CAFFÈ DELL'ORO

PORTRAIT FIRENZE

MENU

Breakfast 7:00 – 10:30 · Lunch 12:00 – 15:00 · Dinner 19:00 – 22:00

BREAKFAST MENU

Breakfast 7:00 – 10:30

OUR EGGS (LE NOSTRE UOVA)

SIGNATURE PORTRAIT EGGS (UOVA PORTRAIT) *(1)(3)(4)(8)* 18
Multigrain bread, poached egg, Up Stream, smoked salmon, avocado mousse and seeds

EGGS BENEDICT (UOVA ALLA BENEDETTINA) *(1)(3)(4)(8)* 16
Focaccia bread, poached egg, ham and Hollandaise sauce

EGGS ROYALE (UOVA REALI) *(1)(3)(4)(8)* 18
Focaccia bread, poached egg, Up Stream, smoked salmon, Hollandaise sauce

FLORENTINE EGGS (UOVA ALLA FIORENTINA) *(1)(3)(4)(8)* 16
Focaccia bread, poached egg, baby spinach and parmesan gratin

Our hot dishes are prepared fresh to order, therefore may require a few extra minutes. We only use organic eggs!

CLASSIC EGGS (LE UOVA CLASSICHE)

Fried eggs (Uova fritte) *(1)(3)(4)(8)* 11

Scrambled eggs (Uova strapazzate) *(1)(3)(4)(8)* 11

Boiled eggs (Uova sode) *(1)(3)(4)(8)* 11

Poached eggs (Uova in camicia) *(1)(3)(4)(8)* 11

Plain omelette (Omelette semplice) *(1)(3)(4)(8)* 12

Stuffed omelette (Omelette farcita) *(1)(3)(4)(8)* 16

Included in the Portrait Breakfast. Upon request also available lactose free.

SIDES (CONTORNI)

Sausage (Salsiccia) 5

Bacon (Pancetta) 5

(1) Cereals containing gluten · (2) Crustaceans · (3) Eggs · (4) Fish · (5) Peanuts · (6) Soy
(7) Milk and lactose · (8) Dry Fruits, nuts · (9) Celery · (10) Mustard · (11) Sesame
(12) Sulphur dioxide and sulphites in concentrations above 10 mg/kg · (13) Lupine
(14) Molluscs

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BREAKFAST MENU

SIDES (CONTORNI) · CONTINUED

Cherry Tomatoes (Pomodorini)	5
Beans (Fagioli)	5
Mushrooms (Funghi)	6
Potatoes (Patate)	6
Mix Vegetables (Verdure miste)	6

COLD PRESSED JUICE (SPREMUTE A FREDDO)

FINOCCHIO E MELA — 14
Fennel and Apple

ANANAS, MELA, CETRIOLO, SPINACI E LIMONE — 14
Pineapple, Apple, Cucumber, Spinach and Lemon

FRUTTI ROSSI E MELA — 14
Red berries and Apple

ESTRATTO DI BERGAMOTTO E MELA — 14
Bergamot and Apple extract

Organic, genuine, and made exclusively from carefully selected fruit, without any artificial processing.

SWEET TREATS (COLAZIONE DOLCE)

LA NOSTRA SELEZIONE DI PASTICCERIA – 4 pezzi *(1)(3)(7)(8)* — 10
Sweet bakery basket – 4 pieces

PANCAKE *(1)(3)(7)* — 16
With wild berries and local honey

WAFFLE *(1)(3)(7)* — 16
With mascarpone cheese and wild berries compote

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BREAKFAST MENU

SWEET TREATS (COLAZIONE DOLCE) · CONTINUED

FRENCH TOAST *(1)(3)(7)* 16
With coffee mascarpone and wild berries

HEALTHY BREAKFAST (COLAZIONE SALUTARE)

PORRIDGE CON FRUTTI DI BOSCO *(1)* 12
Porridge with wild berries. (Upon request also available with water based or lactose free)

TOAST CON AVOCADO, CIPOLLA SOTTACETO, RAVANELLO E CETRIOLO CON PANE AI MULTICEREALI *(1)(11)* 16
Avocado toast with pickled onions, radish and cucumber on multigrain bread

MACEDONIA DI FRUTTA DI STAGIONE 10
Seasonal fruit salad

YOGURT BIANCO CON GRANOLA E FRUTTI ROSSI *(1)(7)* 8
Natural yogurt with granola and mixed red berries (Upon request also available lactose free)

ITALIAN STYLE BREAKFAST (COLAZIONE ALL'ITALIANA)

ITALIAN STYLE BREAKFAST 26
Sweet bakery basket, coffee or tea selection and fresh juice

BREAKFAST BUFFET (COLAZIONE A BUFFET)

BREAKFAST BUFFET 38
Selection from our breakfast buffet, coffee or tea selection and fresh juice

Our buffet was created by choosing local and seasonal products.

PORTRAIT BREAKFAST (COLAZIONE PORTRAIT)

PORTRAIT BREAKFAST 45
Selection from our breakfast buffet*, a choice of hot dish from our menu, coffee or tea selection and fresh juice

** Our buffet was created by choosing local and seasonal products.*

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LUNCH MENU

OUR TAPAS (LE NOSTRE TAPAS)

BAO* AL VAPORE CON MAIALINO° *(1)(2)(3)(4)(6)(7)(8)(9)(12)(14)* 16
Steamed bao*, sweet chilli pork belly°, daikon and lemongrass

TOSTADA DI GAMBERI ROSSI* *(2)* 18
Red prawn* tostada, guacamole and lemon gel

SASHIMI DI ANGUS° *(3)* 21
Angus sashimi°, chili aioli, flaxseed chips, and parsley oil

POLPETTE DI PESCE° *(1)(3)(4)(5)(7)(8)* 17
Fish meatballs° with spicy diavola sauce

TAIYAKI TOSCANO° *(1)(3)(7)(8)(9)* 16
Tuscan-style taiyaki°, filled with artichokes, chicken liver, and hibiscus powder

STARTERS (ANTIPASTI)

AVOCADO 23
Avocado tartare with radishes, cucumber, pomegranate gel and EVO chips

TARTARE DI MANZO° SELEZIONE "MIGUEL VERGARA" *(3)(5)(6)(8)* 26
Beef Tartare°, asparagus, egg cream, and root chips

VERDURE DI STAGIONE *(1)(6)* 19
Seasonal vegetables with chilled consommè and gold powder

CARPACCIO DI TONNO ROSSO° *(4)(7)* 26
Red tuna carpaccio°, verjus sauce and romantic lettuce

LIMITED EDITION

TONNO SELEZIONE "SOLKY" DI SANT'ANTIOCO a scelta tra

VENTRESCA AFFUMICATA 90
Lightly smoked tuna belly, recommended for 2 people

(1) Cereals containing gluten · (2) Crustaceans · (3) Eggs · (4) Fish · (5) Peanuts · (6) Soy
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LUNCH MENU

LIMITED EDITION · CONTINUED

TARANTELLO DI TONNO 60
Tarantello tuna in olive oil, recommended for 2 people

Both served with bread with tomato, avocado mousse and our vegetable giardiniera (1,4)

FIRST COURSES (PRIMI)

TAGLIOLINO IN NERO *(1)(2)(4)(7)(10)(14)* 35
Cuttlefish ink tagliolini by Pastificio Morelli with cuttlefish° variations and a chili pepper emulsion

SPAGHETTO A KM TOSCANO E LA SUA SCARPETTA *(1)(7)(9)(10)* 29
Spaghetti with Tuscan Tomatoes, herbs ricotta, garlic, EVO, all coming from our region

FREGOLA *(1)(2)(3)(4)(7)(14)* 38
Fregola, saffron sauce, scallop° carpaccio, bottarga, and samphire

RAVIOLI DEL PLIN° *(1)(3)(7)(9)(12)* 36
Ravioli° filled with Tuscan "Cintale" wild pork, fermented blueberries and beef tendon chips

"LA PASTA IN BIANCO" 10_11 PORTRAIT MILANO *(1)(3)(7)* 26
"The white pasta" Signature dish 10_11 Portrait Milano, Fusilli Massi and Parmesan Cheese

RISOTTO DELL'ORO *(7)(9)* 32
Rice with Blu Caravan saffron

SALADS (INSALATE)

CEVICE DI COCOMERO *(7)* 26
Watermelon ceviche, with avocado, cucumber, olives, red onion, and feta

CALIFORNIA COBB CON ASTICE O POLLO * *(1)(2)(3)(4)(7)(10)(12)* 29
California cobb salad with lobster*, blue cheese, bacon, avocado, tomato and french dressing

BURRATA TOSCANA, RUCOLA E FRUTTA DI STAGIONE *(7)(8)* 29
Local burrata with citrus and seasonal fruits, raisins, onion and pistachio

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LUNCH MENU

SALADS (INSALATE) · CONTINUED

HUMMUS SALAD *(1)(5)(6)(8)(9)(10)(11)* 27
Hummus salad, with seasonal raw and cooked vegetables, olives, black garlic, cherry tomatoes, cucumber, and crunchy seeds

MAIN COURSES (SECONDI)

FILETTO DI ROMBO ARROSTO° *(4)(14)* 43
Roast turbot fillet°, with lavender oyster sauce and grilled chicory

BRANZINO° AL VAPORE *(1)(3)(4)* 48
Sea bass°, seasonal vegetables, wasabi mayonnaise, nori seaweed chips, and salmon roe

PANCIA DI MAIALINO° *(1)(7)(8)(10)* 35
Pork belly°, with ratte potato cream, myrtle reduction and eggplants

FILETTO DI MANZO° SELEZIONE "M. VERGARA" *(1)(2)(4)(6)(7)(9)* 54
Beef fillet° "M. Vergara", Miguel Vergara Beef Fillet with leeks and tamari sauce

HAMBURGER CAFFÈ DELL'ORO *(1)(3)(5)(7)* 35
Hand-cut beef hamburger, Tuscan bacon, smoked provolone, onion and aji panca aioli

ZUCCHINA *(8)(9)* 28
Zucchini with a delicate plant-based cream with mint and yuzu sauce

SIDE (CONTORNI)

CAROTE 8
Carrots, orange and thyme

PATATE ARROSTO 8
Roasted potatoes, herbs

SPINACI 8
Spinach, olive oil and lemon

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LUNCH MENU

SOFT ICE CREAM (I NOSTRI GELATI SOFT)

FRUTTI DI BOSCO *(7)* 16
Wild berries

CIOCCOLATO E COOKIES *(1)(5)(7)(8)* 16
Chocolate & Cookies

BURBON MITCHEL E NOCI PECAN *(7)(8)* 32
Bourbon Mitchel & Pecan Nuts

PISTACCHIO E CARAMELLO SALATO *(7)(8)* 16
Pistachio & Salted Caramel

DESSERT (DOLCI)

BANANA *(1)(3)(5)(6)(7)(8)* 17
Banana, glazed with miso and chocolate

PANNA COTTA AI FRUTTI ESTIVI *(7)* 18
Summer fruit panna cotta, with tomato water and basil

TIRAMISÙ TOSCANO *(1)(3)(7)(8)* 15
Tuscan Tiramisù, with Cantucci from Prato and Vin Santo gel

TARTE TATIN CON GELATO ALLA CREMA *(1)(3)(5)(7)(8)* 16
Tarte Tatin with vanilla custard ice cream

FRAGOLE, VANIGLIA E MANDORLE *(5)(6)(8)* 16
Vegan chocolate mousse, vanilla and almonds

SELEZIONE DI FORMAGGI *(1)(3)(5)(7)(8)* 18
Tuscan Cheese selection with golden raisins and walnuts bread

AFFOGATO AL CAFFÈ *(7)* 12
Coffee Affogato

AFFOGATO AL GIN TADDEO *(7)* 12
Gin Taddeo Affogato

(1) Cereals containing gluten · (2) Crustaceans · (3) Eggs · (4) Fish · (5) Peanuts · (6) Soy
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LUNCH MENU

LIMITED EDITION

FRUTTINI DI MATTEO dal 1962 *(5)(7)(8)* 18 (5pcs.)

Homemade fruit gelato and sorbets. The purity of fruit in its natural shell: each fruit is carefully hollowed out and filled with its own smooth, velvety gelato, free from additives or artificial flavors. A fresh, authentic, and vitamin-rich dessert, perfect for those seeking lightness and indulgence without compromise.

COPERTO Cover charge – 6€ pp

We carefully select every ingredient, favoring seasonal and organic products and, whenever possible, sourcing from local artisans and Tuscan excellence. Each choice reflects our commitment to honoring the land, supporting passionate producers, and respecting the environment. We believe that the quality of ingredients is at the heart of every dish, and that the enjoyment of great food can go hand in hand with the well-being of both people and nature. Ask the restaurant staff for more dishes, as many can be made vegan, vegetarian and gluten free.

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DINNER MENU

OUR TAPAS (LE NOSTRE TAPAS)

BAO* AL VAPORE CON MAIALINO° *(1)(2)(3)(4)(6)(7)(8)(9)(12)(14)* 16
Steamed bao*, sweet chilli pork belly°, daikon and lemongrass

TOSTADA DI GAMBERI ROSSI* *(2)* 18
Red prawn* tostada, guacamole and lemon gel

SASHIMI DI ANGUS° *(3)* 21
Angus sashimi°, chili aioli, flaxseed chips, and parsley oil

POLPETTE DI PESCE° *(1)(3)(4)(5)(7)(8)* 17
Fish meatballs° with spicy diavola sauce

TAIYAKI TOSCANO° *(1)(3)(7)(8)(9)* 16
Tuscan-style taiyaki°, filled with artichokes, chicken liver, and hibiscus powder

STARTERS (ANTIPASTI)

AVOCADO 23
Avocado tartare with radishes, cucumber, pomegranate gel and EVO chips

TARTARE DI MANZO° SELEZIONE "MIGUEL VERGARA" *(3)(5)(6)(8)* 26
Beef Tartare°, green beans, egg cream, and root chips

VERDURE DI STAGIONE *(1)(6)* 19
Seasonal vegetables with chilled consommè and gold powder

CARPACCIO DI TONNO ROSSO° *(4)(7)* 26
Red tuna carpaccio°, verjus sauce and romantic lettuce

LIMITED EDITION

TONNO SELEZIONE "SOLKY" DI SANT'ANTIOCO a scelta tra

VENTRESCA AFFUMICATA 90
Lightly smoked tuna belly, recommended for 2 people

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DINNER MENU

LIMITED EDITION · CONTINUED

TARANTELLO DI TONNO 60
Tarantello tuna in olive oil, recommended for 2 people

Both served with bread with tomato, avocado mousse and our vegetable giardiniera (1,4)

SPECIAL DISH (PIATTO SPECIALE)

"ORECCHIA DI ELEFANTE" *(1)(3)(7)(9)(10)(11)(12)* 90
Butterfly Milanese Veal Chop with Chef's signature side dishes and sauces (for 2 people - reservation is recommended)

FIRST COURSES (PRIMI)

TAGLIOLINO IN NERO *(1)(2)(4)(7)(10)(14)* 35
Cuttlefish ink tagliolini by Pastificio Morelli with cuttlefish° variations and a chili pepper emulsion

SPAGHETTO A KM TOSCANO E LA SUA SCARPETTA *(1)(7)(9)(10)* 29
Spaghetti with Tuscan Tomatoes, herbs ricotta, garlic, EVO, all coming from our region

FREGOLA *(1)(2)(3)(4)(7)(14)* 38
Fregola, saffron sauce, scallop° carpaccio, bottarga, and samphire

RAVIOLI DEL PLIN° *(1)(3)(7)(9)(12)* 36
Ravioli° filled with Tuscan "Cintale" wild pork, fermented blueberries and beef tendon chips

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"The white pasta" Signature dish 10_11 Portrait Milano, Fusilli Massi and Parmesan Cheese

RISOTTO DELL'ORO *(7)(9)* 32
Rice with Blu Caravan saffron

MAIN COURSES (SECONDI)

FILETTO DI ROMBO ARROSTO° *(4)(14)* 43
Roast turbot fillet°, with lavender oyster sauce and grilled chicory

BRANZINO° AL VAPORE *(1)(3)(4)* 48
Sea bass°, seasonal vegetables, wasabi mayonnaise, nori seaweed chips, and salmon roe

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DINNER MENU

MAIN COURSES (SECONDI) · CONTINUED

PANCIA DI MAIALINO° *(1)(7)(8)(10)* 35
Pork belly°, with ratte potato cream, myrtle reduction and eggplants

FILETTO DI MANZO° SELEZIONE "M. VERGARA" *(1)(2)(4)(6)(7)(9)* 54
Beef fillet° "M. Vergara", Miguel Vergara Beef Fillet with leeks and tamari sauce

HAMBURGER CAFFÈ DELL'ORO *(1)(3)(5)(7)* 35
Hand-cut beef hamburger, Tuscan bacon, smoked provolone, onion and aji panca aioli

ZUCCHINA *(8)(9)* 28
Zucchini with a delicate plant-based cream with mint and yuzu sauce

SIDE (CONTORNI)

CAROTE 8
Carrots, orange and thyme

PATATE ARROSTO 8
Roasted potatoes, herbs

SPINACI 8
Spinach, olive oil and lemon

SOFT ICE CREAM (I NOSTRI GELATI SOFT)

FRUTTI DI BOSCO *(7)* 16
Wild berries

CIOCCOLATO E COOKIES *(1)(5)(7)(8)* 16
Chocolate & Cookies

BURBON MITCHEL E NOCI PECAN *(7)(8)* 32
Bourbon Mitchel & Pecan Nuts

PISTACCHIO E CARAMELLO SALATO *(7)(8)* 16
Pistachio & Salted Caramel

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DINNER MENU

DESSERT (DOLCI)

BANANA *(1)(3)(5)(6)(7)(8)* 17
Banana, glazed with miso and chocolate

PANNA COTTA AI FRUTTI ESTIVI *(7)* 18
Summer fruit panna cotta, with tomato water and basil

TIRAMISÙ TOSCANO *(1)(3)(7)(8)* 15
Tuscan Tiramisù, with Cantucci from Prato and Vin Santo gel

TARTE TATIN CON GELATO ALLA CREMA *(1)(3)(5)(7)(8)* 16
Tarte Tatin with vanilla custard ice cream

FRAGOLE, VANIGLIA E MANDORLE *(5)(6)(8)* 16
Vegan chocolate mousse, vanilla and almonds

SELEZIONE DI FORMAGGI *(1)(3)(5)(7)(8)* 18
Tuscan Cheese selection with golden raisins and walnuts bread

AFFOGATO AL CAFFÈ *(7)* 12
Coffee Affogato

AFFOGATO AL GIN TADDEO *(7)* 12
Gin Taddeo Affogato

LIMITED EDITION

FRUTTINI DI MATTEO dal 1962 *(5)(7)(8)* 18 (5pcs.)
Homemade fruit gelato and sorbets. The purity of fruit in its natural shell: each fruit is carefully hollowed out and filled with its own smooth, velvety gelato, free from additives or artificial flavors. A fresh, authentic, and vitamin-rich dessert, perfect for those seeking lightness and indulgence without compromise.

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KID'S CORNER (MENU DEI BAMBINI)

KID'S CORNER

Prosciutto crudo e melone Ham and melon	13
Tagliatelle al pomodoro *(1)(3)(9)* Tagliatelle pasta with tomato	13
Penne al ragù di manzo *(1)(9)(12)* Penne pasta with beef ragout	13
Risotto allo zafferano *(7)(9)* Saffron risotto	14
Bocconcini di pollo *(1)(8)* Chicken nuggets	14
Hamburger con patatine fritte *(1)(3)(5)(7)(8)* Beef burger with fries	18
Fish and chips *(1)(2)(3)(4)(14)*	18
Petto di pollo alla griglia con patate arrosto Grilled chicken with roasted potatoes	15
Gelati e sorbetti *(3)(7)(8)* Ice cream and sorbets	8
Fragole e panna *(7)* Strawberries and whipped cream	8

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(7) Milk and lactose · (8) Dry Fruits, nuts · (9) Celery · (10) Mustard · (11) Sesame
(12) Sulphur dioxide and sulphites in concentrations above 10 mg/kg · (13) Lupine
(14) Molluscs

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WINE LIST (CARTA DEI VINI)

CARTA VINI DELL'ANNO 2024 - BISTROT

WINE BY THE GLASS (VINI AL BICCHIERE) (12)

CHAMPAGNE E SPUMANTI CHAMPAGNES AND SPARKLING WINES

Ferrari – Trento Brut Blanc de Blancs Maximum	14
Bellavista – Franciacorta Brut Alma Assemblage 1	18
Laurent Perrier – Champagne Brut La Cuvée	22
Veuve Clicquot – Champagne Brut Cuvée Saint-Pétersbourg	24
Spumante della Settimana Sparkling of the week	16

VINI BIANCHI WHITE WINES

Borgo San Daniele – Pinot Grigio I Mauri, 2023	13
Rocca di Montemassi – Vermentino Calasole, 2023	13
Cantina Andriano – Sauvignon Floreado, 2023	14
Caccia al Piano – Bolgheri Bianco Lungocosta, 2022	15
Pio Cesare – Chardonnay Piodilei, 2022	19
Bianco della Settimana White of the week	14

VINI ROSATI ROSÉ WINES

Il Borro – Rosato Borrorosa, 2023	13
Tormaresca – Rosato Salento Calafuria, 2023	13
Chateau D'Esclans – Rosé Whispering Angel, 2023	16

VINI ROSSI RED WINES

Terlano – Pinot Nero, 2024	12

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WINE LIST (CARTA DEI VINI)

WINE BY THE GLASS (VINI AL BICCHIERE) (12) · CONTINUED

Torre a Cona – Chianti Colli Fiorentini Ris. Badia a Corte, 2019	13
Le Macchiole – Bolgheri Rosso, 2022	15
Giodo – La Quinta, 2022	19
Castiglion del Bosco – Brunello di Montalcino, 2018	19
Rosso della Settimana Red of the week	16

VINI DOLCI SWEET WINES

La Morandina – Moscato d'Asti, 2024	10
Franz Haas – Moscato Rosa, 2023	13
Donnafugata – Passito di Pantelleria Ben Rye, 2022	14
Castello della Sala – Muffato Della Sala, 2020	15
Torre a Cona – Vin Santo del Chianti Merlaia, 2016	16

BUBBLES (BOLLICINE) (12)

Prosecco Jeio Valdobbiadene Brut BISOL · Veneto · s.a.	45
Prosecco Valdobbiadene Superiore Brut BORGO LUCE · Veneto · s.a.	45
Franciacorta Brut Blanc de Blanc P R MONTEROSSA · Lombardia · s.a.	60
Alta Langa Pas dosè Luigi Coppo COPPO · Piemonte · 2020	70

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WINE LIST (CARTA DEI VINI)

BUBBLES (BOLLICINE) (12) · CONTINUED

Franciacorta Brut Cuvée Prestige 46° Edizione 65
CA DEL BOSCO · Lombardia · s.a.

Franciacorta Riserva Annamaria Clementi 200
CA DEL BOSCO · Lombardia · 2015

Franciacorta Cuvée Royale Marchese Antinori 65
MONTENISA · Lombardia · s.a.

Spumante Metodo Classico CAP Rosé Extra Brut 75
CACCIA AL PIANO · Toscana · 2021

Franciacorta Brut Teatro alla Scala 90
BELLAVISTA · Lombardia · 2019

Franciacorta Extra Brut Riserva Vittorio Moretti 185
BELLAVISTA · Lombardia · 2016

Franciacorta Extra Brut EBB 80
IL MOSNEL · Lombardia · 2015

Spumante Dubl Edition II 55
DUBLFEUDI · Campania · s.a.

Spumante Dubl Rosé Edition II 65
DUBLFEUDI · Campania · s.a.

Spumante Dubl Esse Greco 80
DUBLFEUDI · Campania · s.a.

Spumante Dubl Esse Rosé Aglianico 85
DUBLFEUDI · Campania · s.a.

Trento Brut Blanc de Blancs Maximum 55
FERRARI · Trentino · s.a

(1) Cereals containing gluten · (2) Crustaceans · (3) Eggs · (4) Fish · (5) Peanuts · (6) Soy
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WINE LIST (CARTA DEI VINI)

BUBBLES (BOLLICINE) (12) · CONTINUED

Trento Brut Rosé Maximum 60
FERRARI · Trentino · s.a

Trento Brut Perlé 70
FERRARI · Trentino · 2017

Trento Brut Riserva del Fondatore Giulio Ferrari 280
FERRARI · Trentino · 2012

Pomino Brut Leonia 60
FRESCOBALDI · Toscana · 2021

Bolle di Borro Metodo Classico Rosé 100
IL BORRO · Toscana · 2017

CHAMPAGNE (12)

Brut La Cuvée 100
LAURENT-PERRIER · Bouzy · s.a.

Brut Blanc de Blancs 160
LAURENT-PERRIER · Bouzy · s.a.

Brut "R" de Ruinart 130
RUINART · Reims · s.a.

Brut Blanc de Blancs 180
RUINART · Reims · s.a

Brut Blanc de Noirs Cuvée Désir 80
MARGUERITE GUYOT · Damery · s.a.

Brut Blanc de Blancs Cuvée Séduction 120
MARGUERITE GUYOT · Damery · s.a

(1) Cereals containing gluten · (2) Crustaceans · (3) Eggs · (4) Fish · (5) Peanuts · (6) Soy
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WINE LIST (CARTA DEI VINI)

CHAMPAGNE (12) · CONTINUED

Brut Souverain HENRIOT · Reims · s.a.	95
Brut Blanc de Blancs HENRIOT · Reims · s.a.	120
Extra Brut Premier Cru Tradition LELARGE PUGEOT · Vrigny · s.a.	130
Brut Cuvée Saint-Pétersbourg VEUVE CLICQUOT · Reims · s.a.	120
Brut Grand Brut PERRIER JOUËT · Epernay · s.a.	140
Brut Blanc de Blancs PERRIER JOUËT · Epernay · s.a.	200
Brut Belle Époque PERRIER JOUËT · Epernay · 2015	330
Brut Blanc de B Belle Époque PERRIER JOUËT · Epernay · 2002	680
Brut Collection 244 LOUIS ROEDERER · Reims · s.a.	130
Brut Cristal LOUIS ROEDERER · Reims · 2015	550
Brut Cristal LOUIS ROEDERER · Reims · 2014	530
Extra Brut Blanc de Blancs Grand Cru Depuis 50 Ans Avec Velier BILLECART SALMON · Mareuil-sur-Aÿ · 2010	240

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WINE LIST (CARTA DEI VINI)

CHAMPAGNE (12) · CONTINUED

Brut Cuvée Nicolas Francois BILLECART SALMON · Mareuil-sur-Aÿ · 2002	450
Brut Cuvée Nicolas Francois BILLECART SALMON · Mareuil-sur-Aÿ · 1999	450
Brut Clos St. Hilaire BILLECART SALMON · Mareuil-sur-Aÿ · 1998	750
Brut Special Cuvée BOLLINGER · Aÿ · s.a.	140
Grande Année BOLLINGER · Aÿ · 2014	350
Extra Brut R. D. BOLLINGER · Aÿ · 2007	460
Brut Blanc de Blancs Collection DELAMOTTE · Le Mesnil-sur-Oger · 2000	350
Brut Vintage Millésimé DOM PERIGNON · Reims · 2013	420
Brut Grande Cuvée 170 ÉME Edition KRUG · Reims · s.a.	480
Extra Brut Les Prémices Vieilles Vignes ELGLY OURIET · Ambonnay · s.a.	150
Brut Blanc de Blancs Initial JACQUES SELOSSE · Avize · s.a.	550
Brut Blanc de B GC Substance JACQUES SELOSSE · Avize · s.a.	690

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WINE LIST (CARTA DEI VINI)

CHAMPAGNE (12) · CONTINUED

Brut Blanc de Noirs GC Le Bout du Clos 650
JACQUES SELOSSE · Ambonnay · s.a.

CHAMPAGNE ROSÉ (12)

Brut Rosé Fleur de Flò 120
MARGUERITE GUYOT · Damery · s.a.

Brut Rosé 130
HENRIOT · Reims · s.a.

Brut Rosé Première Cuvée 160
BRUNO PAILLARD · Reims · s.a.

Brut Blason Rosé 170
PERRIER JOUËT · Epernay · s.a.

Brut Rosé 190
BOLLINGER · Aÿ · s.a.

Brut Rosé 160
BILLECART SALMON · Mareuil-Sur-Aÿ · s.a.

Brut Rosé Cuvée Elisabeth 420
BILLECART SALMON · Mareuil-Sur-Aÿ · 2002

Brut Vintage Millésimé Rosé 750
DOM PERIGNON · Reims · 2013

ORANGE WINES (ANFORA WINES) (12)

Fon Fon Trebbiano 50
SAGONA · Toscana · 2020

Mimesi Vermentino 55
TENUTA DI GHIZZANO · Toscana · 2021

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WINE LIST (CARTA DEI VINI)

ORANGE WINES (ANFORA WINES) (12) · CONTINUED

Daino in Bolla Sangiovese Rosato Metodo Ancestrale 40
CANTINA DAINELLI · Toscana · 2022

La Sbronza Ansonica del Giglio 60
CANTINA DAINELLI · Toscana · 2021/22

Bianco Kaplja 75
PODVERSIC DAMIJAN · Friuli · 2014

WHITES (BIANCHI) (12)

Sauvignon Floreado 50
CANTINA ANDRIANO · Alto Adige · 2023

Pinot Bianco Vorberg 70
CANTINA DI TERLANO · Alto Adige · 2022

Nova Domus 95
CANTINA DI TERLANO · Alto Adige · 2020

Sauvignon Quarz 110
CANTINA DI TERLANO · Alto Adige · 2021

Pinot Bianco Rarità 290
CANTINA DI TERLANO · Alto Adige · 2010

Pinot Grigio Unterebner 75
TRAMIN · Alto Adige · 2022

Soave Classico Calvarino 50
PIEROPAN · Veneto · 2021

Ribolla l'Adelchi 55
VENICA · Friuli · 2022

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WINE LIST (CARTA DEI VINI)

WHITES (BIANCHI) (12) · CONTINUED

Friulano Ronco delle Cime VENICA · Friuli · 2023	65
Sauvignon Ronco delle Mele VENICA · Friuli · 2023	95
Vespa Bianco BASTIANICH · Friuli · 2020	60
Pinot Grigio I Mauri BORGO SAN DANIELE · Friuli · 2022	50
Friulano I Mauri BORGO SAN DANIELE · Friuli · 2023	50
Gavi PIO CESARE · Piemonte · 2023	40
Blanc Langhe Sauvignon PIO CESARE · Piemonte · 2023	65
Piodilei Langhe Chardonnay PIO CESARE · Piemonte · 2022	80
Roero Arneis BRUNO GIACOSA · Piemonte · 2023	60
Timorasso Derthona BORGOGNO · Piemonte · 2022	70
Chardonnay Monteriolo COPPO · Piemonte · 2022	90
Langhe Chardonnay Rossj Bass ANGELO GAJA · Piemonte · 2023	150

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WINE LIST (CARTA DEI VINI)

WHITES (BIANCHI) (12) · CONTINUED

Langhe Chardonnay Gaia & Rey ANGELO GAJA · Piemonte · 2022	490
Vermentino Calasole ROCCA DI MONTEMASSI · Toscana · 2023	40
Vermentino TORRE A CONA · Toscana · 2023	40
Chardonnay CASTIGLION DEL BOSCO · Toscana · 2023	45
Bianco XI Incrocio Manzoni CASTIGLION DEL BOSCO · Toscana · 2022	95
Lamelle IL BORRO · Toscana · 2023	50
Chardonnay IL BORRO · Toscana · 2021/22	100
Chardonnay Fabrizio Bianchi CASTELLO DI MONSANTO · Toscana · 2022	50
Parresia Bianco Toscano EJAMU · Toscana · 2022	50
Vernaccia di San Gimignano S.ta Margherita PANIZZI · Toscana · 2023	50
Poggio alle Fate Chardonnay CASTELLO DI ALBOLA · Toscana · 2022	70
Vistamare CAMARCANDA · Toscana · 2023	85

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WHITES (BIANCHI) (12) · CONTINUED

Pomino Bianco Ris Benefizio FRESCOBALDI · Toscana · 2022	60
Gorgona Bianco FRESCOBALDI · Toscana · 2023	180
Trebbiano Viti Dimentiche MONTERAPONI · Toscana · 2020	120
Chardonnay Collezione Privata ISOLE E OLENA · Toscana · 2021	140
Batar QUERCIABELLA · Toscana · 2021	190
Galesa Bianco MESA · Sardegna · 2020	65
Bianco M Salina Bianco EOLIA · Sicilia · 2021	65
Etna Bianco Sul Vulcano DONNAFUGATA · Sicilia · 2021	50
Alberelli di Giodo Carricante GIODO · Sicilia · 2020/21	140
Cervaro della Sala CASTELLO DELLA SALA · Umbria · 2021/22	130
Verdicchio di Matelica Riserva Angelo VILLA COLLEPERE · Marche · 2018	65
Greco di Tufo Cutizzi FEUDI DI SAN GREGORIO · Campania · 2022	40

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WINE LIST (CARTA DEI VINI)

WHITES (BIANCHI) (12) · CONTINUED

Greco Chianchitelle Feudi Studio 65
FEUDI DI SAN GREGORIO · Campania · 2020

Fiano di Avellino Alimata 50
VILLA RAIANO · Campania · 2017

Greco di Tufo Di Meo 45
DI MEO · Campania · 2022

ROSÉ (ROSATI) (12)

Rosato Borrorosa 45
IL BORRO · Toscana · 2023

Rosato Gioiellae 45
ORMAE VINAE · Toscana · 2020

Rosato Monteraponi 55
MONTERAPONI · Toscana · 2023

Rosato Salento Calafuria 45
TORMARESCA · Puglia · 2023

Rosato Lacryma Christi Munazei 40
CASA SETARO · Campania · 2023

Rosé Whispering Angel 60
CHÂTEAU D'ESCLANS · Francia · 2023

Rosé Rock Angel 80
CHÂTEAU D'ESCLANS · Francia · 2022

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WINE LIST (CARTA DEI VINI)

REGIONAL CLASSICS (CLASSICI TOSCANI) (12)

CHIANTI

Chianti Colli Fiorentini Crociferro — 40
TORRE A CONA · 2022

Chianti Colli Fiorentini Riserva Badia a Corte — 55
TORRE A CONA · 2019

Chianti Rufina Riserva Vecchie Viti — 50
CASTELLO NIPOZZANO · 2021

CHIANTI CLASSICO

Chianti Classico Isole e Olena — 50
ISOLE E OLENA · 2021

Chianti Classico Monteraponi — 50
MONTERAPONI · 2022

Chianti Classico Riserva Cortevecchia — 55
LE CORTI · 2020

Chianti Classico Riserva Lareale — 60
LAMOLE DI LAMOLE · 2019

Chianti Classico Vigna Dofana — 65
CARPINETA FONTALPINO · 2017

Riserva Berardo Castello di Bossi — 65
CASTELLO DI BOSSI · 2020

Gran Selezione Castello di Bossi — 80
CASTELLO DI BOSSI · 2019

Gran Selezione Giovanni Folonari — 75
TENUTA DI NOZZOLE · 2018

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WINE LIST (CARTA DEI VINI)

REGIONAL CLASSICS (CLASSICI TOSCANI) (12) · CONTINUED

Gran Selezione Castello di Brolio — 90
BARONE RICASOLI · 2020

Gran Selezione Il Poggio — 130
CASTELLO DI MONSANTO · 2019

BOLGHERI ROSSO

Bolgheri Rosso Le Macchiole — 55
LE MACCHIOLE · 2022

Bolgheri Rosso Magari — 140
CAMARCANDA · 2020

BOLGHERI SUPERIORE

Caccia al Piano — 130
CACCIA AL PIANO · 2020

Caccia al Piano — 130
CACCIA AL PIANO · 2019

Castello di Bolgheri — 140
CASTELLO DI BOLGHERI · 2021

Guado al Tasso — 250
TENUTA GUADO AL TASSO · 2020

Ornellaia — 400
TENUTA DELL'ORNELLAIA · 2021

Ornellaia — 450
TENUTA DELL'ORNELLAIA · 2020

Ornellaia — 450
TENUTA DELL'ORNELLAIA · 2019

(1) Cereals containing gluten · (2) Crustaceans · (3) Eggs · (4) Fish · (5) Peanuts · (6) Soy
(7) Milk and lactose · (8) Dry Fruits, nuts · (9) Celery · (10) Mustard · (11) Sesame
(12) Sulphur dioxide and sulphites in concentrations above 10 mg/kg · (13) Lupine
(14) Molluscs

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WINE LIST (CARTA DEI VINI)

REGIONAL CLASSICS (CLASSICI TOSCANI) (12) · CONTINUED

Ornellaia 500
TENUTA DELL'ORNELLAIA · 2018

Sassicaia 450
TENUTA SAN GUIDO · 2021

VINO NOBILE DI MONTEPULCIANO

Vino Nobile I Quadri 65
BINDELLA · 2021

Vino Nobile 50
LUTERAIA · 2019

Vino Nobile Riserva 60
LUTERAIA · 2015

ROSSO DI MONTALCINO

Rosso di Montalcino Vigneto Gauggiole 45
CASTIGLION DEL BOSCO · 2020

Rosso di Montalcino Dei Massi 55
CASTIGLION DEL BOSCO · 2020

Rosso di Montalcino 70
RIDOLFI · 2021

Rosso di Montalcino 130
POGGIO DI SOTTO · 2019/20

BRUNELLO DI MONTALCINO

Agostina Pieri 70
AGOSTINA PIERI · 2019

Castiglion del Bosco 90
CASTIGLION DEL BOSCO · 2018

(1) Cereals containing gluten · (2) Crustaceans · (3) Eggs · (4) Fish · (5) Peanuts · (6) Soy
(7) Milk and lactose · (8) Dry Fruits, nuts · (9) Celery · (10) Mustard · (11) Sesame
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WINE LIST (CARTA DEI VINI)

REGIONAL CLASSICS (CLASSICI TOSCANI) (12) · CONTINUED

Riserva 1100 CASTIGLION DEL BOSCO · 2015	300
Pinino PININO · 2017	90
Vigna Pinino PININO · 2019	120
Castel Giocondo CASTEL GIOCONDO · 2019	90
Talenti TALENTI · 2019	100
Il Piaggione SALICUTTI · 2012	150
Collemattoni COLLEMATTONI · 2019	100
Riserva Vigna. Fonte Lontano COLLEMATTONI · 2007	200
Ridolfi RIDOLFI · 2018	120
Pelagrilli SIRO PACENTI · 2013	100
Vecchie Vigne SIRO PACENTI · 2016	200
Vecchie Vigne SIRO PACENTI · 2013	160

(1) Cereals containing gluten · (2) Crustaceans · (3) Eggs · (4) Fish · (5) Peanuts · (6) Soy
(7) Milk and lactose · (8) Dry Fruits, nuts · (9) Celery · (10) Mustard · (11) Sesame
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WINE LIST (CARTA DEI VINI)

REGIONAL CLASSICS (CLASSICI TOSCANI) (12) · CONTINUED

Riserva Poggio alle Mura CASTELLO BANFI · 2016	160
Casanova dei Neri CASANOVA DEI NERI · 2019	120
Casanova dei Neri 40 Anni CASANOVA DEI NERI · 2018	120
Tenuta Nuova CASANOVA DEI NERI · 2019	230
Tenuta Nuova CASANOVA DEI NERI · 2018	210
Giodo PODERE GIODO · 2018	270
Giodo PODERE GIODO · 2017	250
Poggio di Sotto POGGIO DI SOTTO · 2018	320
Vigna Vecchia SAN POLO · 2013	350

REDS (ROSSI) (12)

TOSCANA

Petruna in Anfora IL BORRO · 2017	80
Il Borro IL BORRO · 2020	95

(1) Cereals containing gluten · (2) Crustaceans · (3) Eggs · (4) Fish · (5) Peanuts · (6) Soy
(7) Milk and lactose · (8) Dry Fruits, nuts · (9) Celery · (10) Mustard · (11) Sesame
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WINE LIST (CARTA DEI VINI)

REDS (ROSSI) (12) · CONTINUED

Canaiolo Vertigine EJAMU · 2022	40
Rabizza Sangiovese EJAMU · 2021	50
Riserva San Michele di Poggio l'Apparita POGGIO L'APPARITA · 2012	45
Il Viaggio di Landò Prima Fermata VILLA SALETTA · 2020	50
La Massa TENUTA LA MASSA · 2020	50
Vigna del Leone MARZOCCO DI POPPIANO · 2016	55
Pinot Nero Ventisei IL RIO · 2019	55
Il Merlot TORRE A CONA · 2022	60
Syrah STEFANO AMERIGHI · 2021	60
Le Cupole del Trinoro TENUTA DI TRINORO · 2021	65
Pinot Nero Sancaba TENUTA DI TRINORO · 2021	95
Aurum Colatum DIADEMA · 2019	65

(1) Cereals containing gluten · (2) Crustaceans · (3) Eggs · (4) Fish · (5) Peanuts · (6) Soy
(7) Milk and lactose · (8) Dry Fruits, nuts · (9) Celery · (10) Mustard · (11) Sesame
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WINE LIST (CARTA DEI VINI)

REDS (ROSSI) (12) · CONTINUED

Pinot Nero Black TENUTA DEL CABREO · 2022	70
Giodo La Quinta PODERE GIODO · 2022	85
Prima Pietra TENUTA PRIMA PIETRA · 2020	80
Permassimo TENUTA PRIMA PIETRA · 2017	230
Pinot Nero Civettaja PODERE DELLA CIVETTAJA · 2021	90
Sapaio PODERE SAPAIO · 2020	150
Paleo Rosso Cabernet Franc LE MACCHIOLE · 2020	190
Messorio Merlot LE MACCHIOLE · 2019	330
Cepparello ISOLE E OLENA · 2019	180
Per Filo Sangiovese LE CORTI · 2021	90
Fico Principe Corsini Sangiovese LE CORTI · 2018	160
Baron Ugo MONTERAPONI · 2015	130

(1) Cereals containing gluten · (2) Crustaceans · (3) Eggs · (4) Fish · (5) Peanuts · (6) Soy
(7) Milk and lactose · (8) Dry Fruits, nuts · (9) Celery · (10) Mustard · (11) Sesame
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WINE LIST (CARTA DEI VINI)

REDS (ROSSI) (12) · CONTINUED

Pian del Ciampolo MONTEVERTINE · 2020	130
Montevertine MONTEVERTINE · 2020/21	130
Pergole Torte MONTEVERTINE · 2020	330
Orma TENUTA SETTEPONTI · 2020	160
Flaccianello della Pieve FONTODI · 2018	180
Tignanello TENUTA TIGNANELLO · 2021	220
Tignanello TENUTA TIGNANELLO · 2020	250
L'Apparita Merlot CASTELLO DI AMA · 2018	350
L'Apparita Merlot CASTELLO DI AMA · 2017	320
Guido Alberto TENUTA SAN GUIDO · 2021	100
Massetino TENUTA MASSETO · 2017/18	650
Masseto TENUTA MASSETO · 2012	1400

(1) Cereals containing gluten · (2) Crustaceans · (3) Eggs · (4) Fish · (5) Peanuts · (6) Soy
(7) Milk and lactose · (8) Dry Fruits, nuts · (9) Celery · (10) Mustard · (11) Sesame
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WINE LIST (CARTA DEI VINI)

REDS (ROSSI) (12) · CONTINUED

Masseto 1200
TENUTA MASSETO · 2013

PIEMONTE

Barbera Vigna Vecchia 100
ASOTOM · 2009

Barbaresco Riserva Ovello 110
PRODUTTORI DI BARBARESCO · 2019

Barbaresco Riserva Muncagota 110
PRODUTTORI DI BARBARESCO · 2017

Barbaresco Riserva Pora 110
PRODUTTORI DI BARBARESCO · 2017

Barbaresco Riserva Rabaja 110
PRODUTTORI DI BARBARESCO · 2017

Barbaresco Riserva Don Fiorino 170
PRODUTTORI DI BARBARESCO · 2016

Barolo Pio Cesare 130
PIO CESARE · 2019

Barbaresco Pio Cesare 140
PIO CESARE · 2019

Barolo Ornato 210
PIO CESARE · 2019

Barolo Le Vigne 170
SANDRONE · 2015

Barolo Aleste 190
SANDRONE · 2014

(1) Cereals containing gluten · (2) Crustaceans · (3) Eggs · (4) Fish · (5) Peanuts · (6) Soy
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WINE LIST (CARTA DEI VINI)

REDS (ROSSI) (12) · CONTINUED

Barbera d'Alba Vigna Cerretta GIACOMO CONTERNO · 2020	85
Barbera d'Alba Vigna Francia GIACOMO CONTERNO · 2020	85
Barolo Cerretta GIACOMO CONTERNO · 2018	320
Barolo Cerretta GIACOMO CONTERNO · 2014	360
Barolo Francia GIACOMO CONTERNO · 2017	350
Barolo Riserva Monfortino GIACOMO CONTERNO · 2013	1250
Barbera Nizza Pomorosso COPPO · 2020	110
Barbaresco Gallina CERETTO · 2019	190
Barolo Rocche di Castiglione CERETTO · 2018	210
Barolo Brunate CERETTO · 2019	240
Barolo Bricco Rocche CERETTO · 2013	350
Barolo Cerretta GIOVANNI ROSSO · 2020	160

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WINE LIST (CARTA DEI VINI)

REDS (ROSSI) (12) · CONTINUED

Barolo Serra 160
GIOVANNI ROSSO · 2020

Barolo Vigna Rionda Ester Canale 550
GIOVANNI ROSSO · 2020

Barbaresco 450
ANGELO GAJA · 2021

Barbaresco 520
ANGELO GAJA · 2017

Nebbiolo D'Alba 70
BRUNO GIACOSA · 2020

Barolo Bruno Giacosa 350
BRUNO GIACOSA · 2020

Barbaresco Rabaja 360
BRUNO GIACOSA · 2020

ALTRE REGIONI D'ITALIA

Pinot Nero Meczan 45
HOFSTATTER · Alto Adige · 2021

Pinot Nero Riserva Mazon 80
HOFSTATTER · Alto Adige · 2020

Pinot Nero 50
CANTINA DI TERLANO · Alto Adige · 2023

Pinot Nero 60
FRANZ HAAS · Alto Adige · 2022

Pinot Nero Riserva Maglen 80
TRAMIN · Alto Adige · 2020/21

(1) Cereals containing gluten · (2) Crustaceans · (3) Eggs · (4) Fish · (5) Peanuts · (6) Soy
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WINE LIST (CARTA DEI VINI)

REDS (ROSSI) (12) · CONTINUED

Pinot Nero Maso Montalto TENUTA MARGON - LUNELLI · Trentino · 2019/21	80
Amarone Vigneto Garzon PIEROPAN · Veneto · 2017	110
Rosso dei Bepi QUINTARELLI · Veneto · 2016	260
Valpolicella Superiore M Lodoletta DAL FORNO ROMANO · Veneto · 2017	210
Amarone Monte Lodoletta DAL FORNO ROMANO · Veneto · 2008	650
Valtellina Superiore Grumello NINO NEGRI · Lombardia · 2017	50
Sforzato di Valtellina Sfursat Carlo Negri NINO NEGRI · Lombardia · 2015	65
Sforzato di Valtellina Sfursat 5 Stelle NINO NEGRI · Lombardia · 2018	140
Rosso Ngilù Colline di levanto rosso CA' DU FERRA' · Liguria · 2019	55
Montepulciano d'Abruzzo Riserva Villa Gemma MASCIARELLI · Abruzzo · 2012	100
Montepulciano d'Abruzzo EMIDIO PEPE · Abruzzo · 2020	100
Irpinia Aglianico del Re FEUDI DI SAN GREGORIO · Campania · 2020	40

(1) Cereals containing gluten · (2) Crustaceans · (3) Eggs · (4) Fish · (5) Peanuts · (6) Soy
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WINE LIST (CARTA DEI VINI)

REDS (ROSSI) (12) · CONTINUED

Aglianico Di Meo 45
DI MEO · Campania · 2018

Etna Rosso Sul Vulcano 50
DONNAFUGATA · Sicilia · 2021

Contrada Rampante 120
PASSOPISCIARO · Sicilia · 2016/20

Alberelli di Giodo t 140
GIODO · Sicilia · 2019/20

Syrah Brama 40
MESA · Sardegna · 2020

Carignano Riserva Buio Buio 55
MESA · Sardegna · 2020

SMALL AND LARGE FORMATS (PICCOLI E GRANDI FORMATI) (12)

SPUMANTI E CHAMPAGNE

Trento Brut Perlé MAGNUM 140
FERRARI · Trentino · 2012

Brut Reserve MAGNUM 240
CHARLES HEIDSIECK · Reims · s.a.

Brut Rosé. Belle Époque MAGNUM 950
PERRIER JOUËT · Epernay · 2004

BIANCHI WHITES

Chardonnay Capannelle MEZZA BOTT 45
CAPANNELLE · Toscana · 2020

(1) Cereals containing gluten · (2) Crustaceans · (3) Eggs · (4) Fish · (5) Peanuts · (6) Soy
(7) Milk and lactose · (8) Dry Fruits, nuts · (9) Celery · (10) Mustard · (11) Sesame
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WINE LIST (CARTA DEI VINI)

SMALL AND LARGE FORMATS (PICCOLI E GRANDI FORMATI) (12) · CONTINUED

Piodilei Langhe Chardonnay MAGNUM 200
PIO CESARE · Toscana · 2022

Chardonnay Collezione Privata MAGNUM 280
ISOLE E OLENA · Toscana · 2020

ROSSI REDS

Chianti Classico Gran Selezione Castello di Brolio MEZZA BOTT 45
BARONE RICASOLI · Toscana · 2019

Brunello di Montalcino MEZZA BOTT 50
CASTIGLION DEL BOSCO · Toscana · 2018

Saffredi MEZZA BOTT 70
LE PUPILLE · Toscana · 2019

Brunello di Montalcino MEZZA BOTT 75
SANTA RESTITUTA- GAJA · Toscana · 2019

Sassicaia MEZZA BOTT 250
TENUTA SAN GUIDO · Toscana · 2019

Barbaresco MEZZA BOTT 200
ANGELO GAJA · Piemonte · 2018

Chianti Rufina Ris. Vecchie Viti MAGNUM 100
CASTELLO NIPOZZANO · Toscana · 2016

Syrah Alessandro dal Borro MAGNUM 300
IL BORRO · Toscana · 2012

Coevo MAGNUM 210
CECCHI · Toscana · 2010

(1) Cereals containing gluten · (2) Crustaceans · (3) Eggs · (4) Fish · (5) Peanuts · (6) Soy
(7) Milk and lactose · (8) Dry Fruits, nuts · (9) Celery · (10) Mustard · (11) Sesame
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WINE LIST (CARTA DEI VINI)

FROM THE NEIGHBOURHOOD (OLTRE IL CONFINE)

BIANCHI WHITES

Pouilly Fumé — 70
BARON DE LADOUCETTE · Francia · 2020

Chablis Dessus La Carrière — 70
DOMAINE GILBERT PICQ · Francia · 2020

Chablis Terroir De la Chappelle — 75
PATRICK PIUZE · Francia · 2022

Saint Romain Blanc — 90
ALAIN GRAS · Francia · 2019

Sancerre Les Romains — 160
VACHERON · Francia · 2020

ROSSI REDS

Clos Venturi (le clos) Rouge AOC — 75
CLOS VENTURI · Francia · 2020

Mercurey Les Caudroyes Rouge — 85
DOMAINE MIA · Francia · 2019

Rouge Grand Vin de Bordeaux VEGAN — 90
CHÂTEAU LE TRUCH · Francia · 2020

Pommard — 100
ROY JACQUELIN · Francia · 2021

Côte de Nuits-Villages Les Essards — 120
DOMAINE JULIEN GERARD & FILS · Francia · 2021

Château Musar Jeaune Red — 50
HOCHAR · Libano · 2012

(1) Cereals containing gluten · (2) Crustaceans · (3) Eggs · (4) Fish · (5) Peanuts · (6) Soy
(7) Milk and lactose · (8) Dry Fruits, nuts · (9) Celery · (10) Mustard · (11) Sesame
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WINE LIST (CARTA DEI VINI)

FROM THE NEIGHBOURHOOD (OLTRE IL CONFINE) · CONTINUED

Château Musar 140
HOCHAR · Libano · 1997

VINI KOSHER KOSHER WINES

Champagne Brut 110
LAURENT-PERRIER · Bouzy · s.a.

Merlot 90
YARDEN · Israele · 2018

NO ALCOOL ALCOHOL FREE

Steinbock Spumante analcolico Alcohol free 45
HOFSTATTER-DR FISHER · Mosel · s.a.

Steinbock Bianco analcolico Alcohol free 45
HOFSTATTER-DR FISHER · Mosel · s.a.

DESSERT WINES (VINI DA DESSERT) (12)

Vin Santo del Chianti Occhio di Pernice 90
IL BORRO · Toscana · 2013

Vin Santo del Chianti Sua Santità 50
LA LECCIA · Toscana · 2005

Vin Santo del Chianti Merlaia 70
TORRE A CONA · Toscana · 2016

Vin Santo del Chianti Occhio di Pernice Fonti e Lecceta 120
TORRE A CONA · Toscana · 2011

Moscato d'Asti 40
LA MORANDINA · Piemonte · 2023

Passito di Pantelleria Ben Rye 375 ml 70
DONNAFUGATA · Sicilia · 2021

(1) Cereals containing gluten · (2) Crustaceans · (3) Eggs · (4) Fish · (5) Peanuts · (6) Soy
(7) Milk and lactose · (8) Dry Fruits, nuts · (9) Celery · (10) Mustard · (11) Sesame
(12) Sulphur dioxide and sulphites in concentrations above 10 mg/kg · (13) Lupine
(14) Molluscs

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WINE LIST (CARTA DEI VINI)

DESSERT WINES (VINI DA DESSERT) (12) · CONTINUED

Gewurztraminer Vendemmia Tardiva Roen 60
TRAMIN · Alto Adige · 2021

Moscato Rosa 65
FRANZ HAAS · Alto Adige · 2023

Moscato Rosa Vendemmia Tardiva 80
CASTEL SALLEGG · Alto Adige · 2017

Muffato della Sala 75
ANTINORI · Umbria · 2020

Recioto di Soave La Broia 45
ROCCOLO GRASSI · Veneto · 2014

Passito L'intraprendente 125
CA' DU FERRA' · Liguria · 2018

Sauternes AOC 65
CHATEAU DU HAUT PICK · Francia · 2016

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DRINK MENU (CARTA DEI DRINK)

CDO CLASSIC COCKTAILS (I CLASSICI DEL CDO) 20

NEGRONI ORO
Taddeo Gin, Americano Cocchi, Vermouth Dry Cocchi, Liquore al bergamotto, Polvere d'oro, Essenza di foglie d'arancio

CDO FLORENCE 75 *(12)*
Old Tom Gin Winestillery, Ginger falernum, Sciroppo alla rosa, Franciacorta, Essenza alla rosa

GOLDSTAR MARTINI *(12)*
Vodka, Liquore passion fruit, Sciroppo vaniglia, Purea passion fruit, Succo lime, Champagne

GINGERINO TONIC
Americano Rosa Cocchi, Gin Taddeo, Savoia Aperitivo, Abc Aperitif, Mediterranean Tonic Fever Tree

PARMESAN MARTINI *(7)*
Vodka al parmigiano, Sherry Fino, Essenza di pepe nero, Sciroppo di sale

ICONIC COCKTAILS (LE ICONE) 20

ICONIC COCKTAILS
Spritz (12), Negroni, Hugo (12), Mojito, Americano, Bellini (12) and many more

THE AUTHENTIC ITALIAN APERITIVO (IL VERO APERITIVO ITALIANO) 18

VERMOUTH CORNER (L'ANGOLO DEL VERMOUTH)

Carpano Antica Formula

Savoia Americano

Cocchi Dopo Teatro

Cocchi Americano Bianco

Winestillery Tuscan Vermouth

Winestillery Tuscan Dry Vermouth

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DRINK MENU (CARTA DEI DRINK)

THE AUTHENTIC ITALIAN APERITIVO (IL VERO APERITIVO ITALIANO) · CONTINUED

Baldoria Orange

Baldoria Verdant

Enjoy the Italian style through our selection of Vermouths, served with ice and soda. An elegant, light and refreshing aperitif.

SIGNATURE COCKTAILS (I NOSTRI COCKTAIL) 20

SAGE PALOMA *(1)(12)*
Vodka infusa alla salvia, Paragon pepe bianco, Paragon Timur Berry, Liquore di violetta, Alkermes, Zucchero liquido, Vino rosato Borrorosa

FLORENCE SOUR *(12)*
Whisky Florentis Super Tuscan, Succo di limone, Zucchero liquido, Porto ruby

PERLAGE D'AGAVE *(1)(12)*
Tequila Volcano, ABC Christian Drouin, Cognac François Peyrot di pere Williams, Bitter chocolate, Sciroppo d'agave, Franciacorta Bellavista

CAFFÈ DES OMBRES *(12)*
Rum bianco, Hampden Estate overproof, Grappa infusa al caffè, Chardonnay Benefizio, Zucchero

PINK IN THE WOOD *(12)*
Pisco Tabernero, Shrub di mirtillo e lampone, Maraschino Luxardo, Dry Curaçao Pierre Ferrand, Moscato rosa Franz Haass

NEBBIA IN KENTUCKY *(12)*
Cynar, Barolo Pio Cesare, Bourbon Whisky Buffalo Trace, Apricot Brandy, Orange bitter

Wine, a symbol of Italian culture worldwide, takes on a new form in a cocktail list that weaves together heritage, territory, and contemporary spirit. A liquid story to discover, sip after sip.

LOW-ALCOHOL COCKTAILS (L'ARTE DELLA LEGGEREZZA) 18

APEROL SOUR
Aperol, Succo di limone, Sciroppo di zucchero

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DRINK MENU (CARTA DEI DRINK)

LOW-ALCOHOL COCKTAILS (L'ARTE DELLA LEGGEREZZA) · CONTINUED

OPPURE GIMLET
Gin Taddeo, Cordiale rosmarino e lime, Oppure non-alcoholic spirit

SANTONI GARDEN SPRITZ *(12)*
Moët Chandon Garden Spritz, Amaro Santoni

MOCKTAILS (COCKTAIL ANALCOLICI) 16

KOMBU-CHAN
Legend kombucha strawberry fields, Acqua di cetriolo, Purea di fragole, Succo di lime, Zucchero liquido, Sale, Chiarificazione con latte senza lattosio

MANGO FLOWER
Purea di mango, Succo di cranberry, Sciroppo di passion fruit, Succo di lime

OPPURE SUNRISE
Oppure non-alcoholic spirit, Spremuta di arancia, Shrub di mirtilli e lamponi

TONIC WOLF
Distillato Analcolico Seedlip Spice94, Dandy Tonica Zero

TADDEO GIN

TADDEO GIN & TONIC 18
Florentine House-made London Dry Gin, Mediterranean Tonic

Crafted by the mixologists of Lungarno Collection, this gin pays tribute to the city's true soul. Inspired by Taddeo Gaddi — 14th-century artist and architect who played a role in the creation of Ponte Vecchio — it bears his name as a symbol of ingenuity and identity. Lavender, juniper, rosemary, iris, and broom come together in a refined aromatic profile that captures the essence of Florence in every sip. If you want to gift or treat yourself to our Taddeo Gin, ask our staff.

GIN AND TONIC

PETER IN FLORENCE 20
Toscana, London Dry, Indian Tonic

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DRINK MENU (CARTA DEI DRINK)

GIN AND TONIC · CONTINUED

GIN ARTE 18
Italia, Dry, Indian Tonic

SABATINI CACAO Limited Edition 20
Toscana, London Dry, Indian Tonic

WINESTILLERY 20
Toscana, Old Tom Gin, Indian Tonic

SABATINI GIN BARREL 18
Toscana, London Dry in rovere, Indian Tonic

PORTOFINO 22
Italia, Dry, Mediterranean Tonic

HENDRICK'S 18
Scozia, Gin, Indian Tonic

HENDRICK'S ORBIUM 20
Scozia, Gin, Indian Tonic

GIN MARE 20
Spagna, Gin mediterraneo, Mediterranean Tonic

MONKEY 47 SCHWARZWALD 22
Germania, Dry, Indian Tonic

ELEPHANT GIN 22
Germania, Handcraft London Dry, Indian Tonic

TANQUERAY N° TEN 18
Inghilterra, London Dry, Indian Tonic

TANQUERAY 18
Inghilterra, London Dry, Indian Tonic

ETSU 22
Giappone – Handcraft Gin, Mediterranean Tonic

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DRINK MENU (CARTA DEI DRINK)

GIN AND TONIC · CONTINUED

KI-NO-BI 22
Giappone, Dry, Indian Tonic

SIPSMITH VJOP 20
Inghilterra, London VJOP Dry, Indian Tonic

NEVER NEVER 22
Australia, Gin, Indian Tonic

SILENT POOL 20
Inghilterra, Gin, Indian Tonic

ENGINE 20
Italia, Gin, Mediterranean Tonic

BOMBAY DRY GIN 18
Inghilterra, Dry Gin, indian tonic

J.ROSE 22
Italia, London Dry Gin, Mediterranean Tonic

GINFISH 68/70 20
Italia, Gin, Mediterranean Tonic

PORCELAIN 20
Cina, Shanghai Dry Gin, Mediterranean Tonic

FARMER'S 20
Stati Uniti, Organic Gin, Mediterranean Tonic

BOMBAY SAPPHIRE 18
Inghilterra, London Dry, Indian Tonic

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DRINK MENU (CARTA DEI DRINK)

WINE BY THE GLASS (VINI AL BICCHIERE) (12)

CHAMPAGNE E SPUMANTI CHAMPAGNES AND SPARKLING WINES

Ferrari – Trento Brut Blanc de Blancs Maximum	16
Bellavista – Franciacorta Brut Alma Assemblage 2	18
Laurent Perrier – Champagne Brut La Cuvée	22
Billecart Salmon – Champagne Brut Le Reserve	25
Spumante della Settimana Sparkling of the week	16

VINI BIANCHI WHITE WINES

Nittardi – Vermentino Ben, 2025	14
Cantina di Terlano – Sauvignon Winkl, 2025	14
Borgo San Daniele – Pinot Grigio I Mauri, 2025	15
Frescobaldi – Chardonnay Pomino Bianco Ris Benefizio, 2024	18
Giodo – Alberelli di Giodo Carricante, 2023	19
Bianco della Settimana White of the week	15

VINI ROSATI ROSÉ WINES

Il Borro – Rosato Borrorosa, 2024	14
Chateau D'Esclans – Rosé Whispering Angel, 2025	16

VINI ROSSI RED WINES

Cantina di Terlano – Pinot Nero, 2025	15
Nenni – Spada Riserva Terre di San Galgano, 2021	15
Monteraponi – Chianti Classico, 2024	16

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DRINK MENU (CARTA DEI DRINK)

WINE BY THE GLASS (VINI AL BICCHIERE) (12) · CONTINUED

Pinino – Brunello di Montalcino, 2020	21
Pio Cesare – Barbaresco, 2021	24
Rosso della Settimana Red of the week	16

VINI DOLCI SWEET WINES

La Morandina – Moscato d'Asti, 2025	10
Franz Haas – Moscato Rosa, 2024	14
Tramin – Gewurztraminer Vendemmia Tardiva Roen, 2024	15
Castello della Sala – Muffato Della Sala, 2024	15
Torre a Cona – Vin Santo del Chianti Merlaia, 2017	16

SNACK

GYOZA SOFFIATI RIPIENI DI VERDURE IN SALSA AGRODOLCE (4 pezzi) 12
(1)(2)(3)(4)(6)(9)(10)(11)(14)
Vegetables gyoza with sweet and sour sauce (4 pieces)

BAO AL VAPORE CON INSALATINA DI ASTICE E AVOCADO *(1)(2)(3)(4)(6)(7)(8)(14)* 12
Bao with lobster and avocado salad (2 pieces)

CHIPS DI RISO AL WASABI E AL TARTUFO (4 pezzi) *(1)(2)(3)(4)(6)(7)(9)(11)(14)* 12
Rice chips with wasabi and truffle (4 pieces)

TRIS DI FINGER FOOD *(1)(2)(3)(4)(6)(7)(8)(9)(10)(11)(12)(14)* 35
Selezione dei nostri snacks. Selection of the three snacks

Available from 11:00am to 10:00pm (disponibili dalle 11:00 alle 22:00).

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DRINK MENU (CARTA DEI DRINK)

ANYTIME FRIES

Patatine fritte al Parmigiano e tartufo con spuma all'uovo e guanciale *(1)(2)(3)(4)(6)(7)(8)(9)* 18
Parmesan and truffle, egg foam, guanciale fries

Patatine fritte al peperoncino di Espellette e lime con salsa agrodolce *(1)(2)* 16
Espelette pepper and lime, sweet and sour sauce fries

Patatine fritte alle spezie "Vadouvan" e salsa BBQ *(1)(2)(10)* 16
Vadouvan spices, BBQ sauce fries

Patatine fritte con rub alle erbe arrostite e aioli al curry e lime *(1)(7)(8)* 16
Roasted herb rub and curry-lime aioli fries

Seasoned and served with dips (Condite e servite con salsa).

COLD PRESSED JUICE (SPREMUTE A FREDDO)

FINOCCHIO E MELA 14
Fennel and Apple

ANANAS, MELA, CETRIOLO, SPINACI E LIMONE 14
Pineapple, Apple, Cucumber, Spinach and Lemon

FRUTTI ROSSI E MELA 14
Red berries and Apple

ESTRATTO DI BERGAMOTTO E MELA 14
Bergamot and Apple extract

Organic, genuine, and made exclusively from carefully selected fruit, without any artificial processing.

BEER AND SOFT DRINKS (BIRRE E BIBITE)

LEONARDO (La Bionda) *(1)* 11
Craft Tuscan beer by "Artisti della Birra" brewery

GALILEO L'INDIANA (I.P.A) *(1)* 11
Craft Tuscan beer by "Artisti della Birra" brewery

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DRINK MENU (CARTA DEI DRINK)

BEER AND SOFT DRINKS (BIRRE E BIBITE) · CONTINUED

BIRRA ITALIANA CHIARA *(12)(1)* 10
Blonde Italian Lager

BIRRA ANALCOLICA ITALIANA *(1)* 8
Alcohol free Italian beer

SUCCHI DI FRUTTA TOSCANI 8
Tuscan fruit juices

SPREMUTA DI ARANCIA 8
Freshly squeezed orange

THE FREDDO 8
Iced Tea lemon or peach

SOFT DRINKS 8

ACQUA POTABILE TRATTATA NATURALE E GASSATA 6
Treated Still and Sparkling Water

BICCHIERE DI ACQUA 1
Glass of treated water still or sparkling

SPIRITS & LIQUORS (LIQUORI E DISTILLATI)

TRADITIONAL ITALIAN LIQUORS (LIQUORI DELLA TRADIZIONE ITALIANA)

LIMONCELLO PROFUMI DELLA COSTIERA Ravello Mansi 12

AMARETTO ADRIATICO *(8)* 12

MIRTO SARDO 12

FERNET BRANCA 12

AMARO BRAULIO RISERVA 12

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DRINK MENU (CARTA DEI DRINK)

SPIRITS & LIQUORS (LIQUORI E DISTILLATI) · CONTINUED

AMARO AMARA DI ARANCIA ROSSA	12
ANISETTA ROSATI CLASSICA	12
JEFFERSON AMARO IMPORTANTE	12
BLACK SINNER LIQUORE ITALIANO AL CAFFÈ	12
CHARTREUSE VERDE	15

GRAPPA

NARDINI EXTRAFINA	12
ANTINORI TIGNANELLO	13
GRAPPA SOLERA DI SOLERA SEGNANA	13
GRAPPA DI AMARONE	14
CAPOVILLA CLOS DES GOISSES PHLIPPONNAT	15
LE PERGOLE TORTE AQUA VITAE RISERVA 18 ANNI	50

COGNAC

HENNESSY V.S.	13
COURVAISIER VSOP	15
HENNESSY X.O.	45
HENNESSY PARADIS	220

CALVADOS

CHRISTIAN DROUIN - Pays D'auge Selection	12
CHRISTIAN DROUIN - Pays D'auge Reserve	19

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DRINK MENU (CARTA DEI DRINK)

ARMAGNAC

DARTIGALONGUE BAS ARMAGNAC HORSE D'AGE	16

VODKA

GREY GOOSE – Francia	14
BELVEDERE – Polonia	14
CHOPIN POTATO VODKA – Polonia	14
CHOPIN RYE VODKA – Polonia	14
WINESTILLERY – Tuscan Organic Vodka – Italia	15
TITO'S – Usa	15
ALTAMURA – Italia	16
STOLICHNAYA – Russia	13
STOLY ELIT – Russia	18
BELUGA GOLD LINE – Russia	44
BELVEDERE 10 LUXURY – Polonia	50
POTOCKI – Polonia	16

RUM

FLOR DE CANA Centenario 12 yo – Nicaragua	13
DON PAPA BAROKO – Filippine isola di Negros	15
DIPLOMATICO Reserva Exclusiva – Venezuela	15
BRUGAL Gran Reserva 1888 – Repubblica Dominicana	18
HAMPDEN ESTATE HLCF Classic – Giamaica	18

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DRINK MENU (CARTA DEI DRINK)

SPIRITS & LIQUORS (LIQUORI E DISTILLATI) · CONTINUED

ZACAPA Rum Centenario 23 yo – Guatemala 21

DEPAZ VIEUX AGRICOLE PORT FINISH – Martinica 26

CARONI 15 yo 100% Trinidad Rum – Trinidad 58
(servito con tartufini al cioccolato e lamponi / served with chocolate and raspberry truffles)

TEQUILA – MEZCAL

DEL MAGUEY Mezcal San Luis 19

PATRON Tequila Silver 18

PATRON Tequila Anejo 20

CASAMIGOS Blanco 22

CASAMIGOS Reposado 24

CLASE AZUL Reposado 70

FORTALEZA Blanco 18

FORTALEZA Reposado 22

FORTALEZA Anejo 28

AMERICAN WHISKEY

BUFFALO TRACE – Bourbon 11

BULLEIT 10 yo – Bourbon 12

EAGLE RARE BOURBON – Kentucky straight Bourbon 14

MICHTER'S US*1 – Straight rye 21

MICHTER'S US*1 – Small Batch Bourbon 21

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DRINK MENU (CARTA DEI DRINK)

SPIRITS & LIQUORS (LIQUORI E DISTILLATI) · CONTINUED

MICHTER'S US*1 RYE 10 yo	60
BASIL HAYDEN'S – Kentucky straight bourbon Whiskey	22
WOODFORD Reserve	18
WHISTLE PIG Small Batch Rye 10 yo	20

ITALIAN WHISKY

FLORENTINS – Malt Whisky Super Tuscan Wine Cask	18
FLORENTINS – Malt Whisky Vin Santo Wine Cask	24

CANADIAN WHISKY

CANADIAN PIKE CREEK – Finished in rum barrel	14

SCOTCH WHISKY

JOHNNIE WALKER GOLD LABEL RESERVE – Blended	16
TALISKER 10 yo	14
CAOL ILA MOCH – Islay	18
OBAN HIGHLANDS 14 yo	19
GLENMORANGIE NECTAR D'OR – Highland Sauternes cask finish	25
LAGAVULIN ISLAY 16 yo	28
THE MACALLAN 12 yo – Highland single malt Double cask	25
THE MACALLAN 15 yo – Double cask 43°	50
THE MACALLAN 18 yo – Double cask Release 2023	80

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(7) Milk and lactose · (8) Dry Fruits, nuts · (9) Celery · (10) Mustard · (11) Sesame
(12) Sulphur dioxide and sulphites in concentrations above 10 mg/kg · (13) Lupine
(14) Molluscs

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DRINK MENU (CARTA DEI DRINK)

SPIRITS & LIQUORS (LIQUORI E DISTILLATI) · CONTINUED

THE MACALLAN Edition n° 5 — 125

THE MACALLAN Time Space Mastery – 200th Anniversary – Speyside — 420

JAPANESE WHISKY

YAMAZAKURA SASANOKAWA SHUZO FINE BLENDED — 20

NIKKA TAKETSURU PURE MALT WHISKY — 22

IRISH WHISKEY

GLENDALOUGH DOUBLE BARREL – Madeira Cask Finish — 12

COFFEE (CAFFETTERIA)

CAFFÈ ESPRESSO — 5
Espresso Coffee - specialty blend Cocoa Reloaded

Cappuccino *(7)* — 7

Orzo Barley *(1)* — 6

Ginseng *(1)(7)* — 6

Decaffeinato Decaffeinated — 5

Doppio espresso Double espresso — 7

Caffè Americano American coffee — 7

Caffè Corretto — 10

MATCHA LATTE tè matcha e latte di soya *(6)* — 10
matcha tea and soy milk

Mokaccino *(12)* — 8

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DRINK MENU (CARTA DEI DRINK)

Espresso Coffee - specialty blend Cocoa Reloaded, by Lavazza 1895: Brasile 50%, India 30%, Colombia 20%. We can define Specialty Coffee as a traceable and controlled supply chain coffee that expresses excellent and unique organoleptic profiles in the cup.

SPRING TREATS (DELIZIE DI PRIMAVERA)

CREMA AL CAFFÈ * *(7)* 10
Silky Coffee Cream

CAFFÈ SHAKERATO 8
Classic Shaken Coffee

ICED MATCHA LATTE * *(7)* 11

ICED LATTE * *(7)* 10

ICED COFFEE 6

** Upon request, our special coffees can be prepared with plant-based milk.*

TEAS AND INFUSIONS (TÈ ED INFUSI) 10

ENGLISH BREAKFAST
Classic blend of broken black teas, with a strong and decisive taste and an intense and persistent aroma

DARJEELING
High-altitude Indian black tea from the Darjeeling region

EARL GREY IMPERIALE
High quality black tea enriched by the aroma of Calabrian bergamot

APPUNTAMENTO SUL PONTE VECCHIO
Romantic blend of green teas with a sweet and fruity strawberry taste

SPECIAL JASMIN
Jasmine tea is an ancient Chinese specialty made by mixing green tea and fresh flowers

SPECIAL GUNPOWDER
Green tea with a strong and full flavour

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DRINK MENU (CARTA DEI DRINK)

TEAS AND INFUSIONS (TÈ ED INFUSI) · CONTINUED

IL SOGNO DI MICHELANGELO OOLANG
Blend of Oolong tea, cornflower flowers, sunflower, safflower, pine nuts and raisins with the sweet scent of chestnut and cream

PAI MU TAN
Spring white tea, with downy buds and larger leaves already open

MENTA
Balanced blend of peppermint and sweet mint

CAMOMILLA
Whole flowers of Matricaria Chamomile

CAPE TOWN
Gentle blend based on Rooibos, rose petals, sunflower and mallow

INFUSO FRUTTI DI BOSCO
A blend of karkadè, rose hips and fruit with a sweet and intense scent

TISANA GINGER LEMON
Blend of lemon grass, ginger root, orange zest, natural lemon flavor and ginger

TISANA FINOCCHIO LIQUIRIZIA
Fennel seeds, with known digestive properties, are combined with licorice root

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