

SELEZIONE DI VINI |
Selection of wines

CHAMPAGNE	Bottle
"R" di Ruinart	€ 89
"Ruinart" Blanc de Blancs	€ 158
"Ruinart" Blanc de Blancs Magnum	€ 345
"Ruinart" Rosé	€ 158
"Dom Ruinart" Brut 2004	€ 350
"Dom Ruinart" Rosé 2004	€ 490
"Dom Pérignon" Brut Vintage 2008	€ 285
"Dom Pérignon" Brut Vintage 2005	€ 400
"Dom Pérignon Rosé 2000	€ 750
"Dom Pérignon" Plénitude 2 2002	€ 710
"Dom Pérignon" Plénitude 2 2000	€ 710
"Krug" Grande Cuvée s.a. 167ème édition	€ 325
"Krug" Grande Cuvée Vintage 2004	€ 440

BIANCHI / white	Glass / Bottle
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"Torre Rosazza" Ribolla Gialla 2018	€ 12 € 35
"Hofstätter" Gewürztraminer 2018	€ 12 € 37
"Pasini" Lugana 2018	€ 12 € 36

ROSSI / red

"Albino Rocca" Nebbiolo 2017	€ 12 € 37
"Petra" Hebo 2017	€ 12 € 35
"Gulfi" Nerojbleo 2017	€ 12 € 36

ROSÉ / rosé

"San Marzano" Tramari 2018	€ 12 € 35
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CHAMPAGNE & SPUMANTI / sparkling wines

Franciacorta Cuvée Brut La Capinera	€ 15 € 50
"Bonomi" Franciacorta brut Cru 2011	€ 16 € 60
"Billecart-Salmon" Brut Réserve s.a.	€ 20 € 88

A partire dalle ore 18.30 e fino alle ore 21.00 la selezione di vini a bicchiere partirà da €14

A partire dalle ore 18.30 e fino alle ore 21.00 la selezione di vini a bottiglia partirà da €50

Per una maggior scelta di referenze in bottiglia è disponibile la carta dei vini del ristorante

Starting from 18.30 until 21.00 our selection of wines by the glass will start from €14

Starting from 18.30 until 21.00 our selection of wines by the bottle will start from €50

For a larger selection of wine references by bottle please ask the restaurant wine list



You Inspire Me

A list of cocktails inspired by classics

SPRITZ REDUX	€ 18
Aperitivo del professore, Americano rosa Cocchi, Franciacorta Brut, soda al pompelmo rosa <i>Aperitivo del Professore, Cocchi pink Americano, Franciacorta Brut, pink grapefruit soda</i>	
BELLINI PICK ME UP	€ 20
Pesca fermentata, Champagne Brut <i>Fermented peach, Champagne Brut</i>	
CENTENARIO	€ 20
Koskue Rye gin, Bitter Riserva Martini, Vermouth & Barolo Chinato Cocchi, Family Asia <i>Koskue Rye gin, Bitter Riserva Martini, Cocchi Vermouth & Barolo Chinato, Family Asia</i>	
PENICILLIN # 2	€ 18
Mezcal Nuestra Soledad, Casamigos Reposado, sherbet arancia & limone, zenzero, nettare di agave, agrumi <i>Mezcal Nuestra Soledad, Casamigos Reposado, orange & lemon sherbet, ginger, agave nectar, citrus</i>	
MALACCA	€ 18
Tanqueray gin, sherbet al pompelmo rosa e cardamomo, St. Germain, lime, mandarino Miyagawa <i>Tanqueray gin, pink grapefruit & cardamom sherbet, St. Germain, lime, Miyagawa Mandarin</i>	
HELLFIRE	€ 18
Mezcal Nuestra Soledad, pepe di Sichuan, peperone rosso arrostito, Ancho Reyes, lime, agave <i>Mezcal Nuestra Soledad infused Szechuan, roasted bell pepper, Ancho Reyes, lime, agave nectar</i>	
WOOD	€ 18
Stoli Elit infusa al legno di ciliegio, Cointreau, "fake" lime, barbabietola <i>Stoli Elit infused with cherry wood, Cointreau, "fake" lime, beetroot</i>	
SURFRIDER	€ 18
Damoiseau bianco, cocco, ananas, lime, té roiboos, Champagne Brut <i>Damoiseau white, coconut, pineapple, lime, roiboos tea, Champagne Brut</i>	
SHIRLEY IS BACK	€ 18
Sherbet all'arancia e limone, tè Oolong, melograno, Spiced orange ginger ale <i>Orange & lemon sherbet, Oolong tea, pomegranate, Spiced orange ginger ale</i>	
SPICE MOON	€ 18
Seedlip Spice, Cordiale al butterfly pea flower, soda al pompelmo rosa <i>Seedlip Spice, butterfly pea flower cordial, pink grapefruit soda</i>	
SPRING GARDEN	€ 18
Seedlip Garden, Oolong Kombucha, spring-sherbet <i>Seedlip Garden, Oolong Kombucha, spring-sherbet</i>	

Textiles

PRIDE OF SILK	€ 20
Un omaggio alla tradizione millenaria della seta in Giappone <i>A tribute to the ancient tradition of silk in Japan</i>	
Nikka from the Barrel, kumquat, miele, camomilla, lime, fragranza al mandarino Miyagawa <i>Nikka from the Barrel, kumquat, honey, chamomile, lime, Miyagawa mandarin fragrance</i>	
STAR OF GINS	€ 20
Il Jeans: da indumento di lavoro ad abito di moda <i>Jeans: from workwear attire to fashionable clothes</i>	
Star of Bombay, Martini Ambrato, Granny Smith, semi di finocchio, sherbet mediterraneo, limone <i>Star of Bombay, Martini Ambrato, Granny Smith, fennel seeds, Mediterranean sherbet, lemon</i>	
SMOKING	€ 20
In origine una veste indossata dagli uomini per preservare l'abito dall'odore del tabacco <i>Originally a dress worn by men to preserve clothes from the smell of tobacco</i>	
Michter's Rye whisky, sciroppo al Vieux Carré, bitter, legno affumicato <i>Michter's Rye whisky, Vieux Carré syrup, bitter, smoked wood</i>	
ORGANZA	€ 20
Ci siamo ispirati alla semitrasparenza dell'organza, per creare il nostro Milk Punch chiarificato, morbido e setoso <i>We drew inspiration from the translucence of organza to create our soft and silky clarified Milk Punch</i>	
Cognac Voyer VS, Tequila reposado, St. Germain, lime, mandorla, wash milk <i>Cognac Voyer VS, reposado Tequila, St. Germain, lime, almond, wash milk</i>	
PURPLE VELVET	€ 20
Nato in Oriente, il velluto divenne celebre in Europa grazie alle mani esperte dei sarti italiani <i>Born in the East, velvet became famous in Europe thanks to the expert hands of Italian tailors</i>	
Tanqueray gin, Campari Bitter, Vermouth Amaro Cocchi & Belsazar Red, Italicus, Velluto di Chianti e sherbet agli agrumi <i>Tanqueray gin, Campari Bitter, Cocchi Bitter Vermouth, Belsazar Red, Italicus, Chianti and citrus sherbet foam</i>	
BETWEEN THE SHEETS #2	€ 20
Un cocktail ispirato ai tessuti di lino creati nell'Antico Egitto <i>A signature cocktail inspired by the linen textiles created in ancient Egypt</i>	
Apricot Brandy, Aalborg Akvavit, arancia & fake lime, agave, hibiscus <i>Apricot Brandy, Aalborg Akvavit, orange & fake lime, agave nectar, hibiscus</i>	
COTTON CLUB	€ 20
Si trovano testimonianze del cotone in diversi paesi, dal Messico all'India <i>There are testimonies of cotton in several countries, from Mexico to India</i>	
Mezcal Nuestra Soledad, Tequila blanco, tamarindo, bergamotto, caffè, lime, cotton candy <i>Mezcal Nuestra Soledad, white Tequila, tamarindo, bergamot, coffee, lime, cotton candy</i>	

WHISKY |

THE SPIRITUAL HOME - THE MACALLAN

30ml per portion

The Macallan M	€ 335
The Macallan N. 6	€ 270
The Macallan MOP6	€ 215
The Macallan Reflexion	€ 110
The Macallan Estate	€ 45
The Macallan Exceptional Single Cask	€ 45
The Macallan Edition n°3	€ 25
The Macallan Edition n°4	€ 25
The Macallan 18 y/o triple cask	€ 45
The Macallan 15 y/o Triple Cask	€ 24
The Macallan 12 y/o Double Cask	€ 12
The Macallan 12 y/o Fine Oak Triple Cask	€ 12

HIGHLAND / SPEYSIDE

Mortlack 18 y/o	€ 30
Dalmore 18 y/o	€ 25
Dalmore 12 y/o	€ 12
Benromach 10 y/o	€ 12
The Balvenie 21 Port Cask y/o	€ 40
The Balvenie 17 y/o Double Wood	€ 25
Glen Elgin 1998 – Bottled 2014	€ 18
Glenfiddich 21 y/o	€ 35
Glenfiddich 18 y/o	€ 14
Glenfiddich 15 y/o Solera Res.	€ 12
Glenfiddich 12 y/o	€ 12
Edradour 10 y/o	€ 12

ISLANDS

Highland Park 18 y/o (Orkney)	€ 22
Talisker 18 y/o (Skye)	€ 16

SPECIAL RELEASES 2019

Limited Edition Scotch Whisky

Lagavulin 12 y/o	€ 24
Talisker 15 y/o	€ 24

ISLAY

Ardbeg 10 y/o	€ 12
Ardbeg Uigedail	€ 15
Ardbeg Corryvreckan	€ 18
Bunnahabhain 1979	€ 45

Caol Ila 1983	€ 45
Port Askaig Sherry Cask	€ 18
Caol Ila 12 y/o	€ 12
Caol Ila 18 y/o	€ 16
Lagavulin 16 y/o	€ 12
Laphroaig Quarter Cask	€ 12

BLENDED AGED MALT

Royal Salute 21 y/o	€ 20
Johnnie Walker Blue Label	€ 18
Dimple 15 y/o	€ 12
Johnnie Walker Gold Reserve	€ 12
Cardhu 12 y/o	€ 12

CANADIAN / IRISH

Crown Royal 10 y/o	€ 12
Bushmills 10 y/o	€ 12

BOURBON / RYE / TENNESSEE

Michter's 10 y/o	€ 22
Michter's Barrel Stenght	€ 16
Michter's S.B. Bourbon	€ 12
Michter's Straight Rye	€ 12
Michter's Sour Mash	€ 12
Michter's American Whiskey	€ 12
Hudson Baby Bourbon	€ 16
Hudson Manhattan Rye	€ 16
Baker's	€ 16
Knob Creek	€ 12
Highwest Campfire	€ 14
Evan Williams 2007 S.B.	€ 12
Elijah Craig 12 years	€ 18
Montana	€ 14
Pikseville Rye	€ 16
Woodford Reserve	€ 12
Bulleit Bourbon / Rye	€ 12
Ransom Whipper Snapper	€ 12

JAPAN & ASIA

Taketsuru 21 y/o Pure Malt	€ 50
Taketsuru 17 y/o Pure Malt	€ 25
Taketsuru <i>n.a.</i>	€ 12
Akashi Meisei	€ 12
Nikka From The Barrel	€ 12
Nikka Yoichi <i>n.a.</i>	€ 12
Nikka Coffey Malt/Grain	€ 12
Miyagikyo <i>n.a.</i>	€ 14

Amrut Fusion	€ 12
Amrut Single Malt	€ 12
Amrut Sherry Matured	€ 16
Kavalan Bourbon Cask	€ 14

RUM |

MARTINICA

J.M. Tres Vieux XO	€ 12
J. Bally 2002	€ 12

Clement

Clement Tres Vieux 10 y/o	€ 15
Très Vieux 100% Canne Bleue	€ 16

VENEZUELA

Santa Teresa 1794	€ 12
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REPUBBLICA DOMINICANA

Matusalem 15y Gran Reserva	€ 12
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PANAMA

Abuelo 12 years	€ 12
Abuelo XV Napoleon Cask Finish	€ 12
Abuelo XV Oloroso Cask Finish	€ 12
Abuelo XV Tawny Port Cask Finish	€ 12

HAITI

Clarín Sajous	€ 12
Clarín Vaval	€ 12
Clarín Casimir	€ 12

JAMAICA

Mezan XO	€ 12
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GUATEMALA

Zacapa XO Centenario	€ 18
Zacapa Royal	€ 35

GUYANA

El Dorado 15 years	€ 12
El Dorado 21 years	€ 20

GIAPPONE

Encrypted Nine Leaves	€ 20
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Tutti i distillati sono serviti nella misura di 30 ml

All Spirits are served as a 30 ml measure

BRANDY |

Brandy Torre 15 y/o	€ 12
Carlos Primero	€ 12
Cardenal Mendoza	€ 12

CALVADOS |

Camut 6 anni	€ 14
Drouin Hors D'Age	€ 16
Lemorton 1986	€ 18

COGNAC |

Remy Martin LOUIS XIII	€ 160
Hennessy Paradis Imperial	€ 150
Hennessy 250 Collector	€ 45
Remy Martin XO	€ 26
Hennessy XO	€ 26
Ragnaud – Sabourin	€ 16
Courvoisier VSOP	€ 12
Frapin Cigar Blend	€ 20
Camus Borderies XO	€ 27

Leopold Gourmet

Age de Fruit	€ 16
Age de Fleur	€ 16

ARMAGNAC |

Chateau de Castex 1979	€ 32
Chateaux de Castex 1995	€ 18
Hors d'Age Laberdolive	€ 22
Millésime 1996 Samaléns	€ 15

VODKA |

Beluga	€ 12
Potocki	€ 12
Chopin	€ 12
Grey Goose	€ 12
Ketel One	€ 12
Stolichnaya Elit	€ 12
Kauffman Soft	€ 12
Belvedere	€ 12
Belvedere Smogóry Forest	€ 14
Belvedere Lake Bartężek	€ 14

GIN |

OUR SELECTED CHOICE

(All the gin are served as a 45 ml measure for your

G&T)

Tanqueray No.Ten	€ 18
O'ndina Italian Small Batch	
Hendrick's - Fifty Pound	
Star of Bombay - Bathtub	
Mayfair - G'Vine Floraison	
Plymouth gin – Hepple gin	
Sipsmith London Dry	
Filliers Belgian gin	
Martin Miller - Geranium	
Ki No Bi – Roku Gin	
Napue Gin	
Beefeater 24 – Junipero	
London N°3 - The Botanist	
Sacred gin - Colombo	
San Francisco 209	
Elephant gin/ Navy Stenght	
The London N° 1 - Portobello Road	
Engine Organic Gin	€ 20
Monkey 47	€ 19
Alkemist Gin	€ 20
Brooklyn – Koskue Ambrato	€ 20
Kinobi “Sei” NS	€ 22
Kinobi Kaurizawa Cask	€ 25
Kinobi Caroni Cask	€ 25

Gin del Professore

Monsieur	€ 18
A La Madame	€ 18
Crocodile	€ 20

TEQUILA |

Casamigos

Blanco	€ 13
Reposado	€ 14
Anejo	€ 15

Herradura

Reposado	€ 12
Anejo	€ 13

Don Julio

Blanco	€ 12
Reposado	€ 13
Anejo	€ 14
1942 Julio Gonzales	€ 24

Patron

Silver – Reposado	€ 12
Anejo	€ 14

Ocho

Reposado	€ 13
Anejo	€ 14

MEZCAL

El Jolgorio Espadin	€ 20
Casamigos	€ 16
Nuestra Soledad	€ 12
Bruxo N° 1 Espadin	€ 12

Illegal

Joven	€ 12
Reposado	€ 15
Anejo	€ 18

DISTILLATI DI FRUTTA |

Poire Williams	
Framboise	€ 18

GRAPPE |

Berta

Berta Ris. del Fondatore	€ 22
Berta Bric de Gaian 2004	€ 14
Berta Tresolitre	€ 15
Berta Magia	€ 15
Berta Roccanivo 2010	€ 15

Nonino

Cru Ribolla	€ 18
Cru Schioppettino	€ 18
Chardonnay Barrique	€ 12
Nonino Barrique	€ 12
Monovitigni	€ 11

Romano Levi

Moscato	€ 12
Riserva Ambrata	€ 12
Camomilla	€ 12

Capovilla

Ribolla Gravner 2008	€ 11
Rouge de Pinot Noir	€ 15

Poli

Poli Barrique	€ 12
Po di Poli Aromatica	€ 12
Po di Poli Elegante	€ 12
Po di Poli Morbida	€ 12

Po di Poli Secca	€ 12
Uvaviva Italiana	€ 12
Po di Poli Barrique	€ 12
Evo	
Evo	€ 12

BIBITE Softdrinks

Kombucha Queen Oolong Fervere
Limonata di Portofino
Chinotto Lurisia
Gazzosa Lurisia
Aranciata Lurisia

LONDON ESSENCE

Classic London Tonic Water
Grapefruit & Rosemary Tonic Water
Bitter Orange & Elderflower Tonic Water
Delicate Ginger Ale

FEVER TREE

Ginger Beer
Ginger ale
Tonic Water

SUCCHI DI FRUTTA

Selezione Van Nhamen	€ 9
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BIRRE Beers

Birrificio Milano

"La Virata" (Blanche)	
"Vola Basso" (IPA)	€ 10
Menabrea	€ 9

CUCINA Kitchen

Piccoli Morsi / Small Bites

Carpaccio di salmone marinato <i>Marinated salmon carpaccio</i>	€ 17
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Acciughe del Cantabrico, burrata e piquillo <i>Cantabrico anchovies, burrata and piquillo</i>	€ 18
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Tonno su tonno <i>Red tuna carpaccio</i>	€ 18
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Insalata di granchio e avocado <i>King crab and avocado salad</i>	€ 25
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Carpaccio di ricciola, sedano e pompelmo <i>Amberjack carpaccio, celery and grapefruit</i>	€ 18
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Tartare di Fassona, rafano e cetrioli <i>Beef tartare, horseradish and cucumber</i>	€ 16
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Riso nero, verdure croccanti e tapioca <i>Black rice, vegetables and parsnip</i>	€ 14
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Piccola Caesar salad di pollo <i>Baby Chicken Caesar salad</i>	€ 17
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Culatello di Zibello D.O.P. <i>Zibello culatello ham</i>	€ 24
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Capocollo di Martina Franca, selezione "Santoro" <i>Martina Franca capocollo, Santoro selection</i>	€ 15
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Bresaola "cacio e pepe" <i>"Cacio e pepe" beef Bresaol</i>	€ 17
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Toast formaggio e culatello cotto di San Marino <i>Culatello ham and cheese toast</i>	€ 15
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