

KRUG

BRUT

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| NM | Grande Cuvée 172ème édition | 450 € |
| 2008 | Clos du Mesnil | 3200 € |
| 2006 | Clos d'Ambonnay | 5800 € |

ROSATO / ROSÉ

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| NM | Rosé 28ème édition | 950 € |
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KRUG

CHAMPAGNE

Champagne

BRUT

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| NM | Gosset Extra Brut | 130 € |
| 2015 | Moet & Chandon Grand Vintage Brut | 200 € |

ROSATI / ROSÉ

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| NM | Laurent Perrier | 180 € |
| NM | Joseph Perrier Cuvée Royale | 140 € |

Spumanti / *Sparkling Wines*

BRUT

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| 2020 | Ferghettina Milledì | 80 € |
| NM | Conte Vistarino Cépages | 70 € |

ROSATO / ROSÉ

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| 2020 | Bellavista Grand Cuvée | 125 € |
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Vini Bianchi / *White Wines*

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| 2019 | Dipoli Voglar | 70 € |
| 2023 | Livio Felluga Friulano | 60 € |
| 2020 | Bellavista Convento Ss. Annunciata | 150 € |
| 2021 | Colli di Lapio Clelia | 100 € |
| 2024 | Gaja & Graci Idda Carricante | 75 € |
| 2019 | Riffault Sancerre Auksinis | 90 € |
| 2021 | Domaine Weinbach Les Caracoles | 140 € |
| 2024 | Louis Latour Chablis 1er Cru | 130 € |
| 2021 | Xavier Monnot Les Duresse Meursault | 170 € |
| 2022 | Domaine Gentile Grand Expression Blanc | 85 € |
| 2020 | Louis Jadot Savigny - Lès - Beaune Les Vergelesses | 135 € |

Vini Rosati / *Rosé Wines*

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| 2023 | Château d'Esclans Whispering Angel | 60 € |
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Vini Rossi / *Red Wines*

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| 2019 | San Leonardo | 200 € |
| 2018 | Zenato Amarone Riserva | 180 € |
| 2020 | Weingut Niedrist Pinot Nero Riserva | 90 € |
| 2021 | Paolo Scavino Bric del Fiasc Barolo | 200 € |
| 2019 | Castello di Rampolla Sammarco | 115 € |
| 2017 | Biondi Santi Brunello | 380 € |
| 2020 | Marisa Cuomo Furore rosso Riserva | 75 € |
| 2021 | Famille Perrine Les Sinards Chateauneuf du Pape | 120 € |
| 2021 | Fraçois Feuilleux Gevrey-Chambertin | 200 € |
| 2018 | Château Clerc Milon Pauillac | 380 € |

Al Calice / By the Glass

BOLLICINE / SPARKLING WINES

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| 2020 | DOCG Franciacorta brut etichetta Romeo - La Montina | 20 € |
| NM | Champagne Rosè - Ruinart | 55 € |
| 2015 | Grand Vintage Moët & Chandon | 45 € |

VINI BIANCHI / WHITE WINES

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| 2022 | DOCG Fiano di Avellino Edition Romeo - Marianna Venuti | 25 € |
| 2020 | IGT Lazio - Fiorano Bianco - Tenuta di Fiorano | 25 € |
| 2022 | Anjou Blanc 'A Francoise' - Thibaud Boudignon | 35 € |

VINI ROSSI / RED WINES

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| 2021 | IGT Salento Cabernet Sauvignon - Tenuta Liliana - Etichetta Romeo | 25 € |
| 2022 | DOC Langhe Nebbiolo Pio Cesare | 25 € |
| 2020 | DOC Alto Adige Südtiroler Riserva Blauburgunder Niedrist | 30 € |

VINI ROSATI / ROSÉ WINES

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| 2023 | Côtes de Provence Rosè Whispering Angel - Château d'Esclans | 20 € |
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VINI DOLCI / DESSERT WINES

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| 2012 | Vin Santo di Montepulciano - Occhio di Pernice - Boscarelli | 30 € |
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Birre / Beers

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| Menabrea | 8 € |
| Franziskaner | 8 € |
| Corona | 8 € |

Cocktails

TUTTI I FRUTTI 22 €

Vodka, italicus, mix frutta shrub, maraschino, agrumi
Vodka, italicus, shrub fruit mix, maraschino, citrus

CAFFÈ NOCINO 22 €

Bourbon alla fava tonka, liquore al caffè, caffè freddo
gelato vaniglia
*Tonka bean bourbon, coffee liquor, coffee iced
vanilla ice cream*

FIORE ROSSO 22 €

Pisco al finocchietto, Cointreau, ciliegia syrup, lime
anice glass-wash, bitter foamer
*Fennel pisco, Cointreau, cherry syrup, lime
anice glass wash, bitter foamer*

PROPAGANDA 22 €

Rum e Rum agricolo, mandorla fat-wash, menta
lime, violetta, angostura
*Agricultural Rum and Rum, fat wash almond, mint
lime, violet, angostura*

PAPARAZZO 22 €

Tequila/mezcal al pepe rosa, Aperol, pompelmo rosa
lime, soda, spray pompelmo rosa, basilico
*Pink pepper tequila/mezcal, Aperol, pink grapefruit
lime, soda, pink grapefruit spray, basil*

PSICHEDELICO 22 €

Gin Todi, mela annurca, saint germain, agrumi
mediterranean soda water, butterfly pea flowers
*Todi gin, annurca apple, saint germain, citrus
mediterranean soda water, butterfly pea flowers*

Mocktails

APPLE FIZZ

15 €

Succo di mela, Sciroppo di Sambuco, Soda, Menta
Apple Juice, Elderberry Syrup, Soda, Mint

SPICED STRAWBERRY

15 €

Succo di Pompelmo, Ginger Beer, Fragole
Grapefruit Juice, Ginger Beer, Strawberries

PASSION AND BERRIES

15 €

Succo di Mirtillo, Sciroppo di Maracuja, Ginger ale, Agrumi
Blueberry Juice, Passion Fruit, Ginger Ale, Citrus

VIRGIN COLADA

15 €

Succo di Ananas, Sciroppo di Cocco, Soda, Agrumi
Pineapple Juice, Coconut Syrup, Soda, Citrus Fruit

Superalcolici / *Spirits*

GIN

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| Hendrick's | 18 € |
| Gin Mare | 18 € |
| Bombay Sapphire | 15 € |

VODKA

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| Ketel One | 15 € |
| Grey Goose | 18 € |
| Tito's | 15 € |
| Belvedere | 18 € |

RUM

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| Zacapa 23 | 22 € |
| Clement XO | 28 € |
| Kraken | 18 € |
| Diplomatico Reserva | 18 € |
| Zacapa XO | 35 € |

TEQUILA

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| Don Julio Blanco | 22 € |
| Don Julio Reposado | 25 € |
| Don Julio Anejo | 22 € |

COGNAC

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| Remy Martin VSOP | 15 € |
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BRANDY

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| Vecchia Romagna | 15 € |
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WHISKY

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| Woodford Reserve | 18 € |
| JW Blue Label | 48 € |
| JW Black Label double | 20 € |
| Macallan 12 Years | 22 € |
| Redbreast 12 | 20 € |
| Nikka from the Barrel | 18 € |

AMARI / DIGESTIVES

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| Sambuca Molinari | 14 € |
| Montenegro | 12 € |
| Amaro Lucano | 12 € |
| Fernet Branca | 12 € |
| Amaro Averna | 10 € |
| Jefferson | 14 € |
| Braulio | 14 € |

LIQUORI / LIQUEURS

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| Limoncello | 10 € |
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GRAPPA

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| Berta Giulia | 15 € |
| Berta Piasi | 15 € |

Bevande Analcoliche / *Soft Drinks*

ACQUA / WATER

NATURALE / STILL

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| Panna (0,75 lt) | 6 € |
| Lauretana (1 lt) | 7 € |

FRIZZANTE / SPARKLING

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| San Pellegrino (0,75 lt) | 6 € |
| Perrier (0,33 lt) | 8 € |

SODATI / SODA DRINKS

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| FEVER TREE Indian Tonic, Bitter Lemon, Ginger Beer, Ginger Ale, Soda Water, Mediterranean Tonic, Elder Flower Tonic, Aromatic Tonic Water | 8 € |
| CEDRATA TASSONI | 6 € |
| CRODINO | 6 € |

SOFT DRINKS

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| COCA COLA | 6 € |
| COCA COLA ZERO | 6 € |
| LURISIA Aranciata, Chinotto, Gazzosa <i>Orange Soda, Chinotto, Lemon Soda</i> | 8 € |
| TÉ FREDDO GALVANINA / ICED TEAS GALVANINA Tè nero Indiano, Pesca, Limone <i>Indian black tea, Peach, Lemon</i> | 8 € |

SUCCHI DI FRUTTA / FRUIT JUICES

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| BIO PLOSE Ananas, Arancia, Pompelmo, Albicocca, Pera, Pesca, Mela, Mirtillo Rosso, Pomodoro <i>Pineapple, Orange, Grapefruit, Apricot Pear, Peach, Apple, Cranberry Tomato</i> | 7 € |
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Bevande Calde / *Hot Beverages*

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| Espresso | 5 € | Cappuccino | 6 € |
| Doppio Espresso <i>Double Espresso</i> | 8 € | Latte Macchiato | 6 € |
| Espresso Decaffeinato <i>Decaffeinated Espresso</i> | 5 € | Cioccolata Calda <i>Hot Chocolate</i> | 6 € |
| Caffè Americano <i>American Coffee</i> | 6 € | Selezione di tè <i>Selection of Teas</i> | 7 € |

Gli alimenti come il pesce, da noi acquistati freschi, per ragioni di mercato e per preparazioni a crudo subiscono un trattamento di bonifica mediante sottovuoto e abbattimento a -20° per almeno 48 ore, conforme alla prescrizione del Reg. (CE) 853/2004, allegato III, sezione VII, capitolo 3, lettera D, punto 3.

In conformità al Regolamento UE n. 1169/2011 del Parlamento e del Consiglio Europeo, segue l'elenco dei prodotti e delle sostanze che potrebbero provocare allergie ed intolleranze.

1. Cereali contenenti glutine (grano, segale, orzo, avena, farro, kamut o i loro ceppi ibridati) e prodotti derivati
2. Crostacei e prodotti a base di crostacei
3. Uova e prodotti a base di uova
4. Pesce e prodotti a base di pesce
5. Arachidi e prodotti a base di arachidi
6. Soia e prodotti a base di soia
7. Latte e prodotti a base di latte
8. Frutta a guscio: mandorle, nocciole, anacardi, noci, pistacchi e prodotti a base di frutta a guscio
9. Sedano e prodotti a base di sedano
10. Senape e prodotti a base di senape
11. Semi di sesamo e prodotti a base di semi di sesamo
12. Anidride solforosa e solfiti in concentrazioni superiori a 10mg/kg o 10mg/l
13. Lupini e prodotti a base di lupini
14. Molluschi e prodotti a base di molluschi

Our fresh fishery products have not undergone any preserving process other than chilling, freezing or quick-freezing at -20° for at least 48 hrs, including fish that is vacuum-wrapped or wrapped in a controlled atmosphere according to Reg. (EC) No. 853/2004, annex III, section VII, chapter 3, letter D, point 3.

In compliance with the EU Regulation n. 1169/2011 of the European Parliament and Council, the list of products and substances that may cause allergies and intolerances follows:

1. *Cereals containing gluten, namely: wheat (such as spelt and Khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof*
2. *Crustaceans and product thereof*
3. *Eggs and product thereof*
4. *Fish and product thereof*
5. *Peanuts and product thereof*
6. *Soybeans and product thereof*
7. *Milk and product thereof*
8. *Nuts, such as almonds, hazelnuts, walnuts, pistachios nuts and product thereof*
9. *Celery and product thereof*
10. *Mustard and product thereof*
11. *Sesame seeds and product thereof*
12. *Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/ litre*
13. *Lupin and product thereof*
14. *Molluscs and product thereof*

Al conto finale sarà aggiunto un contributo volontario del 10% a favore dei dipendenti per il servizio ricevuto

A voluntary contribution of 10% in favour of the staff for the service received will be added to the final bill