



ACQUA

0,25 L

0,75 L

Acqua Naturale Panna

4

6

Still Water

Acqua Frizzante San Pellegrino

4

6

Sparkling Water

SOFT DRINKS

Coca Cola

6

Coca Cola Zero

6

Fanta

6

Sprite

6

Three Cents Soda

6

Red Bull

6

Orange Juice

6

Cranberry Juice

6

Grapefruit Juice

6

Pineapple Juice

6

Fresh Lemonade

8

Iced Tea

8

ORGANICS

Organics Tonic Water	6
Organics Ginger Beer	6
Organics Fizzy Peach	6
Organics Bitter Lemon	6
Organics Black Orange	6

CAFFETTERIA

Espresso	3,5
Double Espresso	5
Cappuccino	5
Latte Macchiato	5
Americano	5
Tea & Hot Beverages	5

VINI



BOLLICINE *BUBBLES*

BELLAVISTA, Alma Assemblage Extra Brut, DOCG Franciacorta - Lombardia	14	72
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MANDOIS, Brut Origine, AOC Côte Des Blancs - Champagne	17	83
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PALMER, Brut La R�serve, AOC Reims - Champagne	20	98
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BIANCHI *WHITE*

CAMPO ALLE COMETE, ALBABLU Vermentino, Bolgheri - Toscana	12	48
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CAMPO ALLE COMETE, STRABILIO Vermentino, Sauvignon Blanc Bolgheri - Toscana	16	64
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VINI



ROSATI *ROSÉ*

CAMPO ALLE COMETE, MAREVIGLIA Syrah, Bolgheri - Toscana	13	52
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ROSSI *RED*

CAMPO ALLE COMETE, OLTRESOGNO Cabernet Sauvignon, Bolgheri - Toscana	12	48
CAMPO ALLE COMETE, STUPORE Cabernet Sauvignon, Merlot, Petit Verdot, Syrah Bolgheri - Toscana	16	64

SIGNATURE COCKTAILS

CHŪHAI SAN ¹¹ 15

42 Below Vodka Infusa al Sesamo Tostato, Cetriolo, Soda
Toasted Sesame Infused 42 Below Vodka, Cucumber, Soda

CLUB TROPICAL ¹² 16

Blend di Bacardi speziato, Disaronno, Frutto della Passione, Zenzero
Spiced Bacardi Blend, Disaronno, Passion Fruit, Ginger

COSMO ¹² 15

Grey Goose Vodka, Cointreau, Citrico, Mirtillo Rosso
Grey Goose Vodka, Cointreau, Citrus Blend, Cranberry

FLORIDITA ¹² 15

Bacardi Carta Blanca, Pompelmo, Citrico, Maraschino
Bacardi Carta Blanca, Grapefruit, Citrus Blend, Maraschino

MARGO ¹² 15

Patrón Tequila Silver, Cointreau, Citrico
Patrón Tequila Silver, Cointreau, Citrus Blend

NEGRONÌ ¹² 15

Bombay Sapphire, Martini Extra Dry, Grand Marnier, Bitters
Bombay Sapphire, Martini Extra Dry, Grand Marnier, Bitters

NO-LO COCKTAILS

FLOREALE ¹² 12

Martini Floreale, Gin analcolico, Limone

Martini Floreale, Non-alcoholic Gin, Lemon

MANGOCENTRIC 12

Organics Ginger Beer, Mango, Yuzu, Lime

Organics Ginger Beer, Mango, Yuzu, Lime

NEGRONI ZERO ¹² 12

Undone Italian Bitter & Red Torino Zero, Gin analcolico, Arancia

Undone Italian Bitter & Red Torino Zero, Non-alcoholic Gin, Orange

PALOMINA ^{8, 12} 12

Martini Vibrante, Organics Fizzy Peach, Orzata

Martini Vibrante, Organics Fizzy Peach, Orgeat

SANTIAGO 12

Frutto della Passione, Zenzero, Mirtillo Rosso, Soda

Passion Fruit, Ginger, Cranberry, Soda

FLAMINGO ¹² 12

Undone Bittersweet Aperitivo Zero, Three Cents Soda al Pompelmo

Undone Bittersweet Aperitif Zero, Three Cents Grapefruit Soda

BIRRE

Asahi Dry	8
Nastro Azzurro	7
Nastro Azzurro Zero	7
Pilsner Urquell	8
Raffo Grezza	8

GIN

Bombay Sapphire	13
Bombay “Premier Cru”	16
Gin Mare Capri	20
Ginarte	16
Hendrick’s	15
Monkey 47	20
N.3 London Dry	16
Suntory Roku	15
Tanqueray Ten	16
Tanqueray Zero	11

VODKA

Altamura	14
Beluga	18
Belvedere	17
Grey Goose	16
Grey Goose ‘Altius’	48
Ketel One	15
Potocki	18
Suntory ‘Haku’	15
Tito’s	16

WHISKY

Angels Envy	18
Bulleit	13
Bulleit Rye	14
Bushmills “Black Bush”	15
Jack Daniel’s Gentleman	15
Jameson	14
Johnnie Walker Black Label	16
Macallan 12 Sherry Cask	27
Nikka from the Barrel	18
Suntory ‘The Chita’	21
Woodford Reserve	15
Woodford Reserve Rye	17

TEQUILA & MEZCAL

Cachaça Leblon	13
Mezcal ‘Vida’ Del Maguey	14
Mezcal Amàras Verde	15
Patrón Anejo	21
Patrón Silver	16
Patrón Reposado	18
Pisco Acholado Tabernero	14

RUM

Appleton Estate 8	14
Bacardi 8yrs	16
Bacardi Carta Blanca	13
Bacardi Carta Oro	13
Gosling	14
Santa Teresa 1796 Solera	16
Zacapa 23	21

COGNAC & BRANDY

Armagnac Dartigalongue Hors d'âge	17
Château de Breuil VSOP	14
François Peyrot XO	19
Rémy Martin VSOP	16
Rémy Martin XO	52
Vecchia Romagna “Etichetta Nera”	13

GRAPPE & AMARI

Grappa Nardini Bianca	10
Grappa Nardini Riserva	12
Baileys	10
Braulio	10
Fernet	10
Brancamenta	10
Jefferson	10
Jägermeister	10
Limoncello	10
Lucano Zero	10
Lucano	10
Montenegro	10
Sambuca	10
Unicum	10



TAGLIERI & INSALATE

COLD CUTS & SALADS

Tagliere di salumi e formaggi italiani ^{1, 7, 8, 9, 10, 11, 12, *} 20

Servito con pane, confetture, mostarde e verdure sott'olio

Italian cold cuts and cheese board served with bread, jams, mustards, and pickled vegetables

Insalata Greca ^{1, 7} 14

Lattuga romana, cetrioli, cipolla rossa, feta e olive nere

Greek salad, Romaine lettuce, cucumber, red onion, feta cheese and black olives

Iceberg Wedge Salad ^{3, 7, 12} 16

Insalata iceberg, yogurt, pomodoro concassé,

uova sode e pancetta affumicata

Iceberg salad, yogurt, tomato concassé, hard-boiled eggs and smoked bacon

FOCACCE FARCITE STUFFED FOCACCIA

Focaccia al forno farcita, disponibile in tre varianti

Oven-baked focaccia filled with your choice of:

Mortadella e tartufo ^{1, 8, 12, *} 18

Mortadella and truffle

Salmone affumicato,
cetriolo e maionese ^{1, 3, 4, 12, *} 16

Smoked salmon, cucumber and mayonnaise

Classica con rosmarino e olive ^{1, *} 8

Classic with rosemary and olives

SANDWICHES

Prosciutto crudo, mozzarella e basilico ^{1, 7, *} 16

Italian cured ham, mozzarella cheese and basil

Salame Milano, cetriolini e rucola ^{1, 12, *} 16

Salame Milano, pickles and rocket

Verdure grigliate e salsa di pomodoro piccante ^{1, *} 14

Grilled vegetables and spicy tomato sauce

TASCHINI

Triangolo di pizza bianca romana, fragrante e soffice,
disponibile in tre varianti

*Roman focaccia triangle, crispy outside and soft inside, filled with
your choice of:*

Stracciatella e acciughe ^{1, 4, 7, 12, *} 6
Stracciatella and anchovies

Parmigiana di melanzane ^{1, 7, *} 6
Eggplant, tomato sauce and cheese

Bresaola, rucola e Parmigiano ^{1, 7, *} 6
Bresaola, rocket and Parmesan cheese

PASTA ARTIGIANALE

ARTISANAL PASTA

Spaghetti alla Carbonara ^{1, 3, 7, 12, **} 18

Spaghetti artigianali, guanciale, uovo cremoso, Pecorino e pepe nero

*Artisanal spaghetti, guanciale, creamy egg, Pecorino cheese,
and black pepper*

Rigatoni all'Amatriciana ^{1, 7, 12, **} 18

Rigatoni artigianali, guanciale, salsa di pomodoro,

Pecorino e pepe nero

*Artisanal rigatoni, guanciale, tomato sauce,
Pecorino cheese and black pepper*

Linguine alle Vongole ^{1, 12, 14, **} 30

Linguine, vongole veraci, pangrattato alle erbe tostato

e scorza di limone

Linguine, clams, toasted herbed breadcrumbs and lemon zest

INFORMAZIONI | INFORMATION

Per garantire freschezza, qualità e ridurre gli sprechi, utilizziamo ingredienti freschi, lavorati internamente e, se necessario, sottoposti ad abbattimento termico in conformità al Reg. (CE) n. 852/2004.

I prezzi sono espressi in Euro (€) e comprensivi di IVA.

In caso di allergie o intolleranze alimentari, ai sensi del Reg. (UE) n. 1169/2011, si prega di informare il personale.

To ensure freshness, quality and reduce food waste, we use fresh ingredients, prepared in-house and, where necessary, subjected to blast chilling in compliance with EC Regulation No. 852/2004. Prices are expressed in Euro (€) and include VAT. In case of allergies or food intolerances, pursuant to EU Regulation No. 1169/2011, please inform our staff.

ALLERGENI | ALLERGENS

1. Glutine · *Gluten*

2. Crostacei · *Crustaceans*

3. Uova · *Eggs*

4. Pesce · *Fish*

5. Arachidi · *Peanuts*

6. Soia · *Soybeans*

7. Latte · *Milk*

8. Frutta a guscio · *Nuts*

9. Sedano · *Celery*

10. Senape · *Mustard*

11. Semi di sesamo · *Sesame seeds*

12. Solfiti · *Sulphites*

13. Lupini · *Lupin*

14. Molluschi · *Molluscs*

* Congelato · *Frozen*

** Abbattuto · *Blast-frozen*

JUNO