



Cornelia

COCKTAILS & MORE

Cornelia's Rules:

To drink a good drink,
you need to stay comfortable,
take a seat.

Cornelia Cocktails and More close at 2am.

Don't scream
if you don't have a deaf friend.

When you go out,
do it respecting the sleeping neighbors.

Cornelia...

Torquato Tasso's sister, the famous Poet.

She was a strong woman who against the will of her father, has married Marzio Sersale, a noble Sorrento's Cavalier, who committed to built the Sersale palace...

Right here, where you are sitting now...

In July 1577, his brother Torquato, fleeing from Ferrara where was locked up due to his first signs of madness, to his sister in Sorrento dressed like a messenger and gave her a letter warning that he was in serious health crisis, causing her an illness.

Only then Torquato, reassured of his sister's feelings, revealed himself.

The cares of CORNELIA and the new dwelling brought tranquility and well-being in the Torquato's spirit so that in 1581 will raise the publication of the famous and internationally known epic poem "The Liberated Jerusalem".

HERE today we toast to him...
and let's toast to Cornelia!

Signature



Cornelia

Tequila | Homemade pink grapefruit Soda | Agave syrup | Lime

It was May 14, 2018 when the idea of "Cornelia" was born and with it his first cocktail. a creation of our mentor, "Giovanni Liuzzi" friend and great barman, a revisitation of his "Paloma" a fresh and exotic cocktail that could not have a different name.

€ 12



Torquato

Gin | Homemade pink grapefruit Soda | Agave syrup | Lime

Torquato was Cornelia's borther, he, unlike his sister was more fancyfull. So he beacame a famous poet and this cocktail is made with our gin infused in rose and rosemary from our garden.

€ 12



Un americano a Sorrento

Campari | Red Vermouth | Homemade citrus Soda

The famous "American" set in our land with a touch of citrus from Sorrento coast.

€ 10



Roubin Rouge

*Whiskey | St. Germain | Strawberry Campari
House's secret bitter | Citric acid | Tonic water*

€ 12



Il Donato Sbagliato

*Pomegranate Vodka | Strawberry and Rosemary Shrub
Thyme Tincture | Homemade pink grapefruit Soda*

€ 12



Jean Jaque Lampon

Gin | Raspberries | Sugar Syrup | Citric acid | Franciacorta

€ 12



...from the Garden

*Gin | Lime | Honey Mix
Chamomile Liqueur | Basil*

One day, our founder Orfeo, came at "Cornelia" with basil from his garden and our Barman was immediately inspired and made this delicated basil-scented cocktail.

€ 12



Peccato Originale

*Vodka | Aperol | Orange juice
Lime | Sugar syrup | Tonic Water*

€ 12



Rizoma

*Mezcal | Rhubarb liquor
Agave syrup | Lime | Spicy*

€ 12



Marikorika

*Rum | Green Apple liquor
Sugar syrup | Lime | Guava juice*

€ 10



Straw-Bubble

*Tequila | Strawberry Campari
Agave syrup | Lime*

€ 12



Baron's Fashioned

*Rum | Orange and Chocolate Bitter
Ginger Beer | Honey Mix*

To our dear friend “the Baron”, great connoisseur of old fashioned,
we dedicate this cocktail revisited by himself with an addition of Rum Baron.
A successful experiment!

€ 10

Special Signature

Caribbean Mule

**Rum | Moscovado syrup
Ginger Beer | Lime**

From the cold "moscow" we move to the Caribbean Sea, with a "mule" based on Caribbean rum and Caribbean sugar cane.

€ 14



The con la Regina

**Gin | Italicus | Ginger syrup
Lime | Spiced water**

The secret of Queen Elizabeth's longevity is gin and tea like every Englishman. With this cocktail we pay homage to England, home of gin and tea time.

€ 14



Relax

**Vodka | Violet Liqueur | Peach Bitter
Sugar syrup | Lime**

A fragrant and Relaxing Cocktail both in flavor and appearance.

€ 14



Cafè de Jalisco

Coffee Mezcal | China Liqueur | Bitter | Vermouth

A coffee corrected cocktail with Mezcal, presented in Neapolitan style, looking at Mexico.

€ 14



Speakeasy

**Scotch whisky | Amaro Averna
Chinotto liqueur | Toasted Oak aromatic bitter**

A cocktail with digestive properties that combines the Italian and Scottish traditions. We serve it in a particular way that takes us back to the time of prohibition. A perfect after dinner.

€ 14



Negroni

Il Conte in vacanza

Campari | Nocillo | Citrus Gin

In 1919, the Count Negroni invented the namesake drink that we all know today, 100 years after its creation, we celebrate it by giving him a vacation ... in Sorrento!

€ 12

Aged Negroni (depending on availability)

Gin | Bitter | Red Vermouth

Classic Negroni aged 2 or more months in a French oak barrel.

€ 12

Aged Boulevardier (depending on availability)

Bourbon | Vermouth mix | Bitter

Classic Negroni aged 2 or more months in a French oak barrel.

€ 12

Il Negronizia

Licorice Gin | Bitter | Red Vermouth

€ 10

Smoked Negroni (depending on availability)

Gin | Bitter | Red Vermouth

Classic Negroni toasted with apple tree wood in a glass cup.

€ 12

Classics

*Tommy's
Margarita*

€ 10

Pennicillin

€ 10

Mejito

€ 10

Americano

€ 8

Non - Alcoholic

*Gin Tonic
non-alcoholic*

€ 8

Parfum d'Été

*Mint | Sugar Syrup
Elderflower Tonic Water | Lime*

€ 6

Passion Colada

Pineapple | Coconut | Passion Fruit

€ 8

White Wines

		
Falanghina Galluccio DOC <i>Porto di Mola</i> <i>Campania - Falanghina 100%</i>	€ 6	€ 20
Fiano d'Avellino "Collelepre" <i>Porto di Mola</i> <i>Campania - Fiano 100%</i>	€ 6	€ 24
Greco di Tufo "Montecamino" <i>Porto di Mola</i> <i>Campania - Greco 100%</i>	€ 6	€ 24
Pinot Grigio DOC Venezia <i>Tenuta Mosole</i> <i>Veneto - Pinot Grigio 100%</i>		€ 26
Gewürztraminer DOC <i>Zanotelli</i> <i>Trentino Alto Adige - Gewurztraminer 100%</i>		€ 35
Traminer DOC Venezia <i>Ornella Bellia</i> <i>Veneto - Traminer 100%</i>	€ 6	€ 25

Rosé Wines

Aglianico "Campo dei Fiori" <i>Porto di Mola</i> <i>Campania - Aglianico 100%</i>	€ 6	€ 22
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Red Wines

Cabernet "Passi di Luce" IGP <i>Tenuta Mosole</i> <i>Veneto - Cabernet 100%</i>	€ 6	€ 20
Camporoccio "Roccamonfina" <i>Porto di Mola</i> <i>Campania - Aglianico 33%, Camaiola 33%, Montepulciano 33%</i>	€ 6	€ 22
Chianti "Famagallo" DOCG <i>San Fabiano Calcinaia</i> <i>Toscana - Sangiovese 100%</i>		€ 22
Primitivo di Manduria DOC <i>Ionis</i> <i>Puglia - Primitivo 100%</i>	€ 6	€ 22
Valpolicella DOC <i>Corte Figaretti</i> <i>Veneto - Corvina 40%, Rondinella 40%, Corvinone 20%</i>		€ 34
Toscana "Dogajolo" <i>Carpineto</i> <i>Toscana - Sangiovese 50%, Cabernet Sauvignon 50%</i>		€ 24

Prosecco / Champagne

Champagne Perrier - Jouet <i>Brut - Pinot Nero 60%, Chardonnay 40% - AOC</i>		€ 140
Champagne Bollinger <i>Brut - Pinot Nero 50%, Chardonnay 30%, Meunier 20% - AOC</i>		€ 120
Champagne Don Perignon <i>Brut - Pinot Nero 45%, Chardonnay 55% - AOC</i>		€ 450
Franciacorta DOCG <i>Brut - Pinot Nero 45%, Chardonnay 55% - AOC</i>		€ 80
Prosecco Millesimato 075 Carati <i>Extra Dry - Glera 100%</i>	€ 8	€ 30

Snacks

*Platter Cold cuts &
Cheeses Selection*

Per 1 - € 10 | Per 2 - € 18

*Platter
Parma ham & Grana cheese*

Per 1 - € 8 | Per 2 - € 14

*Bruschetta
al pomodorino*

€ 8

*Bruschetta
Cacio & Pepe*

€ 10

Caponatina

€ 8

Dessert

Cremoso

chocolate | pistachio | hazelnut

€ 5

(depending on
availability)



Soft drinks

<i>Water 50cl</i>	€ 2,50
<i>Coke</i>	€ 5
<i>Coke zero</i>	€ 5
<i>Cedrata</i>	€ 5
<i>Fruit Juice</i>	€ 5
<i>Beer Messina Cristalli di Sale</i>	€ 6
<i>Beer Ichnusa not filtered</i>	€ 6

AVVISO IMPORTANTE

IMPORTANT NOTICE

SE SEI ALLERGICO O INTOLLERANTE AD UNA O PIÙ SOSTANZE, INFORMACI E TI INDICHEREMO LE PREPARAZIONI PRIVE DEGLI SPECIFICI ALLERGENI.

IF YOU ARE ALLERGIC OR INTOLERANT TO ONE OR MORE SUBSTANCES, PLEASE LET US KNOW, AND WE WILL TELL YOU WHICH COURSES AND BEVERAGES DO NOT CONTAIN THE SPECIFIC ALLERGENS.

Le informazioni circa la presenza di sostanze o di prodotti che provocano allergie o intolleranze sono disponibili rivolgendosi al personale in servizio.

The information regarding the presence of substances or products causing allergies or intolerances are available by contacting the staff on duty.



CEREALI
CONTENENTI GLUTINE
CEREALS
CONTAINING GLUTEN



CROSTACEI E PRODOTTI
A BASE DI CROSTACEI
CRUSTACEANS AND
PRODUCTS THEREOF



UOVA E PRODOTTI
A BASE DI UOVA
EGGS AND
PRODUCTS THEREOF



PESCE E PRODOTTI
A BASE DI PESCE
FISH AND
PRODUCTS THEREOF



ARACHIDI E PRODOTTI
A BASE DI ARACHIDI
PEANUTS AND
PRODUCTS THEREOF



SOIA E PRODOTTI
A BASE DI SOIA
SOYBEANS AND
PRODUCTS THEREOF



LATTE E PRODOTTI
A BASE DI LATTE
MILK AND
PRODUCTS THEREOF



FRUTTA
A GUSCIO
NUTS



SEDANO E PRODOTTI
A BASE DI SEDANO
CELERY AND
PRODUCTS THEREOF



SENAPE E PRODOTTI
A BASE DI SENAPE
MUSTARD AND
PRODUCTS THEREOF



SEMI DI SESAMO E PRODOTTI
A BASE DI SEMI DI SESAMO
SESAME SEEDS
PRODUCTS THEREOF



ANIDRIDE SOLFOROSA
E SOLFITI
SULPHUR DIOXIDE
AND SULPHITES



LUPINI E PRODOTTI
A BASE DI LUPINI
LUPIN AND
PRODUCTS THEREOF



MOLLUSCHI E PRODOTTI
A BASE DI MOLLUSCHI
MOLLUSCS AND
PRODUCTS THEREOF

Le nostre procedure HACCP tengono conto del rischio di contaminazione crociata ed il nostro personale è addestrato per occuparsi di tale rischio. Tuttavia, occorre segnalare che in alcuni casi, a causa di esigenze oggettive, le attività di preparazione e somministrazione di alimenti e bevande possono comportare la condivisione di aree ed utensili (ad esempio nella zona buffet). Quindi non si può escludere la possibilità che i prodotti alimentari entrino in contatto con altri prodotti alimentari, compresi altri allergeni. *Our HACCP procedures take into account the cross-contamination risk and our staff is trained to deal with this risk. Nevertheless, it should be pointed out that in some cases, due to objective needs, the preparation and service operations of food and beverages may involve some shared areas and utensils (eg in the buffet area). So, the possibility that food has come into contact with other food products, including other allergens, can not be excluded.*