

Cocktails at Sea, Signora
by Bagration Gagua, head bartender
of Antonio Fresa restaurant Group

are poetry about Italian liqueurs and bitters with Israeli spices,
dedications to Fellini and Boccaccio, the bliss of a Mediterranean
aperitif and a strong embrace of the swirling southern night.

*Ogni giorno un film —
ogni giorno un cocktail*

MEDITERRANEAN 700

Vanilla vodka, limoncello,
walnut liqueur,
baharat spices, aquafaba,
lemon

DOLCE VITA 800

Rose gin, riesling, tonka
bean and vanilla cordial,
strawberry soda

MAFIA SHAKERATTO 700

Grapefruit gin, amaro,
artichoke liqueur, cold brew

GUCCI MEMOIRE 950

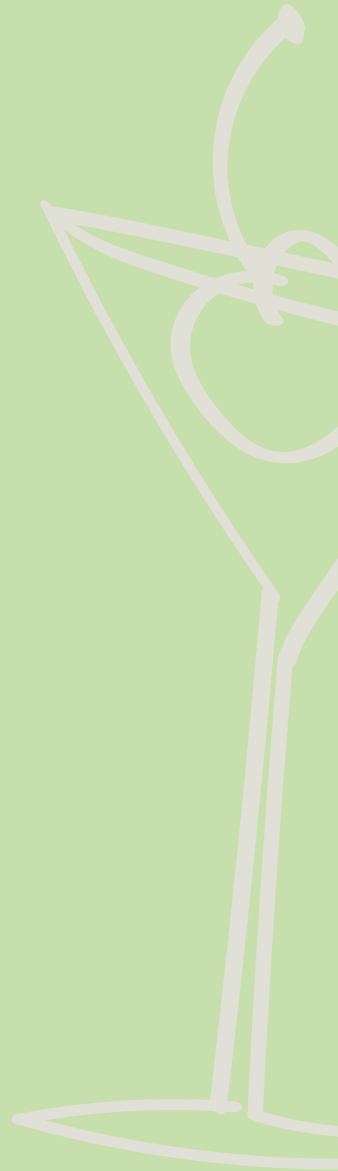
Chamomile-aged grappa
with coconut milk, lemon,
bergamot

TUBER AMORIS 1100

Truffle vodka, sherry
Alexandro Oloroso, sherry
Manzanilla, walnut liqueur,
salt

MARCO POLO 700

Gin with nutmeg and curry,
coconut, ginger, lemon, soda



BOTICELLI 800

Pomegranate cordial,
Mauritius rum, artichoke
liqueur

ALBICOCCA 800

Apricot liqueur, Alexandro
Oloroso sherry, Manzanilla
sherry, brandy, bitters
compilation

VIA OSOPPO 700

Riesling, elderberry
and fennel cordial, pink
pepper

OH, BELLA ESTATE 700

Watermelon vodka, mint, pepper,
strawberry soda, shiso leaves

VECCHIO STILE 800

Bourbon, cordial, angostura
bitter, vanilla, tonka bean

VASO DI BASILIKO 800

Sparkling, melon, cordial,
basil