ALCHEMIA BAR

CA' DI DIO

BAR

In the vibrant heart of Venice, among the silent stones of a 13th-century monastery, lies Alchemia Bar, a place where time dissolves and every sip tells a story. Nestled within the iconic Hotel Ca' di Dio, Alchemia is more than a bar; it is a ritual, a sensory experience that blends art, territory, and mystery. Rooted in Venetian tradition, Alchemia embraces a sustainable, seasonal approach, highlighting the excellence of local producers. A tribute to authentic flavors, reimagined with creativity and artisanal care.

BAR

SIGNATURE COCKTAILS

LAGOON VIEW 23
Mezcal - pineapple juice - St. Germain - lime - agave - fresh mint leaves

MANGO'S JOB 23
Mango puree - Mezcal - Lime - pinch of salt - Tequiero soda

BASILITO 23
Rum infused with fresh Basil leaves - Lime - Ginger beer

M&M 23
Passion fruit - Cointreau - Vodka - Minth leaves - Bio Fennel spray

SAKURA DRY 23
Yurt Vodka - Dry umami vermouth

VELVET BOULEVARDIER 23
Rye Whiskey - Select - red smooth vermouth - sweet&sour-vegan foam

A curated selection of the best-selling cocktails enjoyed over the years at Ca' Di Dio. A collection that reflects the taste, stories and timeless favorites of our guests

THE CLASSICS

BELLINI 23
fresh peach puree - Prosecco

AMERICANO 23
Bitter Campari - Punt e Mes, Soda

PALOMA 23
Tequila Ocho - fresh lime - grapefruit soda

COSMOPOLITAN 23
Ketel One Vodka - Cointreau - cranberry - fresh lime

DARK'N STORMY 23
Dark Rum - Ginger beer

15% of discretionary service charge will be added to your bill.

BAR

THE CLASSICS · CONTINUED

ESPRESSO MARTINI 23
Ketel One Vodka - coffee liquor - simple syrup - espresso

FRENCH 75 23
Tanqueray Ten Gin - fresh lemon - simple syrup - Champagne

MARGARITA 23
Tequila Ocho - Cointreau - fresh lime

GIN FIZZ 23
Tanqueray Ten Gin - fresh lemon - simle syrup - soda

LEMON DROP MARTINI 23
Ketel One Vodka - Cointreau - fresh lemon

MANHATTAN 23
Bullet Rye Whisky - Punt e Mes - Angostura

COCKTAIL LIST

The Botanist 40
A sensory journey savoring 3 different botanicals infused in our "NEGRONI EXPERIENCE"

Concordia
Citadelle Gin, Tonka Bean, Carlo Alberto Riserva White, Lavander, Camomille, Bitter Rouge

Citrea
Cittadelle Jardin D'Eté, Bitter Rouge, Carlo Alberto Riserva, Green Mandarine Essence

Rosarium
Rosa Moceniga Gin, Cittadelle Gin, Bitter Rouge, Carlo Alberto Riserva Rosso, Rose Essence

SPRITZ TIME

EL MERCA' 20
Smoky & citrus. Bourbon Whiskey, Black Tea, Prosecco Canella, Bergamot Essence, Soda.

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BAR

SPRITZ TIME · CONTINUED

'NA OMBRA 20
Velvet & fruity. Pear extract, Calvados, Prosecco Canella, Mediterranean Soda

TRAMONTO VENESIAN 20
Perfect balance between "BELLINI & SPRITZ". Bellini Canella, Bitter Campari, Prosecco Canella

ARSENAL 20
Spice & juicy. Chilly syrup, Select, Prosecco Canella, Ginger beer

OLTRE EL CANAL 20
Crisp & botanical. Italicus, Cucumber, Bergamot, Prosecco Canella, Herbal Tonic.

A selection of Spritz that captures Venice through its colors, aromas, and tradition. Each glass is a fragment of the lagoon, balancing bitterness, freshness, and golden light

LOW ALCOHOL

VIN'APPLE SOUR 20
Gin Sabatini - fresh lime juice - simple syrup - apple vinegar due vittorie

DIRTY LAVANDER 20
Italicus - lavander syrup - olive soda top - pink pepper spray

A low-ABV cocktail crafted at just 1.2%, designed for lightness and balance; bright, refreshing flavors that let the ingredients shine without overwhelming intensity

MOCKTAILS

FRUCTUS 15
Bitter 0, Mango, Passion Fruit, Grapefruit Soda, Salt&Lime, Grapefruit Essence

VIRGIN RASPBERRY MOJITO 15
Raspberry Puree, Lime, Mint Leaves, Soda

VIRGIN PASSION MOJITO 15
Passion Fruit Puree, Lime, Mint Leaves, Sprite

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BAR

SNACK MENU

FOCACCIA 12
with Crudo di Parma and Mozzarella di Bufala (1,7)

FOCACCIA 12
with Mortadella and Burrata (1,7,8,10)

FOCACCIA 12
with Mozzarella di Bufala and fresh S. Marzano tomato (1,7)

AMBROGINO ASTICE 25
Sweet-and-savory Venetian soft bread with Lobster (1,2,3,7)

MINI BURGHER 28
Sweet-and-savory Venetian soft bread with Lobster (1,2,3,7)

VEGETARIAN BURGHER 26
A handcrafted Veggie patty Tomatoes, fresh Lettuce and onion Mayo (1,3,6,9,11)

FRIED CALAMARI 20
with Citrus Mayo (1,3,14)

WAGYU KATSU SANDO 80
Wagyu fillet, caramelized Onion Jam and Dijon Mustard (1,3,7,10,12)

CURED MEATS & CHEESES: 32
Crudo di Parma, Culatello and selected Cheese. Paired with Toasted nuts, artisanal Breadsticks and house-made warm Schiacciata (1,8,10,11,12). 24 months aged Italian Prosciutto, delicately sweet and perfectly silk. Venetian Culatello, delicately aged, with a refined sweetness and silky texture

SELEZIONE GELATO 4 /scoop
Selection of home made ice cream

TAGLIATA DI FRUTTA FRESCA 15
Sliced fresh fruit

TIRAMISU' 15
Housemade Tiramisu (7,8)

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BAR

CHAMPAGNE BAR

PALMER & CO · GLASS / BOTTLE

La Réserve NV	25 / 120
Rosé Solera NV	36 / 150
Blanc De Blancs 2018	44 / 180
La Réserve Nature NV	34 / 145
Grand Terroirs 2015	50 / 210

WINE CELLAR

GLASS / BOTTLE

Sparkling

Ca Del Bosco Cuvée Prestige Chardonnay, Pinot Nero, Pinot Bianco	20 / 100
Ferrari Maximum Blanc de Blancs Chardonnay	20 / 100
Terre del Dogado Prosecco DOCG Glera	16 / 70

White Wines

Italo Cescon - Biancogrigio 2024 Pinot Grigio	18 / 80
Le Volpi Fior d'Ape 2022 Moscato Giallo	16 / 70
Nals Margreid - Magred 2024 Chardonnay	17 / 70

Red Wines

Le Volpi - 24 Mesi 2018 Cabernet Franc	18 / 80

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WINE CELLAR · CONTINUED

Tommasi - Amarone della Valpolicella DOCG 2021 — 25 / 110
Corvina, Rondinella, Molinara

Venissa - Venusa Rosso 2018 — 20 / 100
Merlot, Cabernet Sauvignon

Rosè Wines

Whispering Angel 2025 — 20 / 80
Cannonau, Syrah

TEA LIST CURATED BY LOCAL TEA SOMMELIER GABRIELLA SCARPA IN COLLABORATION WITH CA DI DIO — 12

BLACK TEA

Tippy Assam Hatimara – Assam, India
A true pure-origin classic, robust and enveloping.

Darjeeling Earl Grey – Darjeeling, India
An iconic tea, interpreted with mastery, balance, and finesse..

PU'ERH TEA

Pu'erh Shu Tea Pearls – Yunnan, China
A comforting tea that invites calm and contemplation.

OOLONG TEA

Tie Guan Yin – Anxi, Fujian, China
The Tea of the Goddess Guan Yin.

Oriental Beauty – Hsichu, Taiwan
Precious leaves that evoke a fruity summer of ripe peach and white grape.

GREEN TEA

Hojicha – Uji, Kyoto, Japan
Enveloping, with a refined simplicity.

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BAR

TEA · CONTINUED

Jasmin Long Zhou – Fuzhu, Fujian, China
The lightness of a stroll through a garden at sunset.

WHITE TEA

Bai Mu Dan – Zhenghe, Fujian, China
A tea that speaks of purity and tranquility

HOT BEVERAGES

Espresso	5
Decaffeinated	5
Cappuccino	10
Double Espresso	10
Latte Macchiato	10

WATER

Filtered Water	5
Acqua Panna/San Pellegrino	6

SOFT DRINKS

Fresh Juices	12
Cold Tea	12
Soft Drinks	8

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BAR

BEERS

Noam Lager	12
Mastino Blanche	12
Asteroid IPA	12
Tourtel alcool free	12
Birra nazionale glutenfree	12

COGNAC & BRANDY

Cognac

Ferrand Porto Cask	20
Ferrand Ambré	30

Brandy

Fundador Supremo 18YO	36

Bas Armagnac

Castarède XO	35
Castarède 2003	35
Castarède 1993	26
Castarède 1983	30

Pisco

Tabernero Ancholado	24

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BAR

AMARI & LIQUORS

Jefferson	15
Roger Tenere Sottobanco	15
Intervallo	15
T+	15
Amaretto Adriatico	15
Branca Menta	14
Limoncello	15
Baileys	15
Madame Milù	15

WHISKY

Highlands

Oban 14 YO	21
Dalmore Single malt	35
Dalmore 15 YO Vintage 2007	40
Dalmore Luminary N°2	65
Dalmore Kin Alexander III	70

Islay

Lagavulin 16 YO	23
Port Askaig	21

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BAR

Islands

Highland park 12 YO	20
Talisker Cask Strenght	45
Talisker Skye	20

Speyside

Glendfiddich 23YO Grand Cru	50
The Balvenie Carribean Cask 14YO	25
Maccalan 15YO Double Cask	35

Rye

Bulleit Rye	20
Michter's Rye	23
Mitcher's Toasted Barrel Finish	35
Mitcher's 10YO Rye	45

Bourbon

Bulleit Bourbon	20
Michter's Bourbon	23
Michter's Toasted Barrel	25
Kentucky Owl Straight 12 YO	55
Kentucky Owl Confiscated	35
Shank's Small Batch 2023 Release	45

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BAR

Blended

Jhonnie Walker Black Label	20
Jhonnie Walker Blue Label	50

World

Nikka From the Barrel	22
Lakes N°6	22
Lakes N°7	22
Kavalan Classic	20

GRAPPE

Barrique

Masi Grappa di Amarone Mezzanella	20

White

Capovilla Rouge De Pinot Noir	17
Capovilla Pere Williams	30

GIN

Special Ca Di Dio

SalGin	16
Rosa Moceniga	16
Blue Tea	16

Great Britain

Tanqueray	18

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BAR

GIN · CONTINUED

Hendrick's	18
Tanqueray 10	20
Seedlip Grove	20
Caorunn	20
Martin Miller's	20
Tanqueray 0	18

Europe

Citadelle Original Dry	20
Citadelle Jardin D'été	20
Citadelle Rouge	20
Citadelle Le Curnichon	20
Elephant	20
Gin Mare	20
Sabatini	22

Venezuela

Canaïma	20

United States

N° 209	20

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BAR

TEQUILA

White

Casamigos	20
Don Fulano	20
Clase Azul	45

Reposado

Casamigos	21
Don Julio	21
Clase Azul	55
Komos Rosa	35
Don Julio Rosado	50

Anejo

Don Julio 1942	55
Casamigos	22
Don Julio	22

MEZCAL

Casamigos	25
Clase Azul Guerrero Papalote	60
Clase Azul St. Luis Salmiana	60
Illegal	25

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BAR

MEZCAL · CONTINUED

Vago Mexicano	37

VODKA

Ketel One	20
Altamura	22
Yurt	23
Beluga	25
Tito's	22

RUM

White

Clairin Vaval	20
Plantation 3 Star	20

Dark

Zacapa 23	20
Zacapa XO	25
Flor de Caña 12Y	22
Dictador 12YO	22
Dictador 20YO	25
Plantation Original Dark	20
Plantation XO	20

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BAR

RUM · CONTINUED

Clairin Ansyen Communal 49,3°	26
Plantation Overproof	20

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