

# BAR ★ MENU

## Mediterraneo *fruits and flowers*

**Bugsy Mary** (M. Rizzolo)  
Inspired by a love story: the one between a Bloody Mary and a carrot cake. **In this potion you will find Grey Goose vodka, carrot juice, Martini Extra Dry, lemon juice, a teaspoon of sugar syrup, salt, pepper and a drop of celery bitter.**

**Punch à porter** (O. Vesentini - A. Paci)  
An Italian style punch that follows the category's adagio: "one of sour, two of sweet, three of strong and four of weak". **Whiffs of basil, cardamom, Amalfi lemons, apples and chamomile mix with Bison Grass vodka Zubrowka and elegant Lucano Limoncello.**

**Cuneo-Padova in uno Spritz** (C. Ferro - M. Peano)  
You thought you knew everything there was to know about Spritz? You'll have to rethink that. This is the most floral version that would tempt any of the most avid bees. **Our cocktail has five petals: Prosecco, Italian white beer, Mixybar Fiori di Sambuco, Baladin ginger and Bordiga Aperitivo vermouth.**

**Toledo Cobbler** (N. Siciliano)  
When simplicity becomes the synonym of elegance. An all fruit cocktail with the style and alcohol content of a glass of wine. **The ingredients are: Martini Rosso, fresh juices of lemons and oranges from Campania, white sugar and finally a few tears of joy of Angostura Aromatic Bitters.**

**Cheese your cake** (C. Perinelli)  
You can sit in your favourite armchair or sofa or just find a cosy spot to enjoy this interesting after-dinner drink: a cake that you drink instead of eating it. Slightly alcoholic, creamy then crunchy, **with a big heart full of Stravecchio Branca and Carpano Dry vermouth.**

**Il Passionale** (B. Vanzan - P. Sanna)  
If you're in the mood for courtship this is for you. A long, fruity, floral mix created with modern Latin-lovers in mind. **You'll find the strong character of ginger beer, the red fire of Campari, the fragrances of Bankes Gin and raspberry and lemon perfume in our Collins.**

**100 di questi sling** (M. Del Bianco)  
Sling Operation. Pull the elastic and catapult yourself in time and space, from the colonial Raffles Hotel in Singapore, where the Singapore Sling was born in 1915, **all the way to its exciting Mediterranean version, with Gin Mare, Carlo Alberto red vermouth, citrus fruits, rosemary and drops of Amarena Fabbri syrup.**

**Campari Pool** (K. Ragaven)  
Close your eyes: you're by the pool in your Hawaiian shirt listening to the Beach Boys. Now open them and shout: "Maitai roa ae!" which means "The end of the world" in Tahiti. Now you're ready to taste **this variation of a Mai Tai with homemade falernum Campari, Appleton Jamaican rum and orange and clementine juices.**

## Casanova STRONG & DECISIVE

**Maï** (R. Giglioni)  
This is the story of a knowledgeable lady. Her cakes were even much better than Grandma Duck's. This is the liquid version of her most successful cake. **In the goblet of good mood: Bacardi Superior rum, Martini Bianco, honey and Alchermès liqueur.**

**Epoca** (P. Bevilacqua)  
This Boulevardier cocktail is made for dandies and fops who show off their elegance and refinement. This is their interpretation, **prepared with a spoonful of cocoa and vanilla, Martini Gran Lusso, Bitter Martini and Vecchia Romagna brandy.**

**Long Peninsula, Rosario Tea** (C. Ferro)  
Its like a tea, in its form and substance, but made for a Cossack alcoholic appetite. **In the main roles: Chinotto flavoured Quaglia Liqueur, Marton's Gin (Italian), cherry spirits, Vodka I Spirit (Italian), Mixybar Fabbri Cola syrup and Spuma Nera.**

**A4 Julep** (M. Turconi)  
Ladies and Gentlemen, welcome to the Middle Ages, in the glorious era of the julep. **The traditional sugar and mint of the "modern American juleps" is mixed with Bitter Rouge and Riserva Carlo Alberto red Vermouth, Sangue Morlacco, Diplomatico Rum and Aztec Chocolate Bitters.**

**Diplomat rivisitato** (V. Vialardi)  
A good dose of Black Note amaro instead of Angostura Bitters, and genuine black cherry Ratafià by Adorno Rapa Giovanni instead of Maraschino liqueur. Vermouth is the only ingredient that remains unchanged. Here we use Drapo Rossò and Turin Drapo Dry vermouths.

**Napul'è** (F. Ercolino)  
Tired of your usual shaken coffee? **Here is the solution to your problem: Diplomatico Rum, Disaronno, ristretto coffee, Mixybar Fabbri Almond Milk, a bit of cream, Alchermès, drops of Fabbri cherry syrup and half a deep-fried zepolla.**

**Drapò Note** (M. Giuridio)  
A spicy character, like Darth Vader in Star Wars, **for this American cocktail kissed by luck made of Black Note amaro, Drapò Rosso vermouth, orange bitters and J. Gasco lemonade.**

## La Dolce Vita mellow

**Moncalieri** (L. Todisco)  
Don't be afraid of the black man. This is a Negroni "reverse", as good as bread but it won't make you go crazy. **The bitter-sweetness of Select Aperitivo, drops of Candolini white grappa, Fernet Branca dew and the aroma of Sambuca Borghetti are added to Carpano Classico Vermouth.**

**Il diverso** (G. Di Franco)  
Created by Livia who generously donated her egg to create **a tasty drink prepared with Bacardi Gold rum, China Martini, milk, lemon, orange, sugar and cinnamon powder.**

**Pastiera** (M. Turconi)  
If you think Cachaça is only good to make Caipirinha you'll be surprised by this "pas de deux", performed between samba and tarantella. **An explosion of orange, lemon, red tea, almond and vanilla extracts in the company of Capucana Cachaça, a distilled spirit produced with artisan knowhow.**

**Fugascina al Campari** (B. Vanzan)  
Gaspere Campari the man behind the King of Bitters, opened his first bar in Novara in 1860. It was called Caffè dell'Amicizia and one was always greeted in the morning by the smell of delicious sweet foccaccias, the Fugascinas. **This is a variation of this dessert with Skyy Vodka flavoured with vanilla, barley and lemon extracts and egg white.**

**Christmas Mule** (L. Bosello - F. Sisti)  
The bubbles of ginger beer are added to a "cicinin" small glass of Milanese panettone syrup, fresh mandarin orange juice and Babicka, precious absynth vodka. This is the thirst quenching surprise born under the Christmas tree that you can drink all year long.

**Bella Rosa** (W. Gosso)  
This is the ice-cream version of a Cosmopolitan. **A Sorbet version of a cocktail with Bordiga Gin Rossa, Drapò vermouth bianco Turin Vermouth and a scoop of raspberry and lime ice cream.**

**L'Èbunulbunet** (C. Ferro)  
A typical Piedmont dessert transformed into a **pleasant smoothie with heavy cream, milk, Lazzaroni Amaretto, Mixybar Amaretto, Piedmont hazelnuts, amaretti, Top Gold Choco Fondente.**

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## LA GRANDE BELLEZZA *for sophisticated taste*

**Leonardo** (G. Miriello - A. Attanasio)  
Take a classic Bellini, treat it nicely, and write it love recipes. Like this variation prepared stirring softly some Ferrari Trento Doc Perlé spumante, fresh clementine and pomegranate juice and the timeless spirit of Lucano Anniversario, retro amaro with bitter notes of absynth, holy thistle and gentian.

**Negroni Svegliato 2.0** (D. Zoppi)  
What did you put in the coffee? For those in search of extreme emotions the bugle plays the charge with a Negroni, offered in a mocha coffee pot, and re-elaborated with coffee infused in Drapò Rosso Turin Vermouth, Bordiga dry gin, bitter and a teaspoon of sugar.

**Un bellissimo aperitivo** (P. Pistolesi)  
The entrance key of the great beauty of vermouth passes through this study of the classic cocktail homage to Adonis, to the beauty among beauties. This cup is filled with a beauty elixir with Carpano Antica Formula vermouth, sweet notes of sherry and maraschino and all the temperament of Fernet Branca. Light, elegant and good for all, even for the ugly ones.

**Il Classico** (F. Tomasselli)  
Bronx, Manhattan, Staten Island, Queens and Brooklyn. These are the five classic cocktails that have been dedicated to New York. To Brooklyn is the name of this elegant homage made of Jim Beam Kentucky bourbon whiskey, China Martini, Martini Rosso and a few drops of the very Italian Sambuca.

**Caffè Corrotto** (H. Bell - L. Vezzali)  
Vicky the Viking is all grown up. He drinks a cocktail that looks, but only looks, like an American Coffee. It is made of a pot-pourri of northern spices like cinnamon, cloves and ginger. The alcohol base is Ysabel Regina, a brandy that comes to terms with Cognac. Ginger beer closes the circle.

**Un Americano a Pisticci** (G. Miriello - M. S. Mazzoleni)  
Wine taste with bitter, sweet and pleasant notes. A variation of the theme that can't be more Italian, created with an Amaro, a fortified wine and an aromatised wine. In our pedigree cocktail there are amaro Lucano Anniversario, Americano Rosa Cocchi and Barolo Chinato.

**Gioventù Bruciata** (E. Nono)  
Don't let the saintly aspect fool you: a cup decorated with candied sugar and orange rinds. This is hard stuff that James Dean, the idol of Rebels without a cause, would have drunk in a shot. Or rather in a mouthful since you eat this drink: milk, cream, heavy cream, lavender and a generous dose of Wild Turkey 81 Kentucky Bourbon.

**Dolce Vita** (V. Vialardi - S. Calabrese)  
Put up your hand if you never heard of Delizia al Limone, the Sorrentine dessert. Done? Ok, so for those of you who never tasted it, this is the right time to start with this extraordinary liquid version made of Drapò Dry Vermouth, Salvatore Calabrese Liquore di Limone, oranges, Rooibos tea and a lively lemon froth.

## Amarcord MEMORIES OF THE PAST

**Caffè Pisticci** (B. Leoni - A. Attanasio)  
A song of praise for this territory with almond puree (fascionello, pizzuta and romana types), notes of orange, red tea and vanilla, Lucano Vitae Brandy and Lucano Anniversario. It looks like a coffee in this small cup, but it isn't. It's more of a homage to the Pisticci workshop in which Lucano liqueur was born.

**Amarenegroni** (M. Lo Scalzo - C. Ferro)  
Even Count Camillo Negroni lived romantic moments. Amarenegroni is a modern love letter for his "lady". **The three basic ingredients (Campari, Punt e Mes and Marton's Gin) find sweet company with the drops of Amarena Fabbri and maraschino syrups.**

**Il Savonese** (V. Vialardi - W. Gosso)  
The California born Martinez wanted to act like an American according to some people. Instead, with the addition of our Ligurian "chinotto", it has become Savonese. **The magic formula is made of Gin Bordiga Smoke, Torino Drapò Rosso Vermouth and J. Gasco chinotto.**

**Amarecano fa balà l'ass** (C. Ferro)  
A time machine, not just a simple drink, that brings us back to the Italian town square where people played Briscola with "liscio" in the background. **In the score you can find notes of Campari, Aperol, Vermouth del Professore Rosso, mezzo-soprano notes of Amarena Fabbri cherry syrup, an overture of Ginger Baladin and a smoked Climax.**

**Brooklyn Reloaded** (A. Paci - G. Miriello)  
This is the re-birth of a fossil cocktail that was forgotten at the end of Prohibition and recently rediscovered. **This Little Italy version is made with Bulleit rye whiskey, Americana Bianco Cocchi, amaro Lucano Anniversario and drops of Luxardo Maraschino.**

**Nobiltà e virtù** (M. Zamberlan)  
The artistic inspiration is taken from Tiepolo whereas the "alcoholic" inspiration is the Brooklyn Cocktail. In the mix: **Stravecchio Branca Magna Mater, Carpano Dry, Amer Picon, chamomile liqueur, Fernet Branca.**

### APPETIZERS

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| Spinach burger bites with cheese and radicchio | Spicy Mediterranean Bruschetta  |
| Breaded Eggplant sandwich                      | Curried Shrimp Couscous Pyramid with mixed Salad and cheese flakes  |
| Forest Flavours Puccia Sandwich                | Saffron Couscous Salad and diced vegetables with Marinated Shrimp and Dop Campania Buffalo Mozzarella bites |
| Pig Focaccia                                   |   |
| Zucchini and turkey Surprise Bread             |   |

