

ARUFFO'S

ITALIAN CUISINE

ESTABLISHED 1985

Proprietors Valerie & Tom Aruffo

SPIRITS

APERITIVO

Averna Amaro Siciliano Liqueur \$21
Aperol Liqueur \$19
Carpano Antica Formula Sweet Vermouth \$31

WHISKEY

Redbreast 12y *Single, Bourbon & Sherry Casks* \$35
Pendleton *Blended* \$14
George Dickel 9y *Small Batch* \$24
Crown Royal *Blended* \$18

WHISKEY RYE

Basil Hayden *Dark Port Finished* \$21
Whistle Pig 10y *Small Batch* \$33
Sagamore *Blended, American Oak* \$20
Knob Creek 7y *Small Batch* \$18
1910 Pendleton 12y *Oak Aged* \$21

BOURBON

Woodford Reserve Distillery *Straight* \$21
Makers 46 *French Oak* \$18
Elijah Craig *Small Batch* \$18
Buffalo Trace *Straight* \$17

SCOTCH

Macallan 12y *Double Cask, Sherry Finished* \$41
Ardbeg 10y *Single Malt, Oloroso Sherry Cask* \$29
Glenfiddich 12y *Single Malt, Bourbon & Spanish Sherry Casks* \$25
Glenlivet 12y *Single Malt, Double Oak* \$27
Glenfiddich 12y *Single Malt, Amontillado Sherry Casks* \$30

VODKA

Belvedere *Organic Rye* \$20
Chopin *Potato* \$15
Grey Goose *Winter Wheat* \$19
Grey Goose L'Orange *Winter Wheat* \$19

TEQUILA

Patron Añejo *Aged Oloroso Sherry Cask* \$34
Don Julio Añejo *American Oak Casks* \$35
Patron Añejo *French & American Oak Casks* \$28
Herradura Reposado *Charred America Oak* \$23
Casamigos Blanco \$27

GIN

Hendricks *Cucumber & Rose* \$22
Empress 1908 *Butterfly Pea Blossom* \$20
The Botanist *Dry Hand Crafted* \$18
Bombay Sapphire *Dry* \$18
Mirabeau *Dry Rose 100% Grape Based* \$14

RUM

Don Papa *Aged Bourbon Casks* \$20

LIQUEURS

Bailey's Irish Cream \$14
Fabrizia Limoncello \$15
Chambord *Raspberry* \$24
Cointreau *French Orange* \$24
Ferrand *Dry Curaçao Oranges Aged in Cognac* \$17
Disaronno Amaretto *Almond* \$16
Drambuie *Scotch, Heather & Honey* \$22
Frangelico *Hazelnut* \$21
Romano Sambuca *Anise* \$18

DIGESTIVO

Averna Amaro Siciliano Liqueur \$21
Nonino Il Merlot Grappa \$45
Nonino Il Moscato Grappa \$45

COGNAC

Hennessey VSOP \$41
Remy Martin VSOP \$33
Martell VS \$17
Courvoisier VS \$25

BRANDY

St. George *Pear* \$25
Tuaca *Vanilla, Citrus, Spice* \$17

PORT & SHERRY

Fonseca Bin No. 27 Reserve Porto \$15/\$45 500ml
Ficklin Vineyards Chocolate Passport Ruby Port \$21
Harvey's Bristol Cream Sherry \$18

Campari Milano Liqueur \$21
Carpano Punt E Mes Sweet Vermouth \$15

Bushmills 12y *Single, Sherry, Marsala Casks* \$24
Jameson *Blended, Triple Distilled* \$18
Slane *Blended, Triple Casks* \$16

Bulleit 95 *Straight, American Oak* \$18
Whistle Pig 6y *Small Batch* \$24
Old Overholt 4y *Straight* \$14
Redemption 95% *Rye & 5% Barley* \$16

Knob Creek 9y *Straight* \$20
Bulleit *Small Batch* \$18
Makers Mark *Straight* \$18
Michter's US 1 *Small Batch, Fire Charred Oak* \$15

Balvenie DoubleWood 12y *Oak Casks* \$31
Drambuie *Scotch, Heather & Honey* \$22
Dimple Pinch 15y *Unblended* \$18
Chivas Regal 12y *Blended* \$18
Dewar's White Label *Blended, Double Casks* \$18
Monkey Shoulder *Blend 100% Malt* \$18

Stoli *Wheat & Rye* \$15
Hangar 1 *Viognier Grapes & Wheat* \$14
Absolut Elyx *Wheat* \$23
Tito's *Corn* \$15

Don Julio Blanco \$27
Lalo Blanco \$25
Mijenta Blanco \$25
Tanteo Jalapeno \$24

Aviation *Batch Distilled* \$17
Distillery No. 209 \$19
Tanqueray London Dry \$17
Boodles London Dry \$15
Beefeaters London Dry *Maize & Barley* \$14

Bumbu The Original *Aged up to 15y* \$21

Italicus Rosolio Di Bergamotto *Bergamot, Citron & Floral* \$22
Molinari Sambuca *Anise* \$19
Pama Pomegranate \$17
Pernod Absinthe *Anise, Wormwood, Fennel* \$31
Pernod Pastis *Anise* \$22
St. Germain *Elderflower* \$21
Tuaca *Brandy, Vanilla, Citrus, Spice* \$17

Molinari Sambuca Liqueur *Anise* \$19
Romano Sambuca Liqueur *Anise* \$18
Pernod Pastis *Anise* \$22

Meukow VS \$15
Camus VS Elegance \$19
Grand Marnier *Cognac & Bitter-Orange liqueur* \$23



NOTE: Martini, Manhattan, & Old-Fashioned are an additional cost.

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CAFFE MENU

CAPPUCCINO E ESPRESSO

Served with Imported Cantucci Biscotto
Whole *Or* Almond Milk Regular *Or* Decaffeinated

ARUFFO'S CASA CAPPUCCINO LIQUEUR

Italian Roast Double Espresso, Dark Chocolate &
Fratello Hazelnut Liqueurs, Whip Cream,
Chocolate Shavings, Imported Cantucci Biscotto 17

ESPRESSO 11 | CAPPUCCINO 11 | LATTE 11

AMALFI MACCHIATO LIQUEUR **House Favorite** Drambuie Liqueur, Italian dark roast double espresso, frothy cream, orange zest, imported Cantucci biscotto 17.5

MACCHIATO Italian dark roast double espresso, dash steamed milk 12.5

ICED CAPPUCCINO VANIGLIA FREDDO Italian dark roast double espresso, cream, whip cream, chocolate shavings 12.5

ICED CAPPUCCINO CIOCCOLATO FREDDO Italian dark roast double espresso, cream, whip cream, chocolate shavings 12.5

AFFOGATO Italian dark roast double espresso, Amarena cherry gelato, crème de coco chocolate sauce, whip cream, chocolate shavings 18

CANNELLA CAPPUCCINO Italian dark roast double espresso
creamy cinnamon 13

CARAMELLO CAPPUCCINO Italian dark roast double espresso,
buttery caramel 13

CIOCCOLATO CAPPUCCINO Italian dark roast double espresso,
dark chocolate 13

CAFÉ AMERICANO Italian dark roast double espresso, steamed hot water,
whipped cream 11

FRENCH PRESS Italian dark roast Regular *Or* Decaffeinated 9

TÈ CALDO - HOT TEA

Loose-Leaf Tea *from* Republic Of Teas 8.5

ALL DAY BREAKFAST

Chinese Keemun Oolong and silver-tip Formosan
oolong tea leaves

GINGER PEACH

Black tea, ripe peach ginger pieces

CRANBERRY BLOOD ORANGE

Black tea, cranberry bits, blood orange peel

MANGO CEYLON

Black tea, mango, sunflower blossoms

GINGER PEACH **Decaf**

Black tea, ripe peach ginger pieces

SPRING CHERRY

Finest Japanese sencha leaves, rose petals,
white paklum flowers

EARL GREYER

Finest black tea, oil of bergamot

SENCHA KYOTO

Kyoto, Japan's most exclusive green tea

ORANGE GINGER MINT **Herbal Tea**

Ginger, orange bergamot, mint, lemon thyme, anise seeds,
blackberry leaves

PASSIONFRUIT PAPAYA

Black tea, sunflower petals, papaya pieces, pineapple pieces,
passion fruit

BLACKBERRY SAGE

Black tea, blackberries, blackberry leaves, sage leaves

