



# Oleum

Ortigia | Zafferana

## ZAFFERANA

Selection Food



**Oleum** was born in 2019 from the bet of two young entrepreneurs who saw in an old dilapidated glass factory in the characteristic alleys of Ortigia, the right place to create an idea, a project, a new entrepreneurial reality.

Oleum is a culinary and gastronomic journey, a meeting of tastes, flavors, smells and above all emotions and people. Pizza is not just a dough to which you add ingredients: it is careful research, passion, effort and love.

The oleum dinner represents a moment of union and sharing!

Despite the difficult time they went through due to the pandemic, Oleum's family decided to bet and expand by creating a new project this time on the slopes of Etna: Zafferana etnea.

In addition to attention to good food, customer care and hospitality have always been important for us. For this reason, the project has expanded even further with the b & b "SEASILY by oleum", a small nest overlooking the Zafferana Etna belvedere where you can relax and escape from routine daily.



LCare for the essence of the raw materials is necessary for the achievement of the best result.

A continuous and careful research of slow food, DOP and IGP products characterizes our menu.

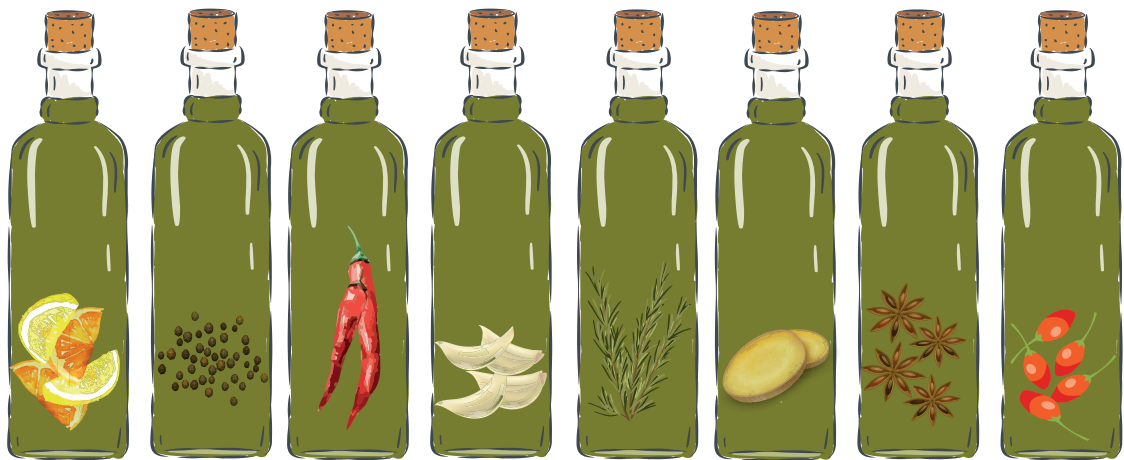
Our classic long leavening dough to be associated with a selection of spiced oils, to satisfy everyone's needs and tastes.

*' it is from the care for the essential that the particular is born.*



Each pizza has its own oil!  
Within the menu you will find an oil with which to season your pizza,  
to enhance the flavor even more.  
You can always choose the most delicious combination from a selection of oils:  
citrus fruits, black pepper, chilli, garlic, rosemary, ginger, anise, goji berries.

*Don't worry about daring!*





## TO START



### FRITTA A SFOGLIA

Eur 3,50

Puff pastry potatoes \*

### FRITTA AGLI ODORI DI SICILIA

Eur 3,50

Fried potatoes \* with Sicilian citrus zest

### FRITTA AL PISTACCHIO

Eur 4,50

Fried Potatoes\* with Pistachio Pesto and Pistachio Granules

### AL FORNO

Eur 4,00

Fresh baked potatoes with rosemary and black pepper

### PROVOLA E GUANCIALE

Eur 5,00

Fresh baked potatoes with pork cheek and smoked provola ragusana fondue

### SPECK E CIPOLLA

Eur 5,00

Fresh baked potatoes with speck and caramelized onion

### BURRATA E CRUDO

Eur 9,00

Parma Ham, Fresh Burrata from Puglia

### DIVERSAMENTE SICILIANE

Eur 15,00

Our interpretation of baked Sicilian dishes offered in two variants:

- Natural Yellow Datterino Tomato Passata, Ragusan Fior di latte, Prague Cooked Ham
- Aci Trunzu Cabbage, Smoked Provola Ragusana, Caramelized Onion



## THE CUTTING BOARDS OF THE SALUMAIO



- Selection of Typical Cheeses served with Honey and jams
- Selection of Typical Salami
- Selection of typical cold cuts and cheeses

SMALL CUTTING BOARD (recommended for 1 pers.) Eur 10,00

LARGE CUTTING board (recommended for 2 pers.) Eur 20,00



## CHOICES FOR YOU



### LA ZAFFERANOTA

Eur 11,50

Tuma, Fior di latte Ragusana, Speck from Trentino Alto Adige, Honey typical of Etna (recommended with Extra Virgin Olive Oil)

### LA BURRATA

Eur 12,50

Peeled San Marzano DOP, Burrata Fresca Pugliese, Basil (recommended with Extra Virgin Olive Oil)

### MARGHERITA ORO GIALLO

Eur 10,50

Passata di Datterino Giallo al Naturale, raw Mozzarella di Bufala Campana DOP, flakes Ragusano DOP, Basil (recommended with Extra Virgin Olive Oil)

### ORO GIALLO E MORTAZZA

Eur 13,50

Passata di Datterino Giallo in Naturale, Pork Mortedella PGI, Burrata Fresca Pugliese Basil (recommended with Extra Virgin Olive Oil)

### LA SOFISTICATA

Eur 12,00

Pureed Yellow Datterino tomatoes in brine, Gran Coppata Bacon, Caramelized Onion, Primo Sale with Black Pepper, Ragusan Fior di Latte (recommended with Black Pepper Evo Oil)

### DIVERSAMENTE NORMA

Eur 10,50

Fried Aubergines, Natural Yellow Datterino Puree, Ragusan Fior di latte, Salted Ricotta Flakes, Basil Leaves (recommended with Garlic Extra Virgin Olive Oil)

### LA SCAROLA

Eur 10,50

Fior di Latte Ragusana, Tuma, Anchovies, Olives, Raw Cherry, Scalora Riccia (recommended with Extra Virgin Olive Oil)



# TRADITION ON THE TABLE

<b>BIANCANEVE</b>	<b>Eur 6,00</b>
Ragusana Fior di latte, basil leaves, sprinkled with oregano (recommended with extra virgin olive oil with aniseed)	
<b>MARGHERITA</b>	<b>Eur 7,00</b>
Peeled San Marzano DOP, Ragusana Fior di latte, Basil leaves, sprinkled with oregano (recommended with Olio Evo)	
<b>NORMA</b>	<b>Eur 8,00</b>
Fried aubergines, San Marzano DOP peeled tomatoes, Ragusana mozzarella, flakes of salted ricotta, Basil Leaves (recommended with Garlic Evo Oil)	
<b>QUATTRO FORMAGGI</b>	<b>Eur 8,00</b>
Peppered with Saffron, Smoked Provola Ragusana, Primo Sale with black pepper, Ragusan Fior di Latte, Sprinkle of oregano, basil leaves (recommended with aniseed extra virgin olive oil)	
<b>PARMIGIANA</b>	<b>Eur 9,00</b>
Peeled tomatoes San Marzano DOP, Ragusana Fior di latte, Fried Eggplants, Country boiled egg, Cooked Ham, Shavings of Ragusano DOP (recommended with Extra Virgin Olive Oil)	
<b>DIAVOLA</b>	<b>Eur 7,50</b>
Peeled tomatoes San Marzano DOP, Ragusan Fior di latte, Spicy Spianata (recommended with extra virgin olive oil with chilli pepper)	
<b>TEDESCA</b>	<b>Eur 7,50</b>
Peeled tomatoes San Marzano DOP, Fior di latte Ragusana, Frankfurters, Fried potatoes, sprinkled with oregano (recommended with Olio Evo)	
<b>RUCOLA</b>	<b>Eur 11,50</b>
Raw Pachino tomatoes, DOP buffalo mozzarella from Campania, Parma raw ham DOP Fresh rocket leaves, flakes of ragusano DOP (recommended with extra virgin olive oil)	
<b>PATATE E SALSICCIA</b>	<b>Eur 9,50</b>
Pork sausage, fresh baked potatoes, DOP buffalo mozzarella from Campania, Caramelized Onion, Sprinkled with Oregano (recommended with Rosemary Evo Oil)	
<b>FRIARELLI E SALSICCIA</b>	<b>Eur 10,00</b>
Pork Sausage, Ragusan Fior di latte, Primo Sale with Black Pepper, Friarielli (recommended with extra virgin olive oil with chilli pepper)	
<b>LA BOSCAIOLA</b>	<b>Eur 9,50</b>
Pork Sausage, Ragusan Fior di latte, Peeled San Marzano DOP, Mushrooms (recommended with extra virgin olive oil with chilli pepper)	
<b>CAPRICCIOSA</b>	<b>Eur 9,50</b>
Peeled San Marzano PDO, Fior di Latte Ragusana, Grilled Ham, Boiled country egg, Champignon mushrooms (recommended with extra virgin olive oil)	



# THE PIZZAS OF THE SALUMAIO



## CRUDO E PISTACCHIO

Eur 12,50

Parma PDO raw ham, Sicilian Pistachio Pesto, Fresh Ricotta, Ragusana Fior di latte, Dried Tomatoes, Sicilian Pistachio Grains (recommended with Extra Virgin Olive Oil)

## MORTAZZA E PISTACCHIO

Eur 12,00

Mortadella di suino IGP, Pesto di Pistachio Siciliano, Mozzarella di Bufala Campana DOP, Scaglie di Ragusano DOP, Sicilian Pistachio Grains (recommended with Extra Virgin Olive Oil with Black Pepper)

## GUANCIALE

Eur 11,00

Pork cheek, Ragusana Fior di latte, Smoked Ragusana Provola, Caramelized Onion, Fresh baked potatoes (recommended with Extra Virgin Olive Oil with Rosemary)

## SPECK E NOCI

Eur 11,00

Speck from Trentino Alto Adige, Smoked Provola Ragusana, Ragusan Fior di latte, Caramelized Onion, Nuts (recommended with Chilli Pepper Oil)

## COTTO

Eur 10,50

Cooked Ham, Mozzarella di Bufala Campana DOP, Valerian, Mushrooms (recommended with Olio Evo)

## SALAME E RICOTTA

Eur 10,50

Salami with Sicilian Pistachio, Fresh Ricotta, Fior di Latte Ragusana, Raw Pachino Tomato, Ragusano Dop Flakes (recommended with Extra Virgin Olive Oil with Black Pepper)

## PANCETTA E RICOTTA

Eur 11,00

Gran Coppata Bacon, Fresh Ricotta, Primo Sale with Black Pepper, Baked Pachino Tomato (recommended with Extra Virgin Olive Oil with Rosemary)

## LA RICCIATELLA

Eur 12,00

Porchetta Ricciatella, Pumpkin Cream, Smoked Provola Ragusana, Puffed Almonds (recommended with Olio Evo)

## PORCHETTA E PORCINI

Eur 14,00

Porchetta Ricciatella, Fior di Latte ragusana, Baked Potatoes, Porcini Mushrooms, Caramelized Onion Ragusano flakes (recommended with Extra Virgin Olive Oil)





# THE PIZZE DELL'ORTOLANO



## VEGETARIANA

Eur 11,50

Mozzarella, Grilled Zucchini, Grilled Aubergines, Radicchio, Ragusano DOP flakes  
Lemon Zest (recommended with Extra Virgin Olive Oil)

## ACI MIA

Eur 10,50

Cabbage Trunzu di Aci, Peeled San Marzano PDO, Buffalo Mozzarella Campana PDO, Provola  
Ragusana, toasted breadcrumbs (recommended with extra virgin olive oil with black pepper)

## PISTILLI

Eur 12,50

Fried Zucchini, Ragusan Fior di latte, Smoked Ragusan Provola, Pachino Tomato  
Infornato, Saffron Pistils, Mint (recommended with Aniseed Extra Virgin Olive Oil)

## TRIADE

Eur 9,50

Fried Eggplant, Fried Zucchini, Fried Pepper, Smoked Provola Ragusana, Fior di latte  
Ragusana, Puffed Almonds, Parsley (recommended with Goji Berries Evo Oil)

## FUNGHI E PEPERONI

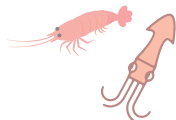
Eur 9,50

Ragusana Fior di latte, Mushrooms, Fried Pepper, Black Olives, Parsley  
(recommended with Olio Evo)

## LA PORCINA

Eur 12,00

Fior di latte Ragusana, Primo Sale with Black Pepper, Porcini mushrooms, Baked cherry tomato,  
Parsley (recommended with Garlic Extra Virgin Olive Oil)



# PIZZE MARE NOSTRUM



## AL TONNO

Eur 10,50

Tuna, Caramelized Onion, Capers, Ragusan Fior di latte, Parsley  
(recommended with Extra Virgin Olive Oil with Garlic)

## L'ACCIUGA

Eur 10,50

Anchovies, Fresh Ricotta, Ragusan Fior di latte, Fried Zucchini, toasted breadcrumbs  
(recommended with Extra Virgin Olive Oil with Black Pepper)

## NON ROMANA

Eur 10,50

Anchovies, Peeled San Marzano PDO, Fior di Latte Ragusana, Fresh onion, Olives  
(recommended with Garlic Extra Virgin Olive Oil)

## LO SGOMBRO

Eur 10,50

Mackerel fillets, PDO buffalo mozzarella from Campania, raw Tropea Red Onion,  
Black Olives, Sprinkled with Oregano (recommended with Extra Virgin Olive Oil with Black Pepper)

## ODORE DI NORVEGIA

Eur 14,00

Smoked Norwegian Salmon, Buffalo Mozzarella from Campania Dop, Pachino Tomato  
Baked, Sicilian Avocado, Fresh Onion, Fresh Rocket Leaves  
(recommended with Extra Virgin Olive Oil with Citrus Fruits)



## BAKED CALZONE



### IL SOLITO

Eur 8,50

Peeled San Marzano PDO, Buffalo Mozzarella from Campania PDO, Prague cooked ham, Sprinkled of Oregano (recommended with Extra Virgin Olive Oil)

### L'INSOLITO

Eur 10,00

Pork Mortadella PGI, Fried Eggplant, Fresh Ricotta, Ragusan Fior di latte (recommended with Olio Evo)

### DIVERSAMENTE SCACCIATA

Eur 9,50

Primo Sale with Black Pepper, Ragusan Fior di latte, Pork Sausage, Caramelized Onion, Black Olives (recommended with Extra Virgin Olive Oil)

### LA TUMA

Eur 9,50

Tuma, anchovies, black olives (recommended with extra virgin olive oil)



## SALAD



### FRESCO NORVEGESE

Eur 10,00

Smoked Norwegian Salmon, Oranges, Sicilian Avocado, Radicchio, Green Salad, Raw Pachino Tomato, Balsamic Vinegar Glaze (recommended with Citrus Fruit Evo Oil)

### A TRANCI

Eur 8,50

Slices of Tuna, Black Olives, Raw Pachino Tomatoes, Lettuce (recommended with Extra Virgin Olive Oil with Black Pepper)

### GRIGLIATE

Eur 8,00

Grilled Zucchini, Grilled Eggplant, Ragusan Fior di Latte, Pachino Tomato, Valerian, Scaglie di Ragusano DOP (recommended with extra virgin olive oil with ginger)

### ESTIVA

Eur 10,00

Raw Parma Ham PDO, Buffalo Mozzarella from Campania PDO, Pachino Tomato Rocket, Ragusano DOP flakes, Balsamic vinegar glaze (recommended with Goji Berries Evo Oil)



## FINALLY



Single portion  
Sweet Nutella Pizza / Sicilian Pistachio

Eur 6,50  
Eur 8,00

# Product list

## Salumi +2,00 Eur

Guancia di Suino  
Pancetta Gran Coppata  
Mortadella di suino IGP  
Prosciutto Cotto alla Brace  
Prosciutto Crudo di Parma DOP +2,50Eur  
Salame al Pistacchio Siciliano  
Spianata Piccante  
Speck del Trentino Alto Adige  
Salsiccia di Suino  
Wurstel

## Formaggi +2,00 Eur

Mozzarella di Bufala Campana DOP  
Fior di latte Ragusana  
Primo Sale allo Zafferano  
Primo Sale al pepe nero  
Provola ragusana Affumicata  
Ricotta Fresca  
Scaglie di Ricotta Salata  
Scaglie di Ragusano DOP  
Burrata +3,00 Eur

## Pesce +2,50 Eur

Acciughe  
Filetti di Sgombro  
Salmone Norvegese Affumicato  
Tranci di Tonno

## Verdure, Frutta e varie +1,50 Eur

Aglione disidratato  
Arance  
Avocado Siciliano  
Fior di Capperi  
Cavolo Trunzu di Aci   
Cipolla caramellata  
Cipolletta fresca  
Pesto di Pistacchio Siciliano +2,00 Eur  
Foglie di basilico  
Foglie di Rucola Fresca  
Granella di Pistacchio Siciliano  
Guacamole  
Lattuga  
Mandorle a sfoglia  
Melanzana Fritta  
Melanzana grigliata  
Menta  
Mollica abbrustolita  
Noci  
Olive Nere  
Patate Fresche al forno  
Patate a Sfoglia\*  
Pepe Nero  
Peperone Fritto  
Pinoli  
Pomodori secchi  
Ciliegiolo  
Prezzemolo  
Radicchio  
Uovo sodo di campagna  
Uvetta  
Zucchini Fritta  
Zucchini grigliata  
Pelati San Marzano Dop (condito con Basilico)  
Porcini\*

## Covered +2,00 Eur

\*

\*Product stored at low temperatures

For allergies and intolerances, ask our dining room staff for the specific menu.

## Soft Drink



Acqua Naturale 75cl	Eur 2,50
Acqua Frizzante 75cl	Eur 2,50
Acqua Effervescente 75cl	Eur 2,50
Coca cola 33cl	Eur 3,00
Coca zero 33cl	Eur 3,00
Arancia rossa Tomarchio 27cl	Eur 3,00
Chinotto Tomarchio 27cl	Eur 3,00
Gazzosa Tomarchio 27cl	Eur 3,00
Tonic 18cl	Eur 3,00
Lemon 18cl	Eur 3,00
Ginger Ale 18cl	Eur 3,00
Red Bull 25cl	Eur 3,50
Succhi di Frutta 20cl	Eur 2,50
Caffè	Eur 1,50

## Birre Siciliane 33cl



Bruno Ribadi Bianca	Eur 8,00
Bruno Ribadi India Pale Ale	Eur 8,00
Bruno Ribadi Sicilian Pale Ale	Eur 8,00
Timili Bionda	Eur 6,00
Timili Rossa	Eur 6,00
Messina Cristalli di Sale	Eur 4,00

# Birre alla Spina



## **Birificio Angelo Poretti** **4 Luppoli Lager**

Una pregiata lager generosamente luppolata, dal corpo rotondo e caratterizzata dalla spiccata armonia fra la fragranza del malto e i profumi del luppolo. Creata dai Mastri Birrai del Birificio Angelo Poretti.

5,0% alc. Vol - contiene orzo

20cl €3.00

40cl €5.00



## **Birificio Angelo Poretti** **9 American IPA**

Una birra ad alta fermentazione creata dai Mastri Birrai del Birificio Angelo Poretti e caratterizzata da uno speciale bouquet di luppoli che le conferiscono un amaro accentuato ed un intenso aroma floreale e agrumato

5,9% alc. Vol - contiene orzo

20cl €3.50

40cl €5.50



## **Grimbergen Double Ambrée**

La miscela di malti a diversa tostatura dona a questa birra ad alta fermentazione un colore rossastro, quasi mogano, e una schiuma tendente alle tonalità dell'avorio. Il suo profilo organolettico richiama gli aromi della frutta secca tostata e note di susine e caramello.

6,5% alc. Vol - contiene orzo

25cl €4.50

50cl €7.00



## **Grimbergen Blanche**

Una birra dal colore chiaro, naturalmente opalescente, e dalla piacevole schiuma bianca, nel pieno rispetto dello stile belga delle birre bianche. Il suo profilo organolettico spazia dall'agrumato allo speziato, con note di chiodi di garofano, coriandolo e bergamotto.

6,0% alc. Vol - contiene orzo e frumento

25cl €4.50

50cl €7.00

## Rossi Siciliani



Cantina Granatey Nero D'Avola	Eur 5,00 / Eur 18,00
Cantina Granatey Syrah	Eur 5,00 / Eur 18,00
Cantina Baglio di Pianetto Frappato	Eur 18,00
Cantina Colomba Bianca Vitesse Cabernet Sauvignon	Eur 19,00
Cantina Gulino Fanus blend Syrah/Nero D'Avola	Eur 20,00
Cantina Fina Syrah	Eur 24,00
Cantina Fina Perricone	Eur 24,00
Cantina Fina Merlot	Eur 24,00
Cantina Guerrieri Frappato	Eur 25,00
Cantina Guerrieri Don Vicè Cerasuolo	Eur 26,00
Cantina Lamuri Tasca d'almerita Nero d'avola	Eur 26,00
Cantina Occhipinti SP68 Rosso Bio	Eur 28,00
Cantina Palmento Costanzo Etna Rosso	Eur 30,00
Cantina Floramundi Donna Fugata Cerasuolo	Eur 30,00
Cantina Pietradolce Etna Rosso	Eur 32,00
Cantina Cos Maldafrica blend Merlot/Cabernet	Eur 38,00
Cantina Cristo di Campobello Nero d'avola	Eur 40,00

## Bianchi Sicilia



Cantina Granatey Grillo	Eur 5,00 / Eur 18,00
Cantina Granatey Lucido	Eur 5,00 / Eur 18,00
Cantina Colomba Bianca Resilience Insolia	Eur 6,00 / Eur 19,00
Cantina Colomba Bianca Vitesse Sauvignon	Eur 19,00
Cantina Akram Chardonnay	Eur 20,00
Cantina Caruso Catarratto	Eur 22,00
Cantina Firriato Charme	Eur 24,00
Cantina Firriato Charme Rosè	Eur 26,00
Cantina Fina Kikè	Eur 26,00
Cantina Cristo di Campobello Laluci Grillo	Eur 28,00
Cantina Palmento Costanzo Etna Bianco	Eur 30,00
Cantina G.Milazzo Bianco di Nera	Eur 30,00

## Bollicine



Extra Dry	Eur 5,00 / Eur 20,00
Murgo Brut	Eur 26,00
Bortomiol Senior Prosecco Superiore Docg	Eur 30,00
Franciacorta Le Marchesine Brut	Eur 35,00

## Champagne

Veuve Clicquot



Eur 90,00

## Amari

Amaro del Capo  
Jegermaster  
Amaranca  
Unicum  
Amara  
Ambrosa  
Nepeta  
Indigeno

## Vini Liquorosi

Limoncello  
Zibibbo  
Malvasia  
Cannella

## Grappe

Poli Bassano Bianca  
Poli Sarpa Oro Barrique  
Poli Miele  
Mazzetti 7.0 Barricata  
Giarè Amarone  
Evo Fumo

## Rum

Brugal Blanco  
Brugal Anejo  
Diplomatico Riserva  
J.Bally rum agricolo  
Flor de Cana 12

## Whisky

Jack Daniel's  
Bushmills 10Y Irish Whisky  
Lagavulin 16Y Scotch Whisky

## E ancora...

Sambuca  
Disaronno  
Bayles  
Contreau  
Tequila Jose Cuervo  
Tequila Altos  
Cognac Martell VS



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Eur 9,00

## Vodka

Stolichnaya  
Etna Vodka  
Beluga  
Grey Goose



Eur 6,00  
Eur 9,00  
Eur 10,00  
Eur 10,00

## Gin

Tanqueray  
Bombay  
Plymouth  
Malfy Pompelmo  
Malfy Limone  
Etna Gin  
Etneum  
Gin Mare  
N 3 London Dry  
Akory Cherry Blossom  
Monkey  
Gin del Professore Monsieur



Eur 6,00  
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Eur 7,00  
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Eur 9,00  
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Eur 10,00  
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Eur 11,00  
Eur 11,00

## Cocktail

Eur 7,00

Americano (Campari, vermut, soda, arancia)  
Negroni (gin, vermut, bitter)  
Negroni sbagliato (prosecco, Martini Rosso, Campari)  
Aperol Spritz (prosecco, Aperol, arancia)  
Gin Tonic (gin, acqua tonica, lime)  
Gin Lemon (gin, lemon, lime)  
Vodka Tonic (vodka, acqua tonica, lime)  
Vodka Lemon (vodka, lemon, lime)  
Vodka Red Bull (vodka, Red Bull)  
Rum e Coca (rum, Coca Cola)  
Whisky e Coca (whisky, Coca Cola)  
Cuba libre (rum, Coca Cola, lime)  
Sicilia libre (rum, chinotto, lime)  
Long Island Iced Tea (vodka, rum, triple sec, gin, sour, Coca Cola)  
Japanese (Midori, Vodka, Gin, Rum bianco, Lemon)  
Daiquiri (rum bianco, succo di limone, sour)  
Manhattan (whisky, Martini Rosso, angostura)  
Margarita (tequila, triple sec, lime)  
Martini (Dry) (gin, Martini Dry, limone)  
Vodkatini (vodka, Martini Dry)



## Mojito list

Eur 8,00

Mojito (lime, rum bianco, zucchero di canna, menta, soda)  
Black Mojito (lime, rum scuro, zucchero di canna, menta, soda)  
Oleum Mojito (lime, rum bianco, zucchero di canna, menta,  
Grimbergen Belgian Pale Ale)  
Mojitosky (lime, vodka, zucchero di canna, menta, soda)



\* CHOOSE THE DISTILLATE YOU PREFER! TO THE INDICATED PRICE OF THE DISTILLATE ADD 1 Eur