

**FROM THE FAMILY**

- NEGRONI DEL GOLFO . €22**   
Portofino gin, Martini Riserva Bitter, Noilly prat, limone e basilico
- DOLCE VITA . €22**   
Bombay Sapphire Premiere cru, Martini Riserva Bitter, St-Germain, yuzu, Billecart Salmon Brut Reserve
- BITTER PALOMA . €22**   
Patron reposado, Martini Riserva Bitter, lime, agave, Fever Tree Pink Grapefruit
- WATERMELON MARGARITA . €22**   
Patron Silver, Cointreau, lime, Anguria, sale
- EL CIELO 75 . €40**   
Patron El Cielo, limone, agave, Billecart Salmon Reserve Brut
- PENISOLA MARTINI . €25**   
Portofino Gin "La Penisola", Noilly Prat, Limone di Amalfi

**TWIST ON CLASSIC**

- EMINENTE MOJITO . €20**   
Eminente 3 rum, menta, zucchero, lime, soda
- ST-GERMAIN HUGO . €20**   
St-Germain, prosecco, menta, lime, soda
- VESTA COLADA . €20**   
Brugal 1888, ananas, cocco, amaretto Adriatico, bitter al caffè
- BELLINI . €20**   
Prosecco, pesca
- CLOVER CLUB . €20**   
Hendrick's gin, Limone, lampone, albume
- DAIQUIRI PASSION . €20**   
Eminente 3 rum, lime, passion fruit
- DARK 'N' STORMY . €20**   
Brugal 1888, lime, Fever Tree ginger beer
- AMERICANO . €20**   
Martini riserva bitter, Martini vermouh rubino, soda
- ESPRESSO MARTINI . €20**   
Grey Goose vodka, caffè, liquore al caffè, vaniglia
- PORNSTAR MARTINI . €20**   
Grey Goose vodka, passion fruit, miele, vaniglia

**MOCKTAIL**

- AMBROGIO TONIC . €15**   
L'Ambrogio, Fever Tree Tonic Indian, Lampone
- VIBRANTE MULE . €15**   
Martini Vibrante, Cranberry, Fever Tree Ginger Beer
- COOL PASSION . €15**   
Martini Floreale, Passion Fruit, Fever Tree Tonic Mediterranea

**BY THE GLASS**

- WINE OF THE DAY** Un vino della nostra selezione . a partire da €20
- CHAMPAGNE**  
BILLECART SALMON - Brut . €25  
BILLECART SALMON - Rosé . €30
- BOLLICINE**  
BELLAVISTA - Franciacorta Teatro alla Scala . €20  
BELLAVISTA - Bellavista Rosé . €20
- BIANCHI**  
POGGIO DEI GORLERI - Cynus Pigato . €15  
CASTELLO DELLA SALA - Conte della Vipera . €15  
WILLIAM FREVE - Chablis . €18
- ROSSI**  
CORDERO - Tià mat Pinot Nero . €18  
ALESSANDRI - Rossese . €15
- ROSATI**  
FRESCOBALDI - Aurea Grand Rosé . €15
- BIRRA**  
VIOLA - Bionda Lager 35,5 cl . €10  
VIOLA - Bionda Lager 75 cl . €20  
VIOLA - Bianca Blanche 35,5 cl . €10  
VIOLA - Bianca Blanche 75 cl . €20

**DA CONDIVIDERE**

- Pan brioche arrostito, burro montato, acciughe del Cantabrico, limone . €17  
Toasted brioche, whipped butter, Cantabrian anchovies, lemon
- Crostini di salmone faroe, cream cheese al limone, caviale affumicato . €25  
Faroe salmon crostini, lemon cream cheese, smoked caviar
- Bruschetta di scampi: pane in cassetta tostato, battuto di pomodori, scampi scottati, basilico Genovese D.O.P. . €27  
Scampi bruschetta: toasted sandwich bread, tomato concasse, seared scampi,
- Tempura di gamberi rossi, scampi, calamari cacciaroli, e pescato del giorno con maionese al wasabi e maionese agli agrumi . €33  
Tempura of red prawns, langoustines, squids and daily caught fish with wasabi mayonnaise and citrus mayonnaise
- CARILLON DI CRUDI (x2 persone) . €50  
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**

Gillardeu	cad . €7
Regal Oro	cad . €7
San Michele	cad . €7
Maestrale	cad . €7
Perla del Delta	cad . €7

**CRUDI**

Gambero Rosso/Red Prawn	cad. . €9
Scampo/Langoustine	cad. . €9
Capasanta/Scallop	cad. . €7
Gambero rosa/Gobbetti Prawn	cad. . €7
Bulots/Bulots	porz. . €7
Tartufo di mare/Sea truffle	cad. . €5

**CAVIALE**

Caviale servito con blinis, burro montato e panna acida  
Caviar served with blinis, whipped butter e sour cream

	30g	50g	125g
Oscietra V20	. €90	. €140	. €300
Beluga	. €160	. €270	. €700

<b>BIBITE</b>	Boem Hard Seltzer	. €10
	Coca cola	. €10
	Coca cola zero	. €10
	Aranciata Bio Galvanina	. €10
	Cedrata Bio Galvanina	. €10
	Chinotto Bio Galvanina	. €10
	Limonata Bio Galvanina	. €10
	The limone Bio Galvanina	. €10
	The pesca Bio Galvanina	. €10
	Red bull	. €10
Red bull zero	. €10	

<b>CAFFETTERIA</b>	Caffè espresso	. €4
	Caffè americano	. €4
	Caffè macchiato	. €4
	Caffè decaffeinato	. €4
	Caffè shakerato	. €8
	Cappuccino	. €5
	Caffè d'orzo	. €4
	Ginseng	. €4

<b>SUCCHI</b>	Ananas	. €8
	Arancia	. €8
	Cranberry	. €8
	Mela	. €8
	Pesca	. €8
	Passion fruit	. €8
	Pomodoro	. €8

<b>GRANITE</b>	Anguria, menta, limone	. €7
	Watermelon, mint, lemon	
	Limone/Lemon	. €7
	Crema di Caffè con panna montata	. €10
	Coffee cream with whipped cream	

<b>VODKA</b>	Grey Goose	Porzione . €20	Bottiglia . €250
	Belvedere	. €20	. €250
	Beluga	. €25	. €350
	Beluga Gold	. €35	. €400
	Tito's Vodka	. €20	

<b>GIN</b>	Bombay Sapphire Premier Cru	. €18
	Brockman's	. €18
	Elephant	. €20
	Gin Mare	. €18
	Hendrick's	. €18
	Ki No By	. €25
	Malfy Dry, Limone, Pompelmo Rosa	. €18
	Martin Miller	. €18
	Monkey 47	. €20
	Nordes	. €18
	London N°3	. €18
	Plymouth	. €18
	Portofino	. €20
	Roku	. €20
	Sabatini	. €20
Sipsmith	. €18	
Tanqueray	. €18	
Tanqueray Ten	. €20	

<b>MEZCAL</b>	Selvatico	. €25	. €250
	Del Maguey Vida	. €22	
	Encantado	. €20	
	Montelobos Espadin	. €22	

**TEQUILA**

Patron Silver	Porzione . €25	. €250
Patron Reposado	. €28	. €280
Patron Anejo	. €30	
Patron El Cielo	. €40	. €400
Patron Burdeos	. €120	. €1200
Casamigos Blanco	. €25	. €250
Casamigos Reposado	. €28	. €280
Clase Azul Plata	. €50	. €400
Clase Azul Reposado	. €60	. €450
Clase Azul Gold	. €120	. €1200
Don Julio Blanco	. €25	. €250
Don Julio Reposado	. €28	. €280
Don Julio 1942	. €60	. €450
Volcan Blanco	. €25	
Volcan Reposado	. €28	

**WHISKEY**

Angel's Envy	. €25	
Bulleit Bourbon	. €18	
Bulleit Rye	. €18	
Michter's Rye	. €18	
Michter's Bourbon	. €18	
Whistle Pig Rye 10	. €30	

**WHISKY**

Aberfeldy 12	. €18	
Ardbeg 10	. €18	
Caol Ila 12	. €20	
Caol Ila 18	. €40	
Glenfiddich 15	. €25	
Glenfiddich 18	. €35	
Lagavulin 8	. €25	
Lagavulin 16	. €35	
Laphroaig 10	. €20	
Monkey Shoulder	. €18	
The Macallan 12yo Sherry Cask	. €35	
The Macallan 15yo Double Cask	. €45	
The Macallan 18yo Sherry Cask	. €100	

**JAPANESE WHISKY**

Suntory Yamazaki	Porzione . €28	
Suntory Yamazaki 12yo	. €50	
Suntory Yamazaki 18yo Mizunara	. €250	
Suntory Hibiki	. €35	
Suntory Hakushu	. €30	

**RUM**

Santa Teresa 1796	. €20	
Brugal 1888	. €20	
Brugal Maestro Reserva	. €65	
Diplomatico	. €20	
Eminente 3	. €20	
Eminente 7	. €28	
El Dorado 12	. €20	
Flor De Cana	. €12	
Zacapa 23	. €25	
Zacapa XO	. €45	

**COGNAC & BAS ARMAGNAC**

Bas Armagnac Hors D'Age	. €20	
Hennessy VS	. €25	
Hennessy XO	. €70	
Martell VSOP	. €25	
Courvoisier XO	. €50	
Remy Martin Louis XIII	. €350	