

**Pappagallo**  
CAFE PIZZERIA



## SPECIALTY COCKTAILS

### COCKTAILS

#### APEROL SPRITZ OR CAMPARI SPRITZ

(Aperol or Campari, Prosecco, Soda)

17

#### MARGARITA

(Tequila, Cointreau, Lemon Juice, Sugar Syrup)

18

#### LIMONCELLO SPRITZ

(Limoncello, Prosecco, Soda)

18

#### ROSSINI'S OPERA

(Strawberry, Fresh Lime, Prosecco)

18

#### MERCHANT OF VENICE BELLINI

(Peach Purée, Lemon Sorbet, Fresh Lime, Prosecco)

18

#### LITTLE RED RIDING HOOD

(Blueberry Liqueur, Vodka, Pomegranate, Pineapple)

20

#### PARADISE

(Passion Fruit Liqueur, Rum, Dry Ginger Ale)

20

#### NEGRONI

(Campari, Vermouth, Gin)

20

#### DISARONNO SOUR

(Amaretto Liqueur, Passionfruit, Lemon Juice)

20

#### WHISKEY SOUR

(Whiskey, Sugar Syrup, Fresh Lime Juice, Angostura Bitter)

20

#### PINA COLADA

(Rum, Coconut, Pineapple)

20

#### ESPRESSO MARTINI

(Vodka, Kaluah, Sugar Syrup, Coffee)

20

### MOCKTAILS

#### TOKIO LIME BITTER

(Yuzu Purée, Lime, Orange, Lemonade)

12

#### PAPPAGALLO COOLER

(Lime, Watermelon, Dry Ginger Ale)

12

#### VIRGIN ROSSINI

(Strawberry, Fresh Lime, Soda/Lemonade/Tonic)

12

#### VIRGIN BELLINI

(Peach Purée, Lemon Sorbet, Fresh Lime, Soda/Lemonade/Tonic)

12

250 Oxford Street, Leederville WA 6007

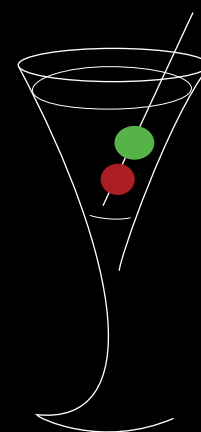
For bookings please call (08) 9444 0889

or book online at:

[www.pappagallo.com.au](http://www.pappagallo.com.au)

**Pappagallo**  
CAFE PIZZERIA

## DRINKS MENU



**B.Y.O Lunches Only**  
Corkage - \$10 per bottle  
Sorry no split billing

## SOFT DRINKS

Coke / Coke Zero / Lemonade	<b>4.50</b>
Chinotto	<b>5.50</b>
Lemon Lime Bitters	<b>6</b>
Still Water 750ml	<b>5</b>
Sparkling Water	<b>5</b>

## BEERS AND CIDER

Peroni Zero	<b>10</b>	Single Finn Summer Ale	<b>11</b>
Peroni Leggera	<b>11</b>	Little Creatures Pale Ale	<b>11</b>
Peroni Traditional	<b>11</b>	Apple Cider	<b>12</b>
Birra Moretti	<b>11</b>	Matso's Ginger Beer	<b>13</b>

## SPIRITS AND MIXERS

Sky Vodka	<b>10</b>	Jack Daniels	<b>10</b>
Belvedere Vodka	<b>13</b>	Maker's Mark	<b>10</b>
Bull Dog Gin	<b>10</b>	Canadian Club Whiskey	<b>10</b>
Pink Gin	<b>11</b>	Jameson Irish Whiskey	<b>11</b>
Hendricks Gin	<b>13</b>	Silver Tequila Espolon	<b>12</b>
Bacardi Rum	<b>10</b>	Brandy Vecchia Romagna	<b>15</b>
Kraken Spiced Rum	<b>12</b>	Aperol	<b>10</b>
Johnny Walker Black	<b>11</b>	Campari	<b>10</b>
Chivas 12YO	<b>12</b>	Cointreau	<b>10</b>
Glenmorangie	<b>15</b>		

## SPARKLING WINE

			<b>Glass</b>	<b>Bottle</b>
San Martino	Prosecco DOC Extra Dry	Veneto	<b>12</b>	<b>46</b>
Coffele	2022 Millesimato Brut	Veneto		<b>55</b>
Ca' del Bosco	Cuvée Prestige Franciacorta	Lombardia		<b>99</b>

## ROSÉ WINE

			<b>Glass</b>	<b>Bottle</b>
Mazza	Bastardo	Donnybrook	<b>12</b>	<b>45</b>

## WHITE WINE ITALIA

			<b>Glass</b>	<b>Bottle</b>
Nord Est	Vermentino	Sardegna	<b>11</b>	<b>42</b>
Cozzarolo	Pinot Grigio DOC	Friuli	<b>12</b>	<b>46</b>
Vallone	Fiano	Puglia		<b>46</b>
Lavorata	Cirò Bianco DOC	Calabria		<b>48</b>

## WHITE WINE AUSTRALIA

			<b>Glass</b>	<b>Bottle</b>
Castelli	Semillon Sauvignon Blanc	Margaret River WA	<b>10</b>	<b>40</b>
Swell Season	Sauvignon Blanc	Margaret River WA	<b>11</b>	<b>42</b>
Hay Shed Hill	Chardonnay	Margaret River WA	<b>12</b>	<b>45</b>
Trentham	Moscato	Victoria	<b>12</b>	<b>45</b>

## RED WINE ITALIA

			<b>Glass</b>	<b>Bottle</b>
Baglio Oro	Nero d'Avola DOC	Sicily	<b>12</b>	<b>45</b>
Frascole	Chianti Rufina DOCG	Tuscany	<b>14</b>	<b>52</b>
Vallone	Primitivo	Puglia	<b>13</b>	<b>48</b>
Jasci	Montepulciano d'Abruzzo DOC	Abruzzo		<b>45</b>
Scagliola	Barbera d'Asti 'Mati' DOC	Piedmont		<b>62</b>
Poggio Brigante	Morellino di Scansano 'Poggio Brigante' [Green] DOCG	Tuscany		<b>62</b>
Coffele	Valpolicella DOC	Veneto		<b>65</b>
Brezza	Langhe Nebbiolo	Piemont		<b>75</b>

## RED WINE AUSTRALIA

			<b>Glass</b>	<b>Bottle</b>
Castelli	Cabernet Sauvignon Merlot	Margaret River WA	<b>10</b>	<b>40</b>
Bellissimo	Sangiovese	McLaren Vale SA	<b>12</b>	<b>46</b>
Tim Adams	Shiraz	Clare Valley	<b>12</b>	<b>52</b>
Frankland Estate	Pinot Noir 'Spatburg[down]under'	Frankland River	<b>13</b>	<b>55</b>

## PAPPAGALLO RESERVE WINES

				<b>Bottle</b>
Ghisolfi Barolo		Piemonte		<b>135</b>
Agostina Pieri Brunello di Montalcino		Toscana		<b>145</b>
Coffele Amarone DOCG		Piemonte		<b>170</b>