



VESTA

FIORI CHIARI

CELEBRITY MULE . €22



Grey Goose Vodka, Caramello, Lime e Lemongrass,
Fever Tree Ginger Beer, Bitter

NEGRONI DEL GOLFO . €22



Portofino Gin, Martini Bitter, Noilly Prat, Limone e Basilico

DOLCE VITA IN BRERA . €22



Bombay Sapphire Premier Cru, Martini Bitter, St-Germain,
Yuzu, Veuve Clicquot Champagne

DONNA ALTHEA . €22



Patron Silver Tequila, St-Germain, Lychee Speziato,
Agave, Veuve Clicquot Champagne

BITTER PALOMA . €25



Patron Reposado Tequila, Martini Bitter, Arachidi, Fever Tree Pink Grapefruit

JAPANESE KISS . €20



Sake Daiginjo, Martini Bitter, Ibisco e Rosa, Lime, Agave

VESTA BELLINI . €22



Selvatico Mezcal, Guava Rosa, Lime, Organics Fizzy Peach

BOULEVARD DE TERESA . €22

Santa Teresa 1796 Rum, Martini Bitter, Martini Rosso, Porcini, Pompelmo Rosa

NIGHT IN KENTUCKY . €22



Monkey Shoulder, St-Germain, Yuzu, Aperol, Aloe vera, Fever Tree Ginger Beer

SAMURAI . €22



Patron Silver Tequila, Pandan, Miele al Wasabi, Lime e Jalapeno

TWIST ON CLASSIC

MARTINI AMERICANO . €20



Martini Rosso, Martini Bitter, Soda, Scorza di Limone

ANOTHER LADY . €20



Hendrick's Another, Cointreau, Limone

BASIL SMASH . €20



Hendrick's Gin, Limone, Zuccheri, Basilico Fresco

PORNSTAR MARTINI . €20



Grey Goose Vodka, Passion Fruit, Vaniglia

DON SPECIAL . €22



Eminente 3, Brugal 1888, Passion Fruit, Miele, Lime

ESPRESSO MARTINI . €20



Grey Goose Vodka, Caffè Borghetti, Caffè Espresso, Bitter Vaniglia

PRINCE EXPLORER GIMLET . €22



Prince Explorer Gin, Yuzu e Lemongrass, Aloe Vera, Lime

GLENFIDDICH MIZUWARI . €22



Glenfiddich 12, Umeshu, Soda Shiso e Foglie di Fico

OLD FASHIONED . €22



Monkey Shoulder, Angostura, Essenza d'Arancia

VESTA MARTINI'S

SHIRABI MARTINI . €70



Shirabi Gin, Noilly Prat, Essenza di Yuzu

GIBSON MARTINI . €22



Bombay Sapphire Premiere Cru, Noilly Prat, Lillet Blanc, Cipolla Borretana

DIRTY 10 MARTINI . €35



Belvedere Ten, Noilly Prat, Olive, Essenza di Mare

LUXURY COCKTAIL

BRAVEHEART . €25



The Macallan 12 Sherry Cask, Carpano Antica Formula, Ciliogia al PX

WILD PANKY . €35



Patron El Alto Tequila, Chinotto, Martini Rosso,
Fernet Branca, Pedro Ximenez

INDIPENDENCIA . €70



Shirabi Gin, Chartreuse Gialla, Martini Rosso, Bitters

BRANSON BEE'S KNEES . €35



Branson VSOP Royal, Limone, Miele, Bitter

MOCKTAIL

PALOMA MENEGHINO . €15



L'Ambrogio, Paragon Timur Berry, Fever Tree Pink Grapefruit

SILK TOUCH . €15



Martini Vibrante, Paragon Vetiver, Cedrata Tassoni

COOL PASSION . €15



Martini Floreale, Passion Fruit, Fever Tree Mediterranean Tonic Water

BEEFEATER 0.0 TONIC . €15



Beefeater 0.0 Alcohol Free, Fever Tree Indian Tonic

BIRRE

Viola Lager Vol. 5,6%

Bionda a bassa fermentazione, fresca e persistente

Viola Blanche Vol. 4,8%

Bianca naturalmente non filtrata, speziata e piacevole

35cl 75cl

. €10 . €20

. €10 . €20

CHAMPAGNE**RUINART**

Blanc de Blancs
(Chardonnay)

S.A. . €30

Krug Grande Cuvée 173ème Edition

(Pinot Nero, Chardonnay, Meunier)

173ème . €60

BOLLICINE ITALIA/ITALIAN SPARKLING WINE**BELLAVISTA**

Teatro alla Scala Franciacorta D.O.C.G.
(Chardonnay, Pinot Nero, Pinot Bianco)

2021/22. €20

FERRARI

Perlé Rosé Riserva Trento D.O.C.
(Pinot Nero)

2018/19 . €22

BIANCHI/WHITE WINES**TENUTE LUNELLI**

Villa Margon Trentino D.O.C.
(Chardonnay)

2021 . €16

ALOIS LAGEDER

Lowengang Vigneti delle Dolomiti I.G.T.
(Chardonnay)

2022 . €25

CLOUDY BAY

Sauvignon Marlborough
(Sauvignon Blanc)

2024 . €18

ROSATI/ROSE WINES**CHATEAU D'ESCLANS**

Whispering Angel Côtes de Provence A.O.C
(Grenache, Rolle, Syrah, Cinsault, Tibouren)

2025 . €15

ROSSI/RED WINES**TENUTE LUNELLI – PODERNOVO**

Solenida Costa Toscana I.G.T.
(Sangiovese)

2019 . €18

DOMAINE ARMAND HEITZ

Bourgogne Rouge Bourgogne A.O.C.
(Pinot Nero)

2021 . €20

RAW BAR

PLATEAU (x2 pers.)	x1	x2
4 ostriche Special de Claire, 2 Ostriche Gillardeau, 2 cannolicchi, 2 scampi, 2 gamberi rossi, 2 gamberi viola, tartare di capesante, sashimi di tonno rosso e insalatina di canocchie	. €65	. €130
4 Special de Claire oysters, 2 Gillardeau oysters, 2 razor shells, 2 langoustines, 2 red shrimps, 2 purple shrimps, scallop tartare, red tuna sashimi, and mantis shrimp salad		

PLATEAU ROYAL	x2
King Crab al vapore, insalatina di granchio, 2 mazzancolle pochè, 4 ostriche Special de Claire, 4 Ostriche Gillardeau, 2 ricci di mare, 2 scampi, 2 gamberi rossi, 2 gamberi viola, tartare di capesante, sashimi di tonno rosso e insalatina di canocchie	. €260
Steamed King Crab, 2 poached prawns, crab salad, 4 Special de Claire oysters, 4 Gillardeau oysters, 2 sea urchins, 2 langoustines, 2 red shrimps, 2 purple shrimps, scallop tartare, red tuna sashimi and mantis shrimp salad	

CARILLON DI CRUDI (x2 pers.)	. €55
2 mini-bowl di tartare di tonno rosso, 2 mini-bowl di carpaccio di dentice, 2 mini-bowl di tartare di ricciola, 2 mini-bowl di sashimi	
2 mini-bowls of bluefin tuna tartare, 2 mini-bowls of red snapper carpaccio, 2 mini-bowls of amberjack tartare, 2 mini-bowls of sashimi	

OSTRICHE

Tarbouriech	cad . €8
Gillardeau	cad . €8
Regal Selection Or	cad . €8
Bora	cad . €8

FRUTTI DI MARE

Gambero Rosso/Red Shrimp	cad. . €9
Scampo/Langoustines	cad. . €9
Capasanta/Scallop	cad. . €5
Gambero Viola/Purple Shrimp	cad. . €7

CAVIALE

Caviale servito con blinis, burro montato e panna acida			
Caviar served with blinis, whipped butter e sour cream			
	30g	50g	125g
Oscieta V20	. €95	. €170	. €390
Beluga	. €180	. €310	. €730

DA CONDIVIDERE

Pan brioche arrostito, burro montato, acciughe del Cantabrico, scorze di limoni ^(1, 3, 4, 7, 8, *) . €17

Toasted brioche, whipped butter, Cantabrian anchovies, lemon zest

Fish Tacos: Tacos di pescato del giorno, avocado, concassè di pomodoro, lime ^(1, 4, *) . €24

Fish Tacos: Tacos with catch of the day, guacamole, avocado, tomato concassé, lime

Tuna-Sando: Mini-sandwich di tartare di tonno, maionese leggera al wasabi, caviale ^(1, 3, 4, 6, 7, 8, 11, *) . €28

Tuna-Sando: Mini sandwich with tuna tartare, light wasabi mayonnaise, caviar

Focaccia Croccante, scampi, datterini, basilico, limone ^(1, 2, 3, *) . €28

Crispy focaccia, langoustines, datterini tomatoes, basil, lemon

Pop corn di gamberi, maionese spicy ^(1, 2, 3, 5, *) . €35

Red prawns pop corns, spicy mayo

Wagyu Gyoza: Ravioli ripieni di manzo nobile giapponese, Parmigiano Reggiano, cipolla caramellata ^(1, 3, 6, 7, *) . €35

Wagyu Gyoza: Wagyu beef dumplings, Parmigiano Reggiano, caramelized onion

Tempura di gamberi rossi, scampi, calamari cacciaroli e pescato del giorno con maionese agli agrumi e maionese al wasabi ^(1, 2, 3, 4, 5, 10, 14, *) . €35

Tempura of red prawns, langoustines, calamari, and fresh catch of the day with citrus mayonnaise and wasabi mayonnaise





TEQUILA

Patron Silver	Porzione . €20	Bottiglia . €350
Patron Reposado	. €25	. €400
Patron El Alto	. €45	. €500
Patron XO Cafè	. €20	. €300
Gran Patron Burdeos	. €120	
Casamigos Blanco	. €25	
Casamigos Reposado	. €28	. €450
Casa Dragones Joven	. €85	. €900
Clase Azul Plata	. €50	. €600
Clase Azul Reposado	. €60	. €650
Clase Azul Ahumado	. €70	. €700
Clase Azul Gold	. €120	. €1200
Clase Azul Anejo	. €180	. €1800
Clase Azul Ultra	. €350	. €5000
Don Julio 1942	. €60	. €650
Fortaleza Blanco	. €30	
Fortaleza Reposado	. €40	
Fortaleza Anejo	. €45	
Herradura Plata	. €25	

MEZCAL

Selvatico	. €25	
Clase Azul Durango	. €100	. €1000
Clase Azul Guerrero	. €100	. €1000
Clase Azul San Luis Potosi	. €100	. €1000
Vida Del Maguey	. €25	
Los Siete Misterios Doba Jei	. €27	

VODKA

Grey Goose	Porzione . €20	Bottiglia . €250
Grey Goose Altius	. €35	. €400
Belvedere	. €20	. €250
Belvedere Ten	. €40	. €400
Beluga	. €25	. €350
Yurt	. €22	

GIN

Bombay Sapphire	. €20
Bombay Sapphire Premier Cru	. €20
Brockmans	. €20
Gin Mare	. €22
Gin Mare Capri	. €25
Hendrick's	. €22
Hendrick's Another	. €22
Malfy Dry, Limone, Pompelmo	. €20
Monkey 47	. €22
Oxley	. €20
Plymouth	. €22
Portofino	. €22
Portofino La Penisola	. €22
Prince Explorer	. €25
Roku	. €22
Selvatiq mediterranean, Himalaian	. €22
Shirabi	. €70
Sipsmith	. €22
Superfine Tassoni	. €22
Tanqueray	. €20
Tanqueray Ten	. €22





WHISKY

Aberfeldy 12yo	Porzione . €20
Ardbeg 10yo	. €20
The Balvenie 14yo	. €25
The Balvenie 21yo	. €65
Caol Ila 12yo	. €20
Caol Ila 18yo	. €40
Caol Ila 25yo	. €70
Gordon & Macphail Caol Ila Sassicaia Cask	. €60
Gordon & Macphail Ardmore 1997	. €70
Gordon & Macphail Benriach 2005	. €60
Glenfiddich 12yo	. €20
Glenfiddich 15yo	. €25
Glenfiddich 18yo	. €35
Glenfiddich 21yo	. €50
Lagavulin 16yo	. €35
Laphroaig 10yo	. €20
Monkey Shoulder	. €20
Oban 14yo	. €22
Johnnie Walker Black Label	. €25
Johnnie Walker Blue Label	. €65
Johnnie Walker King George V 50ml	. €150
Johnnie Walker King George V 25ml	. €75
Talisker 18yo	. €50
The Macallan 12yo Sherry Cask	. €35
The Macallan 12yo Double Cask	. €35
The Macallan 15yo Sherry Cask	. €40
The Macallan 18yo Sherry Cask	. €100
The Macallan 18yo Double Cask	. €100
The Macallan A Night On Heart Jerez	. €45
The Macallan Time Space Mastery 50ml	. €280

JAPANESE WHISKY

Suntory Yamazaki	. €28
Suntory Yamazaki 12yo	. €50
Suntory Yamazaki 18yo Mizunara 50ml	. €250
Suntory Yamazaki 18yo Mizunara 25ml	. €120
Suntory Hibiki	. €35
Suntory Hibiki 21yo 50ml	. €180
Suntory Hibiki 21yo 25ml	. €90
Suntory Hakushu	. €30
Suntory Hakushu 12yo	. €50
Suntory Hakushu 18yo Peated 50ml	. €200
Suntory Hakushu 18yo Peated 25ml	. €100

WHISKEY

Angel's Envy	. €25
Gentleman Jack	. €23
Michter's Bourbon	. €25
Michter's Rye	. €28
Woodford Reserve	. €23
Whistle Pig Rye 12	. €35
Whistle Pig Rye 15	. €40
Whistle Pig The Boss Hog	. €60

*Porzione***RUM**

Santa Teresa 1796	. €20
Bacardi Carta Blanca	. €20
Brugal 1888	. €20
Brugal Colección Visionaria	. €35
Brugal Maestro Reserva	. €65
Diplomatico Reserva Exclusiva	. €20
Dictador Platinum	. €30
Dictador The Game Changer	. €35
Eminente 7yo	. €28
Eminente 10yo	. €35
El Dorado 12yo	. €20
El Dorado 15yo	. €30
Flor De Cana 18yo	. €30
Flor De Cana 25yo	. €40
Hampden 8	. €30
Zacapa 23	. €25
Zacapa XO	. €40
Zacapa Royal	. €55

**COGNAC &
BAS ARMAGNAC**

Bas Armagnac Hors D'age	. €20
Branson VSOP Royal	. €25
Courvoisier XO	. €45
Hennessy	. €25
Hennessy XO	. €50
Remy Martin Louis XIII 50ml	. €350
Remy Martin Louis XIII 25ml	. €180



dove il mare è di casa.