

# NITTIS

ITALIAN RESTAURANT

## SPECIALTY COCKTAILS

|  |      |   |      |
|--|------|---|------|
| <b>HELL'S KITCHEN SOUR</b> • Old<br><i>Forester whiskey, sweet vermouth,<br/>fresh lemon juice, vanilla infused<br/>simple syrup &amp; angostura bitters</i> | \$18 | <b>NITTIS NEGRONI</b> • Berry citrus<br><i>infused gin, campari &amp; sweet<br/>vermouth served over big ice cube<br/>and orange zest</i> | \$18 |
| <b>ITALIAN MULE</b> • New Amsterdam<br><i>vodka, amaretto, limoncello &amp;<br/>housemade ginger syrup topped<br/>with ginger beer</i>                       | \$18 | <b>BADA BING</b> • New Amsterdam<br><i>berry citrus infused gin, fresh<br/>lemon juice, agave &amp; fresh berry<br/>garnish</i>           | \$18 |
| <b>WHAT'S UP DOC?</b> • Old Forester<br><i>Whiskey, house made walnuts<br/>maple syrup, fresh lime juice &amp;<br/>walnut bitters</i>                        | \$18 | <b>THE FLAMINGO</b> • Gin, Chambord,<br><i>topped with prosecco &amp; lemon<br/>twist garnish</i>   | \$18 |
| <b>YAH FILTHY ANIMAL</b> • House<br><i>made El Jimador jalapeno tequila,<br/>Chambord, lime juice, agave &amp;<br/>blood orange garnish</i>                  | \$18 | <b>DB5</b> • Stoli vanilla vodka, coffe &<br><i>hazelnut liqueur, agave &amp; shot of<br/>espresso</i>                                    | \$18 |
| <b>DB6</b> • Stoli vanilla vodka, coffee &<br><i>hazelnut liqueur, salted honey<br/>vanilla syrup, shot of espresso<br/>and pink salt on top</i>             | \$18 | <b>SANTA'S NIGHTCAP</b> • Cinnamon<br><i>infused Mount Gay rum, fresh lime<br/>&amp; orange juice topped with hot<br/>apple cider</i>     | \$18 |
| <b>MIAMI 1981</b> • Mezcal, elderflower<br><i>liqueur, fresh lime juice, house<br/>made raspberry syrup &amp;<br/>peychauds bitter garnish</i>               | \$18 | <b>LIMONCELLO SPRITZ</b> •<br><i>Limoncello, prosecco and a splash<br/>of soda water</i>  | \$18 |

SOME OF OUR SPECIALITY COCKTAILS CONTAIN FRESH EGG WHITES, PLEASE INFORM THE SERVER  
IF YOU HAVE ANY ALLERGIES



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**WALK THE PLANK •** *Capt'n crunch* \$18

*house infused whiskey, creme de cacao & coffee liqueur, topped with steamed milk foam*

**DAYTRIPPER •** *Absolut grapefruit* \$18

*vodka, Aperol, fresh lemon juice & house made simple syrup*

**WTF •** *Ketel One vodka, elderflower* \$18

*liqueur, fresh squeezed blood orange & lemon juice with orange bitters & orange blossom mist garnish*

**ITALIAN MARGARITA •** *Blanco* \$18

*tequila, amaretto, fresh lime and orange juice, served on ice with salted lime garnish*

**SINKING SHIP •** *House made* \$18

*infused cinnamon rum mixed with dark rum, combined with pineapple lime & agave with a flaming cinnamon garnish*

**THE IRISHMAN •** *Jameson Irish* \$18

*whiskey, Lucano amaro, agave, double shot of espresso & Laphroaig whiskey rinse*

**PINK G-N-T •** *Luxardo maraschino* \$18

*cherries, basil & lemon house made infused botanist gin, topped with tonic, lemon & cherry garnish*

**PUNCHDRUNK FLOAT •** *A classic* \$18

*coke float with vanilla bean gelato, spiked with the Italian liquor punch Abruzese*

**THE PIANO HAS BEEN** \$18

**DRINKING •** *Michters bourbon, amaro nonnino quint, fresh squeezed blood orange & lemon juice, agave, orange bitters & orange zest garnish*

**V.I.P. OLDFASHIONED (WHEN** \$65

**AVAILABLE) •** *1 oz Michter's 10yr old single barrel bourbon, 1oz WhistlePig "piggyback" 6yr old rye, demerara sugar, Angostura and orange bitters, garnished with orange peel & maraschino cherry*

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