

*The
Champagne*

HOTELS
2GO

HOTEL MILANO & SPA
TERRAZZA ARENA - SKY LOUNGE BAR



VEUVE PELLETIER & FILS CHAMPAGNE BRUT

Grape variety: Chardonnay, Pinot Noir, Pinot Meunier

Alcohol content 12%

To the eye: shiny bright yellow

To the nose: the aromatic sensation reminds of the biscuits and the yellow fruits.

On the palate: the taste is dry with a well-balanced body; subtle perlage and rich foam.

Glass Euros 8,00 - Bottle Euros 50,00



LAURENT PERRIER BRUT CHAMPAGNE

Grape variety: Chardonnay 50%, Pinot Noir 35%, Pinot Meunier 15%

Alcohol content 12%

To the eye: shiny bright yellow

To the nose: fresh and well-balanced scents of citrus and white fruits.

On the palate: the fruity flavour progressively emerges to reveal a balanced bouquet with a subtle perlage and great persistence.

Bottle Euros 80,00



PERRIER-JOUËT CHAMPAGNE "GRAND BRUT"

Grape variety: Pinot Noir 40%, Pinot Meunier 40%, Chardonnay 20%

Alcohol content 12%

To the eye: pale and sparkling yellow, suggestive of vivacity.

To the nose: delicate, elegant and balanced. The striking freshness of the floral and fruity fragrances comes first giving way to subtle notes of vanilla and butter, offering a consistent character.

On the palate: very balanced, developing into a flavour of round elegance. A fresh wine with a long finish.

Bottle Euros 90,00



PERRIER-JOUËT CHAMPAGNE "BLASON ROSÉ"

Grape variety: Pinot Noir 50%, Pinot Meunier 25%, Chardonnay 25%

Alcohol content 12%

To the eye: luminous rose colour with glints of pale orange.

To the nose: pomegranates, pears, apricots, blood oranges and fragrances of ripe fruits; a juicy and generous blend that gives way to notes of biscuits and butter.

On the palate: strong sensations, fresh and intense at the beginning but soft and complex in the end. Lively and rich sparkling character.

Bottle Euros 110,00



BOOLLINGER SPECIAL CUVÉE BRUT CHAMPAGNE

Grape variety: Pinot Noir 60%, Chardonnay 25 %, Pinot Meunier 15%

Alcohol content 12%

To the eye: a golden colour, distinctive of black grape varieties ; very fine bubbles.

To the nose: a beautiful aromatic complexity, ripe fruit and spicy aromas, hints of cooked apples, apple compote and peaches.

On the palate: a subtle combination of structure, length and vivacity, velvet like bubbles, pear, brioche and spicy aromas, notes of fresh walnut.

Bottle Euros 110,00



RUINART BRUT ROSÉ CHAMPAGNE

Grape variety: Pinot Noir 55%, Chardonnay 45%

Alcohol content 12.5%

To the eye: slightly garnet pink colour, with orange reflections.

To the nose: fresh, subtle and delicate with scents of small berries and notes of pomegranate.

On the palate: pure and tasty, with a complete expression of the fruit flavour and a final touch that reminds the grapefruit. Lively and persistent perlage.

Bottle Euros 140,00



RUINART BLANC DE BLANCS CHAMPAGNE

Grape variety: Chardonnay 100%

Alcohol content 12.5%

To the eye: shiny bright yellow

To the nose: powerfull reminiscent of fresh fruits with dominant notes of citrus and exotic fruits like passion fruit, pineapple and lemon.

On the palate: the body is gentle but strong at the same time, excellent freshness with a persistent aftertaste.

Bottle Euros 160,00



DOM PERIGNON BRUT 2006 CHAMPAGNE

Grape variety: Chardonnay 51%, Pinot Noir 49%

Alcohol content 12.5%

To the eye: shiny and bright pale yellow

To the nose: it expresses beautiful toasted and floral notes that gradually make room for scents of pineapple and, more generally, citrus fruits.

On the palate: a spicy touch introduces to a more deep and complex taste, matte and smooth, fresh and balanced. Harmonious and elegant, it has a flawless integrity with a classy and persistent perlage.

Bottle Euros 250,00

SPARKLING WINE – CHAMPAGNE

Prosecco Santi Millesimato DOCG Valdobbiadene Extra Dry - Veneto	glass € 5.00	Bottle € 25.00
Franciacorta Berlucchi Saten - Lombardy	glass € 6.00	Bottle € 40.00
Champagne Veuve Pelletier & Fils Brut - France	glass € 8.00	Bottle € 50.00
Franciacorta Ca' Del Bosco Prestige – Lombardy		Bottle € 60.00
Franciacorta Bellavista Alma – Lombardy		Bottle € 60.00
Ferrari Perlè Trento DOC Millesimato – Trentino		Bottle € 60.00
Giulio Ferrari Riserva del Fondatore 2005 – Trentino		Bottle € 140.00

WHITE WINE

Scaia Tenuta S. Antonio 2016 (Garganega & Chardonay) - Veneto	glass € 5.00	Bottle € 25.00
Lugana Ca'dei Frati 2016 - Lombardy	glass € 6.00	Bottle € 30.00
Telos Tenuta S.Antonio 2015 (without added sulphites) - Veneto	glass € 6.00	Bottle € 30.00
Soave Pieropan 2016 - Veneto	glass € 6.00	Bottle € 30.00

RED WINE

Valpolicella Classico Speri 2015 - Veneto	glass € 5.00	Bottle € 25.00
Valpolicella Ripasso Monte Garbi Tenuta S. Antonio 2015 - Veneto	glass € 6.00	Bottle € 30.00
Chianti Classico Terre di Arceno 2014 - Tuscany		Bottle € 40.00
Brunello di Montalcimo Fornacina 2012 - Tuscany		Bottle € 75.00
Amarone S. Urbano Speri 2012 - Veneto		Bottle € 90.00

Gin & Tonic

Premium

Experience

HOTELS

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ROBY MARTON - Italy – Alcohol 47° Vol.

Botanicals like cloves, citrus peel, cinnamon, licorice, pink pepper, anise, red fruits and ginger are added to the juniper cold distillate. One of the basic peculiarity of this gin is its lightly turbid colour, due to the partial microfiltration, reason why the product keeps its natural characteristics.

On the nose, it has a wide aromatic range, releasing the scents of red fruits, anise and cloves, but especially ginger and licorice.

To taste, the notes of juniper, licorice and ginger prevail, followed by the more delicate citrus ones.

Tonic Water suggested: 1724

Euro 10,00



GIN DEL PROFESSORE MONSIEUR - Italy – Alcohol 43,7°Vol.

The production is characterized by the exclusive use of the Italian wild juniper coming from Tuscany and Umbria, which is marinated together with various herbs, spices, citrus peels and a secret ingredient. The "professor's gin" uses the Bathtub production method, in Italian "vasca da bagno", which involves the maceration of alcohol and botanicals in a tub. The juniper elixir is gently filtered after a long cold infusion to keep its aromatic charge.

On the nose, floral notes introduce intense juniper scents enriched by fruity fragrances.

To taste, it expresses strength and great softness at the same time, it is enchanting and calibrated in alcohol quantity, capable of stimulating powerful olfactory revival. The taste is silky and round.

Tonic Water suggested: Fentimans

Euro 10,00



GIN DEL PROFESSORE A' LA MADAME - Italy – Alcohol 43,7° Vol.

This is the soft female version of Gin del Professore. These two gin came to life from an idea of Carlo Quaglia, an historical distiller and the boys of Jerry Thomas Speakeasy in Rome. The aim is the one of rediscover the typical production style of prohibition period, called the "bathtub", where a normal receptacle was enough to mix alcohol and spice to make an infusion.

On the nose, cinnamon, vanilla, walnut, pepper, honey and ripe peaches are perfectly balanced by the citrus and lemon peel scents with a lightly balsamic background.

To taste, it is inevitably warm, sapid and balsamic. The resinous aftertaste is completed by floral notes.

Tonic Water suggested: 1724

Euro 10,00



SABATINI - Italy – Alcohol 41.3° Vol

With a Tuscan heart but made with an English still, precisely the one of Charles Maxwell of London's Thames Distillers, this is a gin that combines nine botanicals: juniper, coriander, iris, wild fennel, lavender, olive tree, thyme, verbena and sage leaves, all cultivated by the Sabatini family in the farm in Cortona to their.

On the nose, at the beginning strikes the predominant juniper note followed by citrus fruits, then herbs and last with spicy notes.

To taste, soft and delicate where the flavour of the citrus notes triumph, contrary to many other London Dry gin.

Tonic Water suggested: Fever Tree Mediterranean

Euro 10,00



VALLOMBROSA - Italy – Alcohol 47° Vol

Produced by the Benedictine monks of Vallombrosa abbey of the same name, this gin is a legend for the enthusiasts, a chimera for those who are looking for it. It counts only a few hundred bottles each year, monks use the "alcolati" method: this is the distillation of individual plant ingredients that need to be combined with alcohol to extract more concentrated essences. The exclusive use of a varieties of juniper berries that grows on the hills between Sansepolcro and Pieve Santo Stefano in the province of Arezzo gives authenticity to this gin. The high aromatic concentration typical of this plant guarantees its use in distillation in mono-varietal form with excellent results, even to the point osome Anglo-Saxon breeders have selected samples to create Gin Single Estate, produced with the method of the "cold compound" .

On the nose, the predominant and balsamic juniper, scents of bark and terrain.

To taste, juniper perceptions excite the palate alternately with bitter notes of grass and almonds and the sweeter ones of resin and pine cones.

Tonic Water suggested: J Gasco Indian

Euro 12,00



MONKEY 47 SCHWARZWALD DRY GIN - Germany – Alcohol 47° Vol.

Made up of 47 ingredients, including the Red Cranberry of the Black Forest, Mokey 47 Schwarzwald is easier distinguishable from all the other classic gin for its complex and intriguing aromatic components. The production process involves maceration with botanical ethanol and the "percolazione" method, in which the alcohol vapour goes through the fresh botanicals. This process creates a molecular structure rich in essential oils. The water used during the process comes from the source of the Black Forest Distillery which is particularly pure and mineral.

On the nose, it is characterized by an intense aroma of juniper, citrus and floral notes. Little scents of pepper and spice are present too.

To taste, it will surprise you with its refined and captivating flavour with spicy and citrus notes.

Tonic Water suggested: Fever Tree Indian

Euro 12,00



MADAME GENEVA GIN ROUGE - Germany – Alcohol 41.9° Vol.

The Madame Geneva Gin Rouge recipe is made by 46 botanical and it is infused at the end with Primitivo wine, to give the characteristic red colour and a unique taste. background.

On the nose, it is very floral, the lavender is easy recognizable mixed to citrus fruits with a juniper background.

To taste, difficult to define, still it stands by itself, it seems a bitter Gin with the softness of the wine and the fragrance of a daisy meadow.

Tonic Water suggested: Thomas Henry Tonic Water

Euro 10,00



BCN GIN - Spain – Alcohol 40° Vol.

The BCN gin is produced in Priorat, one of the 41 Catalan regions and it is completed in a small distillery in Barcelona. It combines the flavours of the mountains and those of the Mediterranean sea. The alcoholic base is produced by the sediments of DOQ Priorat wines and distilled in an Arnold Holstein still. All the botanicals have local origin, like juniper, rosemary, fennel, pine needles, citronella and figs from the Priorat Mountains. Lemon peels and lime come from the Mediterranean area on the south of Catalonia.

On the nose, fresh and floral pulls out for his notes.

To taste, the dry juniper notes really match the lemon peel and the rosemary flavour. Ending, in all its dryness stands out the strong- smelling juniper and lemon traces.

Tonic Water suggested: Fever Tree Mediterranean

Euro 12,00



GIN MARE - Spain – Alcohol 42,7° Vol.

This Gin shows us his Mediterranean character with its botanicals: bitter orange of Valencia, sweet orange of Seville, juniper berries, cardamom, coriander, lemon of Leida, olives, rosemary and thyme. A very refreshing and clean gin.

On the nose, it has a grassy scent where the juniper and the thyme dominate, with a backdrop of olive. The flavour is all about juniper, with an aftertaste of basil and rosemary, thyme and coriander.

To taste, the combination is savoury and the flavour is different from the one of the other gins with a completely new and original touch. It is among the few real herbaceous gins.

Tonic Water suggested: Fever Tree Mediterranean

Euro 10,00



BOTANIC PREMIUM - Spain – Alcohol 40° Vol.

This kind of gin is produced from high quality English grain and spring water and it is subjected to three distillation processes. Some botanical ingredients are used for its preparation, such as Buddha's hand, juniper, mandarin, thyme, coriander, lemon, cinnamon, peppermint, camomile, anise, sweet orange, almond, cardamom and mango.

On the nose, scents of juniper and lime are followed by delicate citrus notes: Buddha's hand, bergamot and sweet orange.

To taste, give a feeling of light and dry gin fragrant and persistent.

Tonic Water suggested: J Gasco Indian

Euro 10,00



WILLIAM CHASE ELEGANT – United Kingdom – Alcohol 48° Vol.

It is little known the fact that gin is obtained from a vodka (pure apple distillate). The apple-based spirit is inserted with the same amount of water and botanicals in a small Carter-Head style nicknamed Ginny, using the steam infusion method that has the property of accentuating floral notes making gin more delicate.

On the nose it emanates citrus and apple fragrance that balances the strong notes of the juniper.

To taste, the juniper remains strong even on the palate, leaving space to other botanicals which contribute to a rather long finale. The apple-based scent is perceptible.

Tonic Water suggested: 1724

Euro 12,00



N°3 – United Kingdom – Alcohol 46° Vol.

The London n°3 is different from other gins because it is the only London dry that still distils its gin by following the old owner's recipe, using small and traditional alembic Pot Still. Its aroma is due to 3 types of spices and 3 other types of fruits, this the reason why it is perfectly balanced.

On the nose, stands out fresh aromas of grapefruit and orange and a recognizable scent of cardamom.

The taste can be perfectly attributed to the grapefruit, supported by a spicy coriander. The dryness completes the whole aromatic bouquet.

Tonic Water suggested: 1724

Euro 10,00



BULLDOG – United Kingdom – Alcohol 40° Vol.

Initially the neutral wheat spirit is distilled three times in the Bulldog gin, then during the fourth distillation botanicals are added to the still. In the end the distillate is reduced by 40% alcohol by using water from Wales. Among the botanicals used in the process there are cassia, lotus leaves, Italian iris, French lavender, Spanish lemon, Chinese licorice, Longan, Spanish almonds, Turkish poppy seeds, juniper berries and a touch of eccentricity given by the Dragon Eye, a Chinese fruit similar to the litchi.

On the nose, it begins with a bouquet filled with floral scents and citrus fruits that stimulate the senses and invite you to guess their sources.

To taste, it is a complex gin but also soft, where juniper notes are clearly recognizable but balanced at the same time by those of all the other botanicals.

Tonic Water suggested: Fentimans

Euro 10,00



GERANIUM – United Kingdom – Alcohol 44° Vol.

According to the London Dry rules, the selected botanicals are ripened 48 hours before distillation, together with the neutral spirit. The distillation then takes place in a classic Copper Pot Still with more than 100 years of work behind. Everything is then checked and approved by the master distiller and then mixed with water. Among the botanicals use in the process there are angelica, anise, juniper berries, cinnamon, coriander, iris, essential oils of Danish geranium, lemon rind.

On the nose, it is a floral gin, in which the juniper and the citrus lemon notes are not invasive at all. Therefore the London Dry method used allows to create a London Dry gin at the same time.

To taste, almost soft on the palate with floral and spicy notes.

Tonic Water suggested: J.Gasco Indian

Euro 10,00



FIFTY POUNDS – United Kingdom – Alcohol 43,5° Vol.

The production of this gin is based on an ancient traditional method which includes five distillations through small lots divided into a few numbered bottles. The distillation takes place through a very old copper still and, after the process has taken place, the liquid rests for at least three weeks before being bottled to allow all the plant characteristics to fuse together perfectly. This gin is a cereal-based spirit in which botanicals are immersed, precisely 11 different herbs and spices.

On the nose, juniper notes and cut grass, scents of cardamom and cumin with a spicy sweet vanilla, cinnamon and cloves.

To taste, dry, clean and soft. The lemon notes gives a touch of freshness. It is rich in aromatic herbs and the after taste reminds the licorice root.

Tonic Water suggested: Fentimans

Euro 10,00



TANQUERAY OLD TOM GIN LIMITED EDITION - United Kingdom –Alcohol 47.3° Vol.
The gin Tanqueray Old Tom evokes a historical recipe dating back to the Victorian era with unusual botanicals for a gin. The plants used are the same of their London Dry gin such as juniper, angelica root, coriander and licorice. Only the proportions in which these plants are used are different enough to change the taste of the final product.

On the nose, harmonic mix of lime, orange, grapefruit, chamomile flowers and juniper.
To taste, lightly sweet and soft.

Tonic Water suggested: Indian Fever Tree

Euro 10,00



OLD ENGLISH GIN – United Kingdom– Alcohol 44° Vol.

The Old English Gin is distilled according to a recipe of 1783 using exactly 11 botanicals in the oldest Pot Still, even now existing in England. The name of the kettle is also called "grandmother", in honour of the grandmother of the old and original distiller. It is then bottled the old way in recycled Champagne bottles as it was in 1783.

On the nose, it is easy to recognize the aroma of the juniper berries. Later on the scents of warm hay, black pepper and spices.

The aftertaste, is characterized by basil and mint. The taste is incredibly sweet and veiled.

Tonic Water suggested: Indian Fever Tree

Euro 10,00



HENDRICK'S GIN – Scotland – Alcohol 41.4° Vol.

A refreshing gin with a strong character and a floral and delicious aroma due to, among other things, the essence of German cucumber and the rose petals of Bulgaria. The Hendrick's gin is unique in its genre because it combines two gin separately distilled with two different methods and with a totally different flavour which does not have a great personality before the addition of cucumber and rose petals.

On the nose, the bouquet is delicate, very floral and resinous, played on thin and ethereal tones with rose petal fragrance. The presence of spices gives elegance and sweetness, caressed by ginger and splendid mineral scents.

To taste, is strikingly soft but with an extraordinarily intense, fine and fresh aroma.

Tonic Water suggested: Thomas Henry Tonic Water

Euro 10,00



SAFFRON GIN – France – Alcohol 40° Vol.

This gin is an elegant and surprising product, containing a mix of 8 botanical ingredients: juniper, coriander, lemon, orange peel, angelic seeds, roasted root, fennel seeds and finally the precious saffron. The saffron infusion gives an intense orange colour and a soft and a delicious spicy flavour.

On the nose, predominate strongly botanical fennel and saffron. The strong notes of juniper and citrus fruit instead turn out to be surprisingly traditional.

To taste, strong saffron notes and fennel shades.

Tonic Water suggested: 1724

Euro 10,00



MARTIN MILLER'S – Iceland – Alcohol 44° Vol.

Martin Miller's is distilled at the famous Langley's Distillery in the UK with traditional methods in the alembic called "Angela". The botanicals are separated and distilled into two individual lots, separating citrus-based botanicals from the others.

The two spirits are then combined together. Once the distillation is over, the gin is brought to Iceland to be mixed with the purest waters in the world.

On the nose, hints of citrus and juniper, grass feeling.

To taste, it is a very soft gin, clean on the palate and with notes of citrus and juniper. A dry fruity taste softly approaching the mouth. Medium body but creamy at the same time thanks to citrus, lemon, violet notes and cucumber drops.

Tonic Water suggested: Thomas Henry Tonic Water

Euro 10,00



N°209 – USA – Alcohol 46° Vol.

Each distillation lasts almost 11 hours, not including the night maceration process.

The basic spirit comes from four Midwest cornfield distillations with a sweet finishing touch.

The water used proceeds from the melting of the snow on the Sierra Nevada Mountains. After leaving the botanicals in a copper alembic for one night for the maceration, the product is distilled for the fifth time. Among the botanicals used in this process there are angelica, bergamot, lemon peel, cardamom, cassia rind, coriander seeds, juniper.

On the nose, it is refined, subtle with spicy notes and rich in citrus flavour, including the Calabrian bergamot.

The taste, has a very citrus tone at first with the bergamot and the lemon peel as predominant ones. The aftertaste is more about floral aromas of cardamom and cassia.

Tonic Water suggested: J. Gasco Indian

Euro 10,00

TONIC WATER PREMIUM SELECTION



Tonic Water - Chile

A perfect balance between tradition and innovation. The Latin American quinine gives to this tonic water a less bitter aftertaste. The flavour is peppered with a scent of rosemary and thyme. It is lightly fruity, with a final note of anise.



Tonic Water Mediterranean – United Kingdom

This is a new taste with the typical bitter and soft taste of the natural quinine. The flavour is round and elegant because of the thyme, the rosemary and the citrus fruits.



Indian Tonic Water – United Kingdom

With a soft flavour, its sparkling character is similar to the one of the champagne. Refreshing, with clear lemon note that match perfectly with the bitter taste of the quinine.



Indian Tonic Water – Italy

It has a smoother flavour than standard tonic waters. Round and delicate taste with a bitter touch; very fine carbonation.



Tonic Water – United Kingdom

The first botanical tonic water worldwide produced is made with a mix of herbal infusions and citronella essences that flow into a unique, refreshing and distinctive citrus fruits flavour. The herbs are fermented for 7 days.



Tonic Water - Germany

It has a full flavour. The unusual high concentration of quinine makes this water particularly bitter, giving it a peculiar taste but not so persistent. It is incredibly light and refreshing.

LONG DRINKS – COCKTAILS

Rum Cola / Jack Cola	€ 8.00
Gin / Vodka & Tonic / Lemon	€ 8.00
Screwdriver vodka - orange juice	€ 9.00
Long Island Iced Tea vodka – rum – cointreau – gin – lemon juice - cola	€ 9.00
Chartreuse Mule chartreuse –lime juice - gingerbeer	€ 9.00
Mojito rum - lime - mint - soda - sugar	€ 9.00
Caipiroska vodka - lime - sugar	€ 9.00
Caipirinha cachaca - lime - sugar	€ 9.00
Negroni red vermouth - gin - campari	€ 9.00
Margarita on the rocks tequila - cointreau - lime juice	€ 9.00
Manhattan whisky – red vermouth - angostura	€ 9.00
Moscow Mule vodka – lime - ginger beer	€ 9.00
Daquiri sugar – lemon juice – sugar syrup	€ 9.00
Gin Fizz gin - lemon juice - sugar syrup - soda	€ 9.00

COCKTAILS NOT ALCOHOLIC

Virgin Mojito (sprite - lime - mint – soda)	€ 7.00
Red and Fizzy (orange – grenadine – ananas – lemon - soda)	€ 7.00
Flamingo (grapefruit – orange - strawberry - lemonsoda)	€ 7.00
Sun Rise Free (gingerbeer – lime - soda)	€ 8.00
Fresh Soda Fruit (anans juice – strawberry - soda)	€ 8.00

COCKTAILS PREMIUM

Clover Club

gin, lemon juice, raspberry, egg white
€ 10.00

Bramble

gin, lemon juice, sugar syrup, blackberry liquor
€ 10.00

Red Sea

gin, lime juice, vanilla liquor, red pepper
€ 10.00

Mai Tai

white rum, dark rum, triplesec, lime juice, barley water
€ 10.00

The Liberal

white rum, dark rum, orange bitter, lime juice, sugar cube, absinthe, honey, orange juice
€ 10.00

S.R. Daiquiri

lime juice, honeymix, maracuja syrup, Havana 3, Fullproof rum
€ 10.00

Zombie

lime juice, lemon, pineapple, maracuja syrup, Havana 3, Havana Reserva, Fullproof rum, brown sugar, angostura
€ 10.00

Old Fashioned

sugar cube, soda, angostura bitter, whiskey
€ 10.00

Sazerac

sugar cube, Peychaud bitter, soda, absinthe, Rye Whiskey, zest
€ 10.00

N.Y. Sour

Rye Whiskey, sugar syrup, lemon juice, egg white, red wine
€ 10.00

Red Velvet

agave syrup, tequila reposado, angostura bitter, Peychaud bitter, soda
€ 10.00

The Modernista

white tequila, lime juice, agave syrup, orange bitter, tabasco sauce, ginger beer
€ 10.00

Bloody Mary

Vodka, tabasco sauce, worcestershire, lemon juice, salt, peper, tomato juice
€ 10.00

The Delicios Punch

vodka, vanilla liquor, maracuja syrop, lime juice, sugar syrup, soda
€ 10.00

SOFT DRINKS

Water (San Pellegrino / Panna 0.25 cl)	€ 2.50
Soft Drink / Red Bull	€ 4.00
Jiuce	€ 4.00
Fresh orange juice	€ 5.00
Fruits and vegetables extract	€ 7.00

BEERS

Forst 1857 – Italy	€ 5.00
Scudata Birrificio Antoniano - Italy	€ 5.00
Radler Moretti - Italy	€ 5.00

APERITIFS

Crodino/ San Bitter / Campari Soda	€ 4.00
Spritz (Campari / Aperol / Hugo)	€ 7.00
Americano (Campari, Red Vermouth, soda)	€ 7.00
Mojito Spritz (aperol - prosecco - orange - mint – soda)	€ 7.00
Bellini (prosecco – peach puree)	€ 7.00
Rossini (prosecco – strawberry puree)	€ 7.00
Mimosa (prosecco – orange juice)	€ 7.00
Kir Royal (prosecco – creme di Cassis)	€ 7.00
Vermouth Martini (White / Red / Dry)	€ 6.00

SPIRITS

Amari nazionali/esteri	€ 6.00
Cognac / Spirits	€ 8.00
Whisky Cao Ila Moch - Scotland	€ 10.00
Whisky Aberfeldy 12 - Scotland	€ 10.00
Whiskey Jim Bean Signature Craft – Ireland	€ 10.00
Whisky Akashi Blended – Japan	€ 10.00
Rum Zacapa 23y - Guatemala	€ 10.00
Rum Milonario S 15y - Perù	€ 10.00
Rum Agricole Clement Tres Vieux Vsop - Martiniche	€ 10.00
Vodka Zubrowka - Poland	€ 10.00
Vodka Grey Goose – France	€ 10.00
Vodka Kauffman – Russia	€ 10.00
Tequila Herencia Mexicana Reposado – Mexico	€ 10.00
Tequila Jose Cuervo Traditional Reposado – Mexico	€ 10.00