

## TEA & COFFEE

Espresso \_\_\_\_\_ € 2

Cappuccino \_\_\_\_\_ € 4

Caffè Americano \_\_\_\_\_ € 3,5

Hot Chocolate \_\_\_\_\_ € 4

Steamed milk

Caffè Shakerato \_\_\_\_\_ € 6

Iced Coffee

Mint Tea \_\_\_\_\_ € 5

Hot water, fresh Mint Leaves

Ginger Tea \_\_\_\_\_ € 5

Hot water, fresh Ginger

Tea Selection by Mariage Frères \_\_\_\_\_ € 5,5

Darjeeling, Early Grey Imperial, Jasmin, Thé sur le Nil

Herbal Infusion by Kräuterrebelln \_\_\_\_\_ € 5,5

Calming mountain herbs mixture

## NON ALCOHOLIC

Water \_\_\_\_\_ € 2,5

Still or Sparkling

Plose Mineral Water \_\_\_\_\_ € 3,5 | € 5

Still or Sparkling

Elderflower Lemonade \_\_\_\_\_ € 5

Elderflower, Lemon, Sparkling Water

Sodas & Juices \_\_\_\_\_ € 4,5

House Lemonades \_\_\_\_\_ € 5,5

Lemon, Grapefruit, Sugar Syrup

Cold pressed Juices \_\_\_\_\_ € 7

Carrot, Apple, Ginger, Orange

# BEER

Antonius Hell vom Fass _____	€ 5
Local Draft Beer	
Mendelbier Helles Ungefiltert _____	€ 6
Local unfiltered craft beer in the bottle	
Tannenzäpfle _____	€ 6
Schwarzwald Pils in the bottle	
Antonius Hefe Weissbier _____	€ 6
Local Weizenbier in the bottle	
Forst O,O _____	€ 5
Local alcohol free beer in the bottle	

# WINE BY GLASS

## Sparkling Wine

Corvezzo, Prosecco Extra Dry _____	€ 5   € 28
Alois Lageder, Pet Nat MUS XXII _____	€ 7   € 42
Arunda, Extra Brut Blanc de Blancs _____	€ 9   € 52
Cavalleri, Franciacorta Brut Blanc de Blanc _____	€ 9   € 52

## White Wine

Nals Magreid, Chardonnay 2022 _____	€ 6   € 34
Garlider, Grüner Veltliner 2021 _____	€ 6   € 36
Kuenhof, Sylvaner 2022 _____	€ 7   € 38
Niedrist, Sauvignon Porphyry & Kalk 2022 _____	€ 7   € 41

## Orange Wine

Schloss Englar, Gewürztraminer Orange 2021 _____	€ 7   € 39
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## Rosé Wine

Felix Anton, Baron Longo 2023 _____	€ 5   € 30
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## Red Wine

Fliederhof, St. Magdalener Marie 2023 _____	€ 6   € 35
Schloss Englar, Blauburgunder 2022 _____	€ 7   € 41
Fliederhof, Lagrein Helen 2022 _____	€ 6   € 35
Peter Dipoli, Merlot Fihl 2020 _____	€ 7   € 38

PLEASE ASK FOR OUR WINE LIST

# CLASSIC DRINKS & COCKTAILS

A small selection of carefully curated Drinks,  
prepared with love, care and honesty

## 'THE HOUR OF 'APERITIVO'

House Negroni \_\_\_\_\_ € 11  
Blend of Vermouth, Campari, Tanqueray Gin

Sbagliato \_\_\_\_\_ € 9  
Blend of Vermouth, Campari, Prosecco

Aperol Sour \_\_\_\_\_ € 10  
Aperol, lemon, orange, grapefruit

Moscow Mule \_\_\_\_\_ € 10  
Stoli Vodka, lime, Angostura, ginger beer

House Spritz \_\_\_\_\_ € 9  
Aperol, Prosecco, fresh orange juice, fruits

## ALCOHOL-FREE COCKTAILS

Arise \_\_\_\_\_ € 9  
Sanbitter Bianco, ginger, mint, ginger beer, elderflower

Rosalina \_\_\_\_\_ € 9  
Ananas, raspberry, lime, sugar, soda

Gimlet O.O \_\_\_\_\_ € 11  
Roner Gin O.O, lime, mint

## NEOCLASSIC COCKTAILS

Amaretto Sour \_\_\_\_\_ € 12  
Amaretto Di Saronno, Angostura, Bourbon, lemon, eggwhite

Last Word \_\_\_\_\_ € 15  
Green Chartreuse, Luxardo Marschino, Tanqueray Gin, lime

Espresso Martini \_\_\_\_\_ € 12  
Stoli Vodka, Espresso, Kahlua, sugar

Penicillin \_\_\_\_\_ € 15  
Monkey Shoulder Blended Scotch, ginger, lemon, honey,  
Laphroaig Islay

Pornstar Martini \_\_\_\_\_ € 13  
Stoli Vodka, vanilla, lime, passion fruit, Prosecco

Tommy's Margarita \_\_\_\_\_ € 12  
Herencia de Sanchez Mezcal, lime, agave

WE DO ALL THE CLASSICS

# SNACKS

Day & Night

Nocellara Belice Olives <sup>V</sup> \_\_\_\_\_ € 3,5

Roasted Almonds from Sicily <sup>V</sup> \_\_\_\_\_ € 3,5

Cheese and Ham Toast \_\_\_\_\_ € 12

Pickled vegetables, homemade mayonnaise & ketchup

# SWEET

Tiramisù <sup>VG</sup> \_\_\_\_\_ € 6

Caffé Affogato <sup>VG</sup> \_\_\_\_\_ € 5

VG - vegetarian

V - vegan

**LUNA  
BAR**  
BOLZANO

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BOLZANO

DRINKS & SNACKS