TWIST ON CLASSIC

MARTINI BITTER SPRITZ . €25
Martini Bitter, Prosecco Bisol, soda

ST-GERMAIN HUGO SPRITZ . €25
St-Germain, Prosecco Bisol, soda, menta

MARTINI AMERICANO . €25
Martini Rosso, Martini Bitter, soda, fetta di arancia e scorza di limone

BITTER-TASS . €25
Martini Bitter, Cedrata Tassoni

ANOTHER LADY . €25
Hendrick's Another, Cointreau, limone

BASIL SMASH . €25
Portofino Gin, limone, zucchero, basilico fresco

PORNSTAR MARTINI . €25
Grey Goose Vodka, Passion Fruit, Miele, vaniglia

DON SPECIAL . €25
Bacardi Carta Blanca, Brugal 1888, Passion Fruit, Miele, lime

PEACH ROYALE . €25
Bombay Sapphire Premiere Cru, Pesca, Limone, Veuve Clicquot Champagne

EL PATRON . €25
Patron Silver, Ananas Caramellato, Lime, Ancho Reyes Verde, Sale Affumicato

WILD HIBISCUS . €25
Selvatico Mezcal, Ibisco, Lime, Organics Ginger Beer

INDIPENDENCIA . €70
Shirabi Gin, Chartreuse Gialla, Martini Rosso, Bitters

MOCKTAIL

SILK TOUCH . €20
Martini Vibrante, Paragon Vetiver, Cedrata Tassoni

COOL PASSION . €20
Martini Floreale, Passion Fruit, Fever Tree Mediterranean tonic water

BEEFEATER 0.0 TONIC . €20
Beefeater 0.0 Alcohol Free, Fever Tree Indian tonic

BY THE GLASS

CHAMPAGNE

RUINART
Blanc de Blancs S.A. **. €30**
(Chardonnay)

BOLLICINE ITALIA/ITALIAN SPARKLING WINE

FERRARI
Perlè Bianco 2017 **. €20**
(Chardonnay)

BELLAVISTA
Rosé Millesimato S.A. **. €25**
(Chardonnay, Pinot Nero)

BIANCHI/WHITE WINES

BELLAVISTA
Convento S.S. Annunciata 2023 **. €20**
(Chardonnay)

CLOUDY BAY
Sauvignon 2025 **. €18**
(Sauvignon Blanc)

ROSATI/ROSE WINES

CHÂTEAU D'ESCLANS
Whispering Angel 2025 **. €16**
(Grenache, Cinsault, Rolle)

ROSSI/RED WINES

PETRA
Quercegobbe 2023 **. €18**
(Merlot)

ARMAND HEITZ
Bourgogne Rouge 2022 **. €25**
(Pinot Nero)

SOFT DRINK

Organics Tonic Water	. €10
Organics Fizzy Peach	. €10
Fever Tree Pink Grapefruit	. €10
Red Bull	. €10
Red Bull Zero	. €10
Cedrata Tassoni	. €10
Limonata Tassoni	. €10
Chinotto Tassoni	. €10
EstaThè	. €10

BIRRA

Noam Vol.5,2% (33cl) **. €10**
Bionda lager ad alta fermentazione, leggera e rinfrescante con sentori esotici

ACQUA

Fiuggi Naturale 0,75L	. €5
Fiuggi Gassata 0,75L	. €5

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 rosso . €65 . €130
4 Special de Claire oysters, 2 Gillardeau oysters, 2 sea truffles, 2 langoustines, 2 red prawns, 2 violet prawns, scallop tartare, bluefin tuna sashimi

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 rosso . €260
Steamed king crab, crab salad, 2 poached king prawns, 4 Special de Claire oysters, 4 Gillardeau oysters, 2 sea truffles, 2 langoustines, 2 red prawns, 2 violet prawns, scallop tartare, bluefin tuna sashimi

OSTRICHE E FRUTTI DI MARE

Ostriche Tarbouriech - Perla del Delta	cad.	. €8
Ostriche Gillardeau	cad.	. €8
Gambero Rosso/Red Shrimp	hg	. €16
Scampo/Langoustines	hg	. €16
Capasanta/Scallop	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	. €140	. €230	. €570
Beluga	. €290	. €470	. €950

DA CONDIVIDERE

Pane in cassetta arrosto, burro montato, acciughe del Cantabrico, limone . €17
Grilled milk bread, whipped butter, Cantabrian anchovies, lemon

Fish Tacos: Tacos di tartare di pescato del giorno, guacamole, avocado, concassè di pomodoro, lime . €25
Fish Tacos: Catch of the day tartare, guacamole, avocado, tomato concassé, lime

Tuna-Sando: Mini-sandwich di tartare di tonno, maionese leggera al wasabi, caviale . €27
Mini tuna tartare sandwich with light wasabi mayonnaise and caviar

Beef Tacos: Taco ripieni di manzo in salsa galby, erba cipollina, lime . €27
Beef Tacos: Tacos filled with beef in galby sauce, chives, lime

Wagyu Gyoza: Ravioli ripieni di manzo nobile giapponese, Parmigiano Reggiano, cipolla caramellata . €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 . €35
Red prawns, langoustines, squids and catched fish tempura served with citrus mayonnaise and wasabi mayonnaise

GIN

	Porzione	Bottiglia	Magnum
Bombay Sapphire Premier Cru	. €30	. €400	
Beefeater	. €30		
Gin Mare	. €30	. €400	. €800
Gin Mare Capri	. €30		
Hendrick's	. €30	. €400	. €800
Hendrick's Another	. €30	. €400	
Monkey 47	. €30		
Portofino	. €30	. €400	. €800
Portofino La Penisola	. €30		
Roku	. €30		
Tanqueray Ten	. €30		
Superfine Tassoni	. €30		
Shirabi	. €70	. €700	

VODKA

Grey Goose	. €30	
Grey Goose Altius	. €45	. €400
Belvedere	. €30	
Belvedere Ten	. €50	. €500

TEQUILA

Patron Silver	. €30	. €400
Patron Reposado	. €35	. €450
Patron El Alto	. €45	. €500
Clase Azul Reposado	. €65	. €1000
Herradura Reposado	. €35	
Don Julio 1942	. €65	. €1000

MEZCAL

Selvatico	. €30	. €400
Burrito Fiestero	. €30	
Del Maguey Vida	. €30	

WHISKEY

	Porzione
Angel's Envy	. €30
Michter's Rye	. €35
Michter's Bourbon	. €35
Woodford Reserve	. €30

WHISKY

Aberfeldy 12yo	. €30
Caol Ila 12yo	. €30
Caol Ila 18yo	. €50
Glenfiddich 12yo	. €30
Glenfiddich 15yo	. €35
Glenfiddich 18yo	. €45
Lagavulin 16yo	. €40
Laphroaig 10yo	. €30
Monkey Shoulder	. €25
The Balvenie 14yo	. €35
The Macallan 12yo Sherry Cask	. €45
The Macallan 18yo Sherry Cask	. €100

JAPANESE WHISKY

Suntory Hibiki	. €40
Suntory Yamazaki 12yo	. €50
Suntory Yamazaki 18yo Mizunara	. €300
Suntory Hakushu 18yo Peated	. €250

RUM

Santa Teresa 1796	. €30
Brugal 1888	. €30
Brugal Maestro Reserva	. €65
Diplomatico	. €30
Dictador The Game Changer	. €45
Dictador 12	. €30
Zacapa 23	. €35

COGNAC & BAS ARMAGNAC

Bas Armagnac Hors D'Age	. €30
Hennessy VS	. €35
Hennessy XO	. €65
Branson V.S. Phantom	. €35
Remy Martin Louis XIII	. €350