



VESTA

P O R T O F I N O

FROM THE FAMILY

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 . €25



Portofino Gin, Martini Bitter, St-Germain, yuzu, Veuve Clicquot Champagne

JAPANESE KISS . €22



Sake Daiginjo, Martini Bitter, Ibisco e rosa, lime, agave

DAIQUIRI DE TERESA . €22



Santa Teresa Rum, mango e yuzu, lime

FIZZING MELON . €25



Patron Silver, Cointreau, lime, anguria, sale, Veuve Clicquot Champagne

BITTER PALOMA . €25



Patron Reposado, Martini Bitter, lime, agave, Fever Tree Pink Grapefruit

VERDANT RIVIERA . €22



Hendrick's, Ancho Reyes Verde, agave, limone, Fever Tree Ginger Beer

TWIST AND CLASSIC

MARTINI BIANCO SPRITZ . €20



Martini Bianco, Prosecco Bisol, soda, fragole e menta

MARTINI BITTER SPRITZ . €20



Martini Bitter, Prosecco Bisol, soda e fetta di arancia

ST-GERMAIN HUGO SPRITZ . €20



St-Germain, Prosecco Bisol, soda, lime e menta

MARTINI AMERICANO . €20



Martini Rosso, Martini Bitter, soda, scorza di limone

BELLINI . €20



Prosecco Bisol, purea di pesca bianca

EMINENTE MOJITO . €20



Eminente 3 rum, menta, zucchero, lime

BOMBAY SAPPHIRE & TONIC . €20



Bombay Sapphire Premiere Cru, Fever Tree Indian Tonic, lime

BITTER-TASS . €20



Martini Bitter, Cedrata Tassoni

MOCKTAIL

BEEFEATER 0.0 . €15



Beefeater 0.0, Fever Tree Mediterranean Tonic, lime

COOL PASSION . €15



L'Ambrogio, Paragon timur Bitter, Fever Tree Pink Grapefruit

BEEFEATER 0.0 TONIC . €15



Martini Floreale, Passion Fruit, Fever Tree Mediterranean Tonic

BY THE GLASS

CHAMPAGNE

VEUVE CLICQUOT

Cuvée Saint Petersburg
(Pinot Noir, Chardonnay, Meunier)

S.A. . €20

BOLLICINE ITALIA/ITALIAN SPARKLING WINE

FERRARI

Perlè Bianco Riserva
(Chardonnay)

2017 . €18

BELLAVISTA

Alma Assemblage Rosè
(Chardonnay, Pinot Noir)

S.A. . €20

BIANCHI/WHITE WINES

BELLAVISTA

Convento della S.S. Annunciata
(Chardonnay)

2023 . €18

CLOUDY BAY

Sauvignon Blanc
(Sauvignon blanc)

2025 . €16

ROSATI/ROSE WINES

SAN MARZANO

Tramari Rosè
(Primitivo)

2025 . €16

ROSSI/RED WINES

MASSIMO ALESSANDRI

Rossese Riviera Ligure di Ponente "Costadevigne"
(Rossese)

2023 . €16

ARMAND HEITZ

Bourgogne Rouge
(Pinot Noir)

2022 . €18



SOFT DRINK

Fever Tree Indian Tonic Water	. €10
Fever Tree Mediterranean Tonic Water	. €10
Fever Tree Pink Grapefruit	. €10
Organics Fizzy Peach	. €10
Red Bull	. €10
Red Bull Zero	. €10
Cedrata Tassoni	. €10
Limonata Tassoni	. €10
Chinotto Tassoni	. €10
Spremuta di Arancia	. €10

BIRRA

	35cl	75cl
Viola Lager Vol. 5,6%	. €10	. €20
Bionda a bassa fermentazione, fresca e persistente		
Viola Blanche Vol. 4,8%	. €10	. €20
Bianca naturalmente non filtrata, speziata e piacevole		

RAW BAR

PLATEAU (x2 pers.)	x2
4 ostriche special de claire, 2 ostriche Gillardeau, 2 scampi, 2 gamberi rossi, 2 gamberi viola, tartare di canocchie, sashimi di tonno rosso, 2 tartufi di mare ^(2, 4, 7, 12, 14, *)	. €130
4 Special de Claire oysters, 2 Gillardeau oysters, 2 langoustines, 2 red prawns, 2 violet prawns, mantis shrimp tartare, bluefin tuna sashimi, 2 sea truffles	

CAVIALE

Caviale servito con blinis, burro montato e panna acida	
Caviar served with blinis, whipped butter e sour cream	
	30g 50g 125g
Oscietra V20	. €100 . €160 . €390
Beluga	. €170 . €290 . €730

DA CONDIVIDERE

Focaccia arrostita, burro montato, acciughe del Mar Ligure IGP, scorze di limone ^(1, 3, 4, 7, 8, *)	. €17
Grilled focaccia, whipped butter, Ligurian anchovies IGP, lemon zest	
Tuna sando: mini sandwich di tartare di tonno, maionese leggera al wasabi, caviale ^(1, 3, 4, 6, 8, *)	. €27
Tuna sando: mini sandwich of tuna tartare, light wasabi mayo, caviar	
Wagyu gyoza, ravioli ripieni di manzo nobile, Parmigiano Reggiano, cipolla caramellata ^(1, 3, 6, 7, *)	. €35
Wagyu gyoza, dumplings filled with prime beef, Parmigiano Reggiano, caramelized onion	
Tempura di gamberi rossi, scampi, calamari cacciaroli e pescato del giorno, maionese agli agrumi e al wasabi ^(1, 2, 3, 4, 5, 10, 14, *)	. €35
Red prawns, langoustines, baby squid and catch of the day tempura, citrus mayo and wasabi mayo	





VODKA

Grey Goose	Porzione . €20	Bottiglia . €350
Grey Goose Altius	. €35	. €450
Belvedere	. €20	. €350
Belvedere Ten	. €40	. €500

GIN

Bombay Sapphire Premier Cru	. €20	. €350
Beefeater	. €20	
Gin Mare	. €22	. €400
Gin Mare Capri 22	. €22	
Hendrick's	. €22	. €400
Hendrick's Another	. €22	. €400
Ki no bi	. €25	
Malfy dry, limone, pompelmo rosa	. €20	. €400
Monkey 47	. €25	. €400
Portofino	. €22	. €400
Portofino La Penisola	. €22	
Roku	. €22	
Tanqueray Ten	. €22	
Superfine Tassoni	. €20	

TEQUILA

Patron Silver	. €20	. €350
Patron Reposado	. €28	. €400
Patron El Alto	. €45	. €500
Casamigos Blanco	. €25	. €400
Casamigos Reposado	. €30	. €450
Clase Azul Plata	. €50	. €600
Clase Azul Reposado	. €65	. €650
Clase Azul Gold	. €120	
Herradura Plata	. €25	
Don Julio 1942	. €65	. €650

MEZCAL

Selvatico	. €25	. €400
Del Maguey Vida	. €25	
Los siete misterios Doba Jei	. €27	

WHISKEY	Angel's Envy	Porzione . €25
	Michter's Rye	. €28
	Michter's bourbon	. €25
	Woodford Reserve	. €23
	Whistle Pig Rye 10	. €28
WHISKY	Aberfeldy 12yo	. €20
	Ardbeg 10yo	. €20
	Caol Ila 12yo	. €25
	Glenfiddich 12yo	. €20
	Glenfiddich 15yo	. €25
	Glenfiddich 18yo	. €35
	Lagavulin 16yo	. €35
	Laphroaig 10yo	. €20
	Monkey shoulder	. €20
	The Balvenie 12yo	. €20
	The Macallan 12yo sherry cask	. €35
	The Macallan 15yo double cask	. €45
	The Macallan 18yo sherry cask	. €100
JAPANESE WHISKY	Suntory Yamazaki	. €28
	Suntory Yamazaki 12yo	. €50
	Suntory Hibiki	. €35
RUM	Santa Teresa 1796 20	. €20
	Brugal 1888 20	. €20
	Diplomatico 20	. €20
	Eminente 3 20	. €20
	Eminente 7 28	. €28
COGNAC & BAS ARMAGNAC	Bas Armagnac Hors D'Age 20	. €20
	Courvoisier VSOP 28	. €28
	Hennessy VS 25	. €25
	Branson V.S. Phantom 35	. €35



dove il mare è di casa.