

Beverage Menu



Cicchetti
ITALIANO



THE STORY OF APERITIVO HOUR

As the day winds down and the night begins - friends gather, families come together, and every corner hums with the clinking of glasses. Before you even realise, on the brink of a second, the streets of Italy come alive. In that magical moment, life slows down just a little and we embrace the joy of what is so fondly known as "Aperitivo Hour".

Aperitivo isn't just a drink; it's a ritual - one meant to stimulate appetites and spark conversations. Spritzes sparkle, and Negronis bring a bittersweet rhythm to the day, turning ordinary moments into celebrations.

Since Aperitivo is traditionally served before a meal, we often find people sipping and enjoying it with their selection of small, flavorful plates meant to nibble while you drink - the whole essence of our already beloved Cicchetti.

The first time that I experienced this ritual, it felt just to not only transport this experience to Cicchetti, but also make people feel the same joy that I felt.

We have curated a selection of spritzes and Negronis to match the same lively, celebratory spirit. Raise your glass, look around, and say "Cin Cin!"; A toast to good company, good food, and the joy of sharing.

This is aperitivo, the Italian way: where every moment is a celebration of life.

-Chef Parth

IL MOSTRO SPRITZ

APEROL SPRITZ

Aperol, sparkling water, Prosecco

845

LIMONCELLO SPRITZ

Homemade Italian lemon liqueur
(Limoncello), sparkling water, Prosecco

695

ORANGE CELLO SPRITZ

Homemade orange liqueur, sparkling
water, Prosecco

695

NEGRONI SBAGLIATO SPRITZ

Campari, Sweet vermouth, Prosecco

795

ANANAS SPRITZ

Tequila & pineapple shrub, sparkling
water, Prosecco

745

HUGO SPRITZ

Elderflower vodka, tonic, Prosecco

695

BELLINI ROSÉ

Raspberry & peach purée, rosé, sparkling
water, Prosecco

695

BRAMBLE RIBOLENTÉ

Gin, Blueberry, sparkling water, Prosecco

695



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only to guests above the age of 25 years.

IL MOSTRO NEGRONI

CLASSIC NEGRONI

Gin, Campari, Red Vermouth

845

NEGRONI ARANCIA

Gin, Aperol, Lillet blanc, Orange Perfume

845

NEGRONI BIANCA LIMONE

Gin, Limoncello, Suze, Lillet blanc,
Lemon Perfume

845

NEGRONI AL CAFFÉ

Homemade Gin & Coffee infusion,
Campari, Vermouth, Dark Chocolate
Shard

845

NEGRONI AMARENA

Gin, Amarena Cherry, Cherry Bitters,
Campari, Vermouth

845

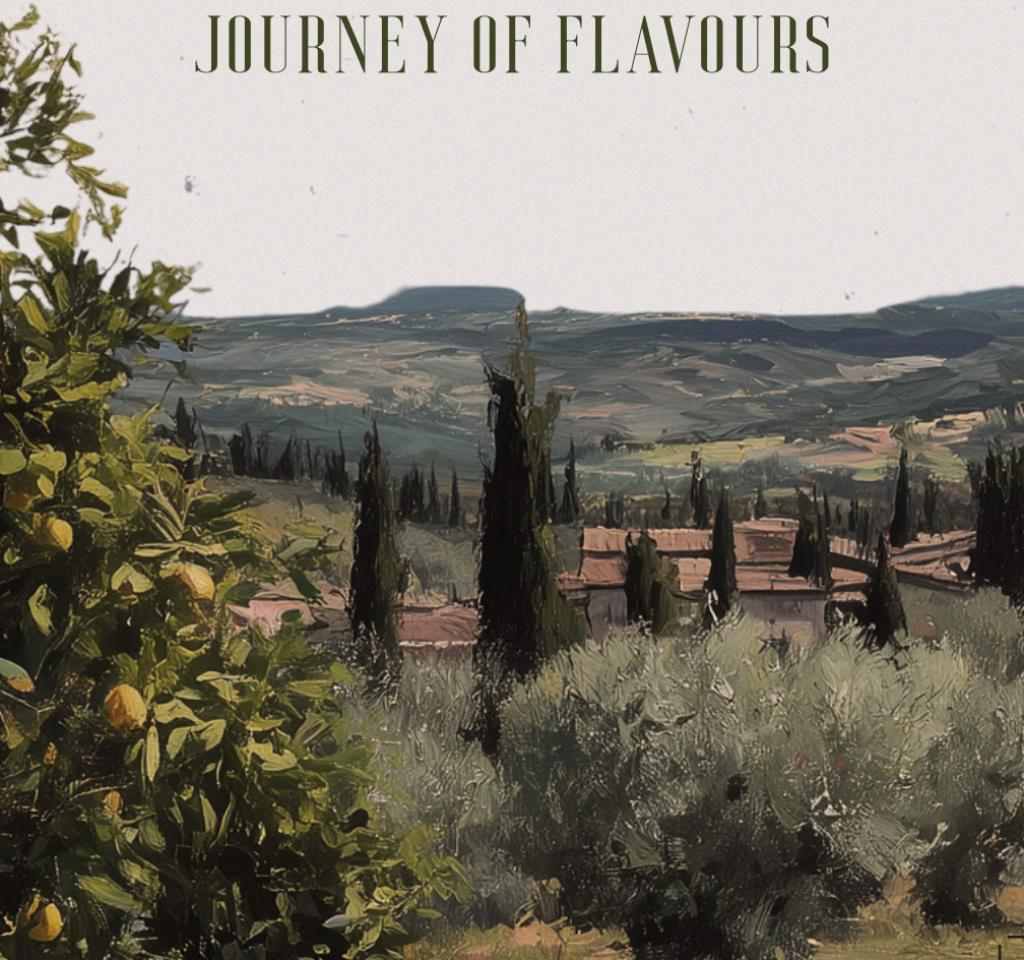


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CHEF PARTH'S JOURNEY OF FLAVOURS



Every time I'm in the kitchen, there's this moment when I look at an ingredient and think to myself, "*This would make one hell of a cocktail.*"

So when it came to launching a bar at Cicchetti, I knew I couldn't just put out another menu. It had to be personal, rooted in memories, travels, and the flavors that shaped me. That's when I packed my bags and went solo across Italy, wandering through cobblestone streets, tiny trattorias, bustling markets, and seaside lemon groves.

What struck me most was how every region treated its ingredients almost like treasure, *lemons in Amalfi, saffron in Milan, pistachios in Sicily, San Marzano tomatoes down south*. Each one with its own story, each one pure, unapologetic, and celebrated in its truest form.

That's the spirit I wanted for this menu. Not just cocktails, but *little journeys*. A way for you to taste Italy through my eyes (and my slightly experimental hands). But also a way to taste me, a chef shaped by nostalgia, by growing up with certain flavours, and by years of chasing new ones. This menu is a blend of my childhood memories, my culinary instincts, and the beauty of Italian ingredients that spoke to me along the way.

Every drink has a story. Every sip is meant to bring a smile, a memory, or maybe even surprise you.

So here it is, Italy shaken, stirred, and poured into a glass. Let's raise one together.

CIN CIN!



AMALFI COAST'S

LIMONE FRESCO

A twist on daiquiri

745

WHITE RUM,
LIMONCELLO,
ITALIAN LEMON JUICE,
HOMEMADE SUZE,
DEHYDRATED KAFFIR RIM



SWEET	
SOUR	
STRENGTH	

While roaming under the strong sun of the Amalfi Coast, I was feeling dehydrated and wanted something that could truly refresh me. Stumbling upon the juiciest lemons and the most fragrant limoncellos in a local market, I had a lemonade that instantly became the best I've ever tasted. I wanted to bring that same burst of freshness back for you, and that's how Limone Fresco was born.



TREVISO'S

TIRAMISU

A twist on espresso martini 795

DARK RUM,
HOMEMADE COFFEE LIQUEUR,
MASCARPONE FOAM,
COCOA DUST



SWEET	
SOUR	
STRENGTH	

Honestly, who doesn't love Tiramisu? Treviso is the birthplace of this classic dessert, and I tried some of the most incredible ones while wandering the city. Eating one, I imagined: what if we translated this creamy, bittersweet magic into a cocktail? Blissful, right?



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MILAN'S

Safferano e Riso

A twist on daiquiri

795

SAFFRON RUM,
TOasted ARBORIO
RICE SYRUP,
PASSION FRUIT PUREE



SWEET	
SOUR	
STRENGTH	

Milan is famous for a unique culinary tradition: saffron in risotto. The delicate sweet and savory notes intrigued me so much that I had to bring them back to share, and what better way than a cocktail? Saffron, toasted rice syrup, and passion fruit combine to create a fragrant, luxurious Milanese experience in a glass.



NAPLES'

Napoletana

A twist on bloody mary

795

PARMESAN VODKA,
SAN MARZANO
TOMATO CORDIAL,
FRESH BASIL,
LIGHT CHEESE FOAM



SWEET	
SOUR	
STRENGTH	

Walking through Naples, you'll see pizza everywhere—but it never gets boring because it's just that good! I wanted to turn the elements of a classic Margherita pizza into a cocktail, capturing the tangy tomatoes, creamy cheese, and savory essence in one glass.



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VENICE'S

Frutta a Venezia

A twist on cosmopolitan

795

VODKA,
TRIPLE SEC,
PEACH PUREE,
STRAWBERRY FOAM



SWEET 5
SOUR 1
STRENGTH 1



Harry's Bar in Venice invented the Bellini using peach and prosecco, and while it was absolutely delicious, I wanted something fruitier, more playful. Frutta a Venezia is my version: bright, fun, and fruity, capturing the essence of Venice with every sip.

BRONTE, SICILY'S

Campi di Pistacchi

A twist on clover club

795

GIN,
LAVENDER CORDIAL,
PINEAPPLE & PISTACHIO
ORGEAT,
SAGE



SWEET 5
SOUR 1
STRENGTH 1



Bronte in Sicily introduced me to the best pistachios I've ever tasted. Walking through the fields filled with flowering pistachio trees, I wanted to capture that floral, nutty magic in a cocktail. Using homemade pistachio paste, lavender, pineapple, and sage, this drink is a warm, inviting taste of Sicilian afternoons.

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CATANIA'S

Rosa Catania

A twist on greyhound

845

GIN,
GRAPEFRUIT,
PINK PEPPERCORN,
ROSE WATER



SWEET ━━━━
SOUR ━━━━
STRENGTH ━━



Catania's grapefruit orchards overflow with fragrance. Walking among the orchards and gardens, I wanted to capture that intoxicating scent along with the fresh fruit in a glass. This floral twist on the classic Greyhound brings Catania's citrusy, fragrant charm straight to your palate.

TORINO, PIEDMONT'S

Margarita Ananas

A twist on margarita

755

TEQUILA,
FERMENTED PINEAPPLE
SHRUB,
CHERRY BITTERS



SWEET ━━━━
SOUR ━━━━
STRENGTH ━━



Trekking a small hill near Torino, I tried Sidro di mele, a fermented apple beverage that re-energized me instantly. Inspired by that refreshing taste, I wanted to recreate the feeling using one of my favorite fruits: pineapple. The fermented pineapple shrub gives that same bright, energizing sensation I felt on that sunny trek!

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CALABRIA'S

PICANTE ITALIANO

A twist on picante

795

TEQUILA,
BELL PEPPER SHRUB,
CHILLI,
TAMARIND,
HONEY



Calabria is all about bold flavors. I noticed how chillies and peppers dominate the local cuisine, and I wanted to capture that fiery spirit in a cocktail. Savory, tangy, and spicy—this drink is a journey through the bold flavors of southern Italy!

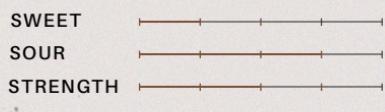
SORRENTO'S

SORRENTO SOUR

A twist on whiskey sour

795

WHISKEY,
ORANGE & GRAPEFRUIT
PEELS,
BLACK TEA DECOCTION



Sorrento is famous for lemons, but I discovered a local twist on a whiskey sour made with oranges. Oranges are popular in Italy and appear in so many aperitifs. This version captures that citrusy brightness I experienced—familiar yet a little different.

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BOLOGNA'S

BERE BURRO

A twist on whiskey sour

845

BROWN BUTTER

WASHED WHISKEY,

AMARO BIANCO,

HOMEMADE SUZE,

YUZU LEMON



Bologna loves richness. Butter and hearty flavors dominate the local cuisine, and at a pastificio, I had classic browned butter & sage tortellini. Inspired by that richness, I created this cocktail as a tribute to the decadent, comforting flavors of the city.

ROME'S

CHERRY Rosso

A twist on old fashioned

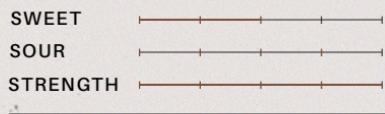
795

WHISKEY,

AMARENA CHERRIES,

CHERRY BITTERS,

ORANGE ESSENTIAL OILS



I first tasted Amarena cherries in gelato, and the flavor blew me away. Combining my love for Old Fashioned and Amarena cherries, I replaced the classic Maraschino with these cherries, unlocking a new dimension of sweetness and depth.

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RED WINE

ZONIN AMARONE DELLA VALPOLICELLA DOCG (ITALY)	18000
COSTELLO DI QUERCETO CHIANTI DOCG (ITALY)	13999
COL D ORCIA BRUNELLO DI MONTALCINO DOCG (ITALY)	17000
BATICHEUR MONFERRATO NEBBIOLDO DOCG (ITALY)	13999
WENTE VINEYARDS SOUTHERN HILLS CABERNET SAUVIGNON (U.S.A)	9999
RUTINI MALBEC (ARGENTINA)	8999
ZONIN MONTEPULCIANO D ABRUZZO (ITALY)	5800
MONTE PACIFICO RESERVA CABERNET SAUVIGNON (CHILE)	5800
PASQUA CHIANTI DOCG (ITALY)	1200/6200
MONTE PACIFICO MERLOT (CHILE)	895/4200
MG ESTATE BY MONTGRAS PINOT NOIR (CHILE)	995/4700
GATO NEGRO CABERNET SAUVIGNON (CHILE)	745/ 3600
FOLONARI MONTEPULCIANO D ABRUZZO (ITALY)	795/ 3800
VENTISQUERO CLASICO CARMENERE	795/ 3800
FRONTERA SHIRAZ (CHILE)	745/3600
GOLDEN SPARROW SANGIOVESE (ITALY)	795/3800



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CHAMPAGNE & SPARKLING WINE

MOET CHANDON BRUT 19000

BOTTEGA GOLD PROSECCO BRUT 9000

BOTTEGA ROSE GOLD
PROSECCO 9000

SARTORI DE VERONA TI
AMO PROSECCO 6500

SAN SIMONE PROSECCO ROSE 795/5200

SAN SIMONE PROSECCO 795/5200



Rose Wine

BLACK TOWER PINOT
NOIR ROSE (GERMANY) 995/4800

BERTON VINEYARD ROSE
(AUSTRALIA) 1199/5800

WHITE WINE

BLACK TOWER RIESLING
(GERMANY) 5800

MOULIN DE GASSAC
SAUVIGNON (FRANCE) 5800

GOLDEN SPARROW
CHARDONNAY (ITALY) 895/4200

GOLDEN SPARROW PINOT
GRIGIO (ITALY) 795/3600

TWO OCEAN CHARDONNAY
(SOUTH AFRICA) 695/3400

BUSH BALLAD SAUVIGNON
BLANC(AUSTRALIA) 645/3100

OUT BACK CHARDONNAY
(AUSTRALIA) 595/3000



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Aperitif | Liqueurs

JÄGERMEISTER	595
ABSINTHE	495
LIMON CELLO	445
ORAN CELLO	445
BASIL CELLO	445
AMARETTO	445
FRANGELICO	445
BAILEYS	445
KAHLUA	445
CAMPARI	445
CINZANO ROSSO	395
MARTINI EXTRA DRY	395
ANTICA SAMBUCA	395

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Pisco

BARSOL PISCO 645	PANCHO FIERRO 545	LA BOTIJA 445
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Rum

BACARDI CARTA BLANCA 395	BACARDI BLACK 395	OLD MONK 345
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Beers

ERDINGER 595	BUDWEISER 395
CORONA 495	HOEGAARDEN 495

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GIN

SABATINI	695
SIPSMITH	695
THE BOTANIST	595
ROKU JAPANESE CRAFT GIN	595
BULLDOG	495
BOMBAY SAPPHIRE	445
HENDRICKS	495



TEQUILA | MEZCAL

CODIGO 1530 ANEJO	<u>2499</u>
CODIGO BLANCO	<u>895</u>
1800 ANEJO	<u>695</u>
FANDANGO	<u>645</u>
PATRON REPOSADO	<u>745</u>
PATRON ANEJO	<u>1095</u>
PATRON SILVER	<u>595</u>
JOSE CUERVO SILVER	<u>445</u>
DON ANGEL	<u>445</u>



COGNAC

HENNESSY VS

595

MORPHEUS XO

395

VODKA

BELUGA GOLD LINE	3099
BELVEDERE	595
GREY GOOSE	545
ROBERTO CAVALLI	495
BELENKAYA	395

IRISH WHISKY

BUSHMILLS 21 YRS

2995

BUSHMILLS ORIGINAL

495

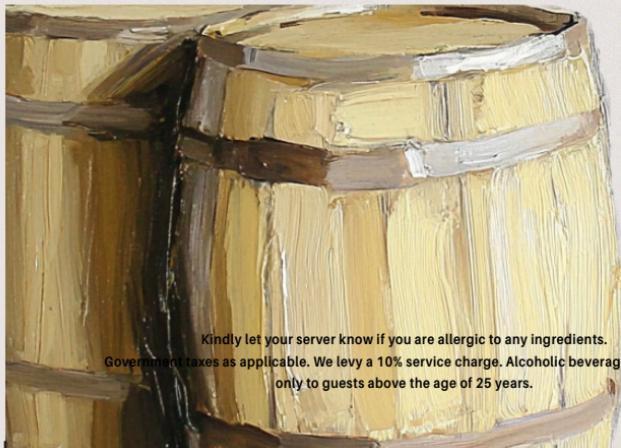


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SINGLE MALT WHISKY

GLENFIDDICH 18 Y.O.	1395
ABERFELDY 21 Y.O.	1295
THE MACALLAN DOUBLE CASK 12 Y.O.	795
BOWMORE 15 Y.O.	795
THE GLENFIDDICH 15 Y.O.	695
DALWHINNIE 15 Y.O.	795
TALISKER STORM	795
BALVENIE 12 Y.O.	695
THE GLENFIDDICH 12 Y.O.	645
GLENMORANGIE 10 Y.O.	595
LAPHROAIG SELECT	595
OLD PULTENEY 12 Y.O.	575
ABERFELDY 12 Y.O.	495
GLEN GRANT 10 Y.O.	445



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*S*COTCH WHISKY

JW BLUE LABEL	2999
DEWAR'S 18 Y.O.	695
JW GOLD LABEL	745
DEWAR'S 15 Y.O.	545
MONKEY SHOULDER	595
JW BLACK LABEL	545

*J*APANESE WHISKY

YAMAZAKI 12YRS 1295	HIBIKI 1095	SUNTORY TOKI 645
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*A*MERICAN WHISKY

TEELING WHISKEY	695
WOODFORD RESERVE	795
LAPHROAIG 10 Y.O	645
BENCHMARK OLD NO 8	495
MAKER'S MARK	495
JACK DANIEL	445
JIM BEAM	345

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DETOX DRINKS

THE CLAIM

A healthy concoction of fresh apple,
beetroot, carrot

395

LIVER CLEANSER

Green apple, mint, cucumber,
black salt

395

FRESH JUICES

Orange / Watermelon /
Pineapple

395



NON-ALCOHOLIC DRINKS

BLOSSOM

Blueberry honey syrup, citrus, rosemary,
carbonated water

395

EXOTICA

Strawberry extract, lemon, basil leaf, top
up with sparkling water

345

SOUTHERN SPICE

Orange chunks, mint, green chilli, lime,
sugar and sprite

295

MARRONADE

Jaggery syrup, yuzu purée, pinch of salt,
carbonated water

245

STORM

Passion fruit, green apple and red bull

245

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*S*HAKES & SMOOTHIES

BUTTER SCOTCH & RICOTTA FREDDO	345
NUTELLA LATTE SHAKE	395
THE CIOCCOLATA FREDDA	345
STRAWBERRY & BANANA FRULLATO	395
CLASSIC COLD COFFEE	345
AVOCADO, PISTACHIO & VANILLA SHAKE	425

*I*CED TEA

HIBISCUS ICED TEA	295
CLASSIC ICED TEA	295
PEACHY PEACH	295



HOT BEVERAGES

AMERICANO	245
ESPRESSO	175
CAPPUCCINO Choice of milk almond - +90	295
CAFÉ LATTE Choice of milk almond /soya +90	295
CORTADO	295
AFFOGATO	345
CICC HOT CHOCOLATE	395
ENGLISH BREAKFAST TEA	245
ASSAM TEA	245
EARL GREY TEA	245
PURE DARJEELING TEA	345
BUTTERFLY BLUE PEA TEA	345



SOFT BEVERAGES

PERRIER (330ml)	NATURAL MINERAL WATER
295	225
RED BULL	AERATED BEVERAGES
245	195

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