

BAMBINI I DOLCI

Pastina	R 45
<i>Small pasta cooked in a light broth with butter & a hint of parmesan cheese</i>	
Pasta (kids portion)	
Napoletana	R 57
Bolognese	R 71
Alfredo	R 71
Chicken Strips	R 70
<i>Chicken strips, crumbed & served with chips</i>	

LA NOSTRA VISIONE

Capturing the rich history and food culture of Italy, Settebello stands for authenticity, flavours of home and food for the soul. Our philosophy is about bringing friends and families together to enjoy quality home cooked food in an informal setting with love and laughter.

Let us show you “Our Italy” and what it means to us.



Aperol was first created in 1919 in Padua Italy, by the Barbieri brothers who had been specialists in liqueur production since 1880.

It was Silvio Barbieri who coined the name ‘Aperol’ having taken inspiration from the French term for aperitif, ‘Aperol’ which he discovered while visiting France.

Aperol was launched behind the revolutionary idea of creating the lightest of liqueurs: an aperitif with an alcohol content of only 11%.

Aperol is an infusion of precious herbs and roots in a perfectly balanced combination. The original recipe has remained unchanged as a secret to this day.

Characterized by the aromatic hints that signify its uniqueness, Aperol’s fresh, lively sweetness stems from its mix of citrus fruits and the bitter, sophisticated after-taste of rhubarb.

The unmistakable bittersweet flavour, along with the bright orange color for which Aperol is famed, comprise the carefully guarded recipe.

The Aperol Spritz. Italy’s number one cocktail selling on average 300 000 per day. A true icon! An amazing orange wave – Aperol Spritz

DON’T FORGET TO ASK YOUR WAITER OR CHECK THE BOARD FOR OUR WEEKLY SPECIALS

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www.settebello.co.za

#settebellojhb #thepizzahascomehome

Bigné	R 25
<i>An Italian profiterole filled with either a lemon, chocolate or vanilla flavoured custard</i>	
Cannoli	R 35
<i>Tubed shaped pastry, deep fried with a creamy ricotta cheese filling</i>	
Tiramisú	R 45
<i>Layers of savoiardi biscuits soaked in espresso coffee and liqueur with powdered chocolate and mascarpone cheese</i>	
Coppa di Gelato	R 60
<i>A choice of two flavours of our imported Italian ice-cream served in a bowl</i>	
Affogato	R 50
<i>Italian dessert consisting of Italian gelato topped with a shot of espresso coffee</i>	
Panna Cotta	R 50
<i>A creamy vanilla Italian pudding</i>	
Crème Brulee	R 45
<i>A custard based dessert topped with a layer of hardened caramelized sugar</i>	
Torta del Giorno	
<i>Ask your waiter what fresh cake is available</i>	

LEARN THE BIRTHDAY SONG

CELEBRATING A BIRTHDAY? Settebello does birthdays with an Italian twist. Learn the words so you can sing along!

OI VITA MIA
(original - as we sing it)

Staje luntana da stu core,
a te volo cu ‘o penziero,
niente voglio e niente spero
ca tenerte sempe a fianco a me!
Si’ sicura ‘e chist’ammore
comm’i’ so’ sicuro ‘e te?

Oje vita, oje vita mia,
oje core ‘e chistu core,
si’ stata ‘o primmo ammore,
e ‘o primmo e ll’ùrdemo sarraje pe’ me!

Quanta notte nun te veco,
nun te sento ‘int’a sti bbracce,
nun te vaso chesta faccia,
nun t’astregno forte ‘mbraccio a me?
Ma, scetánnome ‘a sti suonne,
mme faje chiagnere pe’ te!

Oje vita, oje vita mia,
oje core ‘e chistu core,
si’ stata ‘o primmo ammore,
e ‘o primmo e ll’ùrdemo sarraje pe’ me!

Scrive sempe e sta’ cuntenta,
io nun penzo che a te sola,
nu penziero mme cunzola,
ca tu pienze sulamente a me!
‘A cchiù bella ‘e tutte bbelle,
nun è maje cchiù bella ‘e te!

Oje vita, oje vita mia,
oje core ‘e chistu core,
si’ stata ‘o primmo ammore,
e ‘o primmo e ll’ùrdemo sarraje pe’ me!

CAFFE’ETC.

Tea	R 20
Rooibos	R 20
Speciality Teas	R 25
<i>ask your waiter for selection</i>	
Americano / Decaf	R 22 / R 26
Cappuccino / Decaf *	R 25 / R 28
Espresso Single or Double	R 20 / R 28
Decaf Espresso Single	R 22
Macchiato	R 22
Hot Chocolate	R 24
Crema Caffè	R 25
Kahlua coffee	R 45
Irish Coffee	R 50
Don Pedro	R 55
*Add almond milk	R 10

NOW OPEN FOR BREAKFAST
Tues – Fri: 8am – 11:30am

OPERATING HOURS

Mon:	Closed
Tue:	8am – 9pm
Wed:	8am – 9pm
Thu:	8am – 9pm
Fri:	8am – 10pm
Sat:	12pm – 10pm
Sun:	12pm – 5pm

TERZA EDIZIONE

LA GAZZETTA

SETTEBELLO DELI • CUCINA • VINOTECA

CONTACT US FOR BOOKINGS AND EVENTS • 010 035 5207 • EAT@SETTEBELLO.CO.ZA • EVENTS@SETTEBELLO.CO.ZA

SETTEBELLO BABBI

Introducing our newest and sweetest family member, Babbi.

Babbi Confectionery Industry founded by Attilio Babbi in 1952 in the heart of Romagna specializes in the production of ingredients, cones and wafers for gelato producers worldwide.

Babbi infuses family, passion, tradition, artisanal techniques and the finest ingredients to create their globally acclaimed specialties.

Settebello and Babbi’s combine our understanding and love of quality ingredients and Italian tradition to create the best confectionery for our customers. All gelato served at Settebello is made in-house using only Babbi ingredients, techniques and... passione.

Settebello and Babbi making life sweeter.



Our food is worth the wait, please be patient on busy days.

TUESDAY PASTA SPECIAL

Order any pasta and get a FREE 400ml draught of Menabrea beer



GLI ANTIPASTI

Zucchini Fritti	R 45
<i>Fried strips of baby marrow</i>	
Burrata	R 120
<i>A creamy Italian cheese with an outer shell of mozzarella, containing stracciatella and cream, served with chopped tomatoes</i>	
EXTRA Parma ham	R 45
Arancini (2 in a portion)	R 60
<i>Balls of rice with Bolognese, mozzarella, ham and peas crumbed and deep fried until golden brown</i>	
Ciuffetti di Calamari Fritti	R 70
<i>Deep fried squid heads</i>	
Crocchette di Patate	R 60
<i>Crispy deep fried mashed potatoes</i>	
Tris di Bruschetta	R 45
<i>Grilled ciabatta breads rubbed with garlic, olive oil and salt, then topped with tomato and onion, parma ham and grilled zucchini</i>	
Sardine alla griglia	R 80
<i>Fried sardine starter</i>	

FAI DA TE

Make your own antipasto platter

Fior di latte	R 80
Pecorino	R 30
Bocconcini	R 30
Provolone	R 25
Robiola	R 25
Emmental	R 25
Ricotta	R 15
Gorgonzola	R 45
Parmigiano	R 45
Burrata	R110
Prosciutto crudo	R 55
Prosciutto cotto	R 45
Coppa	R 40
Pancetta	R 40
Mortadella	R 25
Salame calabrese	R 25
Salame rustico	R 20
Peperoni alla griglia	R 20
Melanzane alla griglia	R 20
Artichokes / carciofi	R 20
Sundried tomatoes / pomodori secchi	R 15
Chilli olives / olive piccanti	R 35
Calamata olives	R 30

LA PIZZA NAPOLETANA

YOU HAVEN'T HAD PIZZA UNTIL YOU'VE TRIED SETTEBELLO'S NAPOLETANA PIZZA!

Our dough is made using only four ingredients, Caputo flour, fresh yeast, salt and water, and we allow our dough to mature over 3 days before serving, all our toppings are sourced from artisanal suppliers, from the Fior’ di latte mozzarella to the home made Italian sausage.

Available in large (12”) and gigante (17”).

Focaccia	R 50 / R 100
<i>Olive oil and rosemary (garlic optional)</i>	
Bianca	R 60 / R 120
<i>Focaccia with mozzarella</i>	
Marinara	R 65 / R 130
<i>San Marzano tomatoes, oregano & garlic oil</i>	
Margherita	R 80 / R 160
<i>San Marzano tomatoes, fior di latte mozzarella & basil</i>	
Napoli	R 110 / R 200
<i>San Marzano tomatoes, fior di latte mozzarella, anchovies, capers & olives</i>	
Prosciutto Cotto e Funghi	R 100 / R 200
<i>San Marzano tomatoes, fior di latte mozzarella, mushrooms & cooked ham</i>	
Boscaiola	R 120 / R 240
<i>Fior di latte mozzarella, mushrooms & Italian sausage</i>	
Aurora	R 100 / R 200
<i>Tomato, mozzarella, cream, mushroom & cooked ham</i>	
Settebello Diavola	R 120 / R 240
<i>San Marzano tomatoes, fior di latte mozzarella, salsiccia (Italian fennel Sausage), rosa tomatoes & chili</i>	

THURSDAY PIZZA SPECIAL

Order any pizza and get a FREE 200ml Coca-Cola



Quattro Stagioni	R 120 / R 240
<i>San Marzano tomatoes, fior di latte mozzarella, olives, artichokes, cooked ham & mushrooms</i>	
Messicana	R 120 / R 240
<i>San Marzano tomatoes, fior di latte mozzarella, Bolognese sauce, onions & peppers (chilli optional)</i>	
Quattro Formaggi	R 120 / R 240
<i>San Marzano tomatoes, fior di latte mozzarella, gorgonzola, fontina & parmigiano (can be ordered without the tomato base as a bianca)</i>	
Crudo e Rucola	R 150 / R 300
<i>San Marzano tomatoes, fior di latte mozzarella, parma ham, rocket & parmesan shavings</i>	
Calabrese	R 130 / R 260
<i>San Marzano tomatoes, fior di latte mozzarella, spicy calabrese salami, olives & red onions</i>	
Ortolana	R 130 / R 260
<i>San Marzano Tomatoes, fior di latte mozzarella, brinjals, baby marrow, olives & artichokes</i>	
Pancetta & Carciofi	R 130 / R 260
<i>Tomato, mozzarella, pancetta & artichokes</i>	
Mamaluke	R 130 / R 260
<i>Tomato, mozzarella, Sette-fries & Holstein Bokwurst</i>	
La Spagnola	R 130 / R 260
<i>San Marzano tomatoes, Fior di latte mozzarella, Spanish chorizo, pepperoni sott'olgio</i>	
EXTRAS	
Chilli, garlic, onions, oregano	R 10 / R 20
Capers, rocket, pineapple, fresh tomato	R 15 / R 30
Anchovies, artichokes, mushrooms, olives, peppers, avocado	R 20 / R 40
Gorgonzola, parmesan, robiola, spicy salami, salsiccia, pancetta	R 35 / R 70
Parma ham	R 45 / R 90
Fior di latte 125g ball	R 80 / R 120
Bocconcini x 4	R 30 / R 60
Burrata	R 110 / R 220

LOVING OUR MUSIC? Check out our Spotify:



FREE WIFI ask the manager for the details to join

INSALATA

Insalata Verde	
Salad made with leafy greens, red onion, baby rosa tomatoes & carrots	
Small Side	R 40
Medium Bowl (Serves 4 to 5)	R 100
Large Bowl (Serves 8 to 10)	R 200

Insalata Calabrese	
Chopped tomatoes, red onion, oregano and fresh chillies	

Insalata della Nonna	
A mix of green leaves with artichokes, robiola, rocket and sun-dried tomatoes	
Small Side	R 60
Medium Bowl (Serves 4 to 5)	R 120
Large Bowl (Serves 8 to 10)	R 220

Insalata Caprese	
Sliced fior di latte mozzarella, tomatoes and sweet basil, seasoned with salt, pepper and olive oil	

Insalata di Verdure Grigliate	
A mix of green leaves, topped with grilled marinated zucchini, aubergine and mixed peppers	
Small Side	R 40
Medium Bowl (Serves 4 to 5)	R 100
Large Bowl (Serves 8 to 10)	R 200

Insalata di Radicchio e Finocchio	
(when available)	
Leafy red radicchio combined with fennel, sundried tomatoes, olives & shavings of parmigiano	
Small Side	R 60
Medium Bowl (Serves 4 to 5)	R 120
Large Bowl (Serves 8 to 10)	R 220

EXTRAS FOR SALADS	
Avocado	R 20
Bocconcini	R 25
Fior di latte 125g ball	R 80
Parmesan shavings	R 25
Mozzarella di Bufala	R 80
Robiola Cheese	R 30
Grilled Chicken Breast	R 45

HAI SETE?

LOCAL	
Coke Regular, Light or Zero	R 22
Tab	R 22
Creme Soda	R 22
Fanta Orange or Grape	R 22
Sprite Regular or Zero	R 22
Appletizer or Grapetizer	R 22
Red Bull	R 45
Lipton Ice Tea Lemon or Peach	R 25
Pink Tonic	R 22
Tonic water	R 20
Dry Lemon	R 20
Ginger Ale	R 20
Lemonade	R 20
Soda water	R 20
Tomato cocktail	R 25
Settebello Still/Sparkling Water 360ml	R 10
Settebello Still/Sparkling Water 1L	R 25

IMPORTED	
San Pellegrino Aranciata, Aranciata, Rossa or Limone	R 30
Lemon or Orange Soda	R 25

SHAKES	
Chocolate, Vanilla, Bubblegum or Strawberry	R 40

I PRIMI/LA PASTA

SETTEBELLO SIGNATURE PASTAS				
Gnocchi <i>Gorgonzola or Bolognese</i>	R 90	Spaghetti ai Gamberi	R 120	
<i>Homemade gnocchi in a creamy gorgonzola sauce OR a tomato and beef mince sauce with white wine</i>		<i>Fresh prawn meat, cherry tomatoes, garlic, and a touch of chilli and cream</i>		
Lasagne	R 100	Linguine Frutti di Mare al Cartoccio	R 160	
<i>Baked pasta sheets, layered with bolognese sauce, parmigiano and béchamel sauce</i>		<i>Baked seafood linguini</i>		
Penne Settebello	R 120	Spaghetti Aglio, Olio e Peperoncino	R 70	
<i>Slow roasted pork belly, rocket and tomato-chilli confit</i>		<i>Lightly sautéed sliced garlic in olive oil, with the addition of dried red chili flakes</i>		
Pasta al Forno al Formaggio	R 120	Parmigiana di Melanzane	R 100	
<i>(Italian mac 'n' cheese)</i>		<i>Baked aubergine layered with parmigiano, tomato and mozzarella</i>		
<i>Settebello style baked pasta al formaggio, including Italian sausage, fontina, stracchino, parmigiano and a whole lot of love</i>				

PASTA BAR				
Choose between penne, spaghetti or fusilli				
Pasta ripiena (spinach and ricotta ravioli or beef ravioli +R40)				
Napoletana	R 80	Alfredo Settebello		R 100
Tomato based sauce with fresh basil and garlic		Cream based sauce with cooked ham & mushrooms		
Arrabbiata	R 80	Amatriciana		R 100
Spicy tomato sauce with chilli and garlic		Guanciale, pecorino romano and tomato sauce		
Bolognese	R 95	Aurora		R 90
Tomato and beef mince sauce		Creamy napoletana sauce		
Salsiccia	R 120	Pesto		R 95
Creamy tomato based sauce with Italian sausage and a hint of chilli		Settebello's home made basil pesto with basil, garlic, parmigiano and pine nuts		

I SECONDI

Served with either chips, polenta, green salad, Settebello spinach or seasonal vegetables

CARNE			
Vitello al Limone <i>Pan fried veal cutlet al limone</i>	R 180	Costolette di Agnello alla Griglia <i>4 Grilled lamb chops</i>	R 280
Vitello al Marsala <i>Veal cutlet, dry Marsala wine, mushrooms, chicken broth, butter, and lemon juice</i>	R 180	Bistecca di Manzo <i>400g Rump steak</i>	R 190
Vitello alla Milanese <i>Veal cutlet, crumbed and fried until golden brown</i>	R 180	Filetto <i>300g Grade A fillet</i>	R 195
Vitello Saltimbocca <i>Sautéed veal cutlets, layered with prosciutto and fresh sage, served with a buttery, lemony pan sauce</i>	R 180	La Ribeye <i>500g Dry aged ribeye on the bone</i>	R 295
Vitello Pizzaiola <i>Veal cutlets, cooked with tomato sauce, garlic, capers and olives</i>	R 180	Tagliata di Manzo <i>400g sirloin steak on a bed of rocket, baby tomatoes and parmesan shavings</i>	R 200
Ossobuco con Polenta <i>Cross-cut veal shanks braised with vegetables, wine and broth served with polenta</i>	R 195	Settebello Fiorentina <i>1.2Kg T-bone steak, served medium rare (+ 25min cooking time)</i>	R 420
Porchetta <i>Traditional boneless pork roast stuffed with rosemary, garlic, salt & pepper</i>	R 170	Grigliata Mista di Carne (1.1kg total) <i>Grilled rump steak, pork chop, 2 x lamb chops and Settebello chilli sausage, served with a side of your choice</i>	R 390
Costolette di Maiale <i>350g pork chop, served grilled or crumbed</i>	R 180	SAUCES <i>Pepper, mushroom or cheese</i>	R 30

POLLO		PESCE	
Pollo Bello	R 135	Calamari	R 150
<i>Grilled baby chicken in lemon & herb or spicy Settebello sauce</i>		<i>Grilled or fried falklands calamari tubes</i>	
Pollo Milanese (Chicken Schnitzel)	R 120	Prawns	R 290
<i>Chicken breast, crumbed and fried until golden brown</i>		<i>8 King prawns grilled in a lemon butter sauce</i>	
Petto di Pollo alla Griglia	R 95	Grilled / Battered Hake	R 130
<i>Grilled chicken breast</i>		<i>Grilled or battered and fried hake and chips</i>	
Pollo Parmigiana	R 135	Frittura di Pesce	R 200
<i>Crumbed chicken breast covered in tomato sauce, mozzarella and parmesan, baked in the oven</i>		<i>Grilled Hake, calamari, 2 prawns, fried squid heads served with a side of your choice</i>	

GLI ALCOLICI/LE BEVANDE ALCOLICHE

APERETIF / DIGESTIF		WHISKEY / BOURBON	
Aperol	R 30	Ballantines Finest	R 20
Campari	R 30	Bells	R 25
Fernet-Branca	R 40	Chivas 12yr	R 40
Martini Bianco	R 20	Famous Grouse	R 35
Martini Rosso	R 20	Glenfiddich 12yr Pure Malt	R 55
Jagermeister	R 35	Glenlivet 12yr	R 60
Amaro Del Capo	R 42	Glenlivet Founders Reserve	R 45
Cinzano Rosso	R 20	J & B Rare	R 25
Cinzano Bianco	R 20	Jameson	R 45
Cinzano Extra Dry	R 20	Johnnie Walker Black	R 50
Averna	R 30	Johnnie Walker Red	R 30
Cynar	R 35	Jack Daniels	R 35
		Monkey Shoulder	R 55
		Southern Comfort	R 20
		GlenGrant 10yr	R 55
LIQUIERS		RUM	
Amaretto Disaronno Originale	R 32	Bacardi	R 25
Amarula	R 20	Captain Morgan	R 25
Frangelico	R 30	Havana Club Rum	R 30
Kahlua	R 30	Havana Club Rum 7yr	R 35
Limoncello	R 25	Red Heart	R 25
		Spiced Gold	R 25
		Baron Samedi	R 30
BRANDY & GRAPPA		VODKA	
Aquardente (Brandy 1920)	R 45	Absolut	R 30
Grappa Veneta	R 30	Absolut Mandarin	R 30
Grappa Nonino	R 50	Red Square	R 20
Grappa Nonino Riserva	R 95	SKYY	R 30
Klipdrift Export	R 25	SKYY Peach	R 30
Klipdrift Premium	R 30	SKYY Pineapple	R 30
KWV 10yr	R 35		
Richelieu Export	R 20		
COGNAC			
Hennessy VS	R 50		
Martell VS	R 40		
Bisquit & Dubouche VS	R 50		

E ORA IL VINO...

SOUTH AFRICAN WINES		ITALIAN WINES	
SPARKLING		SPARKLING	
Krone - Night Nectar Demi-Sec	R 425	La Delizia Prosecco (Friuli)	R 270
Krone - Borealis Cuvee Brut	R 425	Segura Viudas Reserva Cava (Spain)	R 450
Mumm Rosé	R 1495	CVP Sweet Lambrusco (Emilia Romagna)	R 180
Mumm Brut	R 1220	CVP Dry Lambrusco (Emilia Romagna)	R 180
		Mionetto Prosecco brut 	R 350
		Cinzano Prosecco	R 350
WHITE		WHITE	
Tokara Sauvignon Blanc	R 180		
Whalehaven Sauvignon Blanc	R 180		
La Motte Sauvignon Blanc	R 180		
Tokara Chardonnay	R 190	Bidoli Le Alte Sauvignon Blanc (Friuli Venezia Giulia)	R 280
Onoma Chardonnay	R 320	Zenato Soave Classico (Veneto)	R 240
Haute Cabriere Pinot Noir/Chardonnay	R 210	Masciarelli Trebbiano D'abruzzo (Abruzzo)	R 220
		Tasca D'almerita Grillo (Sicilia)	R 280
		Sella&Mosca Vermentino Di Sardegna (Sardinia)	R 250
		Corvo Bianco (Sicilia)	R 280
RED		RED	
Whalehaven Pinot Noir	R 315	Zenato Valpolicella Doc Superiore (Veneto)	R 350
Whalehaven Pinotage	R 315	Enrico Serafino Barbera D'asti (Piemonte)	R 345
Whalehaven Cabernet Franc	R 315	Fattoria Dei Barbi Chianti DOCG (Toscana)	R 300
La Capra Merlot	R 180	Masciarelli Montepulciano D'abruzzo (Abruzzo)	R 260
Meerlust Merlot	R 850	Tasca D'almerita Nero D'avola (Sicilia)	R 280
Meerlust Rubicon	R 1100	Sella&Mosca Cannonau di Sardegna (Sardinia)	R 260
Tokara Cabernet Sauvignon	R 240	Corvo Rosso (Sicilia)	R 340
Onoma Cabernet Sauvignon	R 380		
La Motte Syrah	R 360		
Idiom Primitivo	R 440		
Idiom Sangiovese	R 440		
Kanonkop Kadette Blend	R 230		
Rupert & Rothschild Classique Blend	R 330		
HOUSE WINES			
Idiom Bianco di Stellenbosch Pinot Grigio	R 160 / R 55		
Whalehaven Old Harbour Rosé Mourvèdre	R 140 / R 45		
Idiom Rosso di Stellenbosch Angiovese/Barbera	R 160 / R 55		

SAMBUCA	
Antica Sambuca Classic 	R 30
Antica Sambuca Liqueurice 	R 30
GIN	
Beefeater	R 30
Beefeater Pink Gin	R 30
Bombay Sapphire	R 30
Belgravia	R 20
Bulldog Gin	R 40
Inverroche Amber	R 35
Inverroche Classic	R 35
Malfy Originale	R 35
Malfy con Limone	R 35
Malfy Rosa Pink	R 35
Malfy Arancia	R 35
Tanqueray	R 25
TEQUILA	
Jose Cuervo Gold	R 30
Jose Cuervo Silver	R 30
Olmecca Edicion Black	R 25
Ponchos Coffee	R 35
Strawberry Lips	R 20
Espolon Reposado	R 45
Espolon Blanco	R 45
Don Julio Reposado	R 65

BIRRA, COCKTAILS, ETC

BEERS	
Black Label	R 26
Castle Lager	R 25
Castle Lite	R 25
Corona Extra Dry	R 45
Heineken	R 35
Heineken 0.0 (alcohol free)	R 30
Peroni	R 30
Stella Artois	R 35
Windhoek Draught	R 30
Windhoek Light	R 30
BEERS ON TAP	
Castle Lite 500ml	R 40
Peroni 500ml	R 40
Menabrea 400ml Amber	R 55
Menabrea 400ml Bionda	R 55
Stella Artois 500ml	R 35
Settebello Lager 500ml	R 40
COOLERS	
Savanna Dry	R 35
Savanna Light	R 35
Hunters Dry	R 35

COCKTAILS	
Aperol Spritz	R 70
Aperol Spritz 5 for 6 special tree	R 350
Long Island tea	R 80
Strawberry Daiquiri	R 70
Frozen Strawberry Mint G&T	R 70
Frozen Elder Flower and Basil G&T	R 70
Frozen Coconut and Vanilla G&T	R 70
Americano	R 70
Negroni	R 70
Mojito	R 70