

## Aperitivi/Cocktail

<b>Select Spritz</b> . . . . .	<b>8</b>
<i>Select, Prosecco, Soda</i>	
<b>Aperol Spritz</b> . . . . .	<b>8</b>
<i>Aperol, Prosecco, Soda</i>	
<b>Campari Spritz</b> . . . . .	<b>8</b>
<i>Campari, Prosecco, Soda</i>	
<b>Cynar Spritz</b> . . . . .	<b>8</b>
<i>Cynar, Prosecco, lemon juice, soda</i>	
<b>Americano</b> . . . . .	<b>10</b>
<i>Red Vermouth, Campari, Soda</i>	
<b>Negroni Sbagliato</b> . . . . .	<b>12</b>
<i>Roter Wermut, Campari, Prosecco</i>	
<b>Negroni</b> . . . . .	<b>13</b>
<i>Red Vermouth, Campari, Gin</i>	
<b>White Negroni</b> . . . . .	<b>14</b>
<i>White Vermouth, Gin, St. Germain</i>	
<b>Mexican Mule</b> . . . . .	<b>14</b>
<i>Tequila, lime juice, ginger beer</i>	
<b>Espresso Martini</b> . . . . .	<b>15</b>
<i>Vodka, coffee liqueur, espresso</i>	
<b>Pantani</b> . . . . .	<b>15</b>
<i>Raspberry vodka, Cointreau, lime juice, cranberry juice, egg white substitute</i>	
<b>Big Belly</b> . . . . .	<b>15</b>
<i>Gin, lemon-white wine-basil cordial, soda</i>	
<b>Porn Star Martini</b> . . . . .	<b>15</b>
<i>Vanilla vodka, passion fruit liqueur, passion fruit puree, lime juice, splash of Prosecco, egg white substitute</i>	
<b>Nino's Smash</b> . . . . .	<b>15</b>
<i>Gin, lemon juice, sugar syrup, basil, orange slices, orange bitters, egg white substitute</i>	
<b>Rum Sour</b> . . . . .	<b>15</b>
<i>Rum, lemon juice, sugar syrup, egg white substitute</i>	
<b>Martini Dry</b> . . . . .	<b>15</b>
<i>Gin No. 3, dry vermouth</i>	
<b>White Russian</b> . . . . .	<b>15</b>
<i>Vodka, coffee liqueur, cream</i>	
<b>Old Fashioned</b> . . . . .	<b>15</b>
<i>Bourbon whiskey, sugar, Angostura bitters, splash of soda water</i>	

No cocktail found?  
No worries!

We'll gladly mix cocktails for you  
that aren't on the menu!

## Cocktail analcolici

<b>Crodino Spritz</b> . . . . .	<b>7,50</b>
<i>Crodino Red/Yellow, lemon juice/orange juice, soda</i>	
<b>Morgana</b> . . . . .	<b>8,50</b>
<i>Lime juice, brown sugar, orange juice, blackcurrant</i>	
<b>Gi No</b> . . . . .	<b>9,50</b>
<i>Non-alcoholic gin 0.00%, lemon juice, sugar syrup, soda</i>	
<b>Virgin Yuzu Mitsu</b> . . . . .	<b>16</b>
<i>Non-alcoholic gin 0.00% infused with Szechuan pepper, yuzu juice, matcha mitsu, sugar syrup, egg white substitute, matcha tea infusion.</i>	

## Birre alla spina

0,3 L - 0,5 L

<b>Stiegl Zwickl Bio</b> A . . . . .	<b>4,50 - 5,50</b>
<b>Birra Peroni</b> A . . . . .	<b>4,70 - 5,70</b>

## Birre in bottiglia

0,33 L

<b>Stiegl Radler Zitron</b> A . . . . .	<b>4,60</b>
<b>Stiegl 0,00% Frei Bier</b> A . . . . .	<b>4,80</b>
<b>Birra Moretti</b> A . . . . .	<b>5,20</b>

## Birre artigianali

<b>Mastri Birrai Umbri Capelli Blanche</b> A . . . . .	<b>8,20</b>
0,33L	
<b>Mastri Birrai Umbri IPA California West Coast</b> A . . . . .	<b>8,50</b>
0,33L	
<b>Mastri Birrai Umbri Rossa COTTA</b> A . . . . .	<b>18,00</b>
0,75L	
<b>Mastri Birrai Umbri IPA</b> A . . . . .	<b>18,50</b>
0,75L	

## Caffè

<b>Espresso</b> . . . . .	<b>2,90</b>
<b>Espresso doppio</b> . . . . .	<b>4,10</b>
<b>Espresso macchiato</b> G . . . . .	<b>3,20</b>
<b>Cappuccino</b> G . . . . .	<b>4,90</b>

## Liquori

3cl

<b>Averna</b> . . . . .	<b>4,70</b>
<b>Montenegro</b> . . . . .	<b>4,90</b>
<b>Disaronno</b> . . . . .	<b>4,90</b>
<b>Limoncello</b> . . . . .	<b>4,50</b>

## Grappa

2cl

<b>Poli Bianca</b> . . . . .	<b>4,10</b>
<b>Poli Sarpa Oro</b> . . . . .	<b>4,80</b>

## Distillati

3cl

<b>Whisky Jack Daniel's</b> . . . . .	<b>6</b>
<b>Whisky Monkey Shoulder</b> . . . . .	<b>8</b>
<b>Gin N° 3</b> . . . . .	<b>8</b>
<b>Gin Mare</b> . . . . .	<b>8</b>
<b>Gin Hendrick's</b> . . . . .	<b>9</b>
<b>Vodka Belvedere</b> . . . . .	<b>9</b>
<b>Vodka Beluga</b> . . . . .	<b>9</b>
<b>Rum Don Papa</b> . . . . .	<b>10</b>
<b>Rum Zacapa 23</b> . . . . .	<b>10</b>
<b>Tequila Kah</b> . . . . .	<b>10</b>
<b>Tequila Kah Reposado</b> . . . . .	<b>10</b>
<b>Mezcal</b> . . . . .	<b>10</b>

## Bevande analcoliche

<b>Acqua Panna</b> . . . . .	<b>6,20</b>
0,75L	
<b>Acqua San Pellegrino</b> . . . . .	<b>3,60 - 6,20</b>
0,25L - 0,75L	
<b>Cola/Cola Zero</b> . . . . .	<b>3,90</b>
0,33L	
<b>Makava Ice Tea Bio</b> . . . . .	<b>4,50</b>
0,33L	
<b>Soda Zitron*</b> . . . . .	<b>3,60 - 5,20</b>
<i>frisch gepresst</i> 0,25L - 0,50L	
<b>Soda Holunder*</b> . . . . .	<b>2,80 - 4,20</b>
0,25L - 0,50L	
<b>Almdudler</b> . . . . .	<b>3,90</b>
0,35L	
<b>Tonic</b> . . . . .	<b>4,10</b>
<b>Soda</b> . . . . .	<b>1,80 - 2,40</b>
0,25L - 0,50L	
<b>Apfelsaft Bio*</b> . . . . .	<b>3,90</b>
0,25L	
<b>Apfelsaft gespritzt*</b> . . . . .	<b>3,20 - 5,20</b>
0,25L - 0,5L	

\* beverage for youth

# DRINK LIST



### ALLERGENS

A gluten-containing cereals and products B crustaceans and products thereof C eggs and products thereof D fish and products thereof (except fish gelatin) , E peanuts and products thereof F soybeans and products thereof G milk and dairy products (including lactose) from mammals H nuts and products thereof L celery and products thereof M mustard and products thereof N sesame seeds and products thereof O sulphur dioxide and sulphites P lupins and products thereof , R molluscs such as snails, mussels, and squids, and products thereof

## Sette Élite

Our "Sette Élite" offers a unique selection of molecular cocktails, employing innovative techniques to create unforgettable experiences.

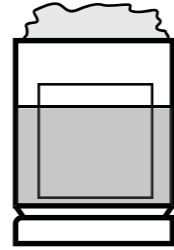
In short: Molecular cocktails add a new dimension to your drinking experience.

With unconventional ingredients, advanced preparation techniques, and creative presentations, these cocktails offer a unique combination of flavors, textures, and presentations that you won't find in classic cocktails.



## Hanami

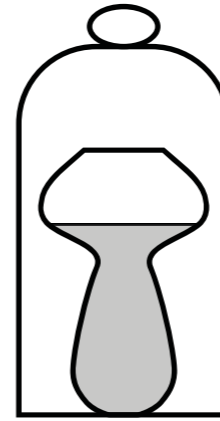
*Lemongrass-infused whisky, Cointreau, ginger syrup, lemon juice, strawberry breeze. 18*



*A refreshing cocktail with a complex nature, crafted through an infusion of whiskey with lemongrass, orange liqueur, ginger syrup, and lemon juice. The addition of strawberry air lends a smooth and sweet texture to the cocktail, while the combination of all these contrasting yet harmonious flavors creates a balanced blend with an intense and surprising taste for the palate.*

## Floral Fog

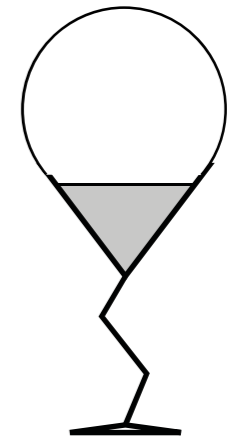
*Lavender-infused whisky, maple syrup, bitter cocoa, Angostura bitters, cherry wood smoke. 17*



*An extraordinary drink begins with a base of lavender-infused whisky, evoking a symphony of floral aromas and grassy notes. Accompanied by handcrafted maple syrup, imparting natural sweetness and enveloping richness to the cocktail, and enriched with a hint of Angostura bitters and cocoa bitters, adding complexity and depth of flavor. But the real surprise comes with the cherry wood smoke, enveloping the cocktail in a veil of mystery and captivating elegance.*

## Select Passion

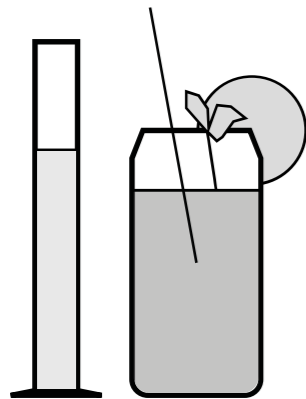
*Select, tomato syrup, limoncello, orange bitters, basil soda. 16*



*A balanced cocktail featuring Select, tomato syrup, limoncello, orange bitters, and basil soda, bringing together all these flavors. The combination of aromas makes the cocktail suitable for those seeking an intense and complex yet fresh and light tasting experience.*

## Hibiscus Elixir

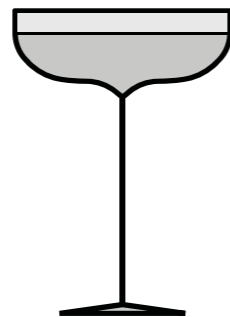
*Hibiscus flower-infused gin, bergamot liqueur, lavender-chili syrup, lemon juice, rose soda. 17*



*A cocktail that enchants the senses with a blend of floral and fresh aromas through its combination of hibiscus-infused gin, Italicus, lavender-chili simple syrup, lemon juice, and rose soda. It's the perfect choice for those seeking a refined and enveloping experience.*

## Yuzu Mitsu

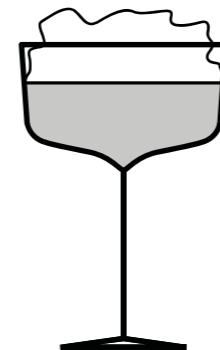
*Gin infused with Szechuan pepper, yuzu juice, matcha sugar syrup, egg white substitute, matcha tea infusion. 19*



*A complex and surprising cocktail that blends contrasting yet harmonious flavors. The gin infused with Szechuan pepper merges with the acidity of the yuzu juice, while the matcha syrup brings sweetness to the mix. The result is a fresh, lively, and unexpected cocktail with a slightly bitter and spicy finish.*

## Mandarita

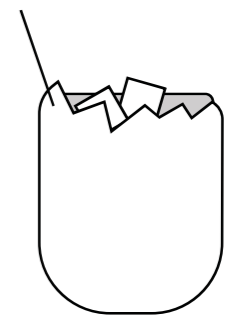
*Tequila, mandarin liqueur, lime juice, mandarin juice, sea breeze. 17*



*The combination of these flavors creates a complex and balanced blend with subtle sweetness and zesty acidity, harmonizing with the salty aroma of the sea. The end result is a fresh and enveloping cocktail, perfect for those seeking a unique and refreshing taste reminiscent of a sea breeze.*

## Lapsang Calimero

*Pineapple vodka, lemon juice, Lapsang Souchong tea, pineapple caviar. 17.*



*An exotic and sophisticated cocktail combines the sweetness of pineapple with a splash of freshness from lemon juice, enriched by a smoky touch of Lapsang Souchong tea. For a unique experience, we complete the cocktail with a refreshing addition of pineapple caviar. It's the perfect choice for those seeking an unforgettable flavor journey.*