Cocktails

Mixing of drinks dates back to time immemorial, but the modern cocktail trend really took off in the 1950’s. The Italian sense of fashion and design has added to its glamor. Italy innovated new beverage recipes and contributed to the ritual of cocktail preparation, including service in uniquely shaped glasses.

Iconic Italian

American | Gaspare Campari, Caffe Campari Bar
Campari, Sweet Vermouth, club soda.............................. 7.75

Negroni Sbagliato | Milan, Italy
Sparkling Wine, Campari, Sweet Vermouth.......................... 8.25

Cardinale | Excelsior Hotel, Rome
Hendrick’s Gin, Campari, Dry Vermouth............................ 8.75

Angelo Azzurro | 1950, Italy - variation of the Blue Lagoon
Tanqueray No 10 Gin, Cointreau, Blue Curacao....................... 8.75

Godfather | a Marlon Brando favorite
Johnnie Walker Red Scotch, Amaretto di Saronno..................... 7.75

Modern Day Italy

Boulervardier
a modern day twist on the Negroni this variation
swaps out gin for Bourbon............................................. 7.75

Funky Diva Caipirinha
LeBlanc Cachaca, Aperol, Grand Marnier, Prosecco,
blood orange, simple syrup........................................... 8.25

Vesper Martini
Tanqueray No. 10, Stolichnaya Vodka, Lillet Blanc,
lemon peel........................................................................ 8.25

Campari Punch (Serves 8)
Campari, Grappa, Prosecco, red currant juice,
pomegranate molasses, lemon & orange slice.................... 62
PROSECCO COCKTAILS
Made from Glera (formerly known as Prosecco) Grapes, the name is derived from the Italian village of Prosecco near Trieste in the North of Italy.

Bellini | Giuseppe Cipriani, Harry’s Bar Venice
Prosecco, peach puree .......................................................................................... 10

Aperol Spritz | Habsburg, Veneto (Italy)
Aperol, Prosecco, soda water ............................................................................... 7.75

Rossini | named after Italian Composer Gioachino Rossini
Prosecco, strawberry puree .................................................................................. 7.50

HISTORY OF LIMONCELLO
Produced along the Amalfi Coast and the Islands of Capri and Ischia, this potent liqueur encapsulates the essence of the Mediterranean, and is Italy’s 2nd most popular. Traditionally, it is served after dinner or with dessert, chilled, in a slender cordial glass.

Limoncello
A natural liqueur that has been crafted by prized, handpicked Sfusato lemons infused immediately, so their freshness and flavor is delivered in every bottle ................................................................. 7

Liquore di Mandarini
This fragrant and well balanced liqueur is infused with fresh picked mandarins of Sorrento. Its delicate and distinctive flavor makes it the perfect after dinner drink ................................................... 7

Liquore di Noci
The finest Sorrento walnuts, traditionally picked on June 24 (the day of St. John) are long-infused to create this beautiful and totally unique liqueur ................................................................. 7

CHAMPAGNE & SPARKLING WINE
Nicolas Feuillatte Brut Chouilly, France ......................................................... 60
Veuve Clicquot Brut Reims, France ................................................................ 89
Domaine Chandon Brut Cuvée Napa Valley, California .............................. 38
Villa Sandi Prosecco Veneto, Italy ................................................................ 34

WHITE WINE
Anthìlia Donnafugata Sicilia, Italy ................................................................. 8 / 36
Coppo “La Rocca” Gavi Monterotondo Di Gavi, Italy ................................ 34
Ruffino Orvieto Classico Umbria, Italy .......................................................... 29
Pinot Grigio, Danzante Delle Venezie, Italy .................................................. 8 / 32
Ferruccio Sgubin Sauvignon Blanc, Friuli, Italy ........................................... 3 / 32

RED WINE
Zeni Valpolicella, Valpolicella, Italy ............................................................... 28
Amarone Classico, Valpolicella, Italy .............................................................. 59
Marchesi de Frescobaldi Chianti Castiglioni, Toscana, Italy ......................... 8 / 32
Ruffino Chianti Ducale Riserva, Toscana, Italy ............................................. 42
Marchesi De’ Frescobaldi Rosso Di Montalcino, Toscana, Italy ..................... 49
Giordano “Tradizione” Barolo, Piemonte, Italy ............................................. 12 / 45
Ferruccio Sgubin Schioppettino, Friuli, Italy .................................................. 10 / 40
Luce Della Vite Montalcino-Toscana, Italy ................................................... 115
Tenuta Dell’Ornellaia Bolgheri-Toscana, Italy ................................................. 240

Sail Safe. Please drink responsibly. Our staff may request ID to verify age. A gratuity may be added to each check. Your check may reflect an additional tax for certain ports or itineraries. All marks are registered trademarks of their respective companies. All-Inclusive Beverage Packages may not be shared or transferred and their use is restricted to specific venues.