BAR ARTEMISIA

HOTEL SAVOY

MENUS

Open daily 12:30 - 00:00

MAIN MENU

ARTEMISIA CREATIONS

Lavander Me 22
Inspired by the iconic purple of Fiorentina, this tequila-based cocktail combines vibrant, fresh ingredients to create a striking purple hue that honors the team's passion and spirit. Espolòn Tequila, Lavender, Lemon, Coconut

Realgar 26
A smooth rum based cocktail, a Tiki drink where Rum combine falernum, yerba mate, passion fruit and oat milk. A Complex cocktail to explorer. Appleton Kingston White, Goslings Black Seal Rum, Almond, Yerbito, Real passion fruit

Garden Highball 22
A crisp, herbal cocktail with cucumber fizz, strawberry balsamic shrub, mint syrup, and lemon juice, topped with tonic and cucumber soda. Perfect for warm days or elegant gatherings. Bulldog Gin, Mint, Strawberry, Lemon, Three Cents Aegean Tonic

Seaweed Old Fashioned 26
Bourbon's warmth is perfectly balanced by the liqueur's subtle sweetness, while seaweed bitters bring a briny, umami complexity, resulting in a intriguing cocktail. Russel's Reserve Bourbon, Cadello 88, Seaweed

Red Layer 26
The red layer technique creates a harmonious blend of colors. Just as subtle hints of red were used to enhance colors and contrasts, in this cocktail the bitters and vermouth lend the grappa depth and elegance with notes of cactus, rhubarb. Fusetti Messico, Fusetti Cacao, Martini Rubino Riserva, Grappa di moscato AB selezione

Truffle Negroni 29
A luxurious take on the classic Negroni where the truffle enhances the bold flavours of gin, Campari, and sweet vermouth, creating an indulgent, complex cocktail. Campari, Mancino Amaranto, Silent Pool Gin, Truffle

Mythos 26
Combination of vermouth enriched with a mix of essence from acqua bianca. A light aperitivo refined and elegant remembering the cocktail "adonis" create a New York on 1884. Mancino amaranto, Mancino sakura, Acqua bianca, Apple juice

Midtone 25
A refreshing cocktail with raspberry, flower, jasmine, grapefruit and a touch of "acquavite"create a incredible explosion of freshness. Sapling raspberry Vodka, Aperitivo Nonino, Jasmine, Orsini Grapefruit Soda

Artemisia Royal 32
This cocktail takes inspiration from the classic French 75, we just given it a refreshing and floral twist. It's light and vibrant, perfect for those who enjoy delicate flavors. Gin Arte, Savoia Orancio, Lemon, Karkade, Champagne

All prices in euros.

MAIN MENU

SALVATORE'S SIGNATURES

Breakfast Martini 26
A modern classic popular all over the world, dry with a hint of citrus and a lingering bittersweet flavour from the marmalade. Silent Pool Gin, Cointreau, Lemon, Orange Bitter Marmalade

Spicy Fifty 25
Highly recommended, a fascinating and intriguing journey of flavours on the palate, sweet and sour with a warm spicy finish. Vanilla vodka, elderflower cordial, lemon juice, honey, bird's eye chili pepper

Gran Torino 26
The inspiration for this delicious cocktail lies with one of my favourite movies and the beautiful city of Torino, the home of vermouth, the star of many classic cocktails. I would like to imagine the movie's star, Clint Eastwood, enjoying this great aperitivo. Campari, Martini Rubino, Glen Grant 10, Grand Marnier, Orange, Ginger Foam

Negroni Svegliato 26
A combination of two of Salvatore's personal favourites, the classic Negroni and his regular morning wake up call, an Italian Moka Coffee. A great drink that's quickly gaining popularity around the world. Campari, Vermouth del Professore, Peter in Florence Gin, Coffee

Americanello 24
Our re-interpretation of the classic Americano cocktail, hope you will enjoy even more. Campari, Vermouth del Professore Rosso, Pomegranate, London Dry Soda

Artemisia Martini 28
Inspired by the fierce spirit of Artemisia Gentileschi, this cocktail combines strength and elegance, much like the renowned artist herself. Altamura Vodka, Acqua Bianca, Mancino Secco, Tomato

VINTAGE COCKTAILS

Negroni 130
Bitter Campari 1980, Martini Sweet Vermouth 1980, Gordon Gin 1980

Mahnattan 130
Canadian Club 1980, Martini Sweet Vermouth 1980, Angostura

Sidecar 130
Remy Martin 1980, Cointreau 1980, Lemon Juice

All prices in euros.

MAIN MENU

ALCOHOL-FREE COCKTAILS

Bachelor Negroni 22
Red wine 0.0%, pomegranate, London dry soda

Lavender Me 22
Coconut water, lavender, lemon

Spritzero 22
Strawberry & Rose Syrup, Rocco Sparkling Apple Juice

Garden Highball 22
Jimmy the Tonic Companion, Mint, Strawberry, Lemon, Three Cents Aegean Tonic

All prices in euros.

SNACKS

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Avocado & papaya buckwheat pastry, coriander pesto	15
Ricotta, pine nut & potato croquette, lemon cream	15
Fried baby squid & courgette flower, wasabi mayo	18
Chickpea cannolo, red prawns, mango, chilli	24
Lentil miso glazed beef skewer, harissa, rocket	20

All prices in euros.

NEGRONI CLUB

Everyday from 3pm to 6pm

PER PERSON

35

GOURMET FOCACCINA SELECTION

Tomato, mozzarella & basil

Tomato, burrata & cured ham

Available daily, this aperitivo experience invites you to explore three signature expressions of the Negroni, perfectly paired with a gourmet focaccina.

All prices in euros.