

il vino

The Italians have a thing about food-related idioms. It may be because they love their food so much, that they are willing to put a lot of life insights into the oven they make pizza in.

The first example that comes to mind is:

“Dire pane al pane e vino al vino.”

For those of us who are not fluent in Italian, it means

“calling bread bread and wine wine,”

which simply means calling a spade a spade. In other words, calling something as it is, without beating about the bush.

The Italians believe in the quality of a product and in the simplicity of a process. Perhaps because the idea of not working too hard is almost an integral part of their nature, it has developed throughout the years a perception of high-quality products with minimum interference.

Just give an Italian the best olive oil there is, with the best balsamic vinegar there is and a focaccia – and he won't ask for anything else.

Apart from a glass of wine, of course.

Which is also made of grapes that understand their designation, that the red will be red, that the white will be chilled, that we'll press a bit more on what is left over after the grapes are pressed and produce grappa – and we'll have a magnificent meal.

We aren't confusing you with a list of hundreds of bottles.

We have reduced the list to things one can count on, in other words – things one can drink.

CinCin – cheers!

Italian and Mediterranean Wine

rossi

Primitivo di Manduria 'Talo', San Marzano Puglia, Italy	46/178
'La Sagreta' Rosso (Nero d'Avola, Merlot, Syrah) Planeta Sicilia, Italy	178
Grenache Noir, Paul Mas Languedoc, France	46/178
Rosso Veronese 'Palazzo della Torre', Allegrini Veneto, Italy	195

bianchi

Fiano Salento 'Talo', San Marzano Puglia, Italy	44/170
Vermentino, Paul Mas Languedoc, France	46/178
Chardonnay Salento, Notte Rossa Puglia, Italy	40
Mantinia, Semeli Estate Peloponnese, Greece	180

rosa

Rosé di Primitivo 'Tramari', San Marzano Puglia, Italy	43/168
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spumanti

Prosecco Treviso, Maschio dei Cavalieri 700 ml Veneto, Italy	148
Maschio dei Cavalieri Prosecco, Glera, 200 ml Veneto, Italy	45

Israeli wine

rossi

Kishor Red (Merlot, Cabernet, Petit Verdot) Western Upper Galilee	178
Rustico Rosso (Shiraz, Grenache, Carignan) upper galilee	49/188
Gvaot - nave (cabernet sauvignon, marselan)	49/188

bianchi

Sauvignon Blanc 'Fume', Dalton Winery Upper Galilee	45/176
Chardonnay, Bravdo Judean Hills	188
Gvaot- dance in white (sauvignon blanc, chardonnay)	48/186

rosa

Gva'ot Rose, (C. Sauvignon- Marselan) Israel	186
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dei romani

Cocktails

Rustico Sour

Our home made light, sweet and refreshing cocktail

Vodka, limoncello, lemon and tonic water

48

Napoli

Floral, Herbaceous and fresh

Vodka, homemade parsley syrup, Elder flower, lemon

48

White Lotus

This is a powerful one. Rustico's homage to a true classic

Tequila, Campari, triple sec, lemon and cranberries

52

Mela Bianca

pleasant, with mint and green apple aroma. The perfect aperitif

Vodka, white vermouth, apple and mint

48

Pink Gin & Tonic

Sweet and refreshing, A classic with a twist

Beefeater pink Gin, Strawberry mash, 3Cents Tonic, red & Black berries

48

Vesta

Fruity and sour with an herbaceous touch and fine, elegant aroma

Van Gogh pomegranate vodka, Campari, Cranberry Juice, lemon, Caramelized Orange

48

Classics

Aperol spritzes

52

Green Gin

52

Negroni

52

Mojito

52

beer

DRAFT

Goldstar Unfiltered // Israel 330/500 ml 29/32

BOTTLED

Goldstar Unfiltered // Israel 29

Shapira Amber Ale // Israel 32

whiskey

Johnny Walker black label 28/49

Glenfiddich 12 yo 36/62

Monkey Shoulder 28/49

Jim Beam White 23/39

Jameson 25/43

Glenlivet Founders reserve 28/49

Chivas 13 yo. Sherry oak 28/49

vodka

Stolichnaya	21/39
Absolut	21/37
Beluga	28/51
Van Gogh Asai	29/51
Van Gogh Pomegranate	29/52

gin

Beefeater	25/43
Beefeater Pink Gin	26/45
Beefeater Blood Orange	26/45
Hendricks	49
Roku (Japan)	48

tequila

Olmecca Blanco	24/41
Rooster Rojo Reposado	28/49
Milagro Silver	30/53
Rooster Rojo Anejo	59

anise

arak Noah	26/43
Arak Noah Lemon	23/39
Molinari Sambuca	25/43
Ouzo 12	27/39

cognac

Remy Martin VSOP	71
Remy Martin XO	112
Torres Brandy	25/43

liqueur and amaro

Cinzano white	28
Cinzano red	28
Cinzano Extra dry	28
Campari	23/39
Aperol	23/39
Amaro Nonino	28/49
Limoncello Isola Bella	23/39
Quantro	29/51

digestif

Jägermeister	23/39
Chartreuse	57

rum

Negrita white	23/41
Sailor Jerry	28/49
Havana Club 7 yo.	29/51

grappa

Nonino Grappa Millesimata	47
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