155	Smoked salmon, dill in a creamy sauce.
FETTUCINE ALLA PESCATORE 155	Seafood in a creamy sauce or pomodoro.	FILLETO PICCANTE 155	Fillet strips, olives, garlic, chillies in a pomodoro sauce.
GAMBERI ALLA CREMA 155	Pomodoro sauce, cream, prawns and cherry tomatoes.	LASAGNA AL FORNO 115	Beef mince in a béchamel sauce topped with parmesan. Firewood baked.
ALFREDO 115	Ham & mushroom in a creamy sauce.	GNOCCHI 118	Potato gnocchi, almond flakes, basil pesto, baby spinach and button mushrooms.
LINGUINE PESTO V 110	Linguine, basil pesto.		

# DOLCI \*Dessert



CANNOLI 49	Tubed shaped pastry, deep fried with a creamy ricotta cheese filling.	TORTA BAROZZI 59	Almond and peanut chocolate brownies served with ice cream and chocolate syrup.
AFFOGATO 55	Vanilla ice cream and double espresso.	PANNACOTTA 59	Dark & white Lindt chocolate.
CRÈME BRULE 55	A custard based dessert topped with a layer of hardened caramelized sugar.	MAMA'S TIRAMISU 59	
CHOC NUT PANCAKE 65	Pancakes with chocolate and hazelnut spread topped with strawberries.	TRIO SORBET 65	Granadilla, mixed berry, lemon.
		CAKE OF THE DAY 65	

# AFTER DRINNER DELIGHTS

ANTONELLA GRAPPA & ESPRESSO 55	AMARULA COFFEE 50	KAHLUA COFFEE 50	IRISH DON PEDRO 50	STRAWBERRY LIPS DON PEDRO 50	TIA MARIA DON PEDRO 50	AMARULA DON PEDRO 44
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# VINO MENU

# TONINO

Cucina & Griglia

## SPARKLING

J.C LE ROUX LA CHANSON	155
J.C LE ROUX LE DOMAINE	155
J.C LE ROUX LA FLEURETTE NON ALC.	155
PONGRÁCZ BRUT	280
PONGRÁCZ BRUT ROSÉ	280
SARTORI PROSECCO BRUT	290
BOSCHENDAL DEMI SEC	300
CINZANO PROSECCO	400
MOËT & CHANDON BRUT	950



## HOUSE

<b>NEDERBURG LYRIC</b> Medium-dry, crisp and generous with upfront fruit flavours and a nice long finish.	45	130
<b>DROSTDY HOF NATURAL SWEET ROSÉ</b> Strawberry, cherry and plum flavours.	45	125
<b>NEDERBURG 56HUNDRED MERLOT</b> Medium-body with wonderful fruit flavours embedded in a soft, silky texture.	45	135

## WHITE

<b>TWO OCEANS SAUVIGNON BLANC</b> An elegant wine with a crisp acidity, offering a bounty of passion fruit, green apple and sweet melon flavours.	40	115
<b>DROSTDY HOF ADELPRACHT</b> Full and rich, bursting with flavours of dried fruit and rounded off with a nice acidity to keep it fresh.	40	115
<b>WATERSIDE UNWOODED CHARDONNAY</b> Tropical fruit and citrus on a nose delivering fresh notes of apple and lemon.	45	135
<b>NEDERBURG 56HUNDRED SAUVIGNON BLANC</b> A refreshing, medium-bodied wine with fresh tropical fruit flavours and a pleasant finish.		145
<b>BRAMPTON SAUVIGNON BLANC</b> Fruit forward with a rich tropical mid-palate of guava and passion fruit.	50	165
<b>LE COURIER CHENIN BLANC</b> Soft vanilla, canned peaches and a lingering peardrop finish		159
<b>GORGEOUS PINOT NOIR CHARDONNAY</b> Gorgeous delivers a richly textured taste sensation with intriguing layers that unfold delicately on the palate.		179
<b>FLEUR DU CAP CHARDONNAY</b> This is a fruit driven wine with a lovely balance between acidity and fruit.		179
<b>BOSCHENDAL 1685 SAUVIGNON BLANC</b> A melange of yellow and green tropical fruits with hints of citrus.		259
<b>VAL DI TERRA SAUVIGNON BLANC</b> Bright, crisp asparagus and fig flavours, fresh and delicious on the palate.		259
<b>TERRA DEL CAPO PINOT GRIGIO</b> Lively, fresh and bright palate, which expresses that lemony tang balanced by succulent stone fruit and nectarine.		389
<b>BELLINGHAM OLD VINE CHENIN BLANC</b> It features vibrant tropical fruit flavours with hints of honey and oak spice on the finish.		399

# VINO ♥ NOT??

## ROSÉ

<b>SUNKISSED NATURAL SWEET ROSÉ</b> Juicy natural sweet rosé, a pretty cherry pink with tempting crushed strawberry and Turkish delight.		130
<b>ALLESVERLOREN TINTA ROSÉ</b> A refreshing, pink well-balanced wine with an alluring nose of strawberries and raspberries.		175
<b>NEDERBURG ROSÉ</b> Delicately sweet and fruity, with seductive aromas of ripe cherries, strawberries and candyfloss.		175
<b>VAL DI TERRA ROSÉ</b> Crisp, dry, light wine with strawberry and cream flavours.		235

## RED

<b>THE CATTLEMAN'S CLUB RED BLEND</b> A richly rewarding blend showing subtle oak flavours and aromas.	49	169
<b>FRANSCHHOEK CELLAR MERLOT</b> Soft and juicy with summer berry flavours that finish smoothly with sour cherry succulence.		179
<b>BRAMPTON CABERNET SAUVIGNON</b> The wine has a rich ruby colour with a dense core of red cherry, mulberry and blackcurrant flavours.	65	185
<b>ALLESVERLOREN 1704</b> A soft and elegantly structured wine with fresh flavours of red berries and cherries.	65	190
<b>NEDERBURG PINOTAGE</b> A full mouth feel with rich fruit flavours, soft tannins and well-integrated oak with a hint of vanilla.		225
<b>NEDERBURG EDELROOD RED BLEND</b> Soft tannins and well-integrated oak add to the complexity of the wine.		225
<b>REYNEKE ORGANIC SHIRAZ / CABERNET SAUVIGNON</b> The nose is spicy, with aromas of black pepper, plum, cherry and cedar wood. There is also a light perfume of violets and plum on the nose		285
<b>VAL DI TERRA MERLOT</b> An elegant, well balanced, delicious, soft easy drinking Merlot.		290
<b>RUPERT &amp; ROTHSCHILD CLASSIQUE</b> Medium bodied with fresh acidity and fine tannins, the oak very well judged.		345
<b>BELLINGHAM BASKET PRESS SYRAH</b> Natural dark berry fruit tinged with subtle fynbos and black and white pepper spice.		399
<b>BELLINGHAM SMALL BARREL S.M.V</b> An intricate blend led by Shiraz, with Mourvèdre and Viognier. Black and red fruit on the nose and palate, layered with dark chocolate, winter spice, rose and violet.		399
<b>BOSCHENDAL NICOLAS</b> This blend gives hints of spicy notes with a beautiful fruit profile while keeping a classical structure and deep red fruity colour.		399
<b>TERRA DEL CAPO SANGIOVESE</b> Cherries and plums make their luscious, rich presence known right from the outset. The wine is lithe with a restraint evident in the lovely balance of fruit, acidity and tannin.		465
<b>MEERLUST RUBICON</b> The palate is full bodied, structured but packed with fresh dark fruit and rounded, linear tannins.		950



TWO OCEANS



Allesverloren

# SPIRITS

## GIN

GORDON'S	24
BOMBAY SAPPHIRE	26
BULLDOG	29
BOMBAY DRY	29
WIXWORTH	28
WHITLEY NEIL	32
TANQUERAY	34
TANQUERAY SEVILLA	36
MALFY	38
Lemon / Rosa / Arancia	
GINATO	38
Pompelmo / Clementino	
HENDRICKS	40

## VODKA

COUNT PUSHKIN	24
SKYY	28
ABSOLUT	28
CRUZ VINTAGE BLACK	30
CRUZ MANHATTAN BLOSSOM	30

## BRANDY

RICHELIEU	24
KLIPDRIFT	24
HENNESSEY VS	55
KLIPDRIFT PREMIUM	28
REMY MARTIN	55
BRANDY 1920	32
KWV 5	28
KWV 10	34

## RUM

CAPTAIN MORGAN	23
RED HEART	23
BACARDI	24
SPICED GOLD	23

## WHISKY

SCOTTISH LEADER	24
BAIN'S	26
BELL'S	26
J&B	28
JACK DANIEL'S	28
JOHNNIE WALKER RED	28
JACKS DANIEL'S HONEY	32
JACK DANIEL'S TENNESSEE FIRE	34
GLENGRANT 10 YEARS	34
JAMESON	35
MONKEY SHOULDER	38
JOHNNIE WALKER BLACK	44
JAMESON SELECT RESERVE	48
DEWAR'S 12 YEARS	44
GLENGRANT 12 YEARS	55
GLENMORANGIE 10 YEAR	55
GLENFIDDICH 12 YEARS	55
JOHNNIE WALKER BLUE	220

## LIQUEURS & FORTIFIED WINE

CINZANO	28
Bianco / Rosso / extra dry (served double)	
TIA MARIA	32
KAHLUA	30
FRANGELICO	24
AMARULA	24
SOUTHERN COMFORT	24
DISARONNO AMARETTO	34
APEROL	28
MALIBU	26
GRAPPA VENETA	30
ANTONELLA GRAPPA	45
ALLESVERLOREN FOV	28

## SHOTS

STRAWBERRY LIPS	24
JÄGERMEISTER	30
EL JIMADOR TEQUILA REPOSADO	30
Reposado / Blanco	
ESPOLOM	49
Reposada / Blanco	
SAMBUCA	24
TANG APPLE SOURS	22
WILD PEACH SCHNAPPS	24
PATRON XO CAFÉ	45
LIMONCELLO	28
LOVOKA	25



# COCKTAILS

## CLASSIC

MOJITO	60
STRAWBERRY DAIQUIRI	60
COSMOPOLITAN	60
SEX ON THE BEACH	75
MARTINI	69
LONG ISLAND	75
CAPIRINHA	69
PIÑA COLADA	70

## SIGNATURE

APEROL SPRITZ	75
APEROL SPRITZ TREE (BUY 5, GET 6)	
ROSEWATER BASIL G&T	75
BASIL SMASH	75
1934 COSMOPOLITAN	75

## MOCKTAILS

PIÑA COLADA	60
STRAWBERRY DAIQUIRI	60
MOJITO	60

## CARAFE

SANGRIA 500ML	75
SANGRIA 1LT	140
CAPIRINHA JUG 1LT	165
FRESH LEMONADE & MINT 250ML	50
FRESH LEMONADE & MINT 500ML	70
FRESH LEMONADE & MINT 1LT	120

# BEERS & CIDERS

## BEERS

AMSTEL	30
BLACK LABEL	30
PERONI	34
CASTLE / CASTLE LITE	30
WINDHOEK LAGER	34
HANSA	30
HEINEKEN	38
WINDHOEK LIGHT	34
FLYING FISH LEMON	35

## DRAUGHTS

WINDHOEK DRAUGHT 500ML	54
WINDHOEK DRAUGHT 330ML	39
HEINEKEN DRAUGHT 500ML	48
HEINEKEN DRAUGHT 330ML	38
CASTLE LITE DRAUGHT 500ML	46
CASTLE LITE DRAUGHT 330ML	36
STELLA DRAUGHT 500ML	48
STELLA DRAUGHT 330ML	38

## CRAFT BEERS

CBC LAGER	42
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## CIDERS & COOLERS

SAVANNA LIGHT / DRY	38
SAVANNA ANGRY LEMON	38
HUNTER'S DRY / GOLD	38
BERNINI BLUSH	39
SMIRNOFF SPIN	39

## NON ALCOHOLIC

SAVANNA LEMON NON ALC.	39
HUNTER'S CHILLED NON ALC.	48
HEINEKEN 0.0	40

# DRINKS LIST

# BEVERAGES

## COLD DRINKS

APPLETISER / GRAPETISER 275ML	32
SODA 300ML	24
Coke / Coke Light / Coke Zero / Creme Soda / Fanta Pine / Fanta Orange / Sprite / Sprite Zero / Tab / Sparberry	

CREME SODA 300ML	24
ICED TEA	28
Lemon / Peach	

## MIXERS

SCHWEPES	22
Ginger Ale / Bitter Lemon / Pink Tonic / Lemonade / Soda Water / Tomato Cocktail / Tonic Water	

RED BULL	48
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## MILKSHAKE

FLAVOURS	39
Lime / Chocolate / Bubblegum / Strawberry / Banana	
GOURMET MILKSHAKE	59
Strawberry Nougat / Turkish Blueberry / Coffee Holic	

## MINERAL

LOCAL WATER 500ML	26
LOCAL WATER 1LT	38
Still / Sparkling	
IMPORTED ITALIAN WATER 750ML	58
Still / Sparkling	

## FRESHLY SQUEEZED

PINEAPPLE	45
CARROT	40
ORANGE	45
FRESH LEMON & MINT	45
ADD GINGER	19

## SIR FRUIT JUICES

MANGO	36
CRANBERRY	36
APPLE	36
COCKTAIL	36
ORANGE	36

## HOT BEVERAGE

ESPRESSO	24
CAPPUCCINO - 28   DECAF CAPPUCCINO - 34	
AMERICANO	26
MACHIATO	28
ANTONIO'S COFFEE	28
CAFFE LATTE	34
HOT CHOCOLATE / MILO	35

## TEA

5 ROSES	24
ROOIBOS	25
CHAMOMILE TEA / EARL GREY	30

## AFTER DINNER DELIGHTS

TIA MARIA DON PEDRO	55
AMARULA DON PEDRO	55
DBL SHOT JAMESSON DON PEDRO	80
PEPPERMINT DON PEDRO	55
AMARULA COFFEE	50
IRISH COFFEE	55
KAHLUA COFFEE	55
ANTONELLA GRAPPA & ESPRESSO	55

