



FUN FACTS TO SIP

- 1798 The word “Cocktail” is used for the first time in a London newspaper, *The Morning Post and Gazetteer*.
- 1803 On April 28th the word “Cocktail” appears for the first time in the United States, in *The Farmers Cabinet* newspaper.
- 1820 Johnnie Walker arrives on the American market.
The Beefeater gin distillery opens in London.
Whisky also begins to be aged in oak casks.
- 1825 In England, the first book of Cocktail recipes, *Oxford Night Caps*, is published.
- 1827 George Ballantine opens his drug and liquor store in Glasgow.
- 1829 A man named Don Facundo Bacardi emigrates from Spain to Cuba. Soon after, Ron Bacardi will see the light.
- 1831 Dry gin appears on the scene, much drier than Old Tom, it will later be known as London Dry Gin.
- 1858 The first tonic water is marketed in England, under the name “Improved Aerated Tonic Liquid.”
- 1860 Gaspare Campari invents the bitter by the same name, at the Caffè dell’Amicizia in Novara. Today, it is still a Must among mixers.
- 1862 The famous bartender Jerry Thomas publishes his first book, *How To Mix Drinks*.
- 1870 Schweppes tonic water is born.
- 1876 Beefeater Gin is launched on the market.
- 1880 Paper straws are patented.
- 1882 William Sanderson creates Vat 69 Whisky.
- 1886 The legendary drink Coca-Cola is born.



- 1910 J&B whisky is launched.
- 1921 Fernand Petiot invents the Bloody Mary, at Harry's Bar in Paris.
- 1922 The electric blender is invented.
- 1929 The beverage 7Up is launched.
- 1933 Prohibition ends in the United States.
- 1948 Giuseppe Cipriani invents the Bellini at Harry's Bar in Venice.
- 1949 The A.I.B.E.S. (Italian Association of Barmen and Supporters) is founded.
- 1954 Vodka Smirnoff becomes the bestselling vodka in the U.S.A.
- 1959 The term Happy Hour appears.
- 1962 James Bond, played by Sean Connery in the film *Dr. No*, orders his first Vodka Martini: shaken, not stirred.
- 1972 Long Island Iced Tea becomes a trendy drink.
- 1984 The drink of the day is Sex on the Beach.
- 1988 The hit movie *Cocktail*, starring Tom Cruise, debuts.
- 2002 James Bond, in the movie *Die Another Day*, orders a Mojito, quickly making it a very popular drink.
- 2010 Gin Mania explodes in Spain, soon to spread throughout Europe.
- 2015 Barmen seek high-quality, special Vermouths, Bitters and Liqueurs as mixers.
- 2018 The word "Molecular," is heard of in bars and drinks, not only in kitchens; smokers are used. Tequila becomes a popular mixer. Words like "Velvets" and "Airs" start being used for cocktails.
- 2023 The search continues, and in the meantime, take a sip of history at the Cenobio dei Dogi.

To your health!



CHAMPAGNE

* Allergeni: solfiti

<i>Jacques Selosse Cuvée Exquise</i>	€ 300,00
<i>Cristall Louis Roederer</i>	€ 500,00
<i>Krug Gran Cuveè</i>	€ 450,00
<i>Dom Perignon</i>	€ 460,00
<i>Bollinger PN TX 17</i>	€ 240,00
<i>Bollinger Grand annè</i>	€ 300,00
<i>Ruinart Blanc de Blanc</i>	€ 180,00
<i>Ruinart Rosé</i>	€ 200,00
<i>J. Prevost La Closerie</i>	€ 280,00
<i>Gosset Grand Rosé</i>	€ 180,00
<i>F. Pascal Quinte Essence</i>	€ 180,00
<i>Bollinger Special Cuveè</i>	€ 140,00
<i>Billecart Salmon Brut</i>	€ 140,00
<i>Philipponnat Brut</i>	€ 120,00
<i>Philipponnat Rose</i>	€ 160,00
<i>Petit Maison Champagne</i>	€ 100,00
<i>Flûte de Champagne</i>	€ 20,00



CHAMPENOIS/FRANCIACORTA/PROSECCO

* Allergeni: solfiti

1) *Cà del Bosco*

<i>Anna Maria Clemente</i>	€ 220,00
<i>Prestige</i>	€ 90,00
<i>Prestige Rosé</i>	€ 120,00

2) *Le Marghesine*

<i>Rosé</i>	€ 50,00
<i>Saten</i>	€ 50,00
<i>Secolo IX “Millesimato”</i>	€ 100,00

3) *Bellavista*

<i>Bellavista Alma Brut</i>	€ 90,00
<i>Bellavista Alma Rosé</i>	€ 120,00

4) *Berlucchi*

<i>Berlucchi Palazzo Lana</i>	€ 130,00
<i>Berlucchi Nature</i>	€ 80,00
<i>Berlucchi 61 Brut</i>	€ 50,00
<i>Berlucchi Rosé 61</i>	€ 55,00
<i>Berlucchi Rosé Natu</i>	€ 90,00
<i>Berlucchi Saten</i>	€ 60,00

5) *Ferrari*

<i>Ferrari Perlé</i>	€ 80,00
<i>Ferrari Brut</i>	€ 50,00



6) *Uberti*

<i>Uberti Brut</i>	€	70,00
<i>Uberti Rosé</i>	€	75,00
<i>Uberti Millesimato "Salem de Comari"</i>	€	110,00

7) *Luigi Coppo*

<i>Riserva della Famiglia</i>	€	180,00
<i>Riserva Coppo</i>	€	110,00

8) *Prosecchi*

<i>Paladin Extra Dry</i>	€	35,00
<i>Paladin Brut Rosé</i>	€	40,00
<i>N. Franco Rustico Valdobbiadene</i>	92 p.	€ 45,00
<i>Zanotto ZB Valdobbiadene</i>	€	45,00

BOLLICINE AL BICCHIERE

Allergeni: solfiti

<i>Flute di Franciacorta</i>	€	12,00
<i>Flute di Ferrari</i>	€	12,00
<i>Flute di Berlucchi</i>	€	12,00
<i>Flute di Prosecco</i>	€	9,00
<i>Flute di Champagne</i>	€	20,00

SELEZIONE DI VINI A BICCHIERE

Allergeni: solfiti

<i>Barolo Monteribaldi</i>	€	20,00
<i>Barbaresco Monteribaldi</i>	€	16,00
<i>Brunello Col D'Orcia</i>	€	20,00
<i>Amarone Bertani</i>	€	20,00



<i>Nebbiolo /Monteribaldi</i>	€	12,00
<i>Maraccio / E. Primo</i>	€	9,00
<i>Rosso di Montalcino C. d'Orcia</i>	€	12,00
<i>Ciliegiolo Arrigoni</i>	€	9,00
<i>Pinot Grigio Puiatti</i>	€	9,00
<i>Chardonnay Frescobaldi</i>	€	9,00
<i>Sauvignon Puiatti</i>	€	9,00
<i>Pinot Gris Alsazia Gruss</i>	€	13,00
<i>Gewurztraminer Alsazia Gruss</i>	€	13,00
<i>Pigato/Vermentino Liguri</i>	€	9,00
<i>Rosé Kaltern</i>	€	9,00

L'ATELIER DEL COCKTAIL

Like a tailor's shop, which together with its tailor is committed to creating the magical tailor-made dress, we try to design and prepare your cocktail will be a surprise by asking yourself a few simple questions:

- 1) Which spirit do you prefer...
- 2) Do you love the sweet taste or do you prefer bitter/dry...
- 3) Spicy meets your taste...
- 4) Do you like the fresh and sour taste of Lime...
- 5) Would you like a smoked drink...
- 6) Enjoying a soft cloud as the start of the drink intrigues you...
- 7) Do you like strong and decisive flavours...
- 8) Do you prefer a non-alcoholic cocktail...
- 9) Which color do you prefer...
- 10) Do you like wine...
- 11) You are in a good mood...

Provide some clues and we'll prepare your SURPRISE drink!
A way to experiment and have fun together.

€ 15,00



Sig. NEGRONI

The most iconic of drinks is honored in these classic, revisited, and invented variations. Special bitters and mixers will delight your palate.

<i>Negroni:</i>	€ 13,00
<i>Gin, Campari Bitter, Red Vermouth</i>	
<i>Old-Style Negroni:</i>	€ 13,00
<i>Gin, Campari Bitter, Carpano, Splash of Soda</i>	
<i>White Negroni:</i>	€ 13,00
<i>Gin, Asinello Vermouth, Biancosarti</i>	
<i>Green Negroni:</i>	€ 13,00
<i>Gin, Bordiga Bitter, Asinello Vermouth</i>	
<i>Special Negroni:</i>	€ 13,00
<i>Gin, Red Vermouth, Nonino Bitter</i>	
<i>Dark Negroni:</i>	€ 13,00
<i>Gin, Campari Bitter, Punt e Mes, Rabarbaro</i>	
<i>Mediterranean Negroni:</i>	€ 13,00
<i>Gin, Blood Orange Liqueur, Mazzetti Bitter, Red Vermouth</i>	
<i>Chinato Negroni:</i>	€ 13,00
<i>Gin, Red Vermouth, China Clementi</i>	
<i>The Count's Negroni:</i>	€ 13,00
<i>Gin, Carpano Antica Formula, Jefferson Amaro</i>	
<i>Riviera Negroni:</i>	€ 13,00
<i>Gin, Bergamot Liqueur, Red Vermouth</i>	
<i>Cherry Negroni:</i>	€ 13,00
<i>Gin, Mazzetti Bitter, Cherry Liqueur, Red Vermouth</i>	
<i>The Doge's Negroni</i>	€ 13,00
<i>Gin, Campari Bitter, Cocchi Vermouth, Maraschino</i>	



THE NO-GIN NEGRONI

A century of history, yet still contemporary.
Here are some variations without Gin.

Negroni Sbagliato:

Campari Bitter, Red Vermouth, Prosecco

Negroni Americano:

Campari Bitter, Red Vermouth, Soda Water

Negrosky:

Vodka, Campari Bitter, Red Vermouth

Negroni Boulevardier:

Bourbon, Campari Bitter, Red Vermouth

Negroni Bencini:

White Rum, Campari Bitter, Red Vermouth

Brandy Negroni:

Brandy, Campari Bitter, Red Vermouth

Honey Negroni:

Drambuie, Campari Bitter, Red Vermouth

Mexican Negroni:

Tequila, Campari Bitter, Red Vermouth

Coffee Negroni:

Kahlua, Campari Bitter, Red Vermouth



SPRITZ

A fashionable Drink, with a feminine flavor.
A trend of the young, but not only.

Spritzzen:

White Wine, Soda Water, Lemon Slice

Aperol Spritz:

Aperol, Prosecco, Soda Water

Campari Spritz:

Campari Bitter, Prosecco, Soda Water

Hugo Spritz:

St-Germain Liqueur, Prosecco, Soda Water

Sky Spritz:

Martini Bianco, Blue Caraçao, Prosecco, Soda Water

Gio and Rick Spritz:

Aperol, Select, Campari Bitter, Prosecco, Soda Water

Fashion Spritz:

Aperol, Solerno, Orange, Sugar, Prosecco, Angostura Bitters, Soda Water

Ligurian Spritz:

Asinello Vermouth, Prosecco, Soda Water

Lady Spritz:

Asinello Vermouth, Moscato Wine, Soda Water

Doge Spritz:

Limoncello, Orange Liqueur, Prosecco, Grapefruit Soda

€ 13,00



SIGNATURE COCKTAILS

“The Dogi Basil Smash”

*We propose this smash made with Vodka infused with our own Basil,
freshly squeezed Lime and a Secret herbal touch
A Refreshing and Revitalizing Drink*

“Mexilos”

*Aperol and Tequila are combined with Agave Syrup and Grapefruit
Soda
A Drink with Special, Summery Touch*

“Enchanted Forest”

*Vodka, Cherry Liqueur, Red Vermouth, Vanilla Syrup,
topped with Raspberry Velvet.
A Drink that will delight your palate with its magic, leading with
the sweet notes of raspberry velvet*

“Transparency”

*Tequila, Lime, Maraschino, Violet Liqueur Velvet
Here again, the Violet Velvet leads the way, making this a fresh, silky
drink*

“Red Moon”

*Raspberry, Campari Bitter, Cranberry, Prosecco Rosé
A marvelous Raspberry liqueur is balanced by the iconic Campari
and enhanced by our Rosé Prosecco*

“Smoked Negroni”

*Gin, Campari Bitter, Red Vermouth
The three magical ingredients are closed in a bubble of orange wood
smoke.
Magic within the magic.*

€ 15,00



“Spicy Sunset”

*Rhum Agricole, Ginger Syrup, Pineapple Juice, Grenadine
An ideal drink anytime, but fantastic after sunset*

“The Devil is Back”

*Mezcal, Lime, Orgeat Syrup, Dash of Tabasco, Angostura Bitters
This drink’s spicy notes, crushed pilé Ice and Angostura texture
make it a “must” for lovers of strong flavors that are never banal.*

“The Pirate”

*White Rum, Dark Rum, Orgeat Syrup, Vanilla Liqueur, Grand
Marnier
All the ingredients are mixed and placed inside a bubble of olive
wood smoke, lending this iconic drink the aromas of faraway places.*

“Hanky Panky”

*London Dry Gin, Red Vermouth, Air of Fernet
A classic, decisive drink, proposed with a soft Fernet foam
that makes it truly special*

“Heresy”

*Campari Bitter, Red Vermouth, Air of Gin
Campari and Vermouth are vigorously shaken,
then topped with an airy Gin.
The heresy? To call it a Negroni.*

Please note that these Special Cocktails, due to their elaborate nature, may require a slightly longer serving time.

€ 15,00



MARTINI COCKTAILS

The 007 James Bond Drinks

“Shake it very well until it’s ice-cold,
then add a large thin slice of lemon peel. Got it?” – James Bond

Martini Cocktail:

Gin, Dry Vermouth

Vodka Martini:

Vodka, Dry Vermouth

Vesper Martini:

Gin, Vodka, Lillet blanc

Espresso Martini:

Vodka, Coffee Liqueur, Coffee, Sugar

Porn Martini:

Vodka, Passoã, Vanilla Liqueur, Lime Juice

Dirty Martini:

Gin, Olive Brine, Dry Vermouth

Apple Martini:

Vodka, Cointreau, Apple Liqueur

Gibson Martini:

Gin, Dry Vermouth, Onions

Marius Martini:

Gin, Dry Vermouth, Dry Sherry

With Special Gins or Vodkas: 16 euros

€ 14,00



CHAMPAGNE COCKTAILS

Cenobio dei Dogi Style

Champagne Cocktail:

Cognac, Grand Marnier, Champagne, Sugar, Angostura

Bellini:

Fresh Peaches, Champagne

Rossini:

Fresh Strawberries, Champagne

Mimosa:

Fresh Orange Juice, Champagne

Puccini:

Fresh Mandarin Juice, Champagne

Fragolino:

Vodka, Fresh Strawberries, Champagne

Lucas:

Cognac, Cointreau, Lime Juice, Champagne

French 75:

Gin, Lemon Juice, Sugar, Champagne

Michelangelo:

Vodka, Lime Juice, Sugar, Champagne, Crushed Ice

€ 18,00



NON-ALCOHOLIC COCKTAILS

“Long Drinks”

Portofino water

Tassoni Cedrata, Mint Syrup

Spicy Love

Raspberry Syrup, Lime Juice, Ginger Beer

Virgin Mojito:

Tonic Water, Lime Juice, Sugar, Mint Leaves

Virgin Colada:

Coconut Syrup, Pineapple Juice

Skywasser:

Raspberry Syrup, Lime Juice, Tonic Water

Italia:

Mint Syrup, Moored Syrup, Milk

Rosy Rosa:

Fresh Fruit Mix, Lime Juice, Strawberry Syrup, Black Cherry Syrup

Casablanca:

Coconut Syrup, Pineapple Juice, Grenadine Syrup

Shirley Temple:

Ginger Ale, Grenadine Syrup

Sunset of Camogli:

Crodino, Lime Juice, Grenadine Syrup

Bitter Virgin:

Sanbittèr, Sprite, Lime Juice, Mint Leaves

Mondiale:

Grapefruit Juice, Pineapple Juice, Peach Juice, Raspberry

Micky Prime:

Ginger Ale, Lime Slice, Orange Slice, Sugar, Mint leaves

€ 11,00



FROZEN

Margarita:

Tequila, Lime, Sugar

Strawberry Margarita:

Tequila, Strawberry, Lime, Sugar

Daiquiri:

Rum, Lime, Sugar

Strawberry Daiquiri:

Rum, Strawberry Lime, Sugar

Melon Daiquiri:

Rum, Melon, Lime, Sugar

Peach Daiquiri:

Rum, Peach, Lime, Sugar



SELECT COCKTAILS

of the Cenobio dei Dogi

Lady Luciana: <i>Gin, Cointreau, Aperol, Lemon Juice</i>	€ 14,00
Cosmopolitan: <i>Vodka, Cointreau, Lime Juice, Cranberry Juice</i>	€ 14,00
Affinity: <i>Scotch Whisky, Red Martini, Dry Martini, Campari Bitter</i>	€ 14,00
Last Word: <i>Gin, Green Chartreuse, Maraschino, Lime</i>	€ 14,00
Paradise: <i>Gin, Apricot Brandy, Orange Juice</i>	€ 14,00
Old Fashioned: <i>Bourbon Whisky, Angostura Bitters, Sugar, Soda Water</i>	€ 14,00
White Lady: <i>Gin, Cointreau, Lemon Juice</i>	€ 14,00
Vodka Sour: <i>Vodka, Lemon Juice, Sugar</i>	€ 14,00
Whisky Sour: <i>Bourbon Whiskey, Lemon Juice, Sugar</i>	€ 14,00
Grasshopper: <i>Green Crème de Menthe, Crème de Cacao, Fresh Cream</i>	€ 14,00
Mai Tai: <i>Rum, Dark Rum, Orange Brandy, Orgeat Syrup, Lime Juice</i>	€ 14,00
Black Russian: <i>Vodka, Kahlua</i>	€ 14,00



<i>White Russian:</i> <i>Vodka, Kahlua, Cream</i>	€ 14,00
<i>Caipirinha:</i> <i>Cachaça, Lime, Sugar</i>	€ 14,00
<i>Caipiroska:</i> <i>Vodka, Lime, Sugar</i>	€ 14,00
<i>Mary Pickford:</i> <i>Rum, Maraschino, Pineapple Juice, Grenadine</i>	€ 14,00
<i>Manhattan:</i> <i>Rye Whiskey, Red Vermouth, Angostura Bitters</i>	€ 14,00
<i>Daiquiri:</i> <i>Rum, Lemon Juice, Sugar Syrup</i>	€ 14,00
<i>Bloody Mary:</i> <i>Vodka, Lemon Juice, Spicy Tomato Juice</i>	€ 15,00
<i>Margarita:</i> <i>Tequila, Triple Sec, Lime Juice, Salt</i>	€ 15,00
<i>Palm Beach:</i> <i>Gin, Campari Bitter, Grapefruit Juice</i>	€ 15,00
<i>Paloma:</i> <i>Tequila, Lime Juice, Pink Grapefruit Soda</i>	€ 15,00
<i>Moscow Mule:</i> <i>Vodka, Lime, Ginger Beer</i>	€ 15,00
<i>Long Island Iced Tea:</i> <i>Rum, Vodka, Gin, Tequila, Cointreau, Lime, Sugar, Cola</i>	€ 15,00
<i>Tequila Sunrise:</i> <i>Tequila, Orange Juice, Grenadine</i>	€ 15,00



Irish Coffee: <i>Irish Whiskey, Coffee, Sugar, Cream</i>	€ 15,00
Sex on the Beach: <i>Vodka, Peach Schnapps, Cranberry, Orange Juice</i>	€ 15,00
Piña Colada: <i>Rum, Coconut Cream, Pineapple Juice</i>	€ 15,00
Dark 'N' Stormy: <i>Dark Rum, Ginger Beer</i>	€ 15,00
Mojito: <i>Rum, Sugar, Lime Juice, Mint Leaves, Soda</i>	€ 15,00
Mint Julep: <i>Bourbon Whiskey, Sugar, Mint Leaves, Soda</i>	€ 15,00
Diablo: <i>Tequila, Lime Juice, Crème de Cassis, Ginger Beer</i>	€ 15,00
<i>Con richieste di liquori particolari € 17,00</i>	

OUR SELECTION OF VODKA

<i>Kauffman Russian</i>	€ 18,00
<i>Ketel One Holland</i>	€ 12,00
<i>Grey Goose France</i>	€ 12,00
<i>Potocki Poland</i>	€ 12,00
<i>Belvedere</i>	€ 12,00
<i>Beluga</i>	€ 12,00
<i>Legend of Kremlin</i>	€ 18,00
<i>VKA Tuscany Wodka</i>	€ 12,00
<i>Moskovskaya</i>	€ 12,00
<i>Stolichnaya</i>	€ 12,00
<i>Tito's</i>	€ 12,00
<i>Wodka Tonic Eristoff</i>	€ 15,00
<i>Vodka Tonic with Special Wodka</i>	€ 17,00
<i>E Molte Altre</i>	€



OUR SELECTION OF GIN

<i>Hendrick's</i>	€ 12,00
<i>Tanquerry n. ten</i>	€ 12,00
<i>Gin Mare Mediterranean Botanical Herbs</i>	€ 12,00
<i>Geranium Gin Hammer e Son Botanical Herbs</i>	€ 12,00
<i>Gin Marconi 46 S. Poli Botanical Herbs</i>	€ 12,00
<i>Gin Monkey 47 Botanical Herbs</i>	€ 12,00
<i>Gin Vat San Francisco 209</i>	€ 12,00
<i>Gin Sabatini Tuscan Botanicals</i>	€ 12,00
<i>Gin Taggiasco Liguria</i>	€ 12,00
<i>Gin N° 3 Berry Bro & Rudd.</i>	€ 12,00
<i>Gin Tanqueray Rangpur Botanical Herbs</i>	€ 12,00
<i>Gin Sevilla Tanqueray</i>	€ 12,00
<i>Gin 5 Terre</i>	€ 12,00
<i>Gin Buck Mans</i>	€ 12,00
<i>Gin Plymouth</i>	€ 12,00
<i>Gin Dutch Courage</i>	€ 12,00
<i>And Many Others</i>	€
<i>Gin Tonic Bombay Sapphire</i>	€ 15,00
<i>Gin Tonic with special gin on request</i>	€ 17,00



OUR SELECTION OF WHISKY

* Allergeni: glutine

<i>Smokehead Tequila Finish</i>	€	15,00
<i>Smokehead Rum Finish</i>	€	15,00
<i>Strathisla 1987 by Morgan Macphail</i>	€	25,00
<i>Caol Ila 12 y.</i>	€	16,00
<i>Caol Ila 12 y. Cash Strength 59,8 Gordon Macphail</i>	€	18,00
<i>Caol Ila Select. Signatory 8 y Vintage 2010</i>	€	16,00
<i>Glenlivet 18 y.</i>	€	20,00
<i>Edradour Un-Chillfiltered Collection 10 y.</i>	€	18,00
<i>Glen Rothes Select. Signatory 16 y. Vintage 1997</i>	€	18,00
<i>Kilchoman</i>	€	16,00
<i>The Balvenie 14 y. Extra Matures</i>	€	16,00
<i>Edradour Distillery Ediction 10 y.</i>	€	16,00
<i>Edradour The Cask Straight vol. 59,9</i>	€	25,00
<i>Macallan Fine Oak 12 y.</i>	€	20,00
<i>Bowmore 15 y.</i>	€	18,00
<i>Glenmorangie 10 y.</i>	€	12,00
<i>Ardbeg Un-Chill Filtered 10 y.</i>	€	14,00
<i>Longmorn 15 y.</i>	€	16,00
<i>Dalwhinnie 15 y.</i>	€	16,00
<i>Laphroaig Quartet Cask</i>	€	12,00
<i>Laphroaig 10 y.</i>	€	12,00
<i>Laphroaig Lore</i>	€	20,00
<i>Dalmore 12 y.</i>	€	20,00



<i>Nikka Coffey Grain</i>	€ 14,00
<i>Nikka Pure Malt</i>	€ 14,00
<i>Glenlivet 12 y.</i>	€ 12,00
<i>Oban 14 y.</i>	€ 14,00
<i>Talisker 10 y.</i>	€ 12,00
<i>Lagavulin 16 y.</i>	€ 16,00
<i>Springbank 10 y.</i>	€ 16,00
<i>Bushmills Single Malt 10 y.</i>	€ 12,00
<i>Jameson 5</i>	€ 12,00
<i>Maker's Mark</i>	€ 12,00
<i>Chivas Regal</i>	€ 12,00
<i>Glen Grand 5 y.</i>	€ 10,00
<i>J. & B.</i>	€ 10,00
<i>Johnnie Walker 12 y.</i>	€ 12,00
<i>Eagle Rare Bourbon</i>	€ 14,00
<i>Jack Daniel's Single Barrel</i>	€ 14,00
<i>Old Overholt</i>	€ 12,00
<i>Highland Park</i>	€ 12,00
<i>Wild Turkey</i>	€ 14,00
<i>Canadian C.C.</i>	€ 12,00
<i>Canadian V.O.</i>	€ 12,00
<i>Buffalo Trace</i>	€ 12,00
<i>Jim Beam</i>	€ 12,00



OUR SELECTION OF RUM

<i>The Last Caroni “23 y.” 1996 61%</i>	€	70,00
<i>Tasting Gang Caroni “23 y.” 63,5% Blended</i>	€	70,00
<i>Caroni Navy F. Proof 51%</i>	€	60,00
<i>Clement Rare Cask Collection</i>	€	20,00
<i>Eldorado “21 y.” Special Reserve</i>	€	20,00
<i>Eldorado “15 y.”</i>	€	12,00
<i>The antigua distillery english harbour 66%</i>	€	12,00
<i>Hampden Single Jamaican Rum</i>	€	12,00
<i>Liberation M. Galante Guadelupe</i>	€	25,00
<i>Zacapa x.o. (Guatemala)</i>	€	22,00
<i>Zacapa “23 y.” (Guatemala)</i>	€	14,00
<i>Zacapa Etichetta Nera</i>	€	16,00
<i>Millonario x.o. (Perù)</i>	€	20,00
<i>Millonario “15 y.” (Perù)</i>	€	14,00
<i>Millonario “10y” Riserva (Perù)</i>	€	10,00
<i>Marie Galantete Agricol Liberation 2015</i>	€	16,00
<i>Ron Barcelò Imperiale Santo Domingo</i>	€	12,00
<i>Harbour x.o. Antigua Extra Old</i>	€	18,00
<i>Appleton Estate Signature Blend Jamaica</i>	€	12,00
<i>J. Bally “2000”</i>	€	25,00
<i>J. Bally “7 y.”</i>	€	15,00
<i>Neisson Profil 105 Agricol</i>	€	14,00



OUR SELECTION OF CALVADOS

<i>Adrien Camut “12 y.”</i>	€ 22,00
<i>Adrien Camut “6 y.”</i>	€ 18,00
<i>Marquis d’Aguesseau “20 y.”</i>	€ 20,00
<i>Lecompte Pays d’Auge, 12 y. o.</i>	€ 20,00
<i>Lecompte Pays d’Auge, 5 y. o.</i>	€ 12,00
<i>Château du Breuil, Vsop</i>	€ 12,00

OUR SELECTION OF ITALIAN AND SPANISH BRANDY

<i>Brandy Conte Lud. Di Spessa “1969” x.o.</i>	€ 25,00
<i>Brandy Poli</i>	€ 12,00
<i>Gran Duca d’Alba</i>	€ 12,00
<i>Vecchia Romagna Etichetta Nera</i>	€ 12,00
<i>Stravecchio Branca</i>	€ 12,00
<i>Cardinal Mendoza</i>	€ 12,00
<i>Carlo I°</i>	€ 12,00
<i>Lepanto</i>	€ 12,00
<i>Fundador</i>	€ 10,00

OUR SELECTION OF PORTO

<i>Porto Nieport 20 y. o.</i>	€ 18,00
<i>Porto Fonseca 20 y. o.</i>	€ 18,00
<i>Porto Vintage Fonseca Guimaraens 2008</i>	€ 15,00
<i>Porto Vintage Ramos Pinto Unfiltered</i>	€ 14,00
<i>Porto Fonseca 10 y. o.</i>	€ 12,00
<i>Porto Niepoort Tawny</i>	€ 12,00
<i>Porto Ruby Fonseca</i>	€ 12,00



OUR SELECTION OF BAS ARMAGNAC

<i>Bas Armagnac Noir Chateau De Castex "95"</i>	€	28,00
<i>Bas Armagnac "Les Fables Fauves" Laberdolive</i>	€	30,00
<i>Bas Armagnac Domaine Boingnières M. Lafitte</i>	€	30,00
<i>Bas Armagnac Laberdolive "93"</i>	€	30,00
<i>Bas Armagnac Dartigalongue</i>	€	12,00
<i>Delord Hors D'Age (15 ans d'age)</i>	€	24,00

OUR SELECTION OF COGNAC

<i>Reviseur x.o.Platinum</i>	€	28,00
<i>Delamain x.o.</i>	€	20,00
<i>Château Fontpinot x.o. Frapin</i>	€	20,00
<i>A.E. Dor VSOP</i>	€	12,00
<i>François Peyrot VSOP 1er Cru de Cognac</i>	€	12,00
<i>Jean Fillioux 1er Cru du Cognac</i>	€	12,00
<i>François Peyrot Poire Williams au Cognac</i>	€	12,00
<i>Hennessy VSOP Fine de Cognac</i>	€	12,00
<i>Remy Martin VSOP</i>	€	12,00
<i>Frapin VSOP 1er Cru du Cognac</i>	€	12,00
<i>Martell VSOP</i>	€	12,00
<i>Courvoisier VSOP</i>	€	12,00
<i>Reviseur</i>	€	12,00



OUR SELECTION OF “GRAPPA”

GRAPPE DI BERTA:

<i>Paolo</i>	€ 26,00
<i>Anniversario 1947/2017</i>	€ 25,00
<i>Solo Pier Gian</i>	€ 18,00
<i>Tre Soli Tre”</i>	€ 18,00
<i>Bric del Gajan</i>	€ 15,00
<i>Magia</i>	€ 20,00
<i>Oltre il Vallo(Barrigue Lagavullin)</i>	€ 15,00
<i>Casalotto</i>	€ 13,00
<i>Roccanivo</i>	€ 15,00
<i>Elisi</i>	€ 12,00
<i>Ornellaia</i>	€ 20,00
<i>Barrigue Jacopo Poli 55%</i>	€ 14,00
<i>GRAPPE BONOLLO 1908</i>	€
<i>Of Amarone Barique</i>	€ 14,00
<i>Of Orange</i>	€ 12,00
<i>Of Ligneum Moscato</i>	€ 12,00
<i>Of Ligneum Miele Tiglio</i>	12,00
<i>Of Ligneum Cru Italiae</i>	€ 12,00



OUR SELECTION OF “GRAPPA”

<i>Riserva Conte Ludovico Di Spessa “1992”</i>	€	18,00
<i>Riserva della Famiglia Luigi Coppo Ediz. Limitata</i>	€	25,00
<i>Sassicaia Jacopo Poli</i>	€	20,00
<i>Tignanello Antinori</i>	€	14,00
<i>Vespaiolo Jacopo Poli</i>	€	14,00
<i>Torcolato Jacopo Poli</i>	€	14,00
<i>Amorosa Jacopo Poli</i>	€	14,00
<i>Moscato Rosa Zeni</i>	€	12,00
<i>Moscato Moncalvina L. Coppo</i>	€	12,00
<i>Brunello Montalcino Col d’Orcia</i>	€	12,00
<i>Vermentino Ligure E. Primo</i>	€	10,00
<i>Sgrappa Nebbiolo Cattelan</i>	€	12,00

SWEET WINES (Glass)

Allergeni: solfiti

Az. produutt.



<i>Sciacchetrà</i>	<i>Polenza</i>	<i>Bosco/Albarola/Verm.</i>	<i>92p.</i>	€	15,00
<i>Passito Rosso</i>	<i>Polenza</i>	<i>Grenace/Rossese</i>	<i>92p.</i>	€	14,00
<i>Ben Ryé</i>	<i>Donnafugata</i>	<i>Zibibbo</i>	<i>96p.</i>	€	14,00
<i>Pedro Ximenez</i>	<i>Px Cosecha 2017</i>	<i>Montilla/Moriles</i>	<i>92p.</i>	€	13,00
<i>Moscato</i>	<i>Monteribaldi</i>	<i>Moscato</i>	<i>90p.</i>	€	10,00
<i>Levante Passito</i>	<i>E. Primo</i>	<i>Vermentino Albarola</i>		€	10,00
<i>Passito Pantelleria</i>	<i>Lago di Venere</i>	<i>Moscato</i>		€	10,00



SOFT DRINKS AND LIQUEURS

* Allergeni: glutine

<i>Glass of wine</i>	€ 9,00
<i>National and foreign beers</i>	€ 8,00
<i>Soda and Vermouth aperitifs</i>	€ 10,00
<i>Soft drinks</i>	€ 6,00
<i>Mineral Water 0.5 l.</i>	€ 3,00
<i>Mineral Water 1 l.</i>	€ 5,00
<i>Glass of Mineral</i>	€ 1,00
<i>Fiuggi, Uliveto, Panna</i>	€ 6,00
<i>Oranges or Grapefruit fresh juice</i>	€ 8,00
<i>Smoothies, Milkshakes</i>	€ 11,00
<i>Foreign liqueurs</i>	€ 12,00
<i>Sherry, Port “Ruby”</i>	€ 12,00
<i>Scotch Whiskey 5 y. or.</i>	€ 12,00
<i>Canadian Whiskey 5 y. or.</i>	€ 12,00
<i>Armagnac 5 y. or.</i>	€ 12,00
<i>Cognac VSOP.</i>	€ 12,00
<i>Calvados 5 y. or.</i>	€ 12,00
<i>Amari</i>	€ 10,00



COFFEE & SNACKS

* Allergeni: latte, uova, glutine

<i>Espresso</i>	€	3,00
<i>American Coffee</i>	€	4,00
<i>Decaffeinated coffee</i>	€	3,00
<i>Correct espresso</i>	€	5,00
<i>Shaken espresso</i>	€	7,00
<i>Glasso of Milk with coffee</i>	€	5,00
<i>Cappuccino</i>	€	5,00
<i>Tea or herbal Infusion with Biscuits</i>	€	8,00
<i>Barley / Ginseng</i>	€	3,00
<i>Chocolate</i>	€	6,00
<i>Glass of milk</i>	€	2,00
<i>Cold tea</i>	€	6,00
<i>Punch fantasies</i>	€	8,00
<i>Cookies</i>	€	5,00
<i>Brioche</i>	€	3,00

TOAST

* Allergeni: latte, glutine

<i>Toast</i>	€	8,00
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ROOM SERVICE

<i>Soicè glass di ghiaccio + Room service</i>	€	5,00
<i>Complete service con soicè glass e appetizers</i>	€	10,00
<i>Room service</i>	€	3,00
<i>Room service with food</i>	€	10,00