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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 Bicielletta 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.

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## APERITIVO

### NEGRONI BAR

#### Classic Negroni

\$12

A Classic with almost near to unknown origins. The most widely reported account is that it was first mixed in Florence, Italy, in 1919, at Caffè Casoni. Count Camillo Negroni concocted it by asking the bartender, Fosco Scarselli, to strengthen his favorite cocktail, the Americano, by adding gin rather than the normal soda water.

#### Negroni SBAGLIATO

\$12

House specialty at the legendary Bar Basso in Milan. Sbagliato, which translates as “wrong” or “mistaken”. When making a Negroni in the late 1980's, a bar tender grabbed a bottle of spumante instead of gin. The drink was an instant hit and soon became the bar signature cocktail.

#### Negroni BOULEVARDIER

\$14

A simple substitution? Hardly. The bittersweet interplay between Campari and vermouth remains, but the whiskey changes the storyline. Where the Negroni is crisp and lean, the Boulevardier is rich and intriguing.

#### Negroni My old Pal

\$15

A controversial Negroni with cloudy origins, from its publication, creator and origins.  
(Rye whiskey)

#### Negroni Bottecchia

\$16

Name of the cocktail is after Ottavio Bottecchia, a young professional cyclist who won the tour the France in 1924. The Bottecchia is a Negroni variation with bitterness notes, and distinct savory elements.



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## COCKTAILS

New York Sour	\$12
Makers Mark, Lemon Juice, Egg White, and a mist of Red Wine	
Fireside	\$15
Grey Goose, organic maple syrup, pinch of salt, freshly squeezed pink grapefruit juice	
Espresso Martini #2	\$18
Vodka, Kahlua, Belgian white chocolate liqueur, Espresso	
Scofflaw cocktail	\$15
Rye Whiskey, Dry Vermouth, Lemon Juice, Grenadine, Orange Bitters	
Italian Margarita	\$18
Amaretto, Tequila, Sweet and Sour, Triple Sec	
Jack Rose	\$12
Applejack Brandy, Lime Juice, Grenadine	
Ol' Rosic	\$12
Botanic Australis Gin, Strawberry, Lemon Juice, Rose Syrup, topped up with lemonade	
Honey Berry Sling	\$15
Honey Vodka, Chambord, Cranberry and Lime	
<b>Winter Warmers:</b>	
Hot Shot Espresso	\$12
Café Patron, Baileys, double shot of Espresso, steamed milk	
Mochatini	\$12
Vodka, Mozart chocolate liqueur, Coffee	



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## VINO – WINE

### HOUSE WINE

	<b>Glass</b>	<b>Bottle</b>
Bicicletta Sparkling Pinot Chardonnay SA	\$9.50	\$45.50
Bicicletta Pinot Grigio SA	\$8.50	\$38.50
Bicicletta Merlot SA	\$8.50	\$40.50
Carafe (450ml)	\$22	

### BOLLICINE - SPARKLING

Astoria Prosecco	\$10.50	\$50
Pol Roger NV		\$180

### IL ROSATO – ROSE

Bertani Chiaretto Rosato Veneto region	\$10	\$57.50
<b>Local</b> Collector Rose Collector Regional NSW	\$12	\$58

### WHITE WINE

<b>Local</b> Chardonnay Gallagher Jeir Canberra region	\$9.50	\$48
Wily Trout Sav Blanc (Poachers Pantry) Springrange Hall		\$60
Riesling - McKellar Ridge Murrumbateman	\$10	\$48
<b>Australian and New Zealand</b> Sauvignon Blanc- OPAWA Marlborough NZ	\$12	\$60



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## VINO-WINE

### ITALIAN

Astoria Moscato fior d'Arancio Veneto region	\$10.50	\$52
Pinot Grigio- Corte Giara	\$11	\$52.50
Chardonnay- Bolla	\$8.50	\$40
Antinori SC Orvieto Classico Secco Campogrande		\$42.50

### IL ROSSO - RED WINE

#### Local

Sangiovese - Four Winds	\$12.50	\$65
Shiraz- Shaw Murrumbateman	\$11	\$53
Wily Trout Pinot Noir (Poachers Pantry) Springrange Hall		\$67

#### Australian and New Zealand

Pinot Noir- HaHa Marlborough NZ		\$60
Shiraz- Wirra Wirra Catapult McLaren Vale SA	\$11.50	\$60
Cabernet Sauvignon- Gipsie Jack Langhorne Creek SA	\$8.50	\$42.50



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## ITALIAN

Pinot Nero - Astoria Caranto Veneto region	\$10	\$46
Montepuciano - Collefrisio Tuscany	\$11	\$53-50
Italian- Chianti Castello di Querceto	\$12	\$58
Primitivo Del Salento Apulian region		\$52
Nebbiolo - Bricco Maiolica Piedmont		\$75
Italian- Brunello Moltancino		\$72

## LEBIRRE-BEER

### Australian

Carlton Dry	\$8
Carlton Black	\$8
PACT Pale Ale	\$10
A Bloc	\$9.50
Dirty Granny (cider)	\$8.50

### International

Peroni Nastro Azzuro on Tap (300ml)	\$9.50
Peroni Leggera	\$6.50
Menabrea	\$9.50
Wayan (wheat)	\$13
Asahi	\$8.50
Corona	\$8.50

## LESPUME-SOFTDRINKS

Arancia Rossa, Limonata, Chinotto, Aranciata	\$5.50
Pepsi, Pepsi Max, Lemonade, Ginger Ale, Tonic Water, Soda Water	\$5
750ml Apani Sparkling Water	\$8.5
Fever Tree Mediterranean Tonic Water	\$6
Ginger Beer	\$5



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## DIGESTIVO

Chantelle Napoleon Brandy	France	\$8.5
Martell Cog Med VSOP Cognac	France	\$12
Penfolds 10Yr Father Tawny Port	Australia	\$16
Grappa Carpeno Malvoti	Italy	\$9
<b>Amari – Bitter</b>		
Amaro Montenegro Emilia-Romagna	Italy	\$9
Amaro Averna Sicily	Italy	\$8.5
Fernet Branca Milan	Italy	\$9.5
Cynar Venezia	Italy	\$8
<b>Dolce – Sweet</b>		
Villa Massa Limoncello Sorrento	Italy	\$8.5
Sambuca Toschi		\$8.5
Amareritto Disaronno Sorrento	Italy	\$8.5
Solerna Sicily	Italy	\$9

