

ALCOHOLIC

A SHOT OF LIMONCELLO <i>A traditional sweet, Italian lemon-infused liqueur served chilled and neat after a meal</i>	\$10
CAFFÈ CORETTO <i>Single shot of Illy coffee with aged grappa, the best way to end a meal</i>	\$12
A SHOT OF GRAPPA DI STRAVECCHIA, NATALINI <i>A fragrant, grape-based pomace brandy that is truly Italian.</i>	\$13
VODKA TONIC <i>Classic Russian Stolichnaya with tonic water</i>	\$14
APEROL SPRITZ <i>A classic, refreshing Italian cocktail of Aperol, prosecco and tonic for a kick</i>	\$14
GIN TONIC <i>Brokers London Dry Gin with tonic</i>	\$14
CAMPARI SPRITZ <i>Campari topped with prosecco and tonic, garnished with green olives</i>	\$16
MANINI'S NEGRONI <i>The family's in-house concoction of a classic Italian favourite, with the right amount of bitters and a whole lot of Kick!</i>	\$15
A SHOT OF GLENFIDDICH <i>Signature style Single Malt Scotch Whiskey</i>	\$20

BEERS

PERONI <i>Pale lager, 330ml, 5.1%, Italy</i>	\$9
PURE BLOND <i>Ultra-low carb, 350ml, 4.2%, Australia</i>	\$9
CROWN LAGER <i>Full strength premium lager, 375ml, 4.9%, Australia</i>	\$9
ROGUE <i>Dead Guy Ale, 355ml, 6.5%, USA</i>	\$11
ANDERSON VALLEY – BOONT AMBER ALE <i>355ml, 5.8%, USA</i>	\$11
ANDERSON VALLEY – BARNEY FLATS OUTMEAL STOUT <i>5.8%, USA</i>	\$11
FOUNDERS BREWING – CENTENNIAL INDIA PALE <i>355ml, 7.2%, USA</i>	\$11
FOUNDERS BREWING – ALL DAY IPA, SESSION ALE <i>4.7%, USA</i>	\$11
STONE BREWING – INDIAN PALE ALE <i>473ml, 6.9%, USA</i>	\$11
STONE BREWING – RUINATION DOUBLE IPA <i>473ml, 8.5%, USA</i>	\$11
STONE BREWING – ARROGANT BASTARD ALE <i>473ml, 7.2%, USA</i>	\$14

The logo for Casa Manini features the word "Casa" in a large, blue, cursive font. Below it, the word "MANINI" is written in a smaller, blue, sans-serif font, with the letter "M" being significantly larger and positioned to the left of the other letters.

Prices are subjected to 10% Service Charge & 7% GST

WINE IS SUNLIGHT HELD
TOGETHER BY WATER
— GALILEO GALLILEI —

BY THE GLASS

MOSCATO D'ASTI, DOCG \$8
Bosio, Piemonte

/ Pairing: desserts or as an aperitif.

Grape: Moscato

UMBRIA BIANCO (WHITE) \$10
Le Lucrezie

/ Pairing: pasta, vegetarian, fish, cured meats

UMBRIA SANGIOVESE (RED) \$10
Le Lucrezie

/ Pairing: pasta, beef, veal, poultry

ROSATO PUGLIA 2015 \$12
La Marchesana

/ Pairing: beef, fish, vegetarian

PROSECCO SUPERIORE \$12
Tonon Conegliano

/ Sparkling, fresh, goes with anything!

ROSATO

ROSATO PUGLIA 2015 \$62
La Marchesana

/ Pairing: beef, fish, vegetarian

BIANCO

MOSCATO D'ASTI, DOCG \$56
Bosio, Piemonte

/ Pairing: desserts or as an aperitif.

Grape: Moscato

VERMENTINO, CHARDONNAY \$56
SAUV. BLANC

Monte Guelfo Le Lepri

/ Pairing: pasta, vegetarian, appetizers, cured meats

PROSECCO SUPERIORE \$60
Tonon Conegliano

/ Sparkling, fresh, goes with anything!

CLARIS PINOT GRIGIO \$60
2015/2016

Terre Gale

/ Pairing: seafood, pasta, vegetarian, poultry

SAUVG. BLANC BASARICO 2016 \$72
Adriano - Langhe

/ Pairing: seafood, vegetables, cheeses

GAVI DOCG \$72
Laura Validterra, Piemonte

/ Pairing: pasta, seafood, cured meats

Casa
M A N I N I

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ROSSO

SANGIOVESE \$58
Tudernum

/ Pairing: beef, pasta, poultry

SOLO PASSIONE ROSSO \$66
Antiche Terra, Veneto

*/ Pairing: beef, pasta. Grape: Corvina
Veronese, Rondinella & Merlot*

CHIANTI D.O.C.G 2015 \$75
Cecchi

/ Pairing: pasta, beef

PRIMITIVO \$76
I Muri, Puglia, Venezi Del Salento

*/ Pairing: beef, pasta, poultry. Grape:
Primitivo*

MASI, 2014 \$80
Campo Fiorin

*/ Pairing: beef, pasta. Grape:
Corvina, Rondinella & Molinara*

VALPOLICELLA RIPASSO \$88
Antiche Terra, Veneto

*/ Pairing: beef. Grape: Corvina
Veronese, Corvinone, Rondinella*

BAROLO, DOCG \$95
Bosio, Piemonte

/ Pairing: beef, risotto, poultry

AMARONE DELLA \$110
VALPOLICELLA
Antiche Terra, Veneto

*/ Pairing: beef, pasta. Grape: Corvina
Veronese, Corvinone, Rondinella*

HALF BOTTLE

IL MATTO DELLE GIUNCAIE, \$56
IGT TOSCANA ROSSO
Dianella

*/ Pairing: Excellent with meat. Grape:
100% Sangiovese*

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