



Beverage Menu

SIGNATURE COCKTAILS

DISCOVER THE
WORLD THROUGH
FLAVORS

Each creation draws from different cultures and traditions, blending authentic and surprising ingredients into mixes that evoke distant atmospheres, where every cocktail becomes a destination to discover.

Cuba

Rum with Cuban cigar, mint, mango, lime, Coca-Cola

Taiwan (Bubble Tonic)

Gin, Earl Grey tea, tonic water, strawberry pearls

Seoul (sharing cocktail for two)

Gin infused with lemongrass & ginger, plum soju, lemon, ginger ale

Ukraine

Vodka, honey, apricot, fresh lemon juice, cherry liqueur

Wonderland

Big Babol vodka, strawberry, banana, lemon juice, glitter

Mexico

Jalapeño tequila, coconut, pineapple, fresh lime juice

14

Polynesia

Liquido rum blend, coconut, citrus mix, nutmeg

15

Provence

Apple dry gin, lemon juice, lavender syrup, sparkling wine méthode traditionnelle, lavender essence

25

Australia

Australian whisky, macadamia nut orgeat, eucalyptus bitter

14

U.S.A.

Bourbon whisky, apple, cinnamon, hibiscus, fresh lemon juice, soda water

14

Spain (Our concept of Sangria)

Gin Mare, Licor 43, white vermouth, sugar syrup, white wine and fresh fruit

14

Africa

LiQuido rum blend, mango, passion fruit, white Penja pepper, ginger ale

14

England

Rhubarb gin, apple syrup, lemon, soda





OUR CLASSIC

Muletto

Italian rhubarb liqueur,
passion fruit, lime, ginger beer

14

Purple Strain

Gin, butterfly pea flower tea,
lime, thyme, rosemary

15

Iris

Gin infused with iris root,
violet liqueur, lemon

15

Milanese Gin Fizz

Gin, saffron, fresh lemon juice,
Campari bitter reduction

15



MOCKTAIL [ALCOHOL-FREE]



Florida

Strawberry, cranberry juice,
soda water, mint leaves, lime

12

Spritz

Monin alcohol free bitter,
pink grapefruit soda

12

Bali

Coconut, passion fruit, citrus mix

12

Gin Tonic

Alcohol-free gin, tonic water

12





NEGRONI LIST

Negroni Experience	25	Negroni Sofa	16
Trio of small Negronis (your choice)		Classic Negroni made with gin, Campari bitter, sweet vermouth infused with lemon balm, English breakfast tea and lavender	
Negroni (The Classic)	15	Smoked Negroni	16
Gin, Campari bitter, sweet vermouth		Mezcal, smoked sweet vermouth and Campari bitter	
Italy	16	Dirty White Negroni	16
Citrus gin, basil Campari bitter, hazelnut red vermouth		Portofino gin, white bitter, white vermouth, olive brine	
Thai Negroni	16	Spicy Negroni	16
Classic Negroni made with gin, Campari bitter, sweet vermouth cooked sous vide with cardamom and lemongrass		Dry gin, Campari bitter, sweet vermouth, white chocolate, chili pepper	
Coffee Negroni	16	(Cold) Mulled Negroni	16
Classic Negroni made with gin, Campari bitter, sweet vermouth filtered through 100% Arabica Brazilian coffee		Classic Negroni made with gin, Campari bitter, sweet vermouth infused with cinnamon, clove, nutmeg, orange and lemon peel	
TMT (Torino - Milano - Tokyo)	16		
Sweet vermouth, Campari bitter, sake			





CLASSIC COCKTAIL

Amaretto Sour	14	Basil Smash	16
Amaretto, fresh lemon juice, sugar, egg white		Portofino dry gin, fresh lemon juice, agave syrup, basil leaves	
Garibaldi	15	Paloma	14
Campari bitter, fresh orange juice, bitter orange essence		Tequila, agave syrup, fresh lime juice, pink grapefruit soda	
Whiskey Highball	15	Dry Martini	15
Bourbon whisky, ginger ale, Angostura		Tanqueray Ten gin, dry vermouth, olive	
Moscow Mule	12	Don's Special Daiquiri	14
Vodka, lime, ginger beer		LiQuido blend rum, passion fruit, honey, fresh lime juice	
Spritz	12	
Aperol / Campari or limoncello, prosecco, soda			

**Can't find your cocktail?
Please ask our staff.**

WINE BY THE GLASS

FROM € 9

To promote Italian enology, our wines by the glass may vary weekly.
Please ask our Staff to discover the latest selections.





GIN [50 ML] & TONIC WATER

CLASSIC AND DRY STYLE

Bombay Sapphire England	14
Fifty Pounds England	14
Big Gino Italy	14
Giass Italy	15

JUNIPER RICH AND ROBUST

Plymouth Navy Strenght England	14
Sipsmith Vjop England	16
Winestillery London Dry Gin Italy	15

CITRUS, HERBACEOUS AND FLORAL

Bulldog England	14	Malfy Pompelmo Italy	15
Tanqueray Ten England	14	Gil Italy	15
Fifty pounds England	14	Audeo Italy	15
Silent Pool England	15	Ginarte Italy	15
Botanist Scotland	14	Tassoni Italy	15
Hendrick's Scotland	15	Engine Italy	16
Hendrick's Orbium Scotland	16	Portofino Italy	16
Hendrick's Oasium Scotland	16	Selvatiq Mediterranean Italy	16
Hendrick's Flora Adora Scotland	16	Mare Italy	16
Hendrick's Grand Cabaret Scotland	16	Ferdinand's Saar Dry Germany	16
Grifu Italy	14	Elephant Germany	18
Old Grifu Italy	14	Monkey 47 Germany	15
Primo Italy	15	Crosskeys Latvia	15



Distillerie De Monaco Gin aux agrumes France	14	Rutte Dutch Dry Gin Netherlands	14
Nikka Coofey Japan	14		

OUR HOMEMADE GIN

Korea Gin Dry gin infused with lemongrass and ginger	15	Pink Gin Fresh dry gin with pink grapefruit and basil	15
Blue Gin Dry gin made with butterfly pea flower	15	Iris Gin Dry gin made with butterfly pea flower, iris root and rose petals	15
Garden Gin Dry gin with a touch of rosemary, thyme, lemon and lime	15	Bloody Gin Dry gin made with hibiscus and pink pepper	15
Saffron Gin Saffron dry gin	15	Rhubarb Gin Dry gin infused with rhubarb	16

VODKA [50 ML]



Stolichnaya Russia	10	Belvedere Poland	15
Moskovskaya Russia	10	Ketel One Holland	13
Beluga Silver Russia	15	Grey Goose France	15
Tito's USA	13		



WHISKY & WHISKEY [50 ML]

SINGLE MALT SCOTCH

Talisker Skye Island	15
Ardberg 5yo Islay	16
Laphroaig 10yo Islay	17
Lagavulin 16yo Islay	21
Monkey Shoulder Speyside	15
Balvenie Double 12yo Speyside	16
Glenfiddich 15yo Speyside	21
Glenmorangie 10yo Highlands	15
Oban 14yo Highlands	17
Macallan 12yo Highlands	19
Caol Ila 18yo Highlands	32

BLENDED SCOTCH

Johnny Walker Black Label	13
Chivas Regal 12yo	15

IRISH

Jameson	13
Bushmill's Black Bush	13

AMERICAN

Jack Daniels Tennessee	11
Lot40 Rye	15
Bulleit Rye	15
Buffalo Trace Bourbon	13
Bulleit Bourbon	15
Maker's Mark Bourbon	15
Woodford Reserve Bourbon	15

JAPANESE

Nikka From The Barrel	17
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SUGAR CANE [50 ML]

FRENCH STYLE RHUM

Trois Rivières Blanc | Martinique 12

J. Bally Ambrè | Martinique 13

Depaz Vieux Agricole
Martinique 15

J. Bally 7 Ans D'age
"Pyramide" | Martinique 18

ENGLISH STYLE RHUM

Eldorado 15yo | British Guyana 16

CACHAÇA

Yaguara Organic | Brazil 8

SPANISH AND BRITISH STYLE RON

Barcelò Blanco
Dominican Republic 9

Angostura 7yo
house signature | Trinidad 12

Angostura 1919
grand reserve | Trinidad 14

Barcelo' Imperial
Dominican Republic 14

Abuelo 12yo | Panama 14

Diplomatico Reserva
Exclusiva | Panama 14

Botran 18yo | Guatemala 16

Zacapa 23yo | Guatemala 16

Zacapa Xo | Guatemala 30





MEZCAL & TEQUILA [50 ML]

TEQUILA

Rooster rojo Blanco Jalisco	8
Rooster rojo Reposado Jalisco	10
Espolon Blanco Jalisco	10
Espolon Reposado Jalisco	12
Patron Silver Jalisco	14
Tapatio Reposado Jalisco	14

El tequileno reposado gran reserva Jalisco	13
Lunazul Anejo Jalisco	12

MEZCAL

Encantado Oaxaca	12
Alipus S.Juan Oaxaca	13
Los danzanten espadin Oaxaca	15

BRANDY [50 ML]

BRANDY

Carlos I Spain	12
Stravecchio Branca Italy	7

CALVADOS

Père Magloire VSOP France	12
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ARMAGNAC

Duc De Maravat VSOP France	14
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SHERRY

Tío Pepe Dry Spain	7
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COGNAC

Martell VS France	12
Remy Martin VSOP France	14
Delamain XO France	20
Hennessy VS France	12

PISCO

Barsol Acholado Perù	10
Tabernero Acholado Perù	10





AMARO LIQUEUR, VERMOUTH & BITTER [60 ML]

Amaro Del Capo	7	Jägermeister	7
Disaronno	7	Jefferson	8
Montenegro	7	Braulio Riserva	8
Lucano	7	Sambuca	7
Cynar	7	Frangelico	7
Ramazzotti	7	Vermouth & Bitter	12
Averna	7	Amara	8
Fernet Branca	7	Unicum	7
Limoncello di Sorrento	7		

GRAPPA [50 ML]

Grappa Poli barrique	7	Grappa Poli moscato	7
Grappa Poli bianca	7		

BEER

Stella Artois [0,4 L] Premium Belgian lager, draft beer	7	Corona Zero Analcolica [0,33 L] Bottled alcohol-free beer	6.5
Leffe [0,33 L] Leffe Rouge, abbey red double malt, draft beer	7.5		



SOFT DRINK & COFFEE

Espresso	2.5	Tea	5
Decaf espresso	2.5	Infusions	5
Barley coffee	2.5	Soft drinks	5
Cappuccino	3.5	Fruit juices	5
Americano	4	Fresh orange juice	6
Shaken iced espresso	4	Smoothie of the week	10



The list of allergens is available in the digital menu or on request from the staff.
L'elenco degli allergeni è disponibile nel menù digitale o su richiesta al personale.



Food Menu

DROPS

made to share



Crocchetta alla milanese

11

Crocchette di riso Carnaroli allo zafferano con zucchine e scamorza, servite con salsa allo yogurt greco e prezzemolo | 3 pz

Saffron Carnaroli rice croquettes with zucchini and scamorza cheese, served with Greek yogurt and parsley sauce | 3 pcs

(1, 3, 7, 10)

Gnocco sospeso

10

Gnocco fritto con burrata, prosciutto crudo e rucola | 3 pz

Fried gnocco with burrata, prosciutto crudo, and rocket | 3 pcs

(1, 7)

Mondeghili della tradizione

12

Polpette di manzo e maiale con pane raffermo e Grana Padano, servite su coulis di pomodoro e basilico fritto | 4 pz

Traditional Milanese meatballs (beef and pork with stale bread and Grana Padano), served on tomato coulis with fried basil | 4 pcs

(1, 3, 6, 7, 8, 10)

Maritozzo lombardo

13

Soffice maritozzo salato farcito con crema al taleggio, miele, noci croccanti e polvere di pomodoro | 3 pz

Soft savory maritozzo bun filled with taleggio cream, honey, crunchy walnuts and tomato dust | 3 pcs

(1, 3, 7, 8, 11)

Milanese on a stick 12

Tenera carne di vitello con pane croccante, servita con maionese allo zafferano | 4 pz

Tender veal with crispy breading, served with saffron mayonnaise | 4 pcs

(1, 3, 7, 10)

Tacos italiani 13

Tacos croccanti di mais con tenero vitello, salsa tonnata e capperi | 3pz

Crispy corn tacos with tender veal, tuna sauce, and capers | 3pcs

(3-4-12)

Tartare di manzo 14

Tartare di manzo con capperi, miele, senape in grani, chips di pane carasau e crema al Grana Padano | 4 pz 25g

Beef tartare with capers, caramelized onion, whole-grain mustard, carasau bread chips, and Grana Padano cream | 4 pcs 25g

(1-7-10-6-12)

Serrano e pan brioche 12

Prosciutto Serrano, burro al tartufo e pan brioche caldo | 3pz

Serrano ham with warm brioche bread and truffle butter | 3pcs

(1, 3, 7, 8, 11)

Gamberoni in tempura 12

Gamberoni argentini in panatura panko, serviti con chutney al mango | 3pz

Argentinian prawns in panko tempura, served with mango chutney | 3pcs

(1, 2, 3, 4, 6, 10, 12, 14)

Hummus iQ

10

Hummus di ceci con pomodori secchi, olio al rosmarino e scaglie di mandorle, servito con pane croccante alla curcuma

Chickpea hummus with sun-dried tomatoes, rosemary oil, and almond flakes, served with crispy turmeric bread

(1-8-10-11-13-6-7)

Selezione di salumi

15

Prosciutto Serrano Reserva, Speck Alpeggio, Mortadella Bologna IGP e Salame Felino IGP, serviti con croccanti chips di patata viola fatte in casa

Artisanal cured meats selection: Prosciutto Serrano, Alto Adige Speck, Pistachio Mortadella IGP, Felino IGP Salami, served with homemade crispy purple potato chips

Selezione di formaggi

15

Casera Valtellina DOP, Taleggio DOP, Toma Montecorna, Pecorino Val d'Orcia stagionato in grotta, accompagnati da miele al tartufo e confettura di fichi

Selection of Italian cheeses: Casera Valtellina DOP, Taleggio DOP, Toma Montecorna and cave-aged Pecorino from Val d'Orcia, served with truffle honey and fig jam

(7)

DALLA CUCINA

from the kitchen



Tagliolini mediterranei

19

Tagliolini all'uovo con Alici del cantabrico, colatura di alici di Cetara, fiori di zucca, polvere di limone e pane tostato

Egg tagliolini with Cantabrico anchovies, Cetara anchovy sauce, zucchini flowers, lemon powder, and toasted bread

(1-2-3-4-5-6-7-8-9-10-11-12-13-14)

Risotto milanese iQ style

20

Riso Carnaroli allo zafferano con asparagi, burrata e gamberi

Carnaroli rice with saffron, asparagus, burrata and prawns

(2-7)

Branzino aromatico

26

Filetto di branzino con panatura aromatica, servito con spuma di patate, carote all'arancia e olio al prezzemolo

Seabass fillet with aromatic crust, served with potato foam, orange-glazed carrots, and parsley oil

(1-4-6-7)

Tagliata "Duomo"

28

Manzo grigliato con riduzione di Buttafuoco DOC e sale Maldon, accompagnato da spinacini saltati, scaglie di mandorle e chips di patate viola, servito con salsa bernese

Grilled beef with Buttafuoco DOC reduction and Maldon salt, served with sautéed baby spinach, almond flakes, purple potato chips, and Béarnaise sauce

(4-8-9-12)

‘La classica’

servita con patate al forno

with roasted potatoes

(1, 3, 7, 10)

‘La vestita’

servita con rucola e pomodorini

with arugula and cherry tomatoes

(1, 3, 7, 10)

Burger iQ style

Burger di manzo (200 g) con scamorza affumicata, pomodoro, cipolla rossa caramellata e maionese agli agrumi, servito con patatine fritte

Beef burger (200 g) with smoked scamorza, tomato, caramelized red onion, and citrus mayo, served with French fries

(1, 3, 7, 11)



TOAST & INSALATE

toasted & salads

Club sandwich lombardo

20

Pane ai cereali tostato con pollo grigliato, pomodoro, insalata, cetriolo, bacon e maionese, servito con patatine fritte

Toasted multigrain bread with grilled chicken, tomato, lettuce, cucumber, bacon, and mayo, served with French fries.

(1, 3, 6, 7, 10)

Toast scamorza e speck

13

Pane tostato con scamorza affumicata, speck e rucola. Servito con salsa yogurt greco e senape di Digione

Toasted bread with smoked scamorza, speck, and arugula. Served with a Greek yogurt and Dijon mustard sauce

(1, 3, 6, 7, 10)

iQ Caesar Salad

18

Insalata verde con petto di pollo, bacon, scaglie di Grana Padano, crostini ai cereali e salsa Caesar

Green salad with grilled chicken, bacon, Grana Padano shavings, multigrain croutons, and Caesar dressing

(1, 3, 4, 6, 7, 10)

Insalata Navigli

16

Insalata verde con formaggio Casera della Valtellina, pomodori, filangè di cetrioli e carote, uova sode e crostini ai cereali

Green salad with Valtellina Casera cheese, tomatoes, julienned cucumber and carrot, boiled eggs, and multigrain croutons

(1, 3, 6, 7, 10)

Caprese

15

200g di Mozzarella di bufala Campana DOP con pomodoro fresco e basilico

Buffalo mozzarella with fresh tomatoes and basil

(7)



DOLCI

dessert

Semifreddo alla fragola 9

Semifreddo leggero alla fragola con salsa alla vaniglia e meringa sbriciolata

Light strawberry semifreddo with vanilla sauce and crushed meringue

(3-7)

Tiramisù Rooftop 9

Classico tiramisù con scaglie di cioccolato fondente

Classic tiramisu with dark chocolate flakes

(1-3-7-8-10-12)

Crema alla milanese 9

Crema dolce allo zafferano con superficie caramellata croccante

Velvety saffron custard with a caramelized crispy top

(3-7)

Tortino al cioccolato 10

Tortino al cioccolato con cuore fondente, servito con gelato alla nocciola

Chocolate fondant with molten center, served with hazelnut ice cream

(1-5-3-6-7-8)

Sorbetto al limone 8

Sorbetto al limone fresco

Refreshing lemon sorbet

(3-1-6-7-8)

Gelato alla nocciola

8

Gelato cremoso alla nocciola con topping al cioccolato fondente

Creamy hazelnut ice cream with dark chocolate topping

(5-3-6-7-8)

Tagliata di frutta di stagione

12

Selezione di frutta fresca di stagione

Seasonal fresh fruit platter



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INFORMAZIONI SUGLI ALLERGENI:

Gli allergeni presenti nei piatti sono indicati con il numero corrispondente all'elenco sopra. Si prega di comunicare al personale eventuali allergie o intolleranze.

ALLERGEN INFORMATION:

Allergens in the dishes are indicated by the corresponding number from the list above. Please inform staff of any allergies or intolerances.

- (1)** Cereali contenenti glutine (grano, segale, orzo, avena, farro, kamut o i loro ceppi ibridati e prodotti derivati) / *Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof)*
- (2)** Crostacei e prodotti a base di crostacei / *Crustaceans and products thereof*
- (3)** Uova e prodotti a base di uova / *Eggs and products thereof*
- (4)** Pesce e prodotti a base di pesce / *Fish and products thereof*
- (5)** Arachidi e prodotti a base di arachidi / *Peanuts and products thereof*
- (6)** Soia e prodotti a base di soia / *Soybeans and products thereof*
- (7)** Latte e prodotti a base di latte (incluso lattosio) / *Milk and products thereof (including lactose)*
- (8)** Frutta a guscio (mandorle, nocciole, noci, noci di acagiù, noci pecan, noci del Brasile, pistacchi, noci macadamia o noci del Queensland) e i loro prodotti / *Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts) and products thereof*
- (9)** Sedano e prodotti a base di sedano / *Celery and products thereof*
- (10)** Senape e prodotti a base di senape / *Mustard and products thereof*
- (11)** Semi di sesamo e prodotti a base di semi di sesamo / *Sesame seeds and products thereof*
- (12)** Anidride solforosa e solfiti (se in concentrazione superiore a 10 mg/kg o 10 mg/l espressi come SO₂) / *Sulphur dioxide and sulphites (at concentrations of more than 10 mg/kg or 10 mg/l expressed as SO₂)*
- (13)** Lupini e prodotti a base di lupini / *Lupin and products thereof*
- (14)** Molluschi e prodotti a base di molluschi / *Molluscs and products thereof*

L'elenco dei prodotti surgelati o congelati è disponibile nel menù digitale.
The list of frozen or deep-frozen products is available in the digital menu.