



DRINKS

Premium & Tonic gin

18,00

Plymouth Gin & Fever Tree Indian tonic

Tanqueray Rangpur Heritage gin & Fever Tree Indian tonic

Martin miller's London dry gin & Thomas Henry classic tonic

Sabatini italian dry gin & Fever Tree Mediterranean Tonic

Whitley Neill Heritage gin & Thomas Henry Elderflower Tonic

Jinzu japanese Gin & Fever Tree Lemon Tonic

VII Hills roman dry gin & Thomas Henry Slim Tonic

Alkemist gin & Fever Tree Elderflower tonic

Vodka

18,00

Russian standard & Fever Tree Tonic

Stolichnaya Elit & Fever Tree aromatic tonic

Tito's vodka & Thomas Henry Slim tonic

Beluga & Thomas Henry classic Tonic

Singer's Signature

15,00

Sette Collins

VII Hills italian dry gin, lemon juice, chamomile syrup, celery bitter, soda

Le Vieux Cafè

Brandy coffee infused, Bourbon whiskey, Red vermouth cocoa infused, Strega Liqueur, Whiskey barrel bitter, chocolate bitter

Americanotto

Campari, Red Vermouth, Chinotto liqueur, soda, orange bitter

Ginger Margarita

Tequila, grand marnier, succo lime, homemade falernum, ginger salt

New York Sazerac

Rye Whiskey, absinthe drops, peychaud's bitter, angostura bitter

Green Hope

Vodka citron, bergamotto liqueur, ginger liqueur, basil & pepper liqueur, lemon juice, basil leaves

Strega per Amore

Jamaican rum, Strega liqueur, passion fruit puree, lime juice, honey syrup, ginger beer

Singer Sparkling

Aperol, Prosecco, Passion Fruit, Chinotto Liqueur, Soda

Vintage Classics

15,00

Martinez

Old Tom Gin, Red vermouth, maraschino, orange bitter

Vesper Martini

Martin miller's gin, Tito's vodka, Vermouth Cocchi Americano

Rum Fashioned

Appleton Estate Rare blend, angostura, soda

Vintage Classics

15,00

Negroni

Campari, Red Vermouth, Dry Gin

American Beauty

Brandy, Dry Vermouth, Porto wine, Fresh orange juice, grenadine, peppermint bitter

Rob Roy

Scotch Whisky, Dry Vermouth, angostura bitter

Adonis

Fine Sherry, Red Vermouth, orange bitter

Bramble

Gin, Porto liqueur, lemon juice, simple syrup

Campari Spritz

Campari Bitter, Prosecco, Soda

Analcolici

12,00

Mocktail

Ginger Beer, Grapefruit Juice, Basil, Seltz

Mi Limon

Lemon Juice, Grenadine Syrup, Crodino

Sunset in Waikiki

Orange Juice, Passion Fruit puree, Lime Juice, Vanille Syrup, Ginger beer

Selection Of Spirits

Vodka

Finlandia

10,00

Zubrowka

10,00

Russian Standard

10,00

Tito's

15,00

Ketel One

15,00

Beluga

15,00

Stolychnaya Elite

15,00

Kauffman

18,00

Grey Goose

18,00

Rum

Appleton Estate Reserve Blend	12,00
J.Wray Silver	12,00
Havana 3 Anos	12,00
Appleton Estate 12 Y	15,00
El Dorado 12 Y	15,00
Brugal 1988	15,00
Botran 15 Y	15,00
Diplomatico Reserva Exclusiva	15,00
Appleton Estate 21 Y	22,00
El Dorado 21 Y	22,00
Zacapa Etichetta Negra	22,00
Damoiseau 2009	22,00
Damoiseau 1989	25,00

Gin

Bankes	12,00
Bombay Sapphire	12,00
Tanqueray Rangpur	12,00
Plymouth	12,00
Portobello Road	12,00
Martin Miller's	12,00
Whitley Neill Heritage	15,00
Gin Mare	15,00
Tanqueray N° 10	15,00
Jinzu	15,00
Puro The One	15,00
London N°3	15,00
Hendrick's	15,00
VII Hills	15,00
Sabatini	15,00
Alkemist	15,00
The Botanist	18,00
Gin Gil	18,00
Monkey 47	18,00

Tequila & Mezcal

Corralejo	10,00
Herradura Plata	12,00
Herradura Reposado	12,00
Illegal Mezcal Joven	12,00
Nakawe Joven	12,00
Quiquiriqui Mezcal San Juan De Rio	12,00
Don Julio Reposado	12,00
Bruxo Pechuga	12,00
Don Julio Anejo	15,00
Pescator De Suenos Topexate	15,00

Whisky & Whiskey

Wild Turkey Bourbon	12,00
Wild Turkey 101	12,00
Wild Turkey Rare Breed	12,00
Maker's Mark Bourbon	12,00
Bruichladdich P. Charl Islay	12,00
Woodford Reserve	12,00
Jefferson Ocean	12,00
Johnny Walker Black Label	12,00
Knob Creek Bourbon	12,00
Knob Creek Rye	12,00
Rittenhouse Rye	12,00
Elijah Craig Small Batch	12,00
Nikka From The Barrel	15,00
Jura 16y Diurach's	15,00
Nikka Taketsuru	18,00
Dalmore Cigar Malt	18,00
Port Charlotte Islay	18,00
Jura 21y	22,00

Cognac, Armagnac, Brandy

Chevalier D'espaleet Xo	12,00
Cardenal Mendoza	12,00
Remy Martin Vsop	12,00
Lepanto	15,00
Camus Vsop	15,00
Camus Xo Elegance	22,00

Vermouth & Bitters

10,00

Punt&Mes
Carpano Classico
Carpano Antica Formula
Cinzano 1757 Rosso
Cinzano 1757 Bianco
Cinzano 1757 Dry
Cocchi Americano
Cocchi Vermut
Cocchi Dopoteatro
Aperol
Campari Bitter
Martini Gran Riserva Ambrato
Martini Gran Riserva Rubino
Martini Bitter Riserva
Vermouth Del Professore Rosso
Bitter del Professore
Aperitivo del Professore

Amari & Liqueurs

10,00

Cynar

Averna

Braulio

Vecchio Amaro del Capo

Montenegro

Fernet Branca

Brancamenta

Amarot

Pastis

Alamea Spiced

Alamea Hawaiian Coffee

Alamea Peach Brandy

Grand Marnier

Dry Orange Pierre Ferrand

Domain de Canton ginger Liqueur

Violetta Quaglia

Bergamotto Quaglia

Chinotto Quaglia

Maraschino Luxardo

Grappa Poli Bianca

Grappa Poli Barrique

Limoncello

Sambuca

Mirto

Liquirizia

Prosecco e Champagnes al Bicchiere *(Allergeni: solfiti) / (Allergens: sulfites)*

Italian Sparkling Wines & Champagnes by the Glass

Millesimato DOCG Guia Brut 12,00

(Glera)

Foss Marai - Valdobbiadene (TV)

Champagne Brut "Cuvée Traditions" 21,00

(Chardonnay, Pinot Nero, Meunier)

Hostomme - Chouilly

Champagne Laurent Perrier Brut 24,00

(Chardonnay, Pinot Nero, Meunier)

Laurent - Perrier

Vini Bianchi al Bicchiere *(Allergeni: solfiti) / (Allergens: sulfites)*

White Wines by the Glass

Langhe Chardonnay 14,00

(Chardonnay)

Massolino - Serralunga d'Aba (CN)

Sicilia bianco igp Grillo 12,00

(Grillo)

Az. Agr. Ferreri

Frascati superiore 11,00

Casale Marchese

Vitigno: Malvasia, Trebbiano, Bonvino

Vini Rossi al Bicchiere *(Allergeni: solfiti) / (Allergens: sulfites)*

Red Wines by the Glass

Morellino di Scansano Mentore 12,00
(Sangiovese, Cabernet Sauvignon, Cigliegiolo)
Fattoria Mantellassi Scansano (GR)

Etna Rosso 13,00
(Nerello Mascalese, Nerello Cappuccio)
Erse Tenuta di Fessina Ovittello (CT)

Pinot Nero Madruzzo 14,00
(Pinot Nero)
Lasino (Trento)

Vini Rosati al Bicchiere *(Allergeni: solfiti) / (Allergens: sulfites)*

Rosé Wines by the Glass

Cerasuolo d'Abruzzo 12,00
(Montepulciano d'Abruzzo)
Castorani (PE)

Vino da dessert *(Allergeni: solfiti) / (Allergens: sulfites)*

Dessert wine by the Glass

Vin Santo 19,00
(Malvasia del Chianti, Trebbiano Toscano)
Loppiano (FI)

Beers (*Allergeni: glutine*) / (*Allergens: gluten*)

Corona	6,00
Heineken	6,00
Ichnusa non filtrata	8,00
Pilsner	8,00
Peroni Doppio Malto Gran Riserva	10,00

Tonica 5,00

- Fever Tree Indian Tonic
- Fever Tree Mediteranean Tonic
- Fever Tree Ederflower Tonic
- Thomas Henry Slim Tonic
- Thomas Henry Ginger Beer
- Thomas Henry Bitter Lemon

Bar Drinks

6,00

Succhi di Frutta

Fruit Juices

Coca Cola

Coca Cola Zero

Cedrata

Citron-Juice Drink

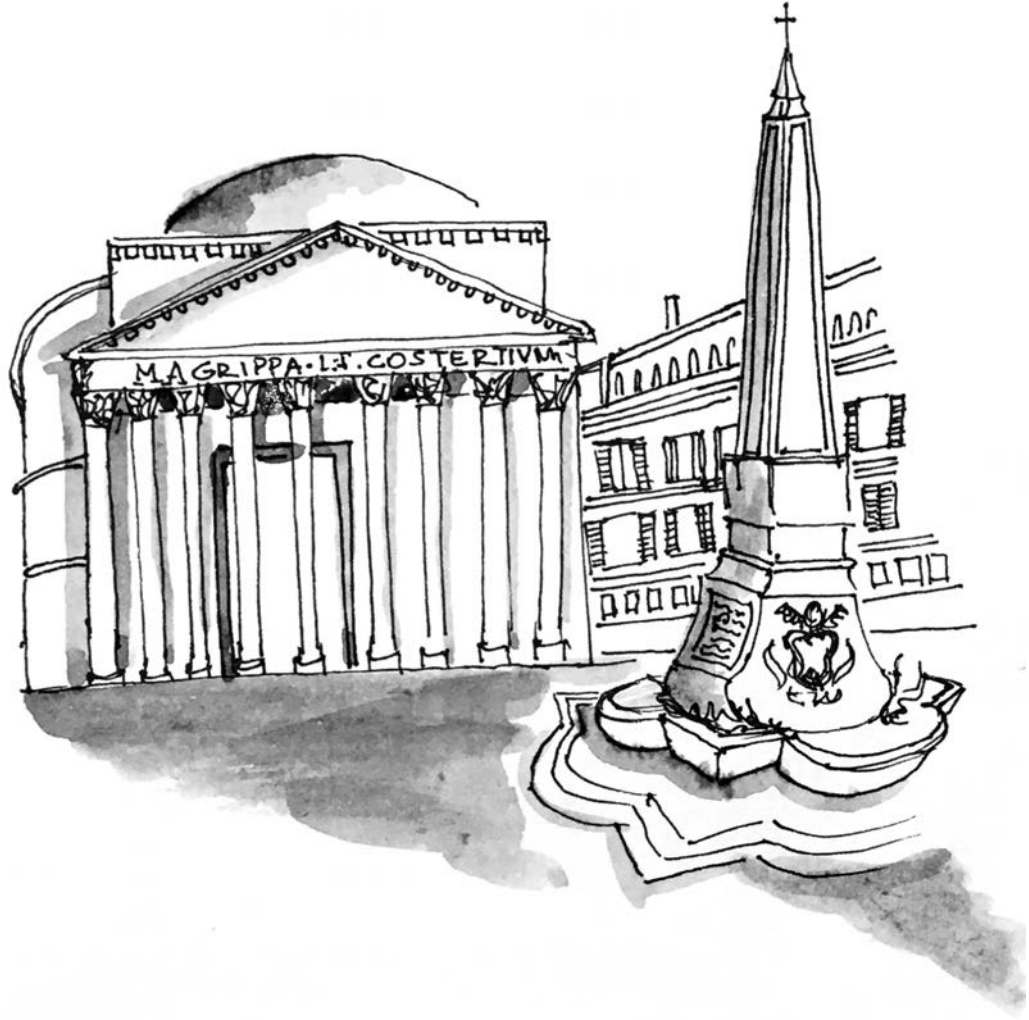
Sprite

Fanta

Crodino

Centrifughe

10,00



FOOD

Club sandwich Club sandwich <i>(Allergeni: glutine/uova/latte) / (Allergens: gluten/eggs/milk)</i>	18,00
Toast salmone rucola e Philadelphia Salmon, rocket, and Philadelphia toastie <i>(Allergeni: latte/pesce e derivati/glutine) / (Allergens: Milk/fish and derivatives/gluten)</i>	16,00
Toast prosciutto e formaggio Ham and cheese toastie <i>(Allergeni: glutine, latte) / (Allergens: gluten, milk)</i>	14,00
Carpaccio di bresaola punta d'anca rucola e parmigiano Bresaola Punta d'Anca carpaccio with rocket and Parmesan cheese <i>(Allergeni: latte) / (Allergens: milk)</i>	16,00
Prosciutto crudo di Parma e bufala Parma ham and buffalo mozzarella <i>(Allergeni: latte) / (Allergens: milk)</i>	20,00
Caprese Caprese salad <i>(Allergeni: latte) / (Allergens: milk)</i>	16,00
Montanarine pomodoro e parmigiano Fried bread with tomato sauce and parmesan <i>(Allergeni: glutine/latte) / (Allergens: gluten/milk)</i>	14,00

<p>Insalata Norvegese Norwegian salad <i>(Allergeni: pesce e derivati/glutine) / (Allergens: fish and derivatives/gluten)</i></p>	16,00
<p>Insalata Gustosa Spinacino, Champignon, Parmigiano 30m., Citronette Baby spinach, Mushrooms, Parmesan cheese 30 m. and citronette dressing <i>(Allergeni: glutine/latte) / (Allergens: gluten/milk)</i></p>	16,00
<p>Tagliere misto di salumi o formaggi o misto (per una persona) Chopping board with cured meat or cheese or mix of both (for one person) <i>(Allergeni: glutine/latte) / (Allergens: gluten/milk)</i></p>	16,00
<p>Tagliere misto di salumi o formaggi o misto (per la coppia) Chopping board with cured meat or cheese or mix of both (for a couple) <i>(Allergeni: glutine/latte) / (Allergens: gluten/milk)</i></p>	28,00
<p>Miniporzione penne all'arrabbiata Mini portion of penne arrabbiata <i>(Allergeni: glutine) / (Allergens: gluten)</i></p>	9,00
<p>Miniporzione tonnarelli cacio e pepe Mini portion of Tonnarelli with pecorino cheese and black pepper <i>(Allergeni: glutine/latte/uova) / (Allergens: gluten/milk/eggs)</i></p>	9,00

Prodotti surgelati - I piatti contrassegnati con (*) sono preparati con materia prima congelata o surgelata all'origine.

= prodotto sottoposto a trattamento di bonifica ai sensi del Reg. CE 853/04.

^= prodotto fatto in casa e congelato in sede.

Allergeni - Il cliente è pregato di comunicare al personale di sala la necessità di consumare alimenti privi di determinate sostanze allergeniche prima dell'ordinazione. Durante le preparazioni in cucina, non si possono escludere contaminazioni crociate. Pertanto i nostri piatti possono contenere le seguenti sostanze allergeniche ai sensi dell'allegato II del Reg. UE 1169/11.

Allegato II: pesce e prodotti a base di pesce, molluschi e prodotti a base di molluschi, crostacei e prodotti a base di crostacei, cereali contenenti glutine, uova e prodotti a base di uova, soia e prodotti a base di soia, latte e prodotti a base di latte, anidride solforosa e solfiti, frutta a guscio, sedano e prodotti a base di sedano, lupini e prodotti a base di lupini, arachidi e prodotti a base di arachidi, senape e prodotti a base di senape, semi di sesamo e prodotti a base di semi di sesamo.

Acqua: In questo locale si serve acqua potabile trattata

Frozen products - The dishes marked with (*) are prepared with frozen raw material or food frozen at the origin.

= product subject to reclamation treatment pursuant to Reg. CE 853/04.

^ = homemade product and frozen in our kitchen.

Allergens - The guest is kindly asked to inform waiter / waitress before order about the need of dishes with no presence of allergens. During the preparation, cross-contamination cannot be excluded. Therefore, our dishes might contain the following allergenic substances as per UE 1169/11 regulation, see Attachment II

Attachment II : seafood and seafood-based products, clams and clams-based products, shellfish and shellfish-based products, cereals with gluten, egg and eggs-based products, soia and soia-based products, milk and milk-based products, sulfur dioxide and sulfites, shelled fruits, celery and celery-based products, lupins and lupins-based products, peanuts and peanuts-based products, mustard and mustard-based products, sesam seeds and sesam seeds-based products.

Water: In our restaurant we serve microfiltered drinkable water



Caffetteria / Cafeteria

Caffè Espresso Espresso	5,00
Decaffeinato Decaf Coffee	5,00
Orzo Barley	5,00
Ginseng	5,00
Latte Caldo o Freddo Cold or Hot Milk	4,00
Cappuccino, Caffelatte	5,50
Cioccolata Calda Hot Chocolate	5,50

“Le Vie del Thé” Selezione di Tè / Selection of Tea

Earl Grey Imperiale	8,00
English Breakfast	8,00
Special Jasmine	8,00
Special Gunpowder / Green Tea	8,00
Camomilla Chamomile	8,00
Sweet Relax	8,00
Limone & Zenzero Lemon & Ginger	8,00