

APE-ROLL

The aperitif by Bomaki

BOMAKI

COCKTAIL BAR /15€

CLASSICS

MARGARITA

Tequila Cazadores, Triple sec, lime juice

AMERICANO

Martini Bitter Riserva, red Vermouth, soda and orange

SBAGLIATO

Martini Bitter Riserva, Vermouth, sparkling wine, orange

NEGRONI

Martini Bitter Riserva, Gin, Vermouth, orange

SPRITZ

Aperol/Campari, prosecco, soda

EXOTIC SPRITZ

Spritz in an exotic version with mango pulp

HUGO

Saint Germain, prosecco, lime and mint

GIN & TONICS

GIN TONIC - BOMBAY SAPPHIRE

classic london dry

GIN TONIC - MARE

flavored Mediterranean gin

GIN TONIC - HENDRICK'S

refreshing with a strong character

SIGNATURE

CAIPIRINHA WITH EXOTIC FRUIT

Bomaki's favorite. Cachaça Leblon, lime and sugar, passion fruit or mango.

CLASSIC CAIPIRINHA

Cachaça Leblon, lime and sugar

EXOTIC FRUIT CAIPIROSKA

42 Below vodka, lime and sugar, passion fruit or mango

CLASSIC CAIPIROSKA

42 Below vodka, lime and sugar

MOJITO

Rum, soda, lime, mint and sugar

BEVERAGE

BEER KIRIN / ASAHI

Japanese beer 33cl

PORETTI 4 LUPPOLI BEER

on tap

SOFT DRINKS

MOCKTAILS

APPLE TWIST

Martini Floreale, apple juice, ginger beer

CITRUS POP

Martini Vibrante, grapefruit juice, tonic

WINES /15€

WITE WINE

SAUVIGNON

St. Michael Eppan (Trentino Alto Adige)

GEWURZTRAMINER

St. Michael Eppan (Trentino Alto Adige)

CHARDONNAY LA FUGA

Tenuta di Donnafugata (Sicilia)

FALANGHINA DEL SANNIO

Mastroberardino (Campania)

VERMENTINO

Sella&Mosca (Sardegna)

RED WINE

PINOT NOIR

St. Michael Eppan (Trentino Alto Adige)

BUBBLES

PROSECCO VALDOBBIADENE

Stefano Bottega (Veneto)

**The price of the cocktails includes
the sushi buffet**