



La Piola

MINERAL WATER

San Pellegrino 500ml	45
San Pellegrino 750ml	65
Acqua Panna 500ml	45
Acqua Panna 750ml	65

SOFT DRINKS & JUICES

Coca Cola / Coke Light / Sprite / Tonic / Ginger Ale / Soda	40
Apple / Cranberry / Pineapple / Grapefruit / Tomato Juice	40
Fresh Orange Juice	45

COFFEE & TEA

Espresso at the bar (standing)	28
Espresso, Macchiato, Latte Macchiato, Cappuccino, Marocchino	40
English Breakfast, Earl Grey, Jasmine, Chamomile, Peppermint, Pu-erh	40
Iced Tea	40
Ciocolata Calda	60
Affogato	65
Bicerin	75

LA PIOLA BEER SELECTION

DRAFT BEER

Peroni Nastro Azzurro, 300ml	55
Peroni Nastro Azzurro, 500ml	75

BOTTLE BEER

Peroni Nastro Azzurro, 330ml	55	32 Via dei birrai "Audace", 750ml	250
Birra Moretti, 330ml	55	32 Via dei birrai "Curmi", 750ml	250
Menabrea 1846, 330ml	58	32 Via dei birrai "Oppale", 750ml	250
Menabrea Amber, 330ml	58	Tsing Tao, 330ml	48
Menabrea Rice Beer, 750ml	195	San Michele Tosca Pilsner, 500ml	160

LA PIOLA SPIRIT SELECTION

VODKA

Stolichnaya	65
Absolute Blue	70
Absolute	
Citron, Kurant, Peach, Vanilla, Raspberry, Pear	70
Belvedere	85
Ketel One	90
Grey Goose	98

RUM

Bacardi	65
Myers	70
Captain Morgan	75
Havana 3yrs	70
Havana 7yrs	98

BLENDED WHISKY

Johnnie Walker Red Label	65
Johnnie Walker Black Label	85

GIN

Beefeater	65
Bombay Sapphire	70
Tanqueray	75
Hendrick's	98

TEQUILA

Olmecca	65
Jose Cuervo Gold	75
Patron XO	148
Patron Reposado	158
Patron Anejo	168

SINGLE MALT

Macallan 12yrs	95
Laphroaig 10yrs	115
Lagavulin 16yrs	168

COGNAC

Martell Cordon Bleu	268
Hennessy XO	288

All prices are in HKD and subject to a 10% service charge

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LA PIOLA VERMOUTH & AROMATIC LIQUORS SELECTION

Drink Italian

...if you really want to drink like in Piemonte

A bit of history:

Vermouth is an aromatized fortified wine flavored with various botanicals (roots, barks, flowers, seeds, herbs, spices). The modern versions of the beverage were first produced in 1757 in Turin, Italy and in the early 19th century in France. Vermouth was consumed as a medicinal libation until the later 19th century when it became an important ingredient in many of the first classic cocktails, such as the martini, the Manhattan, and the Negroni. In addition to being consumed as an aperitif or cocktail ingredient, vermouth is sometimes used as a substitute for white wine in cooking.

Historically, there have been two main types of vermouth, sweet and dry. Recently, however, vermouth manufacturers have begun experimenting and have created various styles, including white or bianco, amber, and rose. Vermouth is produced by starting with a base of a neutral grape wine. Each manufacturer adds additional alcohol and a proprietary mixture of dry ingredients, consisting of aromatic herbs, roots, and barks, to the base wine. After the wine is aromatized and fortified, the vermouth is sweetened with either cane sugar or caramel, depending on the style. Italian and French companies produce most of the vermouth consumed throughout the world.

IROSSI

served the traditional way on the rocks with orange peel

Mancino "Rosso amaranto"	115
Carpano "Antica formula"	100
Cocchi "Storico Vermouth"	90
Contratto Vermouth Rosso	95
Contratto Americano	95
Carpano "Punt e mes"	85
Martini Rosso	70

IBIANCHIEDIDRY

served the traditional way on the rocks with lemon peel

Mancino "Secco"	115
Mancino "Bianco ambrato"	115
Cocchi "Americano"	85
Contratto Vermouth Bianco	95
Martini Bianco	70
Martini Dry	70

ILIKUORI

Cynar artichoke liquor: bittersweet flavor, dark brown in color best with ice and lemon peel	75
Rosso Antico: made by the infusion of many herbs, ruby-colored with a sweet-sour flavor best on the rocks with orange peel	70
Liquore Strega: herbal liqueur with saffron yellow color, slightly sweet best as a digestif on the rocks or straight up	70
Amaro Averna: sweet, thick with herbal bitterness served as a digestif on the rocks or straight up	70
Amaro Montenegro: traditional after dinner drink served on the rocks or straight up	90
Fernet "Branca": bitter, herbal liqueur served after meal on the rocks or straight up	85
Barolo Chinato Giulio Cocchi: very unique digestif with cinnamon scent	100
Limoncello D'Amalfi: traditional lemon zest liqueur served chilled as a digestif	65
Sambuca Molinari, Caffè: traditional anise-flavoured liqueur, great with coffee	65
Vecchia Romagna Etichetta Nera: italian brandy distilled from the trebbiano grapes	100
Amaretto di Saronno Originale: almond-flavoured liqueur best served on the rocks	65
Frangelico: hazelnut and herb-flavoured liqueur, served on the rocks or with coffee	65
Aperol: bitter orange-flavoured aperitif	75
Campari: aperitif made from the infusion of herbs best served with soda	70
Pernod Ricard: anise-flavoured liqueur best served with water on the side	70

LE GRAPPE

Grappa Libarna	65	Grappa di Nebbiolo da Barolo Riserva Fontanafredda	158
Grappa di Chardonnay Bosso	138	Grappa La Malvasia di Nonino UE Monovitigno	158
Grappa di Cortese di Gavi Bosso	138		

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LA PIOLA SPRITZ SELECTION

All our spritz are served with Prosecco Bortolin Extra Dry

Aperol Spritz – the famous one – aperol, prosecco, orange, olive	95
Campari Spritz – campari, prosecco, orange, olive	95
Campostura Spritz – campari, angostura bitters, prosecco, olive	95
Cocchi Spritz – cocchi vermouth di torino, prosecco, orange	110
Cynar Spritz – cynar artichoke flavor liquore, prosecco, lemon	110
Aperol e “frutti di bosco” – aperol, sprite, fruits of the forest	120

LA PIOLA MOJITO SELECTION

Classic mojito	95
Passion fruit mojito	95
Star fruit mojito	95
Fruit of the forest mojito	110
Mixed citrus mojito	110
Virgin mojito	80

TRADITIONAL ITALIAN COCKTAILS

Sbagliato: campari, martini rosso, prosecco, orange slice
/old fashioned glass – stirred – ice/ 100

Campari Shakerato: gin / vodka, campari, lemon twist
/cocktail glass – shaken – straight up/ 100

Classic Martini: gin / vodka, dry vermouth, olive / lemon
/cocktail glass – stirred or shaken – straight up/ 115

Espressotini: espresso, vanilla vodka, kahlua, coffee bean
/cocktail glass – shaken – straight up/ 115

Americano: campari, martini rosso, soda, orange slice
/old fashioned glass – stirred – ice/ 100

Grigio Verde: grappa, mint syrup, water on the side
/old fashioned glass – stirred – ice/ 100

Milano Torino: campari, punt e mes, orange slice
/highball glass – stirred – ice/ 100

Bellini: fresh peach, prosecco, peach liquor
/flute – stirred – straight up/ 100

Negroni: gin, martini rosso, campari, orange slice
/old fashioned glass – stirred – ice/ 100

LA PIOLA COCKTAILS

all served in a martini glass – shaken – straight up – \$110

Tropical Storm: vodka, triple sec, homemade ginger syrup, pineapple juice, dash of grenadine

Cocchi Day: cocchi vermouth, lychee liquor, cranberry juice, pineapple juice, fresh lychee

Pacific Escape: vodka, triple sec, pineapple juice, lychee, strawberry, mint leaves

Ginger Kiss: gin, triple sec, guava juice, dash of grenadine, fresh ginger

Chill Me Up: tequila, mango puree, lemon, chili flakes

Apple Martini: vodka, apple liquor, sweet and sour mix, apple slice

Jungle Rumble: vodka, pineapple juice, strawberry, prosecco, strawberry slice

Mint Breath: vodka, green apple schnapps, kiwi, mint leaves, pineapple juice, apple juice

Tokyo De'ja`Vu: havana 3yrs, cucumber, splash of wasabi, homemade vanilla sugar, pineapple juice, apple juice

Lemon Lassi: absolut citron, frangelico, white cacao liquor, sugar cane, pineapple juice

Floral Flame: vodka, dry riesling, vedrenne lychee, orange juice, cranberry juice, basil & strawberry

Lily Drizzle: vodka, green apple schnapps, homemade lemongrass syrup, pineapple juice, fresh lychee, lemon grass

I CHUPITI ~ ITALIAN SHOOTERS

Havana 7 e Pera 118
gold rum and pear juice

Havana 7 arancia zucchero e caffè 118
gold rum, fresh orange, brown sugar and coffee powder

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CLASSIC COCKTAILS

Singapore Sling: gin, cherry brandy, grenadine syrup, sour mix, soda, maraschino cherry /goblet glass – shaken – straight up/	100
Gin Fizz: gin, lemon juice, sugar, soda, lemon slice /highball glass – mixed – ice/	100
Pina Colada: bacardi, malibu, pineapple juice, coconut milk, pineapple, maraschino cherry /goblet glass – mixed – ice/	100
Planter's Punch: myers rum, orange & pineapple juice, lemon juice, grenadine syrup, sugar syrup, angostura bitters, orange slice /highball glass – shaken – ice/	100
White Russian: vodka, kahlua, fresh cream, maraschino cherry /old fashioned glass – stirred – ice/	115
Caipiroska: vodka, lime, brown sugar, crushed ice /old fashioned glass – mixed – ice/	100
Caipirinha: cachaca rum, lime, brown sugar, crushed ice /old fashioned glass – mixed – ice/	100
Old Fashioned: bourbon, angostura bitters, brown sugar, maraschino cherry, orange zest /old fashioned glass – muddled – ice/	100
Whisky Sour: whiskey, lemon juice, sugar syrup, maraschino cherry, orange slice /old fashioned glass – shaken – ice/	100
Vodka Sour: vodka, lemon juice, sugar syrup, maraschino cherry /old fashioned glass – shaken – ice/	100
Grasshopper: crème de cacao, crème de menthe, fresh cream, mint leaves /cocktail glass – shaken – straight up/	100
Rum Cooler: myers rum, lime, brown sugar, orange, ginger-ale, orange slice /highball glass – stirred – ice/	100
Cuba Libre: bacardi rum, coca cola, lime juice, lime wedge /highball glass – stirred – ice/	100
Cosmopolitan: vodka, lime juice, cranberry juice, lime wedge /cocktail glass – shaken – straight up/	100
Daiquiri: bacardi rum, lime juice, sugar syrup, lime wedge /cocktail glass – shaken – straight up/	100
Margarita: tequila, lime juice, sugar syrup, salt rim, lime wedge /cocktail glass – shaken – ice/	100
Long Island Iced Tea: vodka, tequila, white rum, triple sec, gin, lemon juice, gomme syrup, coca cola, lemon slice /highball glass – stirred – ice/	115

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