











LIQUIDO
bar



Classic Cocktails*









	Americano Vermouth Rosso • Bitter Campari • Soda <i>Sweet Vermouth • Bitter Campari • Soda</i>	10
	Margarita Tequila • Cointreau • Lime <i>Tequila • Cointreau • Lime</i>	10
	Mojito Rum Bianco • Menta • Zucchero • Lime • Soda <i>Rum • Mint • Sugar • Lime • Soda</i>	10
	Moscow Mule Vodka • Lime • Ginger Beer <i>Vodka • Lime • Ginger Beer</i>	10
	Spritz Aperol / Campari o Select • Prosecco • Soda <i>Aperol / Campari or Select • Prosecco • Soda</i>	10
	Bramble Gin • Liquore alle more • Zucchero • Limone <i>Gin • Blackberry Liqueur • Sugar • Lemon</i>	12
	Mint Julep Buffalo Trace Bourbon • Zucchero • Menta <i>Buffalo Trace Bourbon • Sugar • Mint</i>	12
	Dry Martini Gin Tanqueray Ten • Vermut Dry • Oliva <i>Tanqueray Ten Gin • Dry Vermouth • Olive</i>	13

*Drink servito con degustazione di appetizer dello chef.

*Drinks will be served with a selection of appetizers from our chef.



Signature Cocktails*

	Mexico Tequila Blanco • Liquore al Peperoncino • Ananas • Lime • Cannella • Tequila • Chilli Liqueur • Pineapple • Lime • Cinnamon	12
	Muletto Rabarbaro Zucca • Passion Fruit • Lime • Ginger Beer Italian Rhubarb Liqueur • Passion Fruit • Lime • Ginger Beer	10
	Purple Strain Gin • Butterfly Pea Flower Tea • Lime • Timo • Rosmarino Gin • Butterfly Pea Flower Tea • Lime • Thyme • Rosemary	10
	TMT (Torino-Milano-Tokyo) Vermouth Rosso • Bitter Campari • Sake Sweet Vermouth • Bitter Campari • Sake	10
	Peru Pisco • Platano • Pepe Rosa • Limone • Albumina Pisco • Banana • Pink Pepper • Lemon • Egg White	10
	France Erbe di Provenza • Armagnac • Lavanda Provence Herbs • Armagnac • Lavender	12
	Japan Sake • Gin allo Shiso • Zenzero • The Jasmine • Salsa di Soia Sake • Gin infused with Shiso Leaf • Jasmine Tea • Sou Sauce	10
	Polynesia LiQuido Rum Blend • Cocco • Agrumi • Noce Moscata LiQuido Rum Blend • Coconut • Citrus Mix • Nutmeg	12

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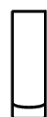
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**Brazil**

10

Cacaça • Lime • Orzata di anacardi e Noce Brasiliana
Cachaça • Lime • Cashews and Brazilian Walnut Orgeat**India [Alcohol Free]**

10

Menta • Ananas • Cannella • The Verde
Mint • Pineapple • Cinnamon • Green Tea**Santo Domingo [Alcohol Free]**

10

Cocco • Agrumi • Banana • Pepe Rosa
Coconut • Citrus Mix • Banana • Pink Pepper **Wines*****WHITE**Pinot Grigio [13%vol] • AGRICOLA HUMAR, [Friuli](#) 8Vermentino di Gallura [13%vol] • CANTINA DEL VERMENTINO-MONTI, [Sardinia](#) 8Milano Bianco [13%vol] • CANTINA URBANA, [Lombardy](#) 8**RED**Dolcetto D'Alba [13%vol] • CASCINA RABAGLIO, [Piedmont](#) 8Syrah [13,5%vol] • BAGLIO DI PIANETTO, [Sicily](#) 8Negroamaro Salentino [13,5%vol] • VITTI, [Apulia](#) 8**SPARKLING**Prosecco Valdobbiadene Extra Dry [11%vol] • AGRICOLA BERNARDI, [Veneto](#) 8Berlucchi '61 Brut [12,5%vol] • FRANCIACORTA, [Lombardy](#) 10

*Drink servito con degustazione di appetizer dello chef dalle 18:30 alle 21:30

*Drinks will be served with a selection of appetizers from our chef from 6:30 to 21:30 pm.

Gins* [50 ml]

CLASSIC AND DRY STYLE

Beefeater England	7
Tanqueray England	7
Portobello Road England	9
Sipsmith England	10

CITRUS, HERBACEOUS AND FLORAL

Bombay Sapphire England	7
Beefeater 24 England	8
Bulldog England	8
Botanist England	10
Fifty Pounds England	10
Hendrick's Scotland	10
Tanqueray Ten England	10
Ferdinand's Saar Dry Germany	12
Mare Spain	12
Elephant Germany	13
Monkey 47 Germany	15

JUNIPER RICH AND ROBUST

Plymouth Navy Streght England	11
Sipsmith VJOP England	12

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|| Whiskies & Whiskeys

SINGLE MALTS [50 ml]

Talisker Skye Island	11
Ardberg 10yo Islay 12	12
Lagavulin Islay 15	15
Monkey Shoulder Speyside 10	10
Macallan Amber Speyside 12	12
Oban 14 yo Speyside 12	12
Balvenie Double Wood 12 yo Speyside 14	14
Glenfiddich 18 yo Speyside 18	18
Glenmorangie 10 yo Highlands 11	11
Caol Ila 18 yo Highlands	22

BLENDED [50 ml]

Johnny Walker Black Label	9
Chivas Regal 12yo	10

IRISHES

Bushmill's Black Bush	10
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AMERICANS [50 ml]

Jack Daniels Tennessee	8
Bulleit Rye	9
Bulleit Boubon	8
Buffalo Trace Bourbon	9
Maker's Mark Boubon	9
Woodford Reserve Bourbon	10

JAPANESE

Nikka from the barrel	14
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Sugar Cane [50 ml]

FRENCH STYLE RHUM

St James Royale ambrè Martinique	8
Trois Rivières Blanc Martinique	8

RON [50 ml]

Bacardi 8yo Puerto Rico	8
Flor de Cana 4yo Nigaragua	8
Diplomatico Reserva Exclusiva Venezuela	11
Zacapa 23yo Guatemala	13
Zacapa Xo Guatemala	24

RUM [50 ml]

Eldorado 12yo British Guyana	11
Appleton Estate V/X Jamaica	12
Mount Gay XO Barbados	12
Plantation Pineapple Barbados	12
Eldorado 15yo British Guyana	16

CACHAÇA [50 ml]

Yaguara Branca Brazil	8
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Mezcals [50 ml]

MEZCALES

Nuestra Soledad Oaxaca	10
Del Maguey Vida Oaxaca	12

TEQUILAS

Espolon Blanco Jalisco	7
Espolon Reposado Jalisco	8
Ocho Blanco Jalisco	10
Ocho Reposado Jalisco	10
Tapatio Reposado Jalisco	10
Tapatío Anejo Jalisco	12
Ocho Anejo Jalisco	16

Vodkas [50 ml]

VODKA

Beluga Silver Russia	9
Russian Platinum Russia	9
Stolichnaya Russia	7
Belvedere Poland	9
Zubrowka Poland	8
Grey Goose France	9
Ketel One Holland	9

Brandies

BRANDY [50 ml]

Carlos I Spain	7
Stravecchio Branca Italy	7

CALVADOS [50 ml]

Père Magloire VSOP France	8
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ARMAGNAC [50 ml]

Duc de Maravat VSOP France	11
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COGNAC [50 ml]

Martell VS France	10
Pierre Ferrand 1840 France	11
Remy Martin VSOP France	12
Delamain XO France	20

PISCO [50 ml]

Barsol Acholado Perù	7
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SHERRY [100 ml]

Tio Pepe Dry Spain	7
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Grappas [50 ml]

Grappa Poli Barrique	7
Grappa Poli Bianca	7
Grappa Poli Moscato	7

Vermouths & Aperitifs [100 ml]*

BITTERS

Aperol	7
Rabarbaro Zucca	7
Biancosarti	9
Bitter Campari	10
Q Bianco	10
Q Rosso	10
Select	10

SWEET VERMOUTHS

Carpano Punt e Mes	7
Martini Rubino	9
Cocchi Storico di Torino	9
Antica Formula	11

WHITE AND DRY VERMOUTHS

Martini Ambrato	9
Lillet Blanc	10
Dolin Blanc	7
Dolin Dry	7
Noilly Prat	7

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Liqueurs & Amari [50 ml]

Amaro Del Capo	7
Averna	7
Braulio	7
Caffè Borghetti	7
Fernet Branca	7
Jägermeister	7
Limoncello	7
Mirto	7
Montenegro	7
Ramazzotti	7
Sambuca Molinari	7
Amaretto di Saronno	7

Soft Drinks

Aranciata • Gassosa • Chinotto [27.5 cl]	5
Coca Cola • Coca Cola Zero [33 cl]	5
Ginger Beer • Ginger Ale [20 cl]	5
Lemon • Tonic [20 cl]	5
Succhi di frutta Fruit Juices	5

Beers

Beer of the Month [0.4 l]	5
Poretti 4 Luppoli [0.4 l]	5
Poretti 9 Luppoli [0.4 l]	5

Coffee and teas

Espresso • Decaffeinato • Orzo Barley coffee	2
Espresso doppio Double espresso	2.50
Caffè americano Filter coffee	2.50
Cappuccino	3
Latte macchiato	3
Cioccolata calda Hot chocolate	4
Tè • Tisane Tea • Infusion	4