

White Wines

Greco Foia – Cantina di Solopaca – DOP	20
Grapes: 100% Greco. A full-bodied wine with hints of apple and pear and good acidity. Pairing: Seafood pasta dishes, white meats.	
Pinot Grigio Torresella – 2025	21
Grapes: 100% Pinot Grigio. Light and refreshing, with delicate notes of Golden Delicious apples. Pairing: Summer salads, light appetizers.	
Ribolla Gialla Casali Roncali – 2025 – DOC	22
Grapes: 100% Ribolla Gialla. A lively wine with floral notes and a savory finish. Pairing: Fried fish, battered vegetables.	
Falanghina Mastroberardino – 2024 – DOC	23
Grapes: 100% Falanghina. Elegant, with notes of pineapple and broom, and a lingering finish. Pairing: Buffalo mozzarella, grilled seafood.	
Vermentino di Sardegna Mesa – DOC	24
Grapes: 100% Falanghina. Elegant, with notes of pineapple and broom, and a lingering finish. Pairing: Buffalo mozzarella, grilled seafood.	
Fiano Mastroberardino – 2025 – DOCG	26
Grapes: 100% Vermentino. Savory and sunny, with hints of Mediterranean scrub. Pairing: Spaghetti with clams, grilled fish.	
Chardonnay, Cantina Vivallis, Trentino Alto Adige, 2024	26
A fresh and elegant Chardonnay, with notes of yellow apple and white flowers, and a smooth, clean finish.	
Gewurztraminer Elena Walch – 2025 – DOC	30
Grapes: 100% Gewürztraminer. Aromatic, with notes of rose, lychee, and sweet spices. Pairing: Spicy Asian cuisine, blue cheeses.	
Malvasia Collio – 2024 – DOC	30
Grapes: 100% Istrian Malvasia. Intense and velvety with notes of white pepper. Pairing: Legume soups, asparagus, oily fish.	

Falanghina Macchie Santa Maria – 2024 – DOC 30

Grapes: 100% Istrian Malvasia.

Intense and velvety with notes of white pepper.

Pairing: Legume soups, asparagus, oily fish.

Greco Di Meo – 2024 – DOCG 35

Grapes: 100% Greco.

Bold and complex, with notes of yellow fruit.

Pairing: Swordfish, medium-aged cheeses.

Chardonnay Jermann – 2024 – IGT 38

Grapes: 100% Chardonnay.

Elegant and velvety, with perfect balance.

Pairing: Raw fish, delicate white meats.

Ribolla Gialla Jermann – 2024 – IGT 38

Grapes: 100% Ribolla Gialla.

Dry and aromatic with a citrus finish.

Pairing: Seafood appetizers, sushi.

Arneis Blange Ceretto – Langhe 2024 – DOC 38

Grapes: 100% Arneis.

Fragrant and modern, an icon of the Roero region.

Pairing: Veal with tuna sauce, aperitifs.

Rosé Wines

Roseto – Viticoltori San Martino – DOCG 22

Grapes: Aglianico and other local varieties.

Fresh and lively, with hints of red berries.

Pairing: Mild cured meats, pizza.

Lumera – Donnafugata – 2024 – DOC 27

Grapes: Syrah, Nero d'Avola, Pinot Noir, Tannat.

Floral and fruity bouquet, very pleasant.

Pairing: Seafood soup, seafood couscous.

Vetere – Azienda Agricola San Salvatore – IGP – 2025 32

Grapes: 100% Aglianico.

An elegant, refined rosé with hints of rosehip.

Pairing: Tuna tartare, goat cheese.



Corte del Lupo Ca' del Bosco – 2022 – DOC 48
Grapes: Merlot, Cabernet Sauvignon, Cabernet Franc, Carménère.
A well-balanced Bordeaux blend.
Pairing: Braised red meats, risotto with sausage.

Primitivo di Manduria DOP 60 Anni – 2022 52
A deep, rich red with
notes of plum jam, cocoa,
vanilla, and sweet spices.

Taurasi Radici Mastroberardino – 2019 – DOCG 55
Grapes: 100% Aglianico.
Complex, austere, and with great aging potential.
Pairing: Roast lamb, braised meats.

Amarone Conte Gastone – 2020 – DOC 60
Grapes: Corvina, Rondinella, Molinara.
Majestic, with notes of dried fruit and tobacco.
Pairing: Beef braised in Amarone, blue cheeses.

Brunello di Montalcino Frescobaldi – 2018 – DOCG 70
Grapes: 100% Sangiovese.
Noble and deep, with silky tannins.
Pairing: Fine red meats, truffles.

Brunello di Montalcino Banfi – 2020 – DOCG 75
Grapes: 100% Sangiovese.
Elegant and full-bodied, a symbol of tradition.
Pairing: Hearty roasts, game.

Tignanello Antinori – 2022 – IGT 250
Grapes: Sangiovese, Cabernet Sauvignon, Cabernet Franc.
A legendary Super Tuscan: powerful yet elegant.
Pairing: Hearty meat dishes, perfect for sipping and savoring.

Glass of wine €7 – please ask a server.

Sparkling

Pietrafumante Casa Setaro – 2022 Grapes: 100% Caprettone. Classic Method, with mineral and volcanic notes. Pairing: Neapolitan fried dishes, shellfish.	35
Cremant de Limoux Brut Gerard Bertrand – 2022 – DOP Grapes: Chardonnay, Chenin Blanc, Mauzac. A fresh French sparkling wine with notes of green apple. Pairing: Aperitifs, oysters.	38
Nebbiolo d'Alba Cuvee San Rocco Rose Extra Brut – 2024 – DOC Grapes: 100% Nebbiolo. A full-bodied rosé with notes of raspberry and bread. Pairing: Piedmontese cured meats, grilled shellfish.	38
Cremant de Limoux Brut Rose Gerard Bertrand – 2021 – DOP Grapes: Chardonnay, Chenin Blanc, Pinot Noir. An elegant French rosé with a fine effervescence. Pairing: Fruit desserts, finger foods.	40
Crémant de Bordeaux Brut, Chateau Haut-Molayere, Bordeaux, Francia Notes: A fresh, smooth sparkling wine with notes of green apple, citrus, and white flowers. Pairing: Fried baby squid, buffalo mozzarella with prosciutto, Neapolitan fresella.	42
Ribolla Gialla Metodo Classico Tenuta Stella Grapes: 100% Ribolla Gialla. A crisp, clean wine with pronounced acidity. Pairing: Creamed salt cod, tempura.	45
Crémant de Loire Brut Rosé, Le Chateau, Valle della Loira, Francia Notes: A delicate and fresh sparkling wine, with hints of small red berries, pomegranate, and a clean finish. Pairing: Burratina with cherry tomatoes and basil oil, caprese salad, prosciutto, and buffalo mozzarella.	46
Franciacorta Ca' del Bosco Grapes: Chardonnay, Pinot Noir, Pinot Blanc. An icon of Franciacorta, refined and persistent. Pairing: Throughout the meal, especially with risotto.	70

Henriot Blanc de Blancs	80
Notes: A refined, mineral-driven champagne with notes of citrus, white flowers, and bread crust.	
Pairing: Red shrimp carpaccio, octopus salad, fried baby squid.	
Bollinger	85
Grapes: Pinot Noir, Chardonnay, Pinot Meunier.	
A full-bodied, vinous, and toasty Champagne.	
Pairing: Roasted white meats, porcini mushrooms.	
Mumm	85
Grapes: Pinot Noir, Chardonnay, Pinot Meunier.	
A classic, fresh, and lively wine that's very easy to drink.	
Pairing: Shellfish, festive appetizers.	
Mumm Ice	95
A smooth and aromatic champagne with notes of tropical fruit, peach, and honey, designed to be enjoyed fresh and immediately.	
Moet Ice	110
Notes: A smooth, fruity champagne with hints of tropical fruit, peach, and light honeyed notes.	
Pairing: burratina with cherry tomatoes and basil oil, club sandwich, dessert, or to finish the meal.	
Ca' del Bosco Franciacorta Dosage Zéro 2020	120
Notes: A very dry and refined Franciacorta, with notes of citrus, bread crust, almond, and a mineral finish.	
Pairing: red shrimp carpaccio, fried baby squid, tuna tataki, grilled squid.	
Franciacorta Ca' del Bosco Magnum	160
Grapes: Chardonnay, Pinot Noir, Pinot Blanc.	
Magnum bottle of the iconic Cuvée Prestige.	
Ruinart Rose	170
Grapes: Chardonnay, Pinot Noir.	
Renowned for its freshness and intense red fruit flavors.	
Pairing: Smoked salmon, duck.	
Ruinart Blanc de Blancs	190
Notes: An elegant and crisp champagne, with aromas of citrus, white fruit, and a lovely mineral kick.	
Pairing: red shrimp carpaccio, octopus salad, ravioli stuffed with stracciatella di burrata.	
Dom Perignon	320
Grapes: Pinot Noir, Chardonnay.	
A complex, mineral-driven Champagne of exceptional quality.	
Pairing: Oysters, white truffles.	



EAT
SLEEP
DRINK
REPEAT

Signature

Tropical blaze	13
Patron Silver Tequila, Ancho Reyes, passion fruit, lime, pink grapefruit soda	
Smoke & Vanilla	13
Mezcal Illegal Reposado, vanilla agave mix, lime, passion fruit foam	
Euforia	13
Patron Silver Tequila & butterfly pea flower, black lime, pink grapefruit	
Don dip Special	13
Planas Diplomatic Rum & Exclusive Reserve, honey, lime, passion fruit, cinnamon	
Noura	12
Grey Goose vodka, Aperol, mango and passion fruit cordial, Prosecco foam, and raspberry	
Traminer	12
Gewürztraminer, black pepper, peach honey, lime, pineapple and raspberry cordial	
Nova	10
White bitter liqueur infused with pineapple, cherry soda	
Sirocco	12
Bombay Sapphire gin, Cointreau, lime, blueberry cordial, pineapple foam	
Martinia	12
Bombay Sapphire gin, St-Germain, lime, mint, pink grapefruit	
Connections	12
Bombay Premier Cru gin, lime, simple syrup, watermelon soda	
Aperitalico	10
Select, Italicus bergamot rosolio, cuvée, basil	
Noura Mule	10
Gin Mare, lime, hibiscus flower syrup, wildflower honey, ginger ale	
Negroni Bianco	10
Bombay Sapphire Gin, Italicus, Martini Riserva Ambrato	
Paloma Tropic	12
Patron Silver Tequila, mango and passion fruit cordial, lime, pink grapefruit soda	





The Great Classics

Mojito Bacardi Carta Oro, white cane sugar, mint, lime, soda	10
Pina Colada Bacardi Superior, pineapple, coconut cream	10
Lemon Drop Martini Grey Goose Citron, liquore all'arancia, succo di limone, zucchero	10
Old Fashioned Grey Goose Citron, orange liqueur, lemon juice, sugar	12
Penicillin JW Red Label, Talisker Sky, ginger, lemon, honey	12
Boulevardier Jim Beam Bourbon, Martini Bitter Special Reserve, Martini Ruby Reserve	9
Negroni Bombay Sapphire Gin, Martini Bitter Special Reserve, Martini Riserva Rubino	9
Americano Martini Bitter Special Reserve, Martini Riserva Rubino, soda	8
Margarita Patron Silver Tequila, Cointreau, lime	10
Patron Paloma Patron Silver Tequila, salt, lime, pink grapefruit soda	12
Moscow Mule Grey Goose vodka, lime, ginger ale	10
Basil Smash Bombay Sapphire gin, basil, lemon, sugar	10
Espresso Martini Grey Goose vodka, coffee liqueur, espresso	12
Clover Club Gin Bombay Sapphire, sciroppo ai lamponi, succo di limone	10
Spicy Fifty Grey Goose vodka, St-Germain, honey, vanilla, lime	10
Passion Fruit Martini Grey Goose vodka, passion fruit liqueur, passion fruit pulp, lime, a shot of Prosecco	12



Spritz

Aperol Spritz	8	Bitter Martini 1872 Spritz	9
Aperol, prosecco, soda		Bitter Martini 1872, prosecco, soda, orange bitters	
Fiero Spritz	8	Martini Bianco Spritz	8
Martini Fiero, Prosecco, orange soda		White Martini, Prosecco, soda water, lemon zest	
Limoncello Spritz	8	St-Germain Hugo Spritz	10
Capri Limoncello, Prosecco, lemon soda		St-Germain, lime, mint, prosecco, soda	
Bitter Martini Spritz	8	Spritz Veneziano	8
Martini Bitter, Prosecco, soda		Select, white wine, soda	

Non-alcoholic

Apple Soda	8	Virgin Mojito	8
Green apple, lemon, and soda cocktail		Mint, lime, sugar, ginger ale, lemon soda	
Mangarosa	7	Vanilla Bloom	8
Mango, passion fruit, lime, pink grapefruit		Vanilla, raspberry, pear juice, coconut syrup	
Penelope	7	Martini Vibrante	8
Orange, Lemon, Raspberry, Peach, Grenadine		Vibrant Martini, pink grapefruit, soda	
Pink Lady	7	Floral Martini	8
Strawberry, Lemon, Orange, Berries		Floral Martini, apple juice, soda	
Spritzero	7	Hugo spritz Zero	8
Red Bitter, Orange Juice, Tonic Water		Elderflower, Lime, Mint, and Prosecco Syrup 00	
Virgin Colada	7		
Coconut, pineapple, lime			

Beers

Messina cristalli di sale 0,4	6,5
Messina cristalli di sale 0,2	3,5
Ichnusa anima sarda 0,4	6,5
Ichnusa anima sarda 0,2	3,5
Rossa doppio malto Moretti 0,4	6,5
Rossa doppio malto Moretti 0,2	3,5
Corona in bottiglia 0,33	5
Daura Damm gluten free 5,4°	6
Schneider weisse original 5,4°	7
Moretti filtrata a freddo 4,3°	5
Bulldog strong lager 8,7°	

Bitters

Amaro amara	5	Francois peyrot	6
Amaro del capo	5	Liquirizia	5
Jefferson	6	Limoncello Capri	5
Fernet branca	5	Passito Ben Rya	7
Brancamenta	5	Grappa bianca	6
Jagermeister	5	Grappa barrique	6
Unicum	5	Montenegro	5
Bayles	5	Cynar	5
Meloncello	5	Averna	5
Disaronno	5	China Martini	5
Sambuca	5		

Whiskey

Jw red label	6
Spicy and slightly smoky.	
Jw black label	7
Rich and complex, with notes of dried fruit and smoky wood.	
Oban 14y	12
Full-bodied and smooth, with notes of caramel and spices.	
Talisker sky	7
Light peat, pepper, and the sea.	
Laphroaig 10y	8
Bold, smoky, and briny.	
Lagavulin 16y	12
Peaty and complex, with notes of smoke and the sea.	

Jameson	6
Soft and light, with hints of vanilla.	
Jack daniel's n°7	7
Sweet, caramel-like, with notes of hazelnut and wood.	
Woodford reserve	7
A well-balanced bourbon with notes of dried fruit and spices.	
Maker's mark bourbon	7
Soft and sweet, with caramel and vanilla.	
Jim beam rye	7
Spicy and lively, with rye and spices.	
Nikka from the barrel	12
Powerful, spicy, with a hint of sherry.	

Distilled Spirits

Gin

Bombay sapphire	150
Clean juniper, aromatic herbs, and sweet spices.	
Bombay premier cru	170
Lemon, orange, and mandarin zest.	
Gin mare	200
Mediterranean-style with rosemary, thyme, basil, and olives.	
Hendrick's	220
Roses, cucumber, and orange peel.	
Monkey 47	220
Intense and complex, with 47 botanicals.	

Vodka

Absolut	150
A classic Swedish vodka with a full-bodied, rounded flavor.	
Beluga	160
Premium vodka, smooth with hints of malt.	
Grey goose	200
A smooth French vodka with notes of almond and citrus.	

Tequila / mezcal

Patron silver	150
Sweet, floral, and velvety agave.	
Patron reposado	170
Agave, caramel, citrus, and spices.	
Patron anejo	180
Cocoa, vanilla, and nuts.	

Espolon	150
Ripe agave, with fruity and spicy notes.	
Casamigos silver	160
Smooth and refreshing, with a silky finish.	
Casamigos reposado	200
With hints of caramel.	

Choose your Gin and Tonic

Gin – Italia

Malfy Original 11
Fresh juniper, Mediterranean citrus, and a hint of spice.

Malfy al limone 11
A clean, lingering citrus profile.

Malfy all'arancia 11
Blood orange, light spices, and a herbal base.

Malfy al pompelmo rosa 11
Sweet citrus, herbs, and a subtle balsamic note.

Sabatini 13
Floral and herbaceous, full-bodied and smooth.

Engine 13
Juniper, sage, lemon, licorice, and Damask rose

Portofino Dry Gin 14
21 local botanicals, dry and aromatic.

Gin del professore Madame 12
Soft and spicy, with cinnamon and vanilla.

Gin del professore Monsieur 12
Amber-colored, complex, with notes of lavender and chamomile.

Gin del professore Crocodile 13
Elderflower, pepper, and hints of vanilla.

Vesuvius Magma Gin 14
A local gin with balsamic and floral notes, featuring botanicals from Mount Vesuvius.

Gin – Uk

Tanqueray n°10 12
A strong citrus note, delicate and lingering.

Bombay sapphire 10
Clean juniper, aromatic herbs, and sweet spices.

London n°3 12
Distinct notes of juniper, citrus, and pepper.

Bombay premier cru 12
Lemon, orange, and mandarin zest.

Martin miller 12
Citrusy, with bitter orange and juniper.

Hendrick's 12
Roses, cucumber, and orange peel.

Gin – Europa

Monkey 47 15
Intense and complex, with 47 botanicals.

Gin mare 12
Mediterranean-style with rosemary, thyme, basil, and olives.

Nordes 12
Atlantic, smooth, with notes of Albarino grapes.

Elephant gin 14
Herbal and spicy with rare botanicals.

Citadelle 12
Floral, fresh, and slightly peppery.

Mare capri 15
Local lemons, fresh and citrusy.

Alkkemist 15
Smooth and aromatic, made with Muscat grapes.

Adamus 15
Floral, Mediterranean, with a fresh finish.

Gin – Giappone

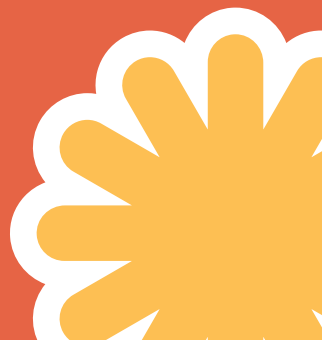
Roku 13
6 Japanese botanicals, clear and delicate.

Etsu Gin 14
Yuzu, flowers, and light spices.

Nikka Coffey 15
Elegant and complex, with notes of Japanese citrus.

Rum

Bacardi Superior	5
light, Caribbean, smooth.	
Bacardi Carta Oro	5
vanilla, caramel, and sweet spices.	
Havana club 7y	6
cocoa, tobacco, and tropical fruit.	
Appleton estate	6
flavored with orange zest, honey, and molasses.	
Matusalem 15y	8
velvety, dried fruit, caramel, and vanilla.	
Matusalem 23y	10
Silky and refined, with a long finish.	
Flor de caña	5
dry, well-balanced, with toasty notes.	
Diplomatico	8
Sweet and full-bodied, with notes of cocoa and nuts.	
Don papa	10
vanilla, honey, and candied citrus fruits.	
Zacapa 23y	10
rich in cocoa, spices, and nuts.	
Bumbu xo	10
orange and vanilla, deep and spicy.	
Bumbu the original	10
banana and vanilla, smooth, spicy, and easy to drink.	
J Bally 7y	12
A full-bodied, dry agricultural rum with notes of honey and toasted hazelnuts.	



Soft Drinks

Water 1L	2
Fruit Juice, Ace, Blueberry, Peach, Pineapple, Pear	5
Freshly Squeezed Orange Juice	5
Coca Cola / Zero	5
Fanta	5
Sprite	5
Estathè Peach / Lemon	5
Schweppes Lemon / Tonic / Orange	5
Fever Tree Indian / Mediterranea / Pompelmo Rosa / Ginger Beer	5
Tassoni Lemonade	5
Tassoni Zero	5
Chinotto	5
Redbull / Zero	5
Campari Soda	5
Crodino	5
White Bitter / Red Bitter	5
Sanpellegrino White / Red Cocktail	5

Premium Italia soft drinks

6

Aranciata • Chinotto • Limonata

