

# Momento

APERITIVO

## Beverage Selection

Php 995+

### Cocktails

Giramondo

*Bacardi Carta, Campari, sherry,  
salted honey syrup*

Pigafetta

*Homemade limoncello, Toso Prosecco, soda water,  
cold brew Oolong tea with elderflower syrup,  
grapefruit bitters*

Truffle Bee's Knees

*Bombay Sapphire Gin, honey, truffle oil, fresh lemon juice*

### Wines

Toso Prosecco, Veneto

*Dry and fruity with pleasant bubbles*

Bolla Soave Classico, Veneto

*Intense bouquet of ripe apples and peaches*

Montepulciano d'Abruzzo, Moda

*Ripe red fruit and violets, framed by oak spices*

One of each is included.

Gnocco fritto

Ricotta and truffle dip

Small salumeria board

Homemade pickles

### Cicchetti

|                                    |     |
|------------------------------------|-----|
| Calamari fritti alla cayenne       | 300 |
| Mozzarella in carrozza             | 300 |
| Ascolana olives stuffed with meat  | 300 |
| Bigne ricotta and tartufo          | 300 |
| Prosciutto grissini                | 500 |
| Lobster rolls, homemade spicy mayo | 850 |