

C U C C I

MODERN . ITALIAN . CUISINE

# COCKTAIL MENU

*Please add applicable taxes*

Boulevardier 16

*House Rye, Amaro Averna, Sweet Vermouth*

Peartini 18

*Grey Goose La Poire, St. Germain*

*Liqueur, Lemon*

Bramble 16

*Bombay Sapphire Gin, Fresh Lemon, Chambord*

Bourbon Toscano 16

*House Bourbon, Aperol,*

*Angostura Bitters*

Elijah Craig Old Fashioned 18

*Elijah Craig Bourbon, Angostura Bitters,*

*Maple Syrup*

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# COCKTAIL MENU

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Peach & Caramel 18

*Bacardi Spiced Rum, Peach Liqueur, Amaro  
Montenegro, Lemon Juice*

MonteNegroni 16

*Amaro Montenegro, Campari, Sweet Vermouth*

Amaro 33 20

*Amaro Nonino, Elijah Craig Bourbon, Amaretto*

Blueberry & Maple 20

*House Rye, Sweet Vermouth, Chamomile  
Grappa, Bitters*

Ultimate G&T 18

*Malfy Grapefruit Gin, Berries, Dehydrated  
Citrus, Fever Tree Tonic*