



LOCALI STORICI D'ITALIA
Historical Places of Italy



Già fornitore
della Real Casa

OUR COCKTAILS

The Aperitif at Pfatisch has been a tradition since 1915, a time to enjoy a good cocktail served with our Savoury Pastries. History and innovation are mixed with the search for ingredients of excellence such as special Vermouths and Gins, from Bitter to limited edition spirits, creating a new, sophisticatedly unique proposal.

AMERICANO :

The perfect combination of Vermouth from Turin, Bitter and a touch of iced soda water gives life to the aperitif par excellence, sweet and bitter, with hints of citrus fruits, spices and herbs. A great classic.

Red Vermouth - Bitter Campari - Soda water - Peel of orange - Lemon

€ 8,00

MOJITO :

A Cuban classic prepared following the original recipe from the Bodeguita del medio in Havana, 3-year-old Cuban Ron, fresh lime juice, sugar, fresh mint and iced soda water. The way Hemingway liked it, so people say!

Cuban Ron - Fresh lime juice - Sugar

€ 8,00

NEGRONI:

The world's most famous Italian Cocktail. Vermouth from Turin plus a combination of Bitter and Gin: the result is a drink complex and lively. Cheers to the Count.

Red Vermouth - Campari Bitter - London Dry Gin - Orange slice or peel - Lemon peel

€ 8,00

CISSA MARAJA :

Summer in a glass. Mediterranean aperitif, fresh lemon juice and tonic water for a super refreshing drink. refreshing.

Citrus aperitif - Lemon juice - Tonic water - Lemon and orange peel

€ 7,00

GARIBALDI :

Juicy freshly squeezed in the moment oranges and Bitter, a simple yet heart-warming drink.

Bitter Campari - Freshly squeezed orange juice - Slice of orange

€ 7,00

GIN OR VODKA TONIC:

Your favourite Gin or Vodka from our selection with tonic water and citrus peel of your choice.

Gin/vodka - Tonic water - Lemon or orange peel

€ 8,00



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MANHATTAN :

The classic of classics based on Vermouth from Turin, Rye Whisky and Angostura bitters, straight from the pre American prohibition times; the drink that changed the world of cocktails.

Rye Whiskey - Vermouth from Turin - Angostura bitters
- Lemon peel

€ 8,00

ESPRESSO MARTINI :

An exceptional modern classic for coffee lovers. Vodka, “Miscela 1915” espresso coffee blend and coffee liqueur shaken together vigorously. Sweet, creamy, energising.

Vodka - Espresso Coffee blend 'Miscela 1915' -
Sugar - Coffee liqueur

€ 8,00

FALABRAC:

An unusual aperitif, Vermouth and Rhubarb create a harmony of spices that blends with the sweet and bitter notes of Chinotto.

Vermouth - Rhubarb - Chinotto - Orange slice - Lemon
peel

€ 8,00

FAFIUCHÈ:

As fresh as can be, the Bitter and the delicious citrus Aperitif meet the icy cedrata and the scents of summer.

Bitter Campari - Citrus Aperitif - Cedrata - Peel of lemon
- Fresh mint

€ 8,00

SPRITZ :

Your favourite aperitif mixed with Prosecco Doc and ice-cold soda, orange, red or white.

Aperitif (bitter, aperitif, Aperol, Biancosarti) – Prosecco -
Soda - Orange slice

€ 7,00

CUBA LIBRE :

The long drink par excellence, Cuban Ron and Coca Cola with a touch of lime, simple and revolutionary.

Cuban Ron - Coca Cola - Fresh Lime Juice - Slice of lime

€ 8,00