

# AQUAPETRA

RESORT & SPA

## BAR MENU

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# FOOD



# SNACKS

Mixed nibbles

Fries

# SANDWICHES

Club Sandwich

*Chicken, bacon, egg, lettuce, tomato, mayonnaise*

Italiano

*Ham with smoked Silano cheese*

# SALADS & FRESELLE

Seasonal mix

*Lettuce, rocket, fennel, carrot & baby tomatoes*

Caprese

*Tomato, buffalo mozzarella, salt, extra virgin olive oil, oregano & basil*

Caesar

*Chicken, Parmigiano cheese, lettuce, crostini with Caesar sauce*

Fresella ortolana

*Fresella bread, preserved vegetables in olive oil & burrata cheese*

Fresella caponata

*Fresella bread, baby tomatoes, black olives, preserved aubergines in olive oil, oregano & basil*

Fresella tonnata

*Fresella bread, tuna, burrata cheese & sage*

## STARTERS

Marinated salmon on crunchy lettuce

Prosciutto with Campanian buffalo mozzarella

Beef carpaccio, rocket, baby tomatoes & shaved grana cheese

## FIRST COURSES

Soup of the day

Gnocchi with tomato sauce and smoked Silano cheese

Fresh spaghetti 'alla chitarra' with langoustine and courgette

## MAINS

Fish of the day with vegetables

Hamburger made with prized Marchiggiana Sannita beef with fries

Steak with grilled vegetables

## DESSERT

Sliced, fresh seasonal fruit

Artisinal ice-creams & sorbets

Ricotta, strawberries and hazelnuts

# COFFEE, TEA & HOT CHOCOLTE

Espresso

Decaf

Cappuccino

Macchiato

Hot Chocolate

Selection of Dammann teas with artisanal biscuits

Americano

## SPECIAL COFFEES

Moretta

*Espresso, Brandy, Aniseed*

Caffé Italiano

*Espresso, Amaretto di Saronno*

Irish Coffee

*Espresso, Irish Whisky*

Coffee with Baileys

*Espresso, Baileys*

French Coffee

*Espresso, Grand Marnier*

Caffé Royale

*Espresso, Cognac*

Jamaican Coffee

*Espresso, Rum*

# NON ALCOHOLIC DRINKS

## VIRGIN COCKTAILS

### Thai Lemonade

*Freshly squeezed lemons, almond syrup, ginger beer*

### Artisanal Lemonade

*Freshly squeezed lemons, soda, mint*

### Granny Smith's

*Apple juice, cucumber, lemon, Sambuco*

### Orange Spritz

*Fresh ginger, orange juice, honey, soda*

### Artisinal Iced tea with Lemon or Peach

### Cold Pressed Juice of the day

## FRAPPÉS

### Winter Dreams

*Red fruits, kiwi, honey, lemon, mint*

### Tropical

*Papaya, pineapple, coconut, extra virgin olive oil*

### Energiser

*Banana, ginger, honey*

# JUICES

Red Orange

Orange, Carrot & Lemon

Pineapple

Peach

Apricot

Blueberry

Pear

# FIZZY DRINKS

Ginger Beer

Tonic Water

Soda Water

Crodino

Coca Cola

Coke Zero

Orangeade



# ORGANIC INFUSIONS

*'The first brew is for taste, the second for pleasure, the third is for sight, the fourth for relaxation'*

Chinese proverb

## MILFOIL

**Ingredients** Organic Milfoil flowers (Achillea Millefolium)

**Origin** Pietradefusi (AV), Italia

**Characteristics** A plant known for millenia as being amongst the most effective in helping women during their menstrual cycle and menopause as well as aiding digestion after meals because of its aromatic, slightly bitter taste.

## HELICRYSUM

**Ingredients** Organic Helicrysum flowers (Helicrysum Italicum)

**Origin** Pietradefusi (AV), Italia

**Characteristics** This infusion has a highly intense liquorice-like perfume and been used since the distant past for its anti inflamattory and antihistamine properties.

## LAVENDER

**Ingredients** Organic Lavender flowers (Lavandula Angustifolia)

**Origin** Pietradefusi (AV), Italia

**Characteristics** Admired since ancient times for its relaxing properties, this infusion releases delicate, pleasurable perfumes and aromas, and gifts us a sense of calm and wellbeing.

## ORIGANO

**Ingredients** Organic Origano flowers & leaves (Origanum Vulgare)

**Origin** Pietradefusi (AV), Italia

**Characteristics** Origano's aromatic and digestive properties are useful in helping alleviate the symptoms of respiratory conditions, indigestion and other gastric irritability.

## ROSEMARY

**Ingredients** Organic Rosemary leaves (*Rosmarinus Officinalis*)

**Origin** Pietradefusi (AV), Italia

**Characteristics** In ancient times, Rosemary was used largely because of its medicinal characteristics. This infusion conveys the stimulating, energising properties of Rosemary, helping rebalance and cleanse the liver.

## SAGE

**Ingredients** Organic Sage leaves (*Salvia Officinalis*)

**Origin** Pietradefusi (AV), Italia

**Characteristics** The name *Salvia officinalis* derives from the latin, "salus salvus", which means 'healthy' in reference to its curative properties. Beyond being a delicious condiment, Sage makes for wonderful tisanes and infusions, having a bitter/tonic quality. Diuretic, digestive and balsamic properties.



**ARIA** Infusion of mixed aromatic herbs

**Ingredients** Organic Helichrysum flowers, Sage, Thyme  
& Mallow flowers & leaves (Malva Sylvestris)

**Origin** Pietradefusi (AV), Italia

**Characteristics** This infusion, dedicated to air, the vital energy associated with clear breathing, releases the natural decongestant properties of the plants, helping counter coughs or catarrh.

**TERRA** Infusion of mixed herbs

**Ingredients** Organic Lavender flowers, Milfoil flowers,  
Sage flowers & leaves, Marigold flowers (Calendula Officinalis)

**Origin** Pietradefusi (AV), Italia

**Characteristics** Dedicated to mother earth, this infusion helps alleviate suffering during the menstrual cycle and menopause, imparting a sense of wellbeing and general relaxation.



# SPIRITS, WINES & BEERS













# the unforgettable

## Americano

*Campari, Antica Formula Carpano, soda*

## Angel Face

*Calvados, Bombay Sapphire, Apricot Brandy*

## Le Fizz

*Grey Goose Vodka, Saint Germain, Sambuco, lemon juice, soda*

## Manhattan

*Maker's Mark Bourbon Whisky, Vermouth Rosso, Angostura bitters*

## Dry Martini

*Invented more than 100 years ago, we make to your preference:  
Twist, Gibson, Vesper, Poet's Dream*

## Negroni

*Bombay Sapphire, Antica Formula Carpano, Campari*

## Old Fashioned

*Legend suggests this was the first cocktail ever invented.  
Woodford Reserve Bourbon, cane sugar, orange zest, Angostura bitters*

## White Lady

*Plymouth Gin, Cointreau, lemon juice, egg white*

## Whisky Sour

*Maker's Mark, Angostura bitters, sugar, lemon juice, egg white*

# LIQUORS & CHOCOLATES

*'Save the planet,  
It is the only planet with chocolate'*







# OUR CANTINA

Our selection stems in the main, from our great love of the indigenous grapes and vintages that represent the history and traditions of our territory and country.

All of our wines, regional or international, are tasted and enjoyed, before being chosen for our cellar, where they rest at their optimum ambient temperature and atmospheric conditions.

Our sommelliers are happy to guide you through our wine list and wine tasting options.

# Artisinal beers

Maltovivo	0.75cl
Maltovivo Rossa	0.75cl
Maltovivo Ambrata	0.75cl
Maltovivo Scura	0.75cl
Amber Dole	0.75cl
Carminia	0.75cl

## amarcod brewery

Gradisca 1lt.	5.2% Alc.	Lager
Riserva Speciale 0.75cl	10% Alc.	Champenoise method
Ama Bionda 0.75cl	6% Alc.	Blonde
Ama Bruna 0.75cl	7.5% Alc.	Belgian Ale
Ama Mora 0.33cl	9% Alc.	Imperial Coffee Porter
Doppleblock A 0.75cl	8.5% Alc.	Doppleblock





Our Michelin starred restaurant, La Locanda del Borgo and bar are just a step from the main piazza of Aquapetra Resort & Spa, a secluded 18th century hamlet, set over sixty acres of scented gardens and olive groves, shielded by soaring limestone massifs and nestled within the timeless nature reserves, vineyards and ancient towns of the picture perfect Sannio countryside.

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Località Monte Pugliano, Telesse Terme (BN)  
[www.aquapetra.com](http://www.aquapetra.com)  
[info@aquapetra.com](mailto:info@aquapetra.com)  
0824 941878 - 0824 975007

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