



LIQUIDO
food

Antipasti / Appetizers

Carpaccio di salmone affumicato con arancia e finocchio Smoked salmon with orange and fennel	10
Tagliere iQ Selezione di formaggi e salumi Selection of cheese and cold-cuts	15
Fantasia di formaggi freschi Lucani Lucanian fresh cheese selection	12
Insalata Caprese Mozzarella di bufala, pomodoro, basilico Buffalo Mozzarella cheese, tomato, fresh basil	12
Insalata Mediterranea Insalata valeriana, olive nere, uova sode, pomodorini, cetriolo, mais, bocconcini di mozzarella Mâche salad, black olives, hard-boiled eggs, cherry tomatoes, cucumber, corn, cherry mozzarella cheese	14
Tartare di salmone ° Salmone, lime, sale, pepe, olio Salmon tartare, lime, salt, black pepper, extra virgin olive oil	14
Tartare di tonno ° Tonno, lime, sale, pepe, olio Tuna tartare, salt, black pepper, extra virgin olive oil	14
Tartare di gamberi di Mazzara ° Gambero rosso di Mazara, lime, sale, pepe, olio Tartare of red shrimp from Mazzara del Vallo, salt, black pepper, extra virgin olive oil	14
Tartare di manzo Filetto di manzo, sale, pepe, olio Beef tenderloin tartare, salt, black pepper, extra virgin olive oil	15

° Alimento / Prodotto Surgelato

° Frozen Food

Pasta & Co

Risotto alla Milanese con riduzione di aceto balsamico	14
Milanese Risotto with balsamic vinegar reduction	
Paccheri ai sapori mediterranei Zucchine, melanzane e pomodori Pachino	14
Paccheri pasta with zucchini, aubergine and Pachino tomatoes	
Risotto gamberi e zucchine	15
Shrimp and zucchini Risotto	
Ravioli ai tre pomodori	16
Ravioli, pomodoro rosso, pomodoro giallo, pomodoro verde	
Ravioli pasta with red, yellow and green tomatoes	
Spaghetti cremosi con vongole e capesante al profumo di limone	18
Seghetti, vongole, capesante, panna, limoni	
Spaghetti with clams, scallops, cream and lemon scent	

Secondi / Main Courses

Petto di pollo saltato in padella con patate al forno	13
Pan-fried chicken breast with crispy potatoes	
Parmigiana di melanzane con coulis di pomodoro e basilico	13
Aubergine parmigiana with tomato coulis and basil	
Orata in guazzetto	15
Filetto di Orata, olive, capperi e pomodoro	
Sea bream fillet with tomato sauce, olives and capers	
Bocconcini di salmone allo Champagne in crosta di mandorle e pistacchi	16
Champagne flavored salmon bites with almond and pistachio crust	
Tagliata di manzo con rucola, pomodorini, grana, e glassa al balsamico	16
Sliced beef with rocket salad, cherry tomatoes, parmesan cheese and balsamic glaze	
Filetto di manzo al pepe nero con patate al forno	23
Beef fillet with black pepper and baked potatoes	

|| Contorni / Side Dishes

Selezione di verdure di giornata	5
Selection of fresh vegetables	

Dessert

Dolci del giorno di nostra produzione	6
Home made dessert	

Per la lista degli ingredienti e per gli allergeni di cui al Reg. CE 1169/2011 potete chiedere al nostro personal









On the provision of the REGULATION (EU) No 1169/2011 laying down food contents information and allergens please ask our staff.



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 • Zuccherò • 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 • Zuccherò • Limone <i>Gin • Blackberry Liqueur • Sugar • Lemon</i>	12
	Mint Julep Buffalo Trace Bourbon • Zuccherò • 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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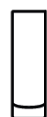
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**Brazil**

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
Ramazotti	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