



In Italy we take our drinking as seriously as eating. With specific drinks for specific courses whether it's a pre-dinner cocktail or prosecco to stimulate the appetite, a nice glass of Italian wine or beer matched to a dish or an after dinner digestivo to help it all go down.

At Bicicletta we have designed our menu to highlight a variety of Italian cocktails, wines, beers and spirits to go with our dishes and to promote the best of the Canberra wine region.

Our house wines are sourced from murray darling basin and the riverina wine region.

As well as the menu we have alternating specials available, ask your friendly server for details.

## Aperitivo

### COCKTAILS

<b>NEGRONI</b> Gin, Sweet Vermouth, Campari Orson Welles "The bitters are excellent for your liver, the gin is bad for you. They balance each other"	<b>15</b>
<b>APEROL SPRITZ</b> Aperol, Prosecco, Soda Roses are red, violets are blue, spritz is orange...and you know it too	<b>13</b>
<b>THE BICICLETTINI</b> Prosecco, Vodka, Orange Liqueur, Chilli Glaze Our very own take of an orange inspired version of a bellini or Rossini	<b>14</b>

*Enjoy our pre-dinner cocktails with some pane, olio e balsamico (bread and olives)*

### VINO-WINE

<b>BOLLA PROSECCO (ITALY, VENETO)</b> Bright, deep straw in colour in the glass with an appealing bouquet of rime fruit mixed with hints of apple, pear and peach. Fresh and fruity on the palate with a great vein of acidity and lively finish. Recommended Pairing: Polipo	<b>10/50</b>
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## Le Birre – Beer

<b>PERONI NASTRO AZZURRO</b>	<b>ITALY</b>	<b>8.5</b>
<b>MENABREA</b>	<b>ITALY</b>	<b>9.5</b>
<b>WAYAN (WHEAT)</b>	<b>ITALY</b>	<b>13</b>
<b>PERONI LEGGERA (MID-STRENGTH)</b>	<b>ITALY</b>	<b>6.5</b>
<b>ASAHI</b>	<b>JAPAN</b>	<b>8.5</b>
<b>CORONA</b>	<b>MEXICO</b>	<b>8.5</b>
<b>CARLTON DRY</b>	<b>AUSTRALIA</b>	<b>8</b>
<b>CARLTON BLACK</b>	<b>AUSTRALIA</b>	<b>8</b>
<b>LORD NELSON THREE SHEETS</b>	<b>SYDNEY, AUSTRALIA</b>	<b>9.5</b>
<b>A BLOC</b>	<b>VICTORIA, AUSTRALIA</b>	<b>9.5</b>
	<b>CIDER</b>	
<b>DIRTY GRANNY</b>	<b>VICTORIA, AUSTRALIA</b>	<b>8.5</b>

## Le Spume – Soft Drinks

<b>ARANCIA ROSSA, LIMONATA, CHINOTTO</b>	<b>5</b>
<b>PEPSI, PEPSI MAX, LEMONADE, GINGER ALE, TONIC WATER, SODA WATER</b>	<b>4.5</b>
<b>500ML SPARKLING</b>	<b>5.5</b>
<b>1L SPARKLING</b>	<b>8.5</b>
<b>FEVER TREE MEDITERRANEAN TONIC WATER</b>	<b>6</b>
<b>GINGER BEER</b>	<b>5</b>



## Vino – Wine

### **BOLLICINE – SPARKLING**

**NV BICICLETTA SPARKLING PINOT CHARD (SE AUS) 8/40**

Dry crisp style with stone fruit and citrus flavours and a toasty long finish

Recommended Pairing- Fritto di Calamari

**Pol Roger NV Champagne 132**

Depth in character, youthful freshness, plump fruit character, elegance and firmness

Napolean- “ I drink champagne when I win, to celebrate...and I drink champagne when I lose, to console myself”

### **IL ROSATO- ROSE**

**NV MEMORO ROSATO (ITALY, TUSCANY) 10/50**

Light, fresh and bright. Raspberry red currant and delicate mint notes. Well balanced and clean finish

Recommended pairing: Insalata al Salmone

## Vino Locale – Local Wine

At Bicicletta we want to support and promote as many local wineries as possible to showcase the success within the Canberra region.

We regularly rotate our local wines to share the limelight, please ask our friendly staff which local delights are available today.



## Il Bianco – White Wine

### SAUVIGNON BLANC

**OPAWA (NZ, MARLBOROUGH)**

12/60

Vibrant passionfruit and gooseberry aromas and a crisp finish.

Recommended Pairing: Linguine ai frutti di mare

### PINOT GRIGIO

**BICICLETTA (SE AUSTRALIA)**

8/40

Concentration of rich ripe apple and pear with a clean citrus finish

Recommended Pairing: Gnocchi al funghi e salsiccia

**CORTE GIARA (ITALY, VENETO)**

10.5/52.5

Dry Medium body, simple and exceedingly enjoyable.

Recommended pairing: Risotto del giorno

### CHARDONNAY

**BOLLA (ITALY, VENETO)**

8.5/42.5

Packed with citrus and stone fruit characters and a hint of vanilla, Made with hand picked grapes from italy's northeast Veneto region.

Recommended Pairing: Ravioli di Zucca

### VARIETALE ITALIANO

**VILLA ALTINORI TOSCANA BIANCO (ITALY, TOSCANA)**

9/45

Intense straw yellow colour. Notes of flowers and aromatic yellow rose. The taste is full-bodied, fresh and soft. Good aromatic persistence.

Recommended Pairing: Suprema di pollo e prosciutto



## Il Rosso – Red Wine

### PINOT NOIR

#### **HAHA (NZ, MARLBOROUGH)**

**12/60**

Deep ruby red, with stand-out dark cherry, plum and spice aromas. Black fruit flavours combine with rich savoury notes and a satisfying finish.

Recommended Pairing: Brasato di Spalla D'Agnello

### MERLOT

#### **BICICLETTA (SE, AUSTRALIA)**

**8/40**

Cassis, plum flavours are well balanced with soft lightly oaked tannins.

Recommended Pairing: Anatra a cottura lenta

### SHIRAZ

#### **WIRRA WIRRA CATAPULT (AUSTRALIA, MCLAREN VALE)**

**11/55**

Bright and lifted blueberry, sweet raspberry and pepper. Layers of youthful shiraz fruits complemented with sweet spices, dry herbs and delicate florals

Recommended Pairing: Panzerotti al ragu di oxtail

### CABERNET SAUVIGNON

#### **GIPSIE JACK (AUSTRALIA, LANGHORNE CREEK, SA)**

**8.5/42.5**

Deep red, purple in colour with nose of cassis, dried leaf, tobacco and spicy oak

Recommended Pairing: Petto di Manzo

### VARIETALE ITALIANO

#### **NV PICCINI MEMORO ROSSO (ITALY, TUSCANY)**

**11/55**

Plenty of rich black cherry flavour with coffee and tobacco on the nose and hints of figs and prunes, 40%primitivo, 30% montepuciano, 20% nero d'avola, 10%merlot

Recommended Pairing: Farfalle alla Bolognese



## VARIETALE ITALIANO

### IL BIANCO- WHITE

- PECORINO (ITALY, ABRUZZO)** **52**  
Balsamic Notes, white pulp fruit with a great structure and good acidity. Aftertaste intense and persistent
- MR. SALVATORI VERMENTINO (RIVERLANDS, NSW)** **50**  
Lifted citrus nose with nut undertones. Delicate palate with hints of vanilla and stone fruits. Italian varietal grown in Australia by an Italian Winemaker
- TIEFENBRUNNER PINOT GRIGIO (ITALY, ALTO ADIGE)** **55**  
Aromas of Green Pear, golden apple, lime and grapefruit. Medium bodied and thirst quenching
- ANTINORI SC ORVIETO CLASSICO SECCO CAMPAGRANDE (ITALY, UMBRIA)** **42.5**  
Straw yellow in colour. The bouquet opens with luscious fruity-floral aromas reminiscent of lemon zest and white flowers. Soft and well balanced on the palate with fresh citrus on the finish.
- CANTINE PRA OTTO SOAVE (ITALY, VERONA)** **60**  
Brilliant pale straw colour with a faint tinge of green around the edges and a watery hue. The nose displays aromas of pear and citrus intermixed with fresh herbs followed by some light dried nut characters. Clean dry palate with subtle flavours of unripe pears, citrus, fresh herbs and wet stone. With a bright fresh finish

### IL ROSSO- RED

- PICCINI CHIANTI RISERVA (ITALY, CHIANTI)** **47.5**  
Produced in the DOCG production area. Well structured, elegant, rounded and velvety
- MR. SALVATORI NERO D'AVOLA (AUSTRALIA, RIVERLANDS)** **55**  
Old school Italian style, Australian grown. Notes of strawberry and blackberry and soft tannins
- BRUNELLO DI MONTEPUCIANO (ITALY, TUSCANY)** **72**  
Strong forest fruit flavours, deep ruby colour, rich and complex bouquet.



## Digestivo

### AMARI-BITTER

<b>AMARO MONTENEGRO</b>	<b>EMILIA-ROMAGNA, ITALY</b>	<b>9</b>
Bitter sweet and citrusy.. Try as a digestive, on ice or with tonic.		
<b>AMARO AVERNA</b>	<b>SICILY, ITALY</b>	<b>8.5</b>
Sweeter than most a good introduction to Amari. Try neat, on ice or with lemon juice and ginger ale.		
<b>FERNET BRANCA</b>	<b>MILAN, ITALY</b>	<b>9.5</b>
A cross between medicine, crushed plants and bitter mud. A bar tenders favourite.		
<b>CYNAR</b>	<b>VENEZIA, ITALY</b>	<b>8</b>
Un-Artichoke flavoured artichoke liqueur. Try with orange juice, soda or tonic or in a Negroni with a twist.		

### DOLCE- SWEET

<b>VILLA MASSA LIMONCELLO</b>	<b>SORRENTO, ITALY</b>	<b>8.5</b>
The perfect Italian liqueur. Enjoy with friends. <b>Recommended Pairing-</b>		Limoncello Cheesecake
<b>SAMBUCA TOSCHI</b>		<b>8.5</b>
Add a touch of sweetness with <b>Recommended Pairing-</b>		Cannoli
<b>FRANGELICO</b>	<b>PIEDMONT, ITALY</b>	<b>8.5</b>
The only way to enjoy an affogato. <b>Recommended Pairing-</b>		Affogato
<b>AMARERTO DISARONNO</b>	<b>SORRENTO, ITALY</b>	<b>8.5</b>
Goes with anything. Try a sour as a great after dinner cocktail \$15. <b>Recommended Pairing:</b>		Tiramisu
<b>SOLERNA</b>	<b>SICILY, ITALY</b>	<b>9</b>
Made with Sicilian blood oranges. Great for any cocktail try with Arancia Rossa for a blood orange extravaganza		

### VINO- WINE

<b>ALASIA MOSCATO D'ASTI (ITALY, PIEDMONT)</b>	<b>9/45</b>
Golden yellow colour with intense floral aroma of musk and honey. Sweet and clean palate	
<b>Recommended Pairing:</b>	Panacotta alla Vaniglia

### DIGESTIVO

<b>CHANTELLE NAPOLEAN BRANDY</b>	<b>FRANCE</b>	<b>8.5</b>
<b>MARTELL COG MED VSOP COGNAC</b>	<b>FRANCE</b>	<b>10</b>
<b>PENFOLDS 10YR FATHER TAWNY PORT</b>	<b>AUSTRALIA</b>	<b>8</b>
<b>GRAPPA CARPENE MALVOTI</b>	<b>ITALY</b>	<b>9</b>



# DOLCI

<b>TIRAMISU</b>		12
Dolce della tradizione italiana with coffee infused savoiardi biscuits, mascarpone & egg cream topped with cacao & chocolate scales - v		
<b>PANNACOTTA ALLA VANIGLIA</b>		12
Creamy vanilla bean milk custard with an orange zest & chilli glaze - gf		
<b>CHEESECAKE AL LIMONCELLO</b>		13
Grandma style biscotti crust cheese cake with citrus glaze, vanilla cream and almond crumble - v		
<b>CANNOLI</b>		14
Homemade tubular sweet pastry shells filled with ricotta, Nutella and hazelnuts served with strawberry and mint salsa - v		
<b>AFFOGATO</b>		8
Classic vanilla ice cream with a shot of espresso - v <b>Add Frangelico or Kahlua \$4</b>		
<b>FORMAGGI</b>		22
Selection of fine Australian and Italian cheeses with walnuts, muscatel grapes & crostini - v		
<b>GELATO / SORBET</b>		
<i>Bacio (choc-hazelnut), Chocolate, Vanilla, Pistachio, Mango, Strawberry Sorbet or Passionfruit</i> <i>1 scoop \$4   2 scoops \$7   3 scoops \$10</i>		





## COCKTAILS

<b>SCOOPY SNACK</b>	16
Midori, Malibu, Crème de banane, whipped cream Scooby-Dooby-Doo!	
<b>GIMLET</b>	16
Gin, Lime Juice, Sugar Syrup Definition- A- A small tool for boring holes, consisting of a shaft with a pointed screw at one end and a handle perpendicular to the shaft at the other or B- a cocktail made with gin or vodka, sweetened lime juice	
<b>HONEYBERRY SLING</b>	15
Honey Vodka, Chambord, Cranberry and Lime Flo Rida "party rocker, foot-show stopper. More Chambord number one, club popper"	
<b>DARK AND STORMY</b>	17
Rums, Ginger Beer and Lime For vacation Chuck Norris goes to the Bermuda Triangle	
<b>ADRIATIQUE</b>	16
Amaro, Aperol, Orange Juice Dr. Seuss "I like nonsense, it wakes up the brain cells"	
<b>BITTER IRISHMAN</b>	16
Irish Whiskey, Amaro, Lemon Juice, Sugar Syrup Irish Proverb: "It is no use boiling your cabbage twice"	
<b>ITALIAN MARGARITA</b>	18
Amaretto, Tequila, Sweet and Sour Mix, Triple Sec Emmy Rossum "Stop trying to make everybody happy. You're not tequila"	
<b>ESPRESSO MARTINI #2</b>	18
Vodka, Kahlua, Belgian White Chocolate Liqueur, Espresso Douglas Adams "Where do you get your inspiration for your books? I tell people I cannot have another cup of coffee until I have an idea"	
<b>ITALIAN SURFER</b>	15
Malibu, Amaretto, Cranberry, Pineapple Q- How do surfers say hi to each other A- They Wave!	



## Il Spiritu – Spirits

### WHISKY

<b>BLENDS</b>		
<b>JOHNNIE WALKER RED LABEL</b>	<b>KILMARNOCK, SCOTLAND</b>	<b>8</b>
<b>MONKEY SHOULDER</b>	<b>SPEYSIDE, SCOTLAND</b>	<b>8.5</b>
<b>SINGLE MALT</b>		
<b>GLENFIDDICH 12 YEAR OLD</b>	<b>SPEYSIDE, SCOTLAND</b>	<b>11</b>
<b>TALISKER 10 YEAR OLD</b>	<b>ISLE OF SKYE, SCOTLAND</b>	<b>12.5</b>
<b>LAGAVULIN 16 YEAR OLD</b>	<b>ISLAY, SCOTLAND</b>	<b>16</b>
<b>BOURBON</b>		
<b>BULLEIT</b>	<b>LOUISVILLE, KENTUCKY, USA</b>	<b>8.5</b>
<b>BUFFALO TRACE</b>	<b>FRANKFORT, KENTUCKY, USA</b>	<b>9.5</b>
<b>TENNESSEE</b>		
<b>JACK DANIELS</b>	<b>LYNCHBURG, TENNESSEE, USA</b>	<b>9</b>

### VODKA

<b>STOLICHNAYA</b>	<b>RUSSIA</b>	<b>8</b>
<b>ANJEA</b>	<b>QUEENSLAND, AUSTRALIA</b>	<b>10</b>
<b>GREY GOOSE</b>	<b>FRANCE</b>	<b>12</b>

### RUM

<b>BACARDI</b>	<b>BERMUDA</b>	<b>8</b>
<b>KRAKEN</b>	<b>TRINIDAD</b>	<b>9</b>
<b>IRIDIUM</b>	<b>QUEENSLAND, AUSTRALIA</b>	<b>10</b>



## **GIN**

<b>TANQUERAY</b>	<b>LONDON, ENGLAND</b>	<b>8</b>
<b>BOTANIC AUSTRALIS</b>	<b>QUEENSLAND, AUSTRALIA</b>	<b>10</b>
<b>MALFY</b>	<b>ITALY</b>	<b>11</b>
<b>HENDRICKS</b>	<b>SCOTLAND</b>	<b>12</b>

## **TEQUILA**

<b>JOSE CUERVO ESPECIAL</b>	<b>MEXICO</b>	<b>9</b>
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