





I nostri aperitivi

Our aperitifs

1 cocktail a scelta + Assaggi d'autore

1 cocktail + Signature tastings

€ 22 per persona

€ 22 per person

1 cocktail a scelta + Varietà di pinse gourmet

1 cocktail + Gourmet pinsa selection

€ 25 per persona

€ 25 per person

1 cocktail a scelta + Tagliere gourmet

1 cocktail + Gourmet sharing board

€ 30 per persona

€ 30 per person

SIGNATURE COCKTAILS (N)

€ 18

Negroni N°4

gin, caelum vermouthe, campari, fresh raspberries

Basilica Tini

gin, campari, lillet blanc

Veni Creator

bourbon whiskey, fresh pineapple pulp, lemon juice, vanilla syrup

Sunset Dome

mezcal, lime juice, elderflower syrup, salt, fresh grapefruit juice

Passio fructus

bevedere vodka, passoa, fresh passionfruit, lime, sugar, lemon soda

Diana Star

plantation 3 star white rum, brown sugar, lime, fresh strawberry pulp, tonic

Palomita

grey goose vodka, lemon juice, agave syrup, fresh grapefruit juice

Opposite Negroni

gin, campari, red vermouthe del professore, strawberry flavored infusion, vanilla bean pod

Fizzed Exsultate

celery flavored gin infusion, lemon juice, sugar syrup, soda

Roman

citrus flavored vodka infusion, fresh grapefruit juice, orange syrup, lime

SIGNATURE NON-ALCOHOLIC (N)

€ 13

Diana Sicut Cervus

fresh mint leaf, fresh lime, cranberry juice, fresh pineapple pulp

Blue Fructus

fresh blueberries, berry purée, cranberry juice, lime, sugar

GREAT CLASSICS (N)

€ 15

Milano-Torino

campari, red vermouthe

Manhattan

bourbon whiskey, red vermouthe, angostura bitter

Old Fashioned

rye whiskey, sugar, angostura bitter, soda water

Daiquiri

rum, lime, sugar, maraschino cherries

Tommy's Margarita

tequila, lime, agave syrup

Paloma

tequila, lime, agave syrup, pink grapefruit soda

God Father

scotch whisky, amaretto liqueur

Bloody Mary

vodka, tomato juice bio, lemon juice, worchestershire sauce, salt, pepper

Whiskey sour

whiskey, lemon juice, sugar

London Mule

gin, lime, ginger beer

Mint Julep

kentucky whiskey, mint, sugar, syrup

Il nostro Barman preparerà per Voi i migliori cocktail internazionali
Our Barman will prepare for You the best international cocktails

MARTINI COCKTAILS (N)

€ 18

Classic Martini

gin/vodka, extra dry vermouth, olive/lemon twist

Dirty Martini

gin/vodka, extra dry vermouth, olive juice

Vesper Martini

gin, vodka, lillet blanc

Espresso Martini

vodka, kahlúa, espresso

Porn Star Martini

vanilla vodka, lime, sugar, passion fruit pulp, prosecco shot

Cosmopolitan Martini

vodka, lime, cointreau, cranberry juice

SPARKLINGS (N)

€ 15

Aperol Spritz

aperol, prosecco, soda

Select Spritz

select, prosecco, soda

Rabarbaro Spritz

rabarbaro liqueur, prosecco, soda

Kir Royal

crème de cassis, spumante metodo classico

Bellini

prosecco, white peach pulp

Rossini

prosecco, strawberry pulp

MOCKTAILS (N)

€ 13

Spritz

non-alcoholic bitter, soda

Americano

non-alcoholic bitter, non-alcoholic vermouth, soda

Virgin Mojito

fresh mint leaf, lime, sugar, ginger ale

Virgin Mary

tomato juice bio, lemon juice, worchestershire sauce, salt, pepper

VERMOUTH & APERITIVI (N)

Martini Bianco

€ 7

Carpano Rosso

€ 7

Caelum Vermouth

€ 7

Noilly Prat Dry

€ 7

Aperol

€ 7

Campari Bitter

€ 7

Pernod

€ 7

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I NOSTRI CALICI ^(N)

BY THE GLASS

Prosecco Valdobbiadene

DOCG - Brut

€ 10

Franciacorta Contadi Castaldi

DOCG - Brut

€ 15

Champagne Pommery Brut Royal

Reims - Brut 37,5 cl

€ 39

Zefiro Spumante Analcolico

Non-alcoholic sparkling wine 75 cl

€ 26

Vino al Calice

Selezione del nostro Sommelier

Selected Wine

Bianco

White

€ 8

Rosso

Red

€ 10

Rosé

€ 11

LE NOSTRE BIRRE

OUR BEERS

Selezione Uliveto Roof Garden ^(A, N)

Draft house lager 0,20 – 0,40

€ 5 - 8,5

Peroni Nastro Azzurro ^(A, N)

33 cl

€ 6

Peroni Gran Riserva Bianca ^(A, N)

33 cl

€ 8

Peroni Gran Riserva Rossa ^(A, N)

33 cl

€ 8

Ichnusa Non Filtrata ^(A, N)

50 cl

€ 8

Heineken ^(A, N)

33 cl

€ 6

Corona ^(A, N)

33 cl

€ 7

Gjulia Senza Glutine ^(GF, N)

Gluten free 50 cl

€ 8

Tourtel Analcolica ^(A, N)

Non-alcoholic 33 cl

€ 6

É disponibile la nostra completa carta dei vini

Ask our staff for the full wine list

WHISKY & WHISKEY

Johnnie Walker Black Label 12yo
€ 10

Chivas Regal 12yo
€ 10

Balvenie Double Cask 12yo
€ 16

Glenfiddich 12yo
€ 12

Ardbeg 10yo
€ 14

Laphroaig 10yo
€ 12

Lagavulin 16yo
€ 16

Oban 14yo
€ 14

Jameson
€ 10

Bushmill's 10yo
€ 12

Jack Daniel's Old n°7
€ 10

Maker's Mark Bourbon
€ 10

Woodford Reserve Bourbon
€ 12

Bulleit 95 Rye
€ 10

Canadian Club
€ 10

Nikka From The Barrel
€ 14

RUM

Havana Club 7yo
€ 10

Diplomatico Reserva Exclusiva
€ 12

Saint James Vieux XO
€ 16

Matusalem Gran Reserva 15yo
€ 14

Flor de Caña 18yo
€ 16

The Kraken Spiced
€ 10

GRAPPA & BRANDY_(N)

Grappa Sarpa Bianca Poli
€ 8

Grappa 903 Barrique
€ 10

Grappa Berta Bric del Gaian 2016
€ 16

Vecchia Romagna
€ 8

Martell VS
€ 10

Remy Martin VSOP
€ 12

Armagnac Saint-Vivant
€ 12

Calvados Morin Sélection
€ 10

GIN

Bombay Sapphire
€ 10

Tanqueray London Dry
€ 10

Tanqueray Ten
€ 10

London n°3
€ 12

Hendrick's
€ 12

Caelum Dry Gin
€ 10

VII Hills Italian Gin
€ 10

Gin Mare
€ 12

Monkey 47
€ 13

VODKA

Stolichnaya
€ 10

Absolut
€ 10

Belvedere
€ 12

Grey Goose
€ 12

Tito's Handmade
€ 10

Smirnoff
€ 10

TEQUILA & MEZCAL

Jose Cuervo Silver
€ 8

Olmecca Altos Reposado
€ 10

Mezcal Illegal Joven
€ 10

TONIC (N)

€ 6

Fiver Three

Indian

Mediterranean

GInger Beer

Pompelmo

Informazioni per il cliente

Information for the costumer

GF = Senza Glutine / *Gluten Free*

LF = Senza Lattosio / *Lactose Free*

VEG = Vegano / *Vegan*

VEGGY = Vegetariano / *Vegetarian*

A = Cereali contenenti Glutine / *Cereals containing Gluten*

B = Crostacei e prodotti a base di Crostacei / *Crustaceans and products thereof*

C = Uova e prodotti a base di Uova / *Eggs and products thereof*

D = Pesce e prodotti a base di Pesce / *Fish and products thereof*

E = Arachidi e prodotti a base di Arachidi / *Peanuts and products thereof*

F = Soia e prodotti a base di Soia / *Soybeans and products thereof*

G = Latte e prodotti a base di Latte / *Milk and products thereof*

H = Frutta a Guscio / *Nuts*

I = Sedano e prodotti a base di Sedano / *Celery and products thereof*

L = Senape e prodotti a base di Senape / *Mustard and products thereof*

M = semi di Sesamo e prodotti a base di Sesamo / *Sesame seeds and products thereof*

N = Anidride Solforosa e Solfiti / *Sulphur Dioxide and Sulphites*

O = Lupini e prodotti a base di Lupini / *Lupin and products thereof*

P = Molluschi e prodotti a base di Molluschi / *Molluscs and products thereof*