



CRAFT COCKTAILS

Autumn Sweater

"An Alfio's classic - redefined."

Rye Whiskey | Amaro Averna

Amaro Nonino | Infused Maple | Orange Bitters

Blackberry Margarita

** "A touch of spice and a lot of flavor."*

Codigo Rosa Tequila | Ancho Reyes

Blackberry Simple | Pomegranate | Natalie's Lime

Fig and Thyme Sour

"'Thyme' for an amazing cocktail."

Fig and Thyme Infused Gin

Spiced Vanilla Syrup | Egg White

Soleggia

"Sunshine in a glass."

Apple Brandy | House-made Limoncello

Infused Contratto Bianco | Nitro Pressed

Sparkling Solstice

"Crisp like a winter morning."

Italicus Liqueur | Cranberry Sage Syrup

Prosecco

Mule of the Moment

"Who doesn't love a good mule?"

Local Buckeye Vodka | Fever Tree Ginger Beer

Seasonal Simple | Natalie's Lime

ALFIO'S BUON CIBO SIGNATURE COCKTAILS

\$13 - \$16

CLASSIC COCKTAILS

Classic Margarita

"Rich and iconic."

Altos Blanco | Grand Marnier | Lime | Raw Agave

Classic Cosmo

"Absolut-ly divine."

Absolut Citron | Cranberry | Lime | Triple Sec

Negroni

"Equal parts, Classic, Italian, and Balanced"

Nolet's Gin | Campari | Sweet Vermouth

Paper Plane

"Always a smooth landing."

Amaro Nonino | Aperol | Woodford Reserve

Natalie's Lemon

Smoked Manhattan

"A classic 212 with a hint of hickory smoke"

Blade and Bow | Sweet Vermouth | Orange Bitters

Espresso Martini

"Hyde Park's Best."

Fresh Espresso | Absolut Vanilla | Bailey's | Kahlua

