OUR BARS

GRAND HOTEL VILLA SERBELLONI

BAR MENU

OUR BARS

WINE BY THE GLASS

Champagne Flute 1,5 dl	35
Champagne Rosé Flute 1,5 dl	37
Sparkling Wine Flute 1,5 dl	25
Kir	18
Kir Royal	29
White Wine 1,5 dl	14
Rosé Wine 1,5 dl	14
Red Wine 1,5 dl	14

FORTIFIED WINES BY THE GLASS

Marsala Sup. Riserva - Dolce 27 Years (1994 Florio)	50
Sherry Fino - Del Puerto Very dry	18
Sherry Manzanilla - Pasada de Sanlucar Dry	18
Sherry Oloroso - Emperatriz Eugenia Aged dry	18
Sherry East India Aged sweet	20

All prices are in EUR.

OUR BARS

FORTIFIED WINES BY THE GLASS · CONTINUED

Sherry Pedro Ximenéz - Murillo Aged very sweet	25
Porto Vintage - Quinta do Tedo (2015)	25
Porto Vintage - Quinta do Vesuvio (2001)	30
Porto Vintage - Quinta do Noval (1994)	50
Porto Vintage - Dow's (1994)	45
Madeira Bual - 10 Years (Cossard-Gordon)	18

CHAMPAGNE COCKTAILS

ALL 29,00 €

Bellini Grand Hotel
In 1940 Giuseppe Cipriani, the founder of Harry's Bar in Venice, created the eternal classic Bellini cocktail, inspired by the renaissance art of Giovanni Bellini. This is our reinterpretation. Ingredients: Peach purée, peach liquor, cardamom extract, Champagne

Mediterraneo
This drink evokes the sunny days of the long Italian summer. Ingredients: Tequila, citrus syrup, lime juice, Champagne

La Vie en Rose
Famous French 75, with a pink touch. Ingredients: Gin with rose petal infusion, lemon juice, sugar syrup, Champagne rosé

Bellagio Boulevard
A tribute to the street of Bellagio. Vodka infused with jasmine tea gives a pleasant jasmine flavour, accompanied by the freshness of marjoram and citrus. Ingredients: Vodka infused with jasmine tea, citrus and marjoram syrup, lime juice, Champagne

1854 Punch
With this drink, we would like to bring you back to the past, when Punch was very popular. Ingredients: Rum, Aperol, passion fruit syrup, lime juice, egg white, Champagne

Piña Colada Royale
Ingredients: Rum, coconut cream, pineapple juice, Champagne

All prices are in EUR.

OUR BARS

GIN & TONIC EXPERIENCE — ALL 21,00 €

Villa Serbelloni Dry
The quintessence of the Grand Hotel Villa Serbelloni, a unique gin created appositely for our guests. Classic flavour with strong fragrance and flavour of juniper. (47% ABV, 5 cl) Our advice: Lemon, Schweppes tonic water

Bombay Sapphire Dry
English high-quality Gin made by a unique distillation process, in which only the vapours are enriched with herbal fragrances. Thanks to this process, the flavour is soft and harmonic, with liquorice and angelica aroma. (40% ABV, 5 cl) Our advice: Lime, Mediterranean tonic water

The Hakuto
Made in Japan, distilled with a selection of cherry blossoms, the Gyokuro and 3 high quality Japanese peppers. Aromatic with hints of spices and flowers. (47% ABV, 5 cl) Our advice: Black peppers and essence, Schweppes tonic water

Belaas
Produced on Lake Como and created with spices of the gardens in Bellagio. Our advice: Citrus essence and Indian tonic water

Hendrick's Gin
Balanced and delicate, made in Scotland. Produced by a specific distillation, using rose petals infusion and cucumber. (44% ABV, 5 cl) Our advice: Rose petals, cucumber, Mediterranean tonic water

Tanqueray № 10
English gin, made by a specific distillation process with fresh citrus maceration, such as lemon, lime and grapefruit, but also juniper and camomile notes. (47.3% ABV, 5 cl) Our advice: Dry fruit, Schweppes tonic water

Magellan Iris Flavored Blue Gin
Produced in France, it has a characteristic blue colour given by the iris flowers and eleven more spices, such as liquorice, orange zest, Ethiopian pepper, cinnamon, cardamom, and clove. Its fragrance has flower, spiced and bitter notes. (41.3% ABV, 5 cl) Our advice: Citrus essences, Schweppes tonic water

The Tribute Gin
Spanish gin produced in Vilanova. Dry and fresh. It has a distinct citrus, lemongrass and juniper flowers notes. (43% ABV, 5 cl) Our advice: Lemon, citrus essence, dry fruits, Mediterranean tonic water

Gin & Tonic lovers will appreciate this selection of gin with spices and essences, accompanied by a selection of different tonic waters, which are accurately matched to exalt flavours, or you could create your own personal Gin & Tonic.

All prices are in EUR.

OUR BARS

SPRITZ COCKTAIL — ALL 21,00 €

Comoncello Spritz
Created by Alessandro, our bartender, this liqueur is a blend of citrus and spices, an homage to limoncello, but not a copy: something new, fresh, and capable of surprising. A sip that tells the story of the lake's fragrance and the warmth of its traditions, reinvented with passion. Ingredients: Citrus and spices home-made liqueur, spumante, seltz

The Original
Ingredients: Select, prosecco, seltz

The Classic
Ingredients: Aperol or Campari, prosecco, seltz

Serbelloni Spritz
Ingredients: Rabarbaro, Cynar, prosecco, seltz, bergamot

Cynar Spritz
Ingredients: Cynar, vermouth blanc, prosecco, seltz

Spritz was born during the Austrian domination in the Lombardy-Veneto region between the end of the 18th and the beginning of the 19th century when the Habsburg soldiers began to get to know Veneto wines. For their palate the wine was too strong, so to sweeten the flavor they diluted it with sparkling water. The cocktail as we know it today was born only in the 1920s, when it was thought of "staining" the blend with a little bitter.

NEGRONI — ALL 21,00 €

Serbelloni Negroni
Ingredients: Magellan Dry Gin, Carpano Antica Formula sweet vermouth, Campari

Smoky Negroni
Ingredients: Gin, Sweet vermouth, Campari, smoked

Mezcal Negroni
Ingredients: Mezcal, Campari, sweet vermouth

Parisienne Negroni
Ingredients: Cognac, Carpano Antica Formula, Campari, Pernod

All prices are in EUR.

OUR BARS

The king of aperitifs, the Italian legend. This cocktail may have been created in Florence in 1920, when the Americano was in fashion, which is Campari mixed with sweet vermouth. Even count Camillo Negroni eagerly drank it, and he always frequented the Casoni Bar, where the famous barman Fosco Scarselli worked. The count wanted an Americano with a stronger flavour. On one of his trips to London he discovered gin, once back in Florence, he asked for an Americano with gin, which became a success, the legendary Negroni.

SOURS

ALL 21,00 €

Serbelloni Sour
Ingredients: Saffron flavoured gin, pimento syrup, lemon juice, orange, egg white

Disaronno Sour
Ingredients: Disaronno, orange bitter, lime juice, sugar cane syrup, egg white, orange juice

Mezcal Sour
Ingredients: Mezcal, orange essence, lime juice, sugar cane syrup, egg white

Pisco Passion Sour
Ingredients: Pisco, passion fruit purèe, lime juice, sugar cane syrup, egg white

Apricot Brandy Sour
Ingredients: Apricot brandy, apricot nectar, lime juice, lavender essence, lavender syrup, egg white

Comoncello Sour
Ingredients: Gin Villa Serbelloni, Comoncello, lime juice, citrus syrup, egg white

Elliot Stub invented the Whiskey Sour in 1872, when he landed in Iquique, a small village between Peru and Chile. He created the first Sour by mixing limon de pica and whiskey; he then added sugar to balance the flavors and enhance them. Only afterwards egg white was added to the receipt, to create the typical cream on top, the most recognizable feature it still has nowadays.

MARTINI COCKTAIL

ALL 21,00 €

Serbelloni Martini
Ingredients: Gin or vodka, dry vermouth, selection of home-made citrus essence

Vesper Martini
Ingredients: Vodka, gin, vermouth blanc, china elixir

All prices are in EUR.

OUR BARS

MARTINI COCKTAIL · CONTINUED

Gimlet Serbelloni
Ingredients: Gin, citrus Cordial, lime juice

Tuxedo N.4
Ingredients: Gin, dry sherry, orange bitter

Lemon Drop Martini
Ingredients: Vodka, Limoncello, lemon juice, sugar syrup

The classic of the classics. In this page, dedicated to the most famous cocktail in the world, we would like to offer you a selection of drinks with Martini that have made history and some of their variations. Martini made its appearance at the end of the 19th century and in time, it developed in a much dryer vermouth.

OLD FASHIONED — ALL 21,00 €

Classic Old Fashioned
Ingredients: Bourbon Whiskey, sugar, citrus aroma, angostura bitter

Rum Old Fashioned
Ingredients: Dark rum, sugar, citrus aroma, angostura bitter

Grappa Old Fashioned
Ingredients: Grappa, sugar, citrus aroma, angostura bitter

Bobby Deerfield
Al Pacino stayed here at the Grand Hotel during the shooting of this movie. With this drink, we would like to pay tribute to the great Hollywood actor. Ingredients: Blended scotch whiskey, home-made coffee syrup, orange bitter, angostura bitter

One of the oldest cocktails. Traditionally served with Bourbon Whiskey or Rye Whiskey, sweeten with a sugar cube, and flavoured with bitter, served with ice and orange zest. The origin of this drink seems to date back to 1806. We would like to offer you a selection of Old Fashioned, made for the loyal ones and to those who wish to discover its flavour.

LEGACY — ALL 21,00 €

Mary Pickford
This cocktail was created as a tribute to the famous actress of silent films in 1920s, who stayed in Bellagio with her husband Douglas Fairbanks. Ingredients: Dark rhum, Luxardo Maraschino, pineapple juice, grenadine, lime juice

All prices are in EUR.

OUR BARS

LEGACY · CONTINUED

Manhattan
As for many other cocktails, the origin of the Manhattan are lost in time. Apparently, the first recipe seems to be from 1891; however, many other recipes and versions have been modified following different customs. This famous Whiskey cocktail is served in three ways: Sweet, Dry, Perfect. • Sweet: Bourbon whiskey, angostura bitter, sweet vermouth • Dry: Bourbon whiskey, angostura, dry vermouth • Perfect: Bourbon whiskey, angostura, sweet vermouth, dry vermouth

Martinez
The Martinez is very important in the History of cocktails. Its origins are unknown, but the first recipe was published by Jerry Thomas in 1887. Ingredients: Gin, sweet vermouth, Luxardo Maraschino, angostura, Orange Bitter

Sazerac
Created in New Orleans, this cocktail was initially made with brandy, since the end of the 19th century it became popular with Rye Whiskey. Ingredients: Rye Whisky, Peychaud bitter, Absinthe, sugar

Last Word
A long-forgotten cocktail, created during Prohibition at the bar of the Detroit Athletic Club around the 1920s. The first publication of this drink was in 1950 but it has then been forgotten until 2004. Ingredients: Gin, Green Chartreuse, Luxardo Maraschino, lime juice

Vieux Carré
Created in 1938 by Walter Bergeron, head bartender of the Carousel Bar of the Monteleone Hotel in New Orleans, its name derives from a district of this city. Ingredients: Bourbon Whiskey, Cognac, Benedictine D.O.M., sweet vermouth, Angostura bitter, Peychaud's bitter

White Lady
Created around 1930, its recipe was published in the famous Savoy Cocktail Book of Harry Craddock, in which it is stated that F. Scott Fitzgerald's wife, Mrs. Zelda, drank this cocktail. Craddock named this cocktail as a tribute to her, as she had platinum blond hair. Ingredients: Gin, Cointreau, lemon juice, sugar syrup

A selection of the best classic cocktails to know and rediscover, by which we would like to pay tribute to the History of cocktails.

LAGO DI COMO — ALL 23,00 €

Vivienne
Vivienne is a Signature Cocktail named by the first new-born of the 4th generation of the Bucher family. This cocktail is inspired by flavours of Lake Como. The dyeing herbs, rigorously home-made, have been picked in the garden of the Grand Hotel. Ingredients: Gin Serbelloni, Amaretto Disaronno, orange juice, lemon juice, Tangerine dyeing, vaporised cedar, citrus syrup

All prices are in EUR.

OUR BARS

LAGO DI COMO · CONTINUED

Garden by the Bay
In the gardens of Bellagio there are many different plants, which are the treasures of Lake Como. Ingredients: Cachaça, basil & cucumber, elder flower syrup, lemon juice, seltz

Renzo & Lucia
Renzo & Lucia are two of the protagonists of I “Promessi Sposi”, the most famous novel of Alessandro Manzoni, who was born in Lake Como area. Ingredients: Jasmine flavoured vodka, sugar syrup, lemon juice, egg white

Spring Blossom
A cocktail to celebrate spring, its colours and its fragrances. A fresh drink, spiced, with flower notes. Ingredients: Vodka, St Germain, mint, cucumber, ginger beer

Italian Style
Fashion, art, La Dolce Vita, this is the italian style. This drink, made entirely with italian products, pays tribute to a unique style known all over the world. Ingredients: Grappa, Liquore Strega, sage, grapefruit juice, sour mix, rosemary

Lake Flavour
“From my window, here in Bellagio, I can see the other side of the lake, as gorgeous as a painting.” - Mark Twain. An aromatic drink, with the strong flavour of chinotto, a citrus with a sharp vibrancy. Ingredients: Gin, Chinotto liqueur, Grand Marnier, lime, orange juice

Sir Winston Churchill
Sir Winston Churchill stayed at the Grand Hotel Villa Serbelloni. While here, he loved painting the panoramas on Lake Como, so we have created this drink to pay him tribute. Ingredients: Brandy, Drambuie, lime juice, honey syrup, ginger, lemongrass tea

Barely Bitter
A refined and aromatic cocktail, where red vermouth blends with the warmth of spices. Perfect for those seeking a mix of sweetness and lightness, with a hint of delicate bitterness. Ingredients: Red vermouth infused with cloves, cinnamon, and carob, Gin, Campari

1873
This cocktail is a tribute to the splendor and greatness of the golden age of hospitality, recalling the year our legendary Grand Hotel was inaugurated. “1873” promises an unparalleled sensory experience, where every drop tells of fabulous times, a toast to magnificence and luxury. Ingredients: Campari, Maraschino, absinthe, honey syrup, lime, homemade rhubarb and strawberry extract

All prices are in EUR.

OUR BARS

LAGO DI COMO · CONTINUED

Pure
An elixir of rare beauty, dedicated to saffron, the treasure of the Orient, which with its gold hues and aphrodisiac notes, invites on a sensory journey to distant lands and ancient civilizations. Ingredients: Gin Tanqueray No. TEN infused with saffron, Vodka Belvedere infused with cardamom, Pimento syrup, lime juice, pineapple ginger extract, laurel foam

Selection of cocktails created by us, a tribute to fragrances and flavours from our land.

CLASSIC SELECTION

ALL 21,00 €

Piña Colada
Ingredients: Rum, coconut cream, pineapple juice

Pimm's Cup
Ingredients: Pimm's n°1, fresh fruit, lemonade

Americano
Ingredients: Campari, sweet vermouth, soda

Bloody Mary
Ingredients: Vodka, tomato juice, lemon juice, spices, Worcestershire sauce, tabasco

Caipirinha
Ingredients: Cachaça, lime, sugar

Cosmopolitan
Ingredients: Vodka, Cointreau, lime juice, cranberry juice

Planters Punch
Ingredients: White rum, dark rum, orange, lime, grenadine, pineapple juice

Daiquiri
Ingredients: White rum, lime juice, sugar

Espresso Martini
Ingredients: Vodka, espresso, coffee liqueur, Frangelico hazelnut liqueur, sugar

Gin Fizz
Ingredients: Gin, sugar syrup, lemon juice, soda, egg white

All prices are in EUR.

OUR BARS

CLASSIC SELECTION · CONTINUED

Hugo
Ingredients: Prosecco, elder syrup, mint leaves, soda, lime

Long Island Ice Tea
Ingredients: Vodka, Gin, white rum, Cointreau, lemon juice, Coca Cola

Margarita
Ingredients: Tequila, Cointreau, lime juice

Mai Tai
Ingredients: White rum, Dark rum, Cointreau, barley water, lime juice, grenadine

Moscow Mule
Ingredients: Vodka, lime juice, Ginger Beer

Mojito
Ingredients: White rum, sugar, lime, mint, soda

VIRGIN COCKTAIL — ALL 18,00 €

Analcolico Serbelloni
Ingredients: Pineapple juice, mango and peach purée, sour mix

Lake 'N' Stormy
Ingredients: Black tea, lime juice, sugar syrup, ginger beer

La Via Lattea
Ingredients: Almond milk, mint syrup, orgeat syrup

Sweet Desire
Ingredients: Strawberry, sour mix, orange juice

Virgin Mojito
Ingredients: Lemonade, brown sugar, lime juice, fresh mint

Virgin Colada
Ingredients: Pineapple juice, Coconut cream

All prices are in EUR.

OUR BARS

A selection of non-alcoholic cocktails, perfect in every occasion.

ITALIAN & FOREIGN APERITIFS

	5 CL.
Analcolico S. Pellegrino / Crodino	9
Absinthe Parisienne 68° - La Fée	12
Aperol	12
Campari	12
Cynar	12
Rabarbaro - Zucca	12
Pernod	12
Ricard	12
Vermouth Punt & Mes - Carpano	12
White Vermouth - Martini	12
Dry Vermouth - Martini	12
Red Vermouth - Martini	12
Lillet Blanc	12

BRANDY, ARMAGNAC, COGNAC

	4 CL.
Brandy Riserva 18 Years - Vecchia Romagna	19
Brandy of Sherry Ximénez - Spinola	23
Bas Armagnac - Dartigalongue (1986) (1986)	25

All prices are in EUR.

OUR BARS

BRANDY, ARMAGNAC, COGNAC · CONTINUED

Bas Armagnac - Dartigalongue (1965) (1965)	35
Bas Armagnac - Domaine Jaurrey Laberdolive (1982) (1982)	28
Cognac V.S.O.P. - Remy Martin	23
Cognac Vintage 28Y. - Camus (1980) (1980)	40
Cognac X.O. - Hennessy	28
Cognac Grande Champagne Millesimé 22Y. - Fillioux (1983) (1983)	35
Cognac Grande Champagne - Delamain	35
Cognac Grande Champagne Single Barrel 36Y. - Delamain (1986) (1986)	45

BLENDED SCOTCH WHISKIES

	4 CL.
Grant's – Triple Wood	13
Johnnie Walker - Black Label – 12 Years	18
Johnnie Walker - Blue Label	25
Chivas Regal - 12 Years	18
Wilson Morgan – Sherry Wood – 25 Years	25

SINGLE MALT SCOTCH WHISKIES

	4 CL.
Macallan 12 Years Sherry Oak Highland single malt	25

All prices are in EUR.

OUR BARS

SINGLE MALT SCOTCH WHISKIES · CONTINUED

Macallan Rare Cask (2022 Release) (2022 Release) Highland single malt	45
Macallan 18 Years Highland single malt	55
Macallan XOP Limited Release 49,7° – 25 Years (1990) (1990) Speyside single malt	200
The Macallan Replica 1841 or 1861 Rare Reserve Malt Whisky of Speyside – 18 Years – Vintage 1979 bottled 1997	200
The Macallan 30 Years Highland single malt	300
Glenrothes 13 Y. (1987) (1987) Speyside single malt	20
Glenrothes 25 Y. Speyside single malt – Sherry oak cask	70
Glenfiddich 21 Y. Rum cask finish	30
Glenmorangie 10 Y. Highland single malt	15
Glenmorangie Elegance 21 Y. Highland single malt	35
Auchentoshan 21 Y. (1987) (1987) Lowland single malt	35
The Glenlivet Founder's Reserve 12 Y. Speyside single malt	15
Glengoyne 21 Y. Highland Single Malt Sherry oak	25

All prices are in EUR.

OUR BARS

SINGLE MALT SCOTCH WHISKIES · CONTINUED

Glengoyne 25 Y. Highland single malt Sherry oak	30
Longmorn 16 Y. Speyside single malt	18
Laphroaig 10 Y. Islay single malt	15
Laphroaig 40 Y. Islay single malt	500
Lagavulin 16 Y. Islay single malt	17
Bowmore Cask Strength 56° Islay single malt	17
Ardbeg 10 Y. Islay single malt	20
Ardbeg Limited Edition Airigh Nam Beist – 17 Y. (1990) (1990)	35
Ardbeg Lord of the Isles – 25 Years	300
Ardbeg Uigeadail – The Ultimate Islay single malt	25
Glen Scotia 8 Y. (1990) (1990) Campbeltown single malt	15
Springbank 10 Y. Campbeltown single malt	17
Highland Park 12 Y. Orkney Islands single malt	15

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OUR BARS

SINGLE MALT SCOTCH WHISKIES · CONTINUED

Highland Park 30 Y. Orkney Islands single malt	200
Bunnahabhain 28 Y. Islay Single malt	35
Flowery Moon 12 Y. Vatted malt	15

WHISKIES LAGO DI COMO

	4 CL
Tivan Lago Single Malt Single Cask – Oak Ex Sour Beer	15
Tivan Sera Single Malt Single Cask – Virgin Acacia	17

MALT CASK SINGLE BARREL SELECTION

	4 CL.
Springbank 22 Years (1993) (1993) Campbeltown single malt – Lawless series	70
Highland Park Sherry + Bourbon Wood – 25 Years Orkney Islands single malt	85
Highland Park Sherry Wood – 19 Years (1984) (1984) Orkney Islands single malt	30
Tobermory Sherry Wood – 25 Years (1995) (1995) Mull Island single malt – Wilson Morgan selection	35
Edradour Oloroso Sherry Cask – 22 Years (1999) (1999) Highland single malt	60
Strathisla 10 Years (1990) (1990) Speyside single malt	20

All prices are in EUR.

OUR BARS

MALT CASK SINGLE BARREL SELECTION · CONTINUED

Strathisla Sherry Wood – 40 Years (1958) 500
(1958) Speyside single malt

Linkwood Rum Wood – 13 Years (1989) 25
(1989) Speyside single malt

Longmorn Sherry Wood – 20 Years (1981) 30
(1981) Speyside single malt

Dalmore 11 Years (1989) 20
(1989) Highland single malt

Clynelish Rum Wood – 14 Years (1989) 20
(1989) Highland single malt

Port Ellen Sherry Wood – 21 Years (1982) 75
(1982) Islay single malt

Glen Keith Bourbon Wood – 25 Years (1995) 35
ws008/b (1995) Speyside single malt – Wilson Morgan selection

BOURBONS & WHISKIES 4 CL.

Tullamore Dew 16
Irish whiskey

Waterford 19
Irish Single Malt Whisky

Michter's Rye Whiskey – 10 Years 25

Blanton's Bourbon 46.5° Single Barrel 40

Knob Creek Bourbon 50° Small Batch 19

Jack Daniels Tennessee Whisky Black Label 16

All prices are in EUR.

OUR BARS

BOURBONS & WHISKIES · CONTINUED

Crown Royal – Old Canadian Whisky (10 Years) (10 Years)	25
Four Roses – Kentucky Straight Bourbon	16
Akashi - Japanese Single Malt Whisky Sherry Cask – Aged 5 years – 50°	35
Akashi - Japanese Single Malt Whisky Red Wine Cask - Aged 5 years – 50°	35
Yamazakura Peated – Tailored Japanese blended Whisky	20
The Kyoto Murasaki – Obi Purple Japanese Single Malt Whisky	30

ITALIAN LIQUEURS

4 CL.

Chinotto Liqueur	15
Amaretto di Saronno	15
Frangelico	15
Limoncello di Capri	15
Sambuca Molinari	15
Mirto Zedda Piras	15
Strega Alberti	15

FOREIGN LIQUEURS

4 CL.

Anisette Marie Brizard	14

All prices are in EUR.

OUR BARS

FOREIGN LIQUEURS · CONTINUED

Apricot Liqueur	14
Bailey's Irish Cream	14
Benedictine D.O.M.	14
Chartreuse Verte	14
Cherry Heering - Peter Heering	14
Cointreau	14
Creme de Cacao	14
Creme de Cassis	14
Creme de Pêche	14
Drambuie	14
Grand Marnier - Cordon Rouge	14
Kahlua	14
Liqueur de Framboise	14
Peppermint Bianca / White	14
Peppermint Verde / Green	14
Maraschino	14

GIN

	5 CL.
Villa Serbelloni Dry – 47°	17

All prices are in EUR.

OUR BARS

GIN · CONTINUED

Magellan Iris flavoured blue Gin	15
Bombay Sapphire Dry	15
Hendrick's	17
Tanqueray N° Ten	15
The Hakuto	17
Belaas – Il Gin Gin from Bellagio	15
The Tribute	17

VODKA

	5 CL.
Tito's Handmade Vodka Texas Vodka	17
Grey Goose French Vodka	17
Stolichnaya Latvia Vodka	15
Belvedere Polish Vodka	17
Yurt Kazakhstan Grain Premium Vodka	17
Beluga Noble Russian Vodka	20

All prices are in EUR.

OUR BARS

GRAPPE & GRAPE DISTILLATES

	4 CL.
Grappa Bianca Cristallo – Libarna	12
Gaia & Rey - Grappa Chardonnay – Gaja	14
Grappa Nebbiolo - Tre Soli Tre - Berta (2003) (2003)	14
Distillato d'Uva - Magia - Berta	16
Distillato d'Uva - Uè Fragolino - Nonino	16
Ori di Grappa Stravecchia - Giori	14
Grappa Picolit - Nonino	20

AMARI & DIGESTIVE

	4 CL.
Averna	11
Braulio Riserva Speciale Millesimata	11
China Martini	11
Fernet Branca	11
Fernet Branca Menta	11
Montenegro	11
Belaas – L' Amaro Amaro from Bellagio	11
Ramazzotti	11

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OUR BARS

ACQUEVITI

	4 CL.
Cachaça Aguardente de Cana - Brasil	11
Calvados X.O. - Père Magloire	15
Pisco	14
Acquavite Ciliegia – Kirsch - Capovilla	11
La Vieille Prune – Réserve - Roque	11
Pfluemliwasser / Prune - Dettling	11
Tequila Azul Reposado	40
Tequila Don Julio Reposado	18
Tequila Gran Patrón Burdeos - Patrón (5 cl) (5 cl)	50
Tequila Mezcal	14
Tequila Maestro Dobel Diamante	18
Poire Williams – Capovilla	12

RUM

	5 CL.
Bacardi Carta Blanca	15
Havana Club - Cuba – 7 Years	15
Ron Matusalem - Gran Reserva – Cuba – 23 Years	20
Demerara - Guayana – 15 Years – 65°	20
Zacapa Centenario Royal - Guatemala	50

All prices are in EUR.

OUR BARS

RUM · CONTINUED

Rum Zafra - Panama – 30 Years	30
Rum Eminente Cuba – 10 Years	35

SOFT DRINKS

ALL 8,00 €

Orange Soda (Sweet / Bitter)	8
Coca Cola / Zero	8
Gassosa	8
Ginger Ale	8
Ginger Beer	8
Lemonade	8
Tonic Water	8
Chinotto	8
Red Bull	8
Still / Sparkling Water ½ Lt. Chiarella	6
Still / Sparkling Water 0,75 Lt. Chiarella	8
Water 1/1 Lt. San Pellegrino	10

SYRUPS

ALL 8,00 €

Grenadine, Raspberry, Mint, Almond	8

All prices are in EUR.

OUR BARS

FRUIT JUICES

ALL 8,00 €

Apricot, Pineapple, Cranberry, Apple, Pear, Peach, Grapefruit, Tomato	8
Freshly Squeezed Fruit Juices	11

BEERS

Draft Beer (30 cl) (30 cl)	11
Draft Beer (50 cl) (50 cl)	16
Peroni Nastro Azzurro	12
Beck's	12
Guinness	12
Non-Alcoholic Beer	12

COFFEE, TEA, HERBAL TEAS

Espresso - Americano - Decaf	4
Cappuccino	6
Barley Coffee	4
Iced Coffee	6
Iced Tea	6
Tea	8
Herbal Teas Verbena - Mint - Chamomile - Linden	8

All prices are in EUR.

OUR BARS

COFFEE, TEA, HERBAL TEAS · CONTINUED

Hot / Cold Chocolate	8
Milk	4
Latte Macchiato	6

BRUSCHETTE

Tomato “Perla del Sud”, Garlic and Basil Allergens: (1)	22
Raw Ham “Riserva Sant’ Ilario”, Burrata, and Tomatoes Confit Allergens: (1, 7)	30
Citrus-Marinated Swordfish, Tuna Bottarga and Caponata Allergens: (1, 4, 9)	30

FOCACCE

Speck, Fig Jam, and Brie Cheese Allergens: (1, 7)	25
Grilled Eggplant and Zucchini, Almond Cream, and Cherry Tomatoes Allergens: (1, 7)	22
Tomato, Burrata and Cantabrian Anchovies Allergens: (1, 4, 7)	30

SALADS

Tuna Salad Salad, tuna, feta cheese, dehydrated black olives, green apple and radicchio. Allergens: (4, 7)	30
Caesar Salad with Poularde de Bresse Allergens: (1, 3, 4, 7, 10)	35

All prices are in EUR.

OUR BARS

SALADS · CONTINUED

Caprese with Buffalo Mozzarella 25
Allergens: (7)

Green Salad with Asian Dressing 22
Allergens: (6, 11)

Niçoise Salad 35
Allergens: (3)

MAIN DISHES

Raw Ham Reserve “Sant’Ilario” and Melon 35
Allergens: (1, 12)

Tuna Tartare 35
Daikon, avocado, and datterino tomato. Allergens: (4, 6)

Cheese Selection 25
Allergens: (7)

Minestrone 25
Allergens: (9)

Lasagna 25
Allergens: (1, 3, 7, 9)

Gazpacho with Seasonal Vegetables 25
Allergens: (1, 7)

Quinoa Salad 35
Seasonal vegetables and steamed prawns. Allergens: (2)

Oysters Étoile Nr. 2 12,00 € per pc.
per pc. Allergens: (14)

Caviar “Antonius Caviar Oscietra” (50 gr) 250
(50 gr) Allergens: (1, 4, 7)

All prices are in EUR.

OUR BARS

SANDWICH & BURGER

Wagyu Cheese-Burger with French Fries 40
Allergens: (1, 3, 7)

Vegan Burger with French Fries 35
Allergens: (1, 6)

Club Sandwich with French Fries 35
Allergens: (1, 3, 4, 7, 10)

Tramezzino Style Sandwich 25
Tuna, egg, and tartare sauce. Allergens: (1, 3, 4, 7, 10)

Black Bread Toast 30
Smoked salmon and avocado cream. Allergens: (1, 7)

Toast 15
Cheese, and ham "60 Branchi Riserva". Allergens: (1, 4, 8)

DESSERTS

ALL 20,00 €

Fruit Tarte 20
Allergens: (1, 3, 6, 7, 8)

Tiramisù 20
Allergens: (1, 3, 6, 7, 8, 12)

Pineapple Plate 20

Panna Cotta 20
Allergens: (4, 7)

Crème Caramel 20
Allergens: (3, 7)

Coppa Villa Serbelloni 20
Allergens: (1, 3, 6, 7, 8)

All prices are in EUR.

OUR BARS

DESSERTS · CONTINUED

Vanilla Ice Cream Bar — 10
Salted caramel, hazelnuts & chocolate crunch. Allergens: (3, 6, 7, 8)

Strawberries with Ice Cream — 20
Allergens: (1, 3, 6, 7, 8)

Ice-Creams and Sorbets — 5,00 € per pc.
per pc. Allergens: (1, 3, 6, 7, 8)

All prices are in EUR.