

MORETTINO
{ lab }

{ menu }

{ drink list }

The drink list is the result of the careful selection of the excellence of our land. Every sip is a journey through sunny vineyards, volcanic lands and lush orchards, the result of the passion and tireless work of our local producers. Let yourself be carried away by the authentic flavors and stories that each bottle tells, discovering the genuine and vibrant soul of this wonderful island.

{ natural mixology }

FRESH SQUEEZED JUICES	5,00€
ORANGE SICILIAN CITRUS	
FRESHED PRESSED JUICES	5,00€
ORANGE - LEMON - CARROT APPLE - KIWI - CELERY - GINGER FENNEL - PINEAPPLE - TURMERIC	
SOFT DRINKS MADRE Sabađi	4,00€
ORANGE SODA LEMON SODA BERGAMOT GINGER Refreshing sparkling beverages made with fresh squeezed juice or spices, served with ice	
ORGANIC FRUIT JUICE	3,50€
PINEAPPLE PEACH BLUEBERRY TOMATO	
SOFT DRINKS	3,50€
GASSOSA CHINOTTO BLOOD ORANGE LEMON SODA PINK GRAPEFRUIT TONIC WATER GINGER BEER COLA	
ORGANIC ICED TEA	4,00€
LEMON AND MANDARIN TEA PEACH AND LEMON TEA GREEN TEA WITH ORANGE BLOSSOM AND MINT	
STILL/SPARKLING WATER IN GLASS*	2,00€
STILL/SPARKLING WATER IN CAN	1,50€

*Our water is pure and enriched with magnesium, filled at the source and served in glass in respect of the environment.

{ coffee mixology }

SIGNATURE DRINKS MORETTINO COFFEE LAB

€15,00

MADE IN SICILY

Natural Sicilian Bitter, red natural Sicilian vermouth, Espresso Specialty Nicaragua, Sicilian lemon juice, orange honey from Ribera, thyme

MADE IN PALERMO

White Rum Paranubes, prickly pear Sicilian rosolio, Espresso Specialty Blend #100, Sicilian lemon juice, angostura, smoked rosemary

HOT SICILY

Anejo Rum Paranubes, orange natural Sicilian vermouth, Specialty Filter Coffee V60 Ethiopia, mineral water, millefiori honey, angostura, orange zest from Sicily

SICILY PUNCH

Gin Beefeater, cherry Sicilian rosolio, Espresso Specialty Blend #87, Sicilian lemon juice, agave, basil

SICILY COFFEE HOUR

Mezcal Picaflor, pear Sicilian rosolio, Espresso Specialty Costa Rica, Sicilian citrus juice, dill honey, smoked oregano

SICILY AFTER DINNER

Whiskey bourbon Buffalo Trace, strawberry Sicilian rosolio, Espresso Specialty Nicaragua, sulla honey, Sicilian smoked olive tree

CARLO MAGNO

Peaty whisky Arbed 5YO, Sicilian apple rosolio, Espresso Specialty Guatemala, sea water, chestnut honey, Sicilian citrus juice, angostura, tarragon

RINALDO

Tequila Cascahuin, peach Sicilian rosolio, Nitro Specialty Coffee Ethiopia, Sicilian lime juice, sage

ORLANDO

Gin Beefeater, Cold Brew Specialty Coffee Rwanda, tonic water, bay leaf

BRADAMANTE

Vodka Belvedere, Sicilian mulberry rosolio, Cold Brew Specialty Coffee Rwanda, agave, sea water, Sicilian citrus juice, mint

Our Signature Drinks tell a story of contamination of the Specialty Coffees in the alcoholic mix, using different methods of coffee extraction, vermouth and Sicilian rosoli, and liquors from the world. Our medical herbal plants from our rural areas inspired us, but also the fragrances of the original lands of coffee. That's how our Coffeology idea came to life.

{ mixology }

SIGNATURE DRINKS 10,00€

SICILIAN SPRITZ
SICILIAN NEGRONI
PALERMO MULE

INTERNATIONAL AMERICAN BARTENDING DRINKS 10,00€

AMERICANO
BLACK RUSSIAN
BLOODY MARY
BOULEVARDIER
CAIPIRINHA
CANCHANCHARA
CUBA LIBRE
DARK N STORMY
DAIQUIRI
DRY MARTINI
FRENCH 75
GIN FIZZ
JOHN COLLINS
LONG ISLAND ICE TEA
MARGARITA
MINT JULEP
MIMOSA
MOSCOW MULE
NEW YORK SOUR
OLD FASHIONED
PALOMA
PENICILLIN
PIÑA COLADA
PORNOSTAR MARTINI
TEQUILA SUNRISE
TOMMY'S MARGARITA
WHISKEY SOUR
WHITE LADY
ZOMBIE

PREMIUM DRINKS 15,00€

VIRGIN DRINKS

TESTE DI MORO 8,00€
Sicilian blood orange, pineapple juice, Nitro Specialty Coffee Ethiopia

SICILIANO SOFTDRINK 7,00€
Chinotto, Sicilian lime juice, mint

POMODORO SCONZATO 7,00€
Tomato juice from Pachino, Sicilian lemon juice, Worcestershire sauce, black pepper, caper salt from Pantelleria, tabasco, mint

{ wine }



SPARKLING

ALMERITA BRUT - Tasca d'Almerita
VARIETIES: Chardonnay
DENOMINATION: Spumante – Sicilia DOC
WINE-GROWING AREA: Tenuta Regaleali – Palermo – Sicilia €45,00 €10,00

ALMERITA ROSÈ - Tasca d'Almerita
VARIETIES: Pinot Nero
DENOMINATION: Spumante Brut Rosato – DOC Sicilia
WINE-GROWING AREA: Tenuta Regaleali – Palermo – Sicilia €60,00 €15,00

CONTESSA FRANCA 2015 - Tasca d'Almerita
VARIETIES: Chardonnay
DENOMINATION: Spumante – Sicilia DOC
WINE-GROWING AREA: Tenuta Regaleali – Palermo – Sicilia €120,00

BRUT METODO CLASSICO - Planeta
VARIETIES: Carricante
DENOMINATION: Spumante – Sicilia DOC
WINE-GROWING AREA: Sciaranuova – Etna – Sicilia €40,00 €8,00

WHITE

CAVALLO DELLE FATE - Tasca d'Almerita
VARIETIES: Grillo
DENOMINATION: Bianco – Sicilia DOC
WINE-GROWING AREA: Tenuta Regaleali – Palermo – Sicilia €23,00 €7,00

LEONE BLEND - Tasca d'Almerita
VARIETIES: Catarratto (42%), Pinot Bianco (17%), Sauvignon (20%),
Traminer Aromatico (13%), Moscato (8%)
DENOMINATION: Bianco – Terre Siciliane IGT
WINE-GROWING AREA: Tenuta Regaleali – Palermo – Sicilia €25,00 €7,00

BUONSENSO - Tasca d'Almerita
VARIETIES: Catarratto
DENOMINATION: Bianco Sicilia DOC
WINE-GROWING AREA: Tenuta Regaleali – Palermo – Sicilia €23,00 €7,00

MOZIA - Tasca d'Almerita
VARIETIES: Grillo
DENOMINATION: Bianco Sicilia DOC
WINE-GROWING AREA: Mozia – Isola di San Pantaleo (TP)
isolotto dello Stagnone a pochi chilometri dalla costa di Marsala – Sicilia €28,00 €8,00

ERUZIONE 1614 CARRICANTE - Planeta
VARIETIES: Carricante
DENOMINATION: Sicilia DOC
WINE-GROWING AREA: Sciaranuova – Etna – Sicilia €40,00 €8,00

ALLEMANDA - Planeta
VARIETIES: Moscato Bianco
DENOMINATION: Noto D.O.C
WINE-GROWING AREA: Tenuta Buonivini – Noto – Sicilia €21,00 €8,00

{ wine }



COMETA - Planeta
VARIETIES: Fiano
DENOMINATION: Menfi DOC
WINE-GROWING AREA: Tenuta Dispensa – Menfi – Sicilia

€43,00

CHARDONNAY - Planeta
VARIETIES: Chardonnay
DENOMINATION: Sicilia Menfi DOC
WINE-GROWING AREA: Tenuta Ulmo – Menfi – Sicilia

€43,00

ROSÉ

MADAMAROSÈ - Tasca d'Almerita
VARIETIES: Syrah
DENOMINATION: Rosato Sicilia DOC
WINE-GROWING AREA: Tenuta Sallier de La Tour – Monreale (PA) – Sicilia

€24,00 €7,00

RED

TASCANTE GHIAIA NERA - Tasca d'Almerita
VARIETIES: Nerello Mascalese
DENOMINATION: Rosso Etna DOC
WINE-GROWING AREA: versante Nord del vulcano Etna – contrade Sciaranuova, Piano Dario, Rampante, Catania - Sicilia

€33,00 €9,00

CYGNUS - Tasca d'Almerita
VARIETIES: Nero d'Avola 60%, Cabernet Sauvignon 40%
DENOMINATION: Rosso Sicilia DOC
WINE-GROWING AREA: Tenuta Regaleali – Palermo – Sicilia

€26,00 €8,00

FRAPPATO - Planeta
VARIETIES: Frappato
DENOMINATION: Vittoria DOC
WINE-GROWING AREA: Tenuta Dorilli – Vittoria – Sicilia

€21,00 €8,00

{ beer }

CRAFT BEER

€6,00

WHITE - Bruno Ribadi

Produced with Sicilian Biancolilla wheat, barley malt from Belgium and enriched with Ciaculli mandarin peels. With a typical light color, its mandarin aroma makes it a fruity and fresh beer.

SICILIAN PILLS - Bruno Ribadi

Produced with ancient Sicilian wheats, "Timilia", "Russello" and "Perciasacchi". A clear and light beer, for any meal pairing, with a cereal aftertaste typical of the ancient Sicilian wheats.

INDIA PALE ALE - Bruno Ribadi

With a typical bold bitter taste of the IPAs, it's produced from a single golden wheat, a single variety of American hops and Sicilian citrus leaves that give it citrusy-herbal hints.

SICILIAN PALE ALE - Bruno Ribadi

Produced with Perciasacchi wheat, Sicilian citrus peels, sumac berries, and pink peppercorns. This beer is characterized by the distinctive aroma of Sicilian citrus. Excellent as an aperitif but also suitable for any meal.

{ after crunch }



VERMOUTH - Natural

NATURAL RED VERMOUTH	€34,00	€7,00
NATURAL ORANGE VERMOUTH	€44,00	€9,00
NATURAL BITTER	€35,00	€8,00
VERMOUTH MEDITERRANEO		€8,00
VERMOUTH DONNA ROSA		€8,00
VERMOUTH ALPESTRE		€6,00

SICILIAN ARTISANAL AMARO - Amara

AMARA	€20,00	€6,00
AMARA AGRICOLO	€25,00	€6,00
AMARA BARK	€25,00	€6,00

SICILIAN ARTISANAL ROSOLIO – Etna Liquors

ORANGE LEMON MANDARIN MULBERRY CHERRY STRAWBERRY PRICKLY PEAR PEACH PEAR APPLE	€25,00	€6,00
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PASSITO DI PANTELLERIA DOP - Ferrandes

PASSITO DI PANTELLERIA DOP	€40,00	€6,00
PASSITO DI PANTELLERIA DOP 10Y	€60,00	€8,00

{ spirits from the world }

MEZCAL	
FLOR DEL DESIERTO SIERRA	15,00€
FLOR DEL DESIERTO DESIERTO	14,00€
FLOR DEL DESIERTO CARNEI	22,00€
MEZONTE RAICILLA	25,00€
RUM	
PARANUBES BIANCO	15,00€
PARANUBES ANEJO	15,00€
PARANUBES CANA MORADA	15,00€
TEQUILA	
CASCAHUIN REPOSADO	14,00€
CASCAHUIN BLANCO	10,00€
WHISKEY	
TULLAMORE	10,00€
BULLET RYE	10,00€
WILD TURKEY	10,00€
BUFFALO TRACE	10,00€
WHISKY TORBATO	
LAPHROAIG	10,00€
ARDBEG 10YO	10,00€
COGNAC	
CAMUS	10,00€
ARMAGNAC	
DARTIGALONGUE HORSE D'AGE	20,00€
DARTIGALONGUE 25Y	30,00€
GRAPPA	
PRIVATE RESERVE OF AMARONE BARRICATA - Distilleria Bottega	8,00€
WHITE GRAPPA OF ETNA - Distilleria Giovi	8,00€
COFFEE GRAPPA 100% ARABICA - Morettino	6,00€
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BAREKSTEN NAVY STRENGHT	15,00€
BAREKSTEN SLOE GIN	15,00€
CUBICAL	15,00€
ROKU	15,00€
FAVIGNANA	15,00€
INSULAE MEDITERRANEO	15,00€
VODKA	
STOLICHNAYA	10,00€
BELVEDERE	10,00€
COINTREAU	6,00€
SAMBUCA MOLINARI	6,00€
BAREKSTAN ABSINT	9,00€
PERNOD PASTIS	6,00€
CRÊME DE MENTHE	6,00€
CARTRON SUREAU ELDERFLOWER	6,00€