

HAND CRAFTED

SPECIALTY

FRESH Poured

# COCKTAILS

At Che Figata, we take great pride in the honest ingredients that we use from our kitchen to our hand crafted cocktails. Relax and enjoy the unique flavors inspired by Italy.



12

## OLIVE OIL MARTINI

EVOO Washed St. George Vodka, Carpano Dry, olive oil bitters



12

## EMILIA ROMAGNA

CH Vodka, St. George Pear Brandy, ginger syrup, fresh lemon, soda



12

## LEMON ALOE REFRESHER

Chateau Aloe Liqueur, Aqua de Cedro, fresh lemon, cucumber bitters



12

## SPRITZ

Italicus, Aperol, Prosecco



12

## BELLINI

St. George Vodka, Apry, passion fruit syrup, Crème de Peche, peach bitters, Prosecco

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## NEGRONI BIANCO

Junipero Gin, Cocchi Americano, Luxardo Dry



13

## PRIDE OF PIEMONTE

E.G. Gin, Chinato, Spiced Blood Orange Liqueur, Capalleti



13

## LA SPIAGGIA

12 yr El Dorado Rum, Mandorla, Zucca Amaro, fresh lime, fig jam



13

## CHE FIGATA MANHATTAN

Belle Meade bourbon, house Vermouth, walnut bitter



16

## BARREL AGED NEGRONI

FEW Breakfast Gin, Campari, House Blended Vermouth. Aged for 5 weeks in house using local FEW Bourbon barrels.

“ ”

UN ALTRO, PER FAVORE

*Another, please!*

SPECIALTY COCKTAILS

# BEER

## PILSNERS & WHEAT

Allagash Brewing Co | White | Witbier | 5.1% | \$8  
Half Acre Beer Co | Pony Pils | Pilsner | 5.5% | \$7

## IPAS

Bell's Brewery | Seasonal | Double IPA | 5.7% | \$8  
Solemn Oath | Snaggletooth Bandana | India Pale Ale | 6.5% | \$7  
Two Brothers | Wobble | India Pale Ale | 6.3% | \$7  
Half Acre Beer Co | Seasonal | India Pale Ale | 7% | \$7

## PALE ALES

Oskar Blues | Dale's Pale Ale | American Pale Ale | 6.5% | \$7  
Two Brothers | Pinball | Juicy Hop Pale Ale | 5.4% | \$7  
Goose Island | Matilda | Belgian Strong Pale Ale | 7% | \$8  
Lagunitas | Little Sumpin' Sumpin' | Pale Wheat Ale | 7.5% | \$7

## ALES AND FARMHOUSE

Boulevard Brewing Co | Tank 7 | Farmhouse Ale | 8.5% | \$7  
Goose Island | Lolita | Belgian Style Ale | 765ml | 8.7% | \$30  
Two Brothers | Domaine Dupage | French Country Ale | 5.9% | \$7  
Two Brothers | Prairie Path | Golden Ale | 5.1% | \$7

## AMBERS AND RYE

Great Lakes Brewing Co | Eliot Ness | Amber | 6.2% | \$7  
New Belgium | Fat Tire | Amber Ale | 5.2% | \$7  
Off Color Brewing | Bare Bear | Rye Beer | 7% | \$7  
Two Brothers | Prairie Path | Golden Ale | 5.1% | \$7

## PORTERS, STOUTS, QUADS

Great Divide | Yeti | Imperial Stout, | 9.5% | \$7  
Great Lakes Brewing Co | Edmund Fitzgerald | Porter | 6% | \$7  
Boulevard Brewing Co | Bourbon Barrel Quad | Quad | 11.2% | \$8  
Brewery Vivant | Velvet Stud | Oak Aged Stout | 7.2% | \$8  
Goose Island | Bourbon County | Bourbon Barrel Aged | 14.7% | \$16

## SOURS

Off Color Brewing | Troublesome | Gose | 4.3% | \$7

## CIDERS

B. Nektar | Zombie Killer | Cyser | 5.5% | \$16  
J.K.'s | Scrumpy Farmhouse | Hard Cider | 6% | \$9

## ITALIAN BEERS

Birrificio Baladin | Isaac | Witbier | 5% | \$9  
Birrificio Italiano | TipoPils | Pilsner | 5.2% | \$9

## NON - A L C O H O L I C

### GALVANINA ITALIAN SODAS

5

Cola    Ginger Ale    Blood Orange  
Orange    Red Grapefruit    Chinotto    Lemon

### GALVANINA ORGANIC TEAS

5

Black    Green    Peach    White

### GALVANINA BOTTLED WATER

Sparkling Water    **SM 4**  
**LG 7**

Still Water    **SM 4**  
**LG 7**

### FRESH BREWED COFFEE

SERVED FROM LAVAZZA

Espresso Classico **3**

Espresso Con Panna **4**

Espresso Macchiato **4**

Caffe Americano **4**

Cappuccino **5**

### CAFFE CORRETTO

ADD **3**

Don Ciccio C3 Carciofo (Bitter Artichoke)  
Luxardo Amaretto (Sweet Almond)  
Nardini Mistra (Anise)  
Nardini Mandorla (Bitter Almond)  
Varnelli Moka (Mocha)  
Dumante Verdenoce (Pistachio)

NON - A L C O H O L I C