



BEVERAGE

Available daily from 12:00 PM until 3:00 AM



In Italy, the aperitivo is a long tradition that began in northern during the 17th century. Its function is to be preparatory moment for dinner where, with an alcoholic beverage and some appetizer, you prepare your mouth to better enjoy the dinner.

The underlying philosophy is different:
it's about sharing time with friends and family, to unwind after a long day's work or to create an intimate atmosphere with your loved one.

And after a long time Italians have made the aperitif time a form of art. To honor this moment Bella create this cocktail menù to suggest you the best Italian aperitif cocktails or our own creation so you can start dinner in the best possible manner.

SIGNATURE COCKTAILS

- **BELLAVITA** 80
Bella's Negroni, Tanqueray Gin, Maraschino Luxardo, Grapefruit Juice, Passsion Fruit Purée, Passion Fruit Syrup, Grenadine Syrup, Lime Juice
- **BELLA INCOCALÎT** 85
Rinomato Bitter, Drambuie Liqueur, Grappa Nonino Millesimata Aged 2 Weeks in a Barrel
- **BELLA PICCANTE** 70
Spicy Rum, Blue Curaçao, Spicy Syrup, Apple Juice, Lemon Juice
- **PERICOLOSO** 80
Vodka, Chambord, Apple Juice, Lemon Juice, Strawberry Purée, Strawberry Syrup, Mancino Ambrato, Absinth
- **BELLISSIMA** 75
Tequila Silver, Rum Bianco, Blue Curaçao, Passion Purée, Passion Syrup, Grenadyne, Lime Juice

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THE ITALIAN NEGRONI'SWAY

The history of Negroni's cocktail begins in Florence in 1919, when the count Camillo Negroni asked to his barman to "add some gin to his usual Americano cocktail in place of the seltz".

From here on it becomes history and will be a constant presence in every aperitif.

During this 100 years of history italians create different spirits searching for the perfect flavour, and the research still going on.

The Bellavita's barman has selected the best liqueurs to give you the opportunity to have a proper Italian aperitif

NEGRONI'S RECEPIES

- **CLASSIC NEGRONI** 70
Tanqueray Gin, Carpano Vermouth, Campari Bitter.
The basic recipe, simple and balanced.
- **RINOMATO NEGRONI** 80
Tanqueray Gin, Carpano Vermouth, Rinomato Bitter.
The Rinomato Bitter gives to the Classic Negroni a New herbal note.
- **MANCINO NEGRONI** 75
Tanqueray Gin, Mancino Vermouth, Campari Bitter.
The Mancino Vermouth it's the perfect blend to add a sweeter note.
- **PUNTE MES NEGRONI** 75
Tanqueray Gin, Punt E Mes Vermouth, Campari Bitter.
Punt e Mes it's an historical Vermouth that add the bitterness of chincona to the classic recipe.
- **NEGRONI SBAGLIATO** 75
Carpano Vermouth, Campari Bitter, Prosecco.
The sparklin "brother" of the family, lighter than Classic Negroni
- **AMERICANO COCKTAIL** 75
Carpano Vermouth, Campari Bitter, Seltz.
Where everything started, the Americano cocktail it's the perfect cocktail for the aperitif.

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A BRIEF HISTORY OF ITALIAN SPRITZ

The spritz was born in northern Italy when, in the beginning of 19th century, the Germans started to put seltz in our wine.

Then in Venice they start to use Prosecco instead of wine and added the Select, a Bitter liquor very popular there.

The recipe spread quickly in all the north of Italy and soon after thanks to Aperol, all the world knew about the spritz.

Nowadays there are different ways to drink it, to best fit you aperitif time.

SPRITZ'S RECEPIES

- **APEROLSPRITZ** 75
Aperol, Prosecco, Seltz.
The most famous, light and sweet
- **CAMPARI SPRITZ** 75
Campari, Prosecco, Seltz.
Campari add a bitter note to the classic recipe.
- **FIERO SPRITZ** 70
Martini Fiero, Prosecco, Seltz
Martini Fiero is made with the best spain oranges to give an unique flavor to the spritz.
- **CYNAR SPRITZ** 70
Cynar, Prosecco, Seltz.
Cynar it's a famous amaro in Italy made out from artichokes, perfect if you like bitter flavours and with digestive properties.
- **RINOMATO SPRITZ** 75
Rinomato Aperitivo, Prosecco, Seltz.
Rinomato it's a liquor made out from botanicals from all around the world, it gives an herbal touch to the cocktail.
- **SAINT GERMAIN SPRITZ** 80
Saint Germain, Prosecco, Seltz.
The french eldflower of this liquor will give a fresh and sweet touch to your spritz.

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Even if really simple, gin and tonic it's one of the most popular cocktails.
This is why we selected the best gin and best tonic to mix
with and have a proper aperitif.

GIN		Single	Bottle	Magnum
- BULLDOG	Goldberg Tonic	55		
- MALFY	Goldberg mediterranean	55		
- TANQUERAY SEVILLA	Goldberg Tonic	50		
- LONDON N°1	Goldberg Tonic	55		
- PORTOBELLO Goldberg Tonic		55		
- ROKU	Goldberg Tonic	60	1,350	
- TANQUERAY RANGPUR	Goldberg Tonic	55		
- HENDRICKS	Goldberg Tonic	55	1,250	3,000
- TANQUERAY 10	Goldberg Tonic	60		
- MARE	Goldberg mediterranean	60	1,350	
- SIPSMITH	Goldberg Tonic	60		
- BOTANIST	Goldberg Tonic	60		
- STARS OF BOMBAY	Goldberg Tonic	60		
- NIKKACOFFEY GIN	Goldberg Tonic	60		
- OXLEY	Goldberg Tonic	60		
- MONKEY 47	Goldberg Tonic	80	1,400	

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CLASSIC COCKTAILS

VODKA

- **CAIPIROSKA** 70
Vodka, Lime Juice, Sugar Syrup, Soda.
- **PORNSTAR MARTINI** 90
Vodka Alla Vaniglia, Passoa, Passion Fruit Purée,
Vanilla Syrup, Champagne Shot.
- **COSMOPOLITAN** 70
Citrus Vodka, Triple Sec, Lime Juice, Cranberry Juice.
- **MOSCOW MULE** 70
Vodka, Lime Juice, Ginger Beer.
- **VESPER** 90
Ketel One, Tanqueray 10, Lillet Blanc.

CLASSIC COCKTAILS

GIN

- **JOHN COLLINS** 65
Gin, Lime Juice, Sugar Syrup, Soda
- **FRENCH 75** 80
Gin, Lemon Juice, Sugar Syrup, Prosecco.
- **GIN GIN MULE** 70
Gin, Lime Juice, Ginger Beer.
- **HANKYPANKY** 90
Gin, Sweet Vermouth, Fernet
- **CORPSE REVIVER2** 90
Gin, Cointreau, Lillet Blanc, Lemon Juice, Absinthe.

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CLASSIC COCKTAILS

TEQUILA

- **MARGARITA** 80
Tequila, Triple Sec, Lime Juice.
- **PALOMA** 70
Tequila, Grape Fruit Juice, Salt, Soda.
- **EL DIABLO** 80
Tequila, Crème De Cassis, Lime, Ginger Beer.
- **TEQUILA MULE** 70
Tequila, Lime Juice, Ginger Beer.
- **TEQUILA SUNRISE** 80
Tequila, Orange Juice, Grenadine Syrup.

CLASSIC COCKTAILS

RUM

- **MOJITO** 70
White Rum, Lime Juice, Sugar Syrup, Soda.
- **DARK& STORMY** 85
Gosling Rum, Ginger Beer.
- **DAIQUIRI** 75
White Rum, Lime Juice, Sugar Syrup, Soda.
- **PINA COLADA** 70
White Rum, Coconut Cream, Coconut Syrup, Pineapple Juice.
- **MAITAI** 80
Jamaican Rum, Orange Curacao, Orgreat Syrup, Lime Juice,
Sugar Syrup, Pineapple Juice.

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CLASSIC COCKTAILS

WHISKEY

- **RUSTY NAIL** 85
Bourbon, Drambuie.
- **OLD FASHIONED** 85
Bourbon, Sugar Cube, Angostura, Still Water
- **MANHATTAN** 90
Rye Whiskey, Sweet Vermouth, Angostura.
- **MINT JULEP** 75
Bourbon, Mint, Sugar, Water.
- **PAPER PLANE** 85
Bourbon, Amaro Nonino, Aperol, Lemon Juice.

BELLAVITA MOCKTAILS

- **MIRACLE GARDEN** 60
Pineapple Juice, Coconut, Cream, Passion Fruit Purée.
- **PASSION DELIGHT** 70
Watermelon Juice, Raspberry Purée, Ginger Ale.
- **MARACAIBO** 70
Fresh Orange Juice, Lichee Purée, Lichée Syrup, Fresh Lime Juice, Tonic Water.
- **ACQUA E SALE** 75
Apple Juice, Raspberry Purée, Popcorn Syrup, Fresh Lemon Juice.
- **INNAMORATA** 80
Fresh Grapefruit Juice, Cranberry Juice, Rose Syrup, Fresh Lemon Juice.

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VODKA



- KETEL ONE	50	
- TITO'S	50	
- GREY GOOSE CHERRY	60	
- GREY GOOSE LE POIRE	60	
- GREY GOOSE LE CITRON	60	
- BELVEDERE	70	1,500
- NIKKA COFFEY VODKA	75	
- STOLICHNAYA ELITE	80	1,800
- GREY GOOSE	80	1,800
- BELUGA NOBLE	85	1,800

VODKA - MAGNUM

- BELVEDERE 1.5		3,000
- GREY GOOSE 1.5		3,000
- BELVEDERE 3		7,000
- GREY GOOSE 3		7,000

TEQUILA - SUPER MAGNUM

- JOSE CUERVO RESERVA DE LA FAMILIA	120	2,500
- GRAN PATRON PLATINUM	205	4,000
- PATRON GUILLERMO DEL TORO	400	8,000
- CLAZE AZUL ULTRA ANEJO		2,000

TEQUILA - FLAVORED

- PATRÓN XO	50	900
- PATRÓN CITRÓNGE	50	900

TEQUILA - MAGNUM

- PATRÓN AÑEJO		3,000
- CLAZE AZUL REPOSADO		6,000

TEQUILA - MEZCAL

- ILLEGAL MEZCAL REPOSADO	60	1,200
- SE BUSCA REPOSADO	70	1,400

TEQUILA - BLANCO



- RESERVA 1800SILVER	50	1,100
- PATRON SILVER	60	1,400
- JOSE CUERVO PLATINO	75	1,600
- DON JULIO BLANCO	80	1,800
- CASAMIGOS BLANCO	80	1,800
- ROCA PATRON SILVER	90	2,000

TEQUILA - REPOSADO

- RESERVA 1800 REPOSADO	50	1,100
- PATRON REPOSADO	70	1,500
- CASAMIGOS REPOSADO	90	2,000
- DON JULIO REPOSADO	90	2,200
- ROCA PATRON REPOSADO	110	2,200
- CLAZE AZUL REPOSADO	180	3,500

TEQUILA - ANEJO

- RESERVA 1800ANEJO	60	1,200
- PATRON ANEJO	80	1,700
- CASAMIGOS ANEJO	100	2,200
- DON JULIO ANEJO	110	2,500
- ROCA PATRON ANEJO	120	2,400
- DON JULIO 1942	280	6,000
- CLAZE AZUL ANEJO	700	15,000

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RUM

		
- SAILOR JERRY	45	900
- KOKO KANU	50	1,000
- BACARDI 8	50	1,100
- GOSLING BLACK SEAL RUM	50	1,100
- DIPLOMATICO RESERVA	60	1,200
- MATUSALEM 15 YO	60	1,200
- HAVANA CLUB ANEJO 7	60	1,400
- BRUGAL 1888	65	1,400
- BUMBU	70	1,500
- ZACAPA 23	90	2,000
- ZACAPA XO	140	2,800
- APPLETON ESTATE 21	250	5,000

SCOTCH

		
- TALISKER 10	60	1,300
- GLENMORANGIE ORIGINAL	60	1,300
- LAPHROAIG 10	65	1,300
- ARDBEG 10	65	1,300
- GLENFIDDICH 12	70	1,400
- GLENLIVET 12	70	1,400
- CAOL ILA 12	80	1,600
- MACALLAN 1280	80	1,600
- GLENFIDDICH 15	80	1,600
- GLENFIDDICH 18	90	2,000
- OBAN 14	140	3,000
- LAGAVULIN 16	160	3,500
- MACALLAN 18	200	4,500

BOURBON

- WILD TURKEY 101	50	900
- MAKERS MARK	55	1,200
- KNOBB CREEK	55	1,200
- JACK DANIELS	55	1,300
- BUFFALO TRACE	60	1,200
- JIM BEAM DOUBLE OAK	60	1,200
- MAKERS MARK 46	60	1,300
- JACK DANIELS SINGLE BARREL	70	1,500

JAPANESE WHISKY

- NIKKA FROM THE BARREL	70	1,200
- NIKKA TAKETSURU	80	1,400
- NIKKA MIYAGIKYO	80	1,400
- NIKKA COFFEY MALT	80	1,400
- NIKKA COFFEY GRAIN	85	1,700
- HIBIKI HARMONY	140	3,000
- NIKKA 12	160	3,000
- YAMAZAKI 12	200	4,000

RYE

- JACK DANIELS	55	1,200
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BLENDED



- MONKEY SHOULDER	55	1,000
- CHIVAS 12 YO	60	1,400
- JOHNNIE WALKER BLACK LABEL	70	1,500
- JOHNNIE WALKER DOUBLE BLACK	80	1,600
- CHIVAS 18 YO	110	2,600
- JOHNNIE WALKER BLUE LABEL	250	5,500

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BRANDY COGNAC & ARMAGNAC

		
- PISCO LAPOSTOLLE	50	1,000
- TORRES 20 YO	50	1,100
- HENNESSY VS	60	1,300
- REMY MARTIN VSOP	80	1,800
- ARMAGNAC CASTAREDE VSOP	80	1,800
- HENNESSY XO	180	3,500

LIQOURS

- MOLINARI SAMBUCA	45
- BAILEYS	45
- FRANGELICO	45
- LIMONCELLO	45
- COINTREAU	45
- AMARETTO DISARONNO	45

GRAPPA

		
- GRAPA ARGIOLAS	50	
- GRAPPA NONINO MILLESIMATA	50	
- GRAPPA NONINO CHARDONNAY BARRIQUES	60	

VERMOUTH

- MANCINO SECCO	50
- MANCINO AMBRATO	50
- MANCINO AMARANTO	50
- MANCINO CHINATO	50
- MANCINO SAKURA	60
- MANCINO KOPI	60

AMARO

- AMARO NONINO	45
- JÄGERMEISTER	45
- FERNET BRANCA	45
- CYNAR	45
- BRANCA MENTA	45

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