

aperitif



DON'COLA

siciliano di nascita



GENOVA - Via Cesarea 33r

MILANO BRERA - Via Fatebenefratelli 16

All the best from Sicily to your town!

A fine selection of cold cuts and cheese from the most beautiful Island in the world, but also genuine recipes and irresistible dishes. A tasting path into the Sicilian tradition, to be paired with **selected artisanal wines, beers and themed cocktails** made with the finest regional ingredients.

Your journey through Sicily begins from here!




Slow Food®

Enjoy our collection and bring with you the best Sicilian products. Purchase your favourite specialties from our shelves or directly from our website.

www.doncola.com



Here at Don'Cola, you make up your aperitivo!

Every drink comes with a small snack with potato chips, breadsticks and seasoned black olives.

Then, you choose what to pair it with.



+

snack + board



+

snack + dish

Sicilian boards

The best selection of cured meat and regional cheese.

Allergens 1,3,5,6,7,8,9,10,11,12,13



Small

4,00€



Medium

8,00€



Fresh

Seasonal fruit and vegetable with sicilian dips.

12,00€



Large

16,00€



Wine list

SPARKLING WINES	<i>glass</i>	<i>bottle</i>
Duca di Salaparuta Brut "Duca"	6,00€	19,00€
Tenuta Orestyadi, Feu Spumante Blanc de Blancs	7,00€	21,00€
La Gelsomina, Etna Metodo Classico Blanc de Noir Brut	10,00€	43,00€
La Gelsomina, Etna Rosé Metodo Classico Brut	10,00€	44,00€
Brandini, Altalanga DOCG Metodo Classico Brut	9,00€	40,00€
Bellavista, Franciacorta DOCG Alma Cuvé Brut	12,00€	60,00€
Champagne Jacquart Brut Mosaique	15,00€	70,00€
Champagne Jacquart Brut Mosaique Signature	18,00€	80,00€
Champagne Jacquart Cuvée Alfa Vintage 2010		220,00€
 WHITE WINES	 <i>glass</i>	 <i>bottle</i>
Nicosia, Grillo Bio Vegan	6,00€	18,00€
Mandrarossa, Grillo Costadune	6,00€	19,00€
Tenuta Orestyadi, Catarratto	6,00€	19,00€
Tenuta Orestyadi, Zibibbo secco	7,00€	21,00€
Nicosia, Etna Bianco DOC "Vulkà"	8,00€	28,00€



**RED WINES***glass**bottle*

Mandrarossa Nero d'Avola Costadune	5,00€	18,00€
Nicosia, Bio Vegan Nero d'Avola	6,00€	20,00€
Mandrarossa, Syrah Desertico	7,00€	23,00€
La Gelsomina, Etna Rosso DOC	8,00€	32,00€

SWEET WINES*glass**bottle*

Martinez, Laus Zibibbo 0,375 lt	5,00€	20,00€
Martinez, Laus Malvasia 0,375 lt	5,00€	20,00€
Martinez, Biancomandorla 0,375 lt	5,00€	20,00€
Martinez, Rossomandorla 0,375 lt	5,00€	20,00€
Florio, Targa Marsala Superiore Riserva 2006 DOP Semisecco 0,50 lt	5,00€	20,00€
Colosi, Passito di Pantelleria 0,50 lt	7,00€	31,00€
Donnafugata, Ben Ryè Passito di Pantelleria 0,75 lt	10,00€	70,00€





Cocktails

A selection of fresh and authentic cocktails.
Made with love and wisdom by our bartender.

Amar-Card.....	7,00€
<i>orange bitter, mandarin soda, Sicily bitter</i>	
Palumma.....	7,00€
<i>grapefruit juice, tequila, Amacardo red, lime, tonic water</i>	
Sicilian Spritz.....	7,00€
<i>Amaro Averna, orange juice, spumante, soda</i>	
La spuma.....	7,00€
<i>Etna gin, grapefruit juice, Sicily bitter, tonic water</i>	
Milano - Taormina.....	7,00€
<i>Etna vermut, orange bitter</i>	
Don 100.....	8,00€
<i>Etna Gin, Etna vermut, Etna bitter</i>	
Sceccu.....	8,00€
<i>Etna Vodka, lime, ginger beer, almond wine</i>	
Garibaldi sbagliato.....	8,00€
<i>Orange bitter, orange juice, sparkling wine</i>	

Classic international cocktails available.

Beers

Birra Messina Cristalli di Sale draft ¹	6,00€
Birra Messina Cristalli di Sale bottle ¹	6,00€
Tarì Oro, Pils.....	7,00€
Tarì Bronzo, Amber Ale.....	7,00€
Tarì Aquamaris, Gose.....	7,00€





Liqueur

Rum Don Papa.....	8,00€
<i>Philipine</i>	
Rhum Habitation Saint Etienne XO.....	11,00€
HSE Agricole, <i>Martinique</i>	
Rhum Habitation Saint Etienne Sherry Finish.....	13,00€
HSE Agricole, <i>Martinique</i>	
Whiskey Teeling Single Malt	10,00€
<i>Irland</i>	
Whiskey Teeling Small Batch	9,00€
<i>Irland</i>	
Gin Insulae, Small Batch	10,00€
<i>Sicily - PA</i>	
Etna Gin, Small Batch	10,00€
<i>Sicily - CT</i>	
Gin Etneum Volcanic Premium Gin	10,00€
Distilled from wild Sicilian flower. <i>Sicily - CT</i>	
Gin Ramsbury London Dry	10,00€
<i>UK</i>	
Etna Vodka	10,00€
<i>Sicily - CT</i>	
Grappa Amacardo dell'Etna.....	4,00€
Wild artichoke, <i>Sicily- CT</i>	
Amaro Amacardo Red	5,00€
Wild artichoke and blood orange, <i>Sicilia - CT</i>	
Amaro Amacardo Black	5,00€
Wild artichoke, <i>Sicilia - CT</i>	
Amaro Averna.....	4,00€
<i>Sicily - CT</i>	

Allergens: 1 - Gluten. 2 - Crustaceans. 3 - Eggs. 4 - Fish. 5 - Peanuts. 6 - Soy.
7 - Milk. 8 - Nuts. 9 - Celery. 10 - Mustard. 11 - Sesame Seeds. 12 - Sulphur
dioxide and sulphites. 13 - Lupin. 14 - Molluscs.
For any further info, ask to our staff.

*in the absence of fresh product, the product used could be frozen

Table service included.





Ogni lassata è pessa.

