

Liquori & Distillati

LIQUEURS & SPIRITS

VODKA

Tito's USA <i>Texas</i>	10
Finlandia <i>Finland</i>	10
Belvedere <i>Poland</i>	12
Vulcanica Siciliana <i>Italy</i>	12
Potocki <i>Poland</i>	13
Grey Goose <i>France</i>	13
Nikka Vodka <i>Japan</i>	13

RUM

Veritas <i>Barbados</i>	10
Plantation Original Dark <i>Jamaica</i>	10
Plantation Isole Fiji <i>Fiji</i>	11
El Dorado 12y <i>Guyana</i>	12
Two Drifters (<i>overproof spiced</i>) <i>UK</i>	12
Hampden Estate 8y <i>Jamaica</i>	13
J.m. Très Vieux Xo <i>Martinique</i>	14

TEQUILA

Altos Reposado <i>Mexico</i>	10
Casamigos Blanca <i>Mexico</i>	11
Casamigos Reposado <i>Mexico</i>	12
Don Julio Blanco <i>Mexico</i>	12
Herradura Plata <i>Mexico</i>	13
Casamigos Anejo <i>Mexico</i>	13
Don Julio Reposado <i>Mexico</i>	13

MEZCAL

Xaman <i>Mexico</i>	10
Yuliia <i>Mexico</i>	11
Del Maguey Vida <i>Mexico</i>	12
La Medida Tobalá <i>Mexico</i>	14
Casamigos <i>Mexico</i>	14

COGNAC E ARMAGNAC

Remy Martin Vsoop <i>France</i>	14
Baron Otard Xo. <i>France</i>	17
Dartigalongue <i>France</i>	16

CACHAÇA

Velho Barreiro <i>Brazil</i>	10
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PISCO

1615 Quebranta <i>Perù</i>	10
Portón Mosto Verde <i>Perù</i>	12

Amari & Liquori

LIQUORS & AMAROS

Amari, liquori e dopo pasto / Liqueurs, digestives and amaros

— 6 —

Braulio riserva, Formidabile, Fernet, Nonino quintessenza, Jefferson, Amaro Amara, Genziana, Limoncello, Vermouth Cocchi Dopo Teatro, Vermouth Carpano Antica Formula, Vermouth Lillet Blanc, Di Saronno, Porto Graham's

GIN

Roku <i>Japan</i>	10
Pig Skin Pink <i>Italy</i>	10
Più Cinque <i>Italy</i>	10
Arte <i>Italy</i>	11
Nordes <i>Spain</i>	11
Sabatini <i>Italy</i>	12
G'vine <i>France</i>	12
Gunpowder <i>Ireland</i>	12
Cubical <i>Spain</i>	12
N.3 <i>Holland</i>	12
Mare <i>Spain</i>	12
Hendrick's <i>Scotland</i>	12
Elephant <i>Germany</i>	13
Monkey 47 <i>Germany</i>	13
The Botanist <i>Scotland</i>	13
Engine <i>Italy</i>	13
Portofino <i>Italy</i>	13
Kinobi <i>Japan</i>	14

WHISKEY BOURBON

Bulleit <i>USA</i>	10
Maker's Mark <i>USA</i>	11
Knob Creek <i>USA</i>	11
Jack Daniel's Single Barrel <i>USA</i>	12
Mitcher's Small Batch <i>USA</i>	14

WHISKEY RYE

Bulleit <i>USA</i>	10
Knob Creek <i>USA</i>	12
Jack Daniel's Single Barrel <i>USA</i>	13
Mitcher's Single Barrel <i>USA</i>	14

SCOTCH & WHISKY

Jameson Black Barrel <i>Ireland</i>	11
Monkey Shoulder <i>Scotland</i>	10
Toki Suntory <i>Japan</i>	12
Laphroaig 10 <i>Scotland</i>	12
Arbeg 10 <i>Scotland</i>	12
Nikka From The Barrel <i>Japan</i>	13
Caol Ila 12 <i>Scotland</i>	13
Highland Park 12 <i>Scotland</i>	13
Glenfiddich 18 <i>Scotland</i>	15
Macallan 12 <i>Scotland</i>	16

Vini & Bollicine

WINES AND SPARKLING WINES

Bollicine e vini alla mescita

Per una scelta completa consulta la nostra carta dei vini

Wines and sparkling wines by the glass

For a complete selection please see our wine list

Aperitivi & Cocktail



— € 18 —

Dalle 17.00 alle 20.00, tutti i cocktail vengono serviti con dei piccoli assaggi dalla nostra cucina e gastronomia
From 5pm to 8pm, all our cocktails are served with bites from the kitchen

Hopper



Equilibrato, intenso, persistente / *Balanced, strong, persistent*
Bourbon Bulleit al burro d'arachidi, Calvados,
Licor 43, Peychaud's Bitter, Genziana / *Peanut butter
Bourbon Bulleit, Calvados, Licor 43, Peychaud's Bitter,
Genziana* — 5

Vermeer



Speziato, dolce / *Spiced, sweet*
Blend di Rum giamaicani infusi alla cannella, Pisco,
Licor 43, sciroppo di vaniglia homemade, Bitter
chocolate, egg white / *Cinnamon-infused Blend of
jamaican Rum, Pisco, Licor 43, homemade vanilla syrup,
Bitter chocolate, egg white* — 3

Pollock



Dissetante, dolce-aspro / *Thirst-quenching, sweet & sour*
Dry Gin, shrub al pompelmo homemade, sciroppo
di pitaya homemade, top Champagne / *Dry Gin,
homemade grapefruit shrub, homemade pitaya syrup, top
Champagne*

Cézanne



Aromatico, morbido, persistente
Aromatic, soft, persistent
Rye Bulleit aromatizzato ai fichi secchi, sherbet
arancia e salvia, Bitter allo zenzero / *Dried figs
flavoured Rye Bulleit, orange and sage sherbet, ginger Bitter*

Degas



Intenso, profumato, fresco / *Strong, fragrant, fresh*
Glenfiddich 12y, succo di limone fresco, miele
speziato, spuma di tè e assenzio / *Glenfiddich 12y,
fresh lemon juice, spiced honey, tea and absinthe foam*

Rivera



Amaro, aromatico, poco torbato, persistente
Bitter, aromatic, slightly peaty, persistent
Mezcal infuso al caffè, Vermouth Cocchi "Dopo
Teatro", amaro "Amara", Bitter arancia e
mandarino / *Coffee-infused Mezcal, Vermouth Cocchi
"Dopo Teatro", amaro "Amara", orange and mandarin Bitter*

Hokusai



Secco, profumato, sapido / *Dry, fragrant, savoury*
Gin "Roku", Sakè "Ota Kokoro", Chartreuse verde,
Yuzu, tè verde al gelsomino, alga spirulina, sciroppo
di tè homemade, egg white / *"Roku" Gin, "Ota Kokoro"
Sakè, green Chartreuse, Yuzu, jasmine green tea, spirulina
seaweed, homemade tea syrup, egg white* — 3

Artemisia



Secco, botanico, speziato / *Dry, botanical, spicy*
Blend di Gin infusi al cardamomo e anice, Vermouth
infuso alla camomilla / *Cardamom and aniseed infused
Gin blend, Vermouth infused with chamomile*

Modigliani



Dolce, dissetante, fruttato / *Sweet, refreshing, fruity*
Tequila Altos "Reposado", Select, Frangelico, succo
di lime fresco, sciroppo di papaya homemade, egg
white, succo di cranberry / *Tequila Altos "Reposado",
Select, Frangelico, fresh lime juice, homemade papaya syrup,
egg white, cranberry juice* — 3

Monet



Botanico, erbaceo / *Botanical, herbaceous*
Vodka infusa all'aneto, Falernum, liquore al
pino mugo, Chartreuse gialla, sciroppo di alloro
homemade, frutti di bosco / *Dill-infused Vodka,
Falernum, mountain pine liquor, yellow Chartreuse,
homemade laurel syrup, berries*

Cocktail Analcolici

MOCKTAILS, NON-ALCOHOLIC DRINKS

— € 12 —

Munch

Aspro, citrico / *Sour, citric*
Sciroppo al passion fruit
homemade, succo di lime, soda al
pompelmo, rosmarino e pepe rosa
homemade / *Homemade passion fruit
syrup, lime juice, grapefruit rosemary
and pink pepper homemade soda*

Matisse

Dolce, fresco / *Sweet, fresh*
Sciroppo alla pitaya homemade,
succo di lime, infuso ai frutti rossi,
basilico e mela
*Homemade pitaya syrup, lime juice, red
fruit basil and apple infusion*

Dalí

Erbaceo, speziato / *Herbaceous, spicy*
Seedlip garden, sciroppo
d'agave, soda all'ananas, sedano,
dragoncello e ginepro homemade
*Seedlip garden, agave syrup,
pineapple celery tarragon and
juniper homemade soda*

Hai voglia di un classico? Chiedi ai nostri bartender
Feel like having a classic? Just ask our bartender