

## FROM THE FAMILY

### CELEBRITY MULE . €25



Anytime, Fresco, Speziato

Beluga noble, Caramello, Lime e Lemongrass, J. Gasco ginger beer, Bitter

### DOLCE VITA IN BRERA . €25



Anytime, Elegante, Brioso

Martin miller's summerfull, Martini riserva bitter,  
St Germain, Yuzu, Champagne

### DONNA ALTHEA . €25



Anytime, Dolce, Speziato

Don julio blanco, St Germain, lychee speziato, Agave, Champagne

### NEGRONI DEL GOLFO . €25



Pre dinner, Amaro Aromatico

Portofino gin, Martini riserva bitter, Carlo Alberto superiore extra-dry riserva,  
Limone e Basilico

### FIORI CHIARI . €25



Anytime, Cordiale, Floreale

Beluga noble, Zenzero, Mandarino, Cordiale di Zallotti blossom, J. Gasco soda

### EAST SIDE . €25



Anytime, Fresco, Agrumato

Yuzu sakè, Saigon Bagur, Pompelmo, Mandarino, Limone, J. Gasco soda

### LATIN KISS . €25



Anytime, Fruttato, Deciso

Diplomatico Planas, Dictator 20, Suze, Mela, Olio Evo aromatizzato

### BOEM 747 . €25



Anytime, Fresco, Piccante

Don Julio blanco, Ancho Reyes, Tabasco, Lime, Boem hard seltzer

### VESTA TONIC . €25



Anytime, Fresco, Agrumato

Bombay Premiere Cru, Bitter al limone, pompelmo rosa, J. Gasco tonica  
mediterranea, essenza al limone

### BLOSSOM SYMPHONI . €20



Anytime, Amaricante, Virgin

Hibiscus, Cannella, Everleaf Mountain, Rabarbaro, Limone

### PINK SUMMER . €20



Anytime, Speziato, Virgin

Sabatini 0.0, Arancia, Hibiscus, Pimento, Zenzero

## SUGGESTED CLASSIC

### BOULEVARDIER . €20



Predinner, Deciso, Bitter

Woodford Reserve Bourbon, Carlo Alberto Riserva Rosso superiore, Campari

### LAST WORD . €20



Anytime, Fresco, Erbaceo

Martin Miller's original, Green chartreuse, Lime, Maraschino

### OLD CUBAN . €20



After dinner, Fresco, Aromatico

Diplomatico Mantuano, Lime, Menta, Champagne

### PORNSTAR MARTINI . €20



Anytime, Fruttato, Acidulo

Beluga Noble, Vaniglia, Frutto della passione, Passoa, Lime

### ESPRESSO MARTINI . €20



After Dinner, Energizzante, Armonico

Beluga Noble, Caffè Borghetti, Caffè espresso, Vaniglia

### OLD FASHIONED . €20



After dinner, Robusto, Deciso

Woodford Reserve Bourbon, Angostura, J. Gasco soda

### SOUTH SIDE . €20



Anytime, Fresco, Amabile

Martin Miller's original, Menta, Angostura, Lime

### BASIL SMASH . €20



Anytime, Aromatico, Piacevole

Gin Mare, Limone, Basilico

### SPICY MARGARITA . €20



Anytime, Acidulo, Piccante

Enemigo Anejo Cristalino, Lime, Cointreau, Peperoncino

### DIRTY MARTINI . €20



Predinner, Aromatico, Deciso

Beluga Noble, Olive, Carlo Alberto Riserva Extra dry Superiore

### BRANSON BEE'S KNEES . €25



Anytime, Elegante, Morbido

Branson V.S. Phantom Cognac, Limone, Miele, Bitter

## MOCKTAIL

**CHAMPAGNE****VEUVE CLICQUOT**

Brut « Carte Jaune » S.A. . €28

(50% Pinot nero, 35% Chardonnay, 15% Pinot meunier)

Rosé S.A. . €32

(50% Pinot Noir, 20% Pinot Meunier, 30% Chardonnay)

**BOLLICINE ITALIA/ITALIAN SPARKLING WINE****CA' DEL BOSCO**

Franciacorta Cuvée Prestige « 45ª Edizione » Extra Brut S.A. . €18

(75% Chardonnay, 10% Pinot Bianco, 15% Pinot Nero)

**ROSATI/ROSE WINES****DOMAINE OTT**

Château de Selle Côtes de Provence A.O.C. 2022 . €17

(58% Grenache, 28% Cinsault, 7% Mourvèdre, 7% Syrah)

**BIANCHI/WHITE WINES****DOMAINE PASCAL JOLIVET**

Sancerre Loire A.O.C. 2024 . €20

(100% Sauvignon Blanc)

**COPPO**

Monteriolo Piemonte D.O.C. 2022 . €25

(100% Chardonnay)

**ROSSI/RED WINES****ALBERT BICHOT**

Côte de Nuits-Villages Bourgogne A.O.C. 2018 . €25

(100% Pinot Noir)

Birra Viola Lager . €10

Birra Viola Bianca . €10

**HARD SELTZER****BOEM ZENZERO**

. €10

Note di zenzero fresche e delicatamente speziate, per un profilo secco e dal carattere distintivo. Bevanda frizzante a bassa gradazione alcolica, 4,5%, senza zuccheri, Made in Italy

**BOEM POMPELMO ROSA**

. €10

Un sapore deciso di pompelmo rosa, con un finale pulito e vivace. Bevanda frizzante a bassa gradazione alcolica, 4,5%, senza zuccheri, Made in Italy

**BOEM MANGO**

. €10

Un tocco tropicale di mango, dal gusto leggero, morbido e piacevole da bere. Bevanda frizzante a bassa gradazione alcolica, 4,5%, senza zuccheri, Made in Italy

**SOFT DRINK**

Coca Cola . €10

Coca Cola Zero . €10

J. Gasco Indian Tonic . €10

J. Gasco Soda Water . €10

J. Gasco Lemonade . €10

J. Gasco Ginger Beer . €10

J. Gasco Ginger Ale . €10

Red Bull . €10

Succhi di Frutta . €10

Fiuggi Naturale 0,25L . €8

Fiuggi Naturale 0,75L . €10

Fiuggi Gassata 0,25L . €8

Fiuggi Gassata 0,75L . €10

## RAW BAR

| PLATEAU (x2 pers.)                                                                                                                                                       | x1    | x2     |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|--------|
| 4 ostriche Special de Claire, 2 Ostriche Gillardeau, 2 tartufi di mare, 2 scampi, 2 gamberi rossi, 2 gamberi viola, tartare di capesante, sashimi di tonno e calamaretti | . €70 | . €140 |
| 4 Special de Claire oysters, 2 Gillardeau oysters, 2 sea truffles, 2 langoustines, 2 red shrimps, 2 purple shrimps, scallop tartare, tuna sashimi and baby squids        |       |        |

| PLATEAU ROYAL                                                                                                                                                                                                                              | x2     |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| King Crab al vapore, insalatina di granchio, 2 mazzancolle pochè, 4 ostriche Special de Claire, 4 Ostriche Gillardeau, 2 tartufi di mare, 2 scampi, 2 gamberi rossi, 2 gamberi viola, tartare di capesante, sashimi di tonno e calamaretti | . €280 |
| Steamed King Crab, 2 poached prawns, crab salad, 4 Special de Claire oysters, 4 Gillardeau oysters, 2 sea truffles, 2 langoustines, 2 red shrimps, 2 purple shrimps, scallop tartare, tuna sashimi and baby squids                         |        |

| CARILLON DI CRUDI (x2 pers.)                                                                                                            | . €65 |
|-----------------------------------------------------------------------------------------------------------------------------------------|-------|
| 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 E FRUTTI DI MARE

|                                        |            |
|----------------------------------------|------------|
| Ostriche Tarbouriech - Perla del Delta | cad. . €10 |
| Ostriche Gillardeau                    | cad. . €10 |
| Gambero Rosso/Red Shrimp               | cad. . €10 |
| Scampo/Langoustines                    | cad. . €10 |
| Capasanta/Scallop                      | cad. . €7  |
| Tartufi di mare/Sea Truffles           | cad. . €5  |
| Gambero Viola/Purple                   | cad. . €10 |

## CAVIALE VOLZHENKA

|                                                         |        |        |        |
|---------------------------------------------------------|--------|--------|--------|
| Caviale servito con blinis, burro montato e panna acida |        |        |        |
| Caviar served with blinis, whipped butter e sour cream  | 30g    | 50g    | 125g   |
| Oscietra V20                                            | . €120 | . €200 | . €440 |
| Beluga                                                  | . €210 | . €360 | . €920 |

## DA CONDIVIDERE

|                                                                                 |       |
|---------------------------------------------------------------------------------|-------|
| Pan brioche arrostito, burro montato, acciughe del Cantabrico, scorze di limoni | . €21 |
| Toasted brioche, whipped butter, Cantabrian anchovies, lemon zest               |       |

|                                                               |       |
|---------------------------------------------------------------|-------|
| Crostini di salmone, cream-cheese al lime, caviale affumicato | . €29 |
| Salmon crostini, lime cream cheese, smoked caviar             |       |

|                                                                                   |       |
|-----------------------------------------------------------------------------------|-------|
| Fish Tacos: Tacos di pescato del giorno, guacamole, avocado, concassè di pomodoro | . €31 |
| Fish Tacos: Tacos with catch of the day, guacamole, avocado, tomato concassé      |       |

|                                                                                    |       |
|------------------------------------------------------------------------------------|-------|
| Tuna-Sando: Mini-sandwich di tartare di tonno, maionese leggera al wasabi, caviale | . €35 |
| Tuna-Sando: Mini sandwich with tuna tartare, light wasabi mayonnaise, caviar       |       |

|                                                                                                              |       |
|--------------------------------------------------------------------------------------------------------------|-------|
| Tempura di crostacei, calamari cacciaroli e pescato del giorno con maionese agli agrumi e maionese al wasabi | . €43 |
| Tempura of shellfish, "cacciaroli" squid, and catch of the day with citrus mayonnaise and wasabi mayonnaise  |       |

|                                                                        |     |
|------------------------------------------------------------------------|-----|
| Beef Tacos: Taco ripieni di manzo in salsa galby, erba cipollina, lime | €31 |
| Beef Tacos: Tacos filled with beef in galbi sauce, chives, lime        |     |

|                                                                                                   |       |
|---------------------------------------------------------------------------------------------------|-------|
| Wagyu Gyoza: Ravioli ripieni di manzo nobile giapponese, Parmigiano Reggiano, cipolla caramellata | . €35 |
| Wagyu Gyoza: Wagyu beef, "Vacche Rosse" Parmigiano Reggiano, caramelized onion                    |       |

|                                |       |
|--------------------------------|-------|
| Patanegra, Pan tomate          | . €45 |
| Pata Negra ham, pan con tomate |       |

**TEQUILA**

|                        |                 |                   |         |
|------------------------|-----------------|-------------------|---------|
| Clase Azul Anejo       | Porzione . €180 | Bottiglia . €2400 | Magnum  |
| Clase Azul Gold        | . €120          | . €1500           |         |
| Clase Azul Plata       | . €50           | . €550            |         |
| Clase Azul Reposado    | . €60           | . €1050           | . €2300 |
| Clase Azul Ultra       | . €350          | . €10000          |         |
| Don Julio Blanco       | . €18           | . €250            |         |
| Don Julio 1942         | . €60           | . €1250           | . €2300 |
| Enemigo Extra Anejo    | . €50           | . €550            |         |
| Komos Reposado Rosa    | . €35           |                   |         |
| Komos Anejo Cristalino | . €45           | . €850            |         |
| Piedra                 | . €60           |                   |         |
| Tequero                | . €20           | . €250            |         |
| Volcan Reposado        | . €18           | . €280            |         |
| Volcan X.A.            | . €50           | . €550            |         |

**MEZCAL**

|                   |       |        |
|-------------------|-------|--------|
| Yuu Ball Pechuga  | . €25 | . €300 |
| Yuu Ball Reposado | . €25 | . €300 |

**VODKA**

|              |                |                  |
|--------------|----------------|------------------|
| Beluga Gold  | Porzione . €35 | Bottiglia . €400 |
| Beluga Noble | . €18          | . €250           |

**GIN**

|                     |       |
|---------------------|-------|
| Bombay Bramble      | . €18 |
| Bombay Premiere Cru | . €18 |
| Bombay star         | . €20 |
| Elephant            | . €20 |
| Gin Ginuensis       | . €20 |
| Gin Mare            | . €20 |
| Gin Mare Capri      | . €20 |
| Hendrick's          | . €18 |
| Monkey 47           | . €20 |
| Portofino           | . €20 |
| Procera             | . €20 |
| Roku                | . €20 |
| Sabatini            | . €20 |
| Sabatini 0.0        | . €18 |
| Saigon Bagur        | . €20 |
| Tanqueray           | . €18 |
| Tanqueray Ten       | . €20 |

**WHISKY**

|                                |        |
|--------------------------------|--------|
| Cardhu                         | . €20  |
| Chivas 12Yo                    | . €18  |
| Chivas 18Yo                    | . €30  |
| Chivas 21Yo Royal Salute       | . €55  |
| Glenfiddich 12Yo               | . €20  |
| Glenmorangies 10Yo             | . €18  |
| Glenmorangies 12Yo Nectar d'Or | . €20  |
| Glenmorangies 18Yo             | . €35  |
| JW Blue Label                  | . €65  |
| JW Gold Label                  | . €50  |
| Lagavulin 16Yo                 | . €35  |
| Laphroaig 10Yo                 | . €20  |
| The Macallan 12Yo              | . €20  |
| The Macallan 18Yo Double Cask  | . €80  |
| The Macallan 18Yo Sherry Oak   | . €100 |
| Talisker 10Yo                  | . €18  |

**JAPANESE  
WHISKY**

|                        |       |
|------------------------|-------|
| Hibiki Harmony         | . €35 |
| Nikka Coffey Malt      | . €28 |
| Nikka From The Barrell | . €28 |
| The Chita              | . €20 |
| Yamazaki 12Yo          | . €50 |
| Yamazaki Reserve       | . €28 |

**WHISKEY**

|                             |       |
|-----------------------------|-------|
| Jack Daniel's               | . €18 |
| Jack Daniel's Single Barrel | . €20 |
| Jameson                     | . €18 |
| Sir Davis                   | . €20 |
| Woodfors Reserve Bourbon    | . €20 |
| Woodfors Reserve Rye        | . €25 |

*Porzione***RUM**

|                               |       |
|-------------------------------|-------|
| Cachaca Leblon                | . €18 |
| Dictador The Game Changer     | . €45 |
| Dictador Platinum             | . €25 |
| Diplomatico Mantuano          | . €18 |
| Diplomatico Reserva Exclusiva | . €20 |
| Eminente Ambar Claro          | . €18 |
| Eminente Reserva              | . €20 |
| Eminente Gran Reserva         | . €25 |
| Equiano                       | . €25 |
| Santa Teresa                  | . €20 |
| Zacapa 23                     | . €25 |
| Zacapa XO                     | . €40 |

*Porzione***COGNAC &  
BAS ARMAGNAC**

|                               |            |
|-------------------------------|------------|
| Cles Des Ducs                 | . €20      |
| Branson VS Phantom            | . €25      |
| Branson Royal                 | . €30      |
| Branson Grande Champagne VSOP | . €35      |
| Hennessy Paradis              | . €190     |
| Hennessy Very Special         | . €25      |
| Hennessy VSOP                 | . €25      |
| Hennessy XO                   | . €70      |
| Remy Martin Louis XIII        | 2cl . €180 |
| Remy Martin Louis XIII        | 5cl . €350 |
| Remy Martin XO                | . €70      |

**DIGESTIVI**

|                            |       |
|----------------------------|-------|
| Amaro Averna               | . €12 |
| Amaro Camatti              | . €12 |
| Amaro Del Capo             | . €12 |
| Amaro Montenegro           | . €12 |
| Amaretto Club              | . €12 |
| Grappa Antinori Tignanello | . €30 |
| Jefferson Amaro            | . €12 |
| Roger Amaro                | . €12 |
| Washington Amaro           | . €12 |