THE WINTER GARDEN BAR

THE ST. REGIS FLORENCE

BAR MENU

The palazzo of The St. Regis Florence was constructed in 1432, originally known as the "Palazzo Giuntini". This palace was conceived by Filippo Brunelleschi, the same architect who designed the dome of the famous cathedral in Florence. This private residence evolved into a hotel in 1866 when it was bought by the Kraft family. During the same period, the iconic Winter Garden was created as an internal space for special occasions, a white marble fountain was placed in the centre of this unique courtyard, while an abundance of ornamental plant species flourished under its balcony. It is in this exquisite setting that the Winter Garden Restaurant & Bar is situated, punctuated by the wonderful stained-glass ceiling and an impressive six hundred pound Murano blown-glass chandelier.

Everyday from 6 pm to 1 am

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THE ST. REGIS SIGNATURE RITUALS

Bloody Mary Ritual — 28
A classic Bloody Mary or the St. Regis Florence Team's signature version, accompanied by a small gift from the Chef.

Evening Ritual — 26
The St. Regis Art of Sabrage, a ritual dating back to the 19th-century, where a bottle of sparkling wine is opened with an elegant sabre. Everyday from 6 pm to 7 pm

"Bespoke" Spirits
A journey to explore your favourite spirits. Three different experiences to enjoy and discover the secrets and anecdotes that hide behind each label. Everyday from 9 pm to 12 am

Discovering Highlands - Whisky — 130

Agave 360° - Tequila and Mezcal — 110

Colonial Legacy - Rum — 90

For information and reservations restaurant.stregis@stregis.com +39 055 2716 3787

THE STORY OF THE BLOODY MARY — IN 1934, FERNAND PETIOT

The Original Bloody Mary — 28
Vodka, Tomato Juice, Lemon Juice, Worcestershire Sauce, Tabasco Sauce, Black Pepper, Celery Salt, Sea Salt

Bloody Marys of the World — 28
Explore the worldly selection of St. Regis Signature Bloody Mary cocktail that highlights regional influences

- Brunello Bloody Mary - The St. Regis Florence: Vodka, Brunello Grappa, Bloody Mary Mix*, Acacia Honey, Rosemary
- Mary Terranean - The St. Regis Rome: Vodka, Bloody Mary Mix*, Spicy Red Pepper Powder, Olive Oil, Oregano, Basil
- Harry Texas Bloody Mary - The St. Regis Houston: Vodka, Tequila, Bloody Mary Mix*, Sugar, Sliced Jalapeño

Bloody Mary Mix -- Tomato Juice, Lemon Juice, Worcestershire Sauce, Tabasco Sauce, Black Pepper, Celery Salt, Sea Salt. - 1,4,6,9,12 -*

Prices in Euros
*All cocktails are hand-crafted using freshly squeezed juices

THE WINTER GARDEN BAR

MIXOLOGY ATELIER

Mixology Atelier 38
A truly exquisite experience, where signature mixology is elevated by the elegance of the gueridon service guided by our Bar Manager. From the Signature Bloody Mary and the Aged Negroni to the Martini, each cocktail is prepared tableside with a premium selection of ingredients, accompanied by refined gourmet bites.

Brunello Bloody Mary
The signature cocktail of St. Regis, reinterpreted by our Team with a contemporary twist. Vodka, Brunello Grappa, Bloody Mary Mix*, Acacia Honey, Rosemary

Aged Negroni
A distinctive interpretation of Florence's signature cocktail, elevated through the technique of ageing in Vin Santo barrels. Ginarte, Winestillery Tuscan Vermouth, Campari.

Gin or Vodka Martini
The timeless Martini, presented in its most classic form, dry or dirty, or personalised to each gues'ts taste with special garnishes and bitters.

THE PENTAGRAM 30

Suite N°1
Ginarte Dry Gin, Amaro Santoni, Cordiale St. Regis, Soda Water

Serenata
Remy Martin VSOP, Mancino Sakura Vermouth, Raspberry, Marchese Antinori Blanc de Blancs

Opus III
Casamigos Blanco, Montelobos, Grapefruit, Honey, Wasabi, Tonic Water

Bis
Laphroaig 10, Pineapple, Orgeat Syrup

Claire de Lune
Belvedere, Frangelico, Lillet Blanc, Chocolate

Prices in Euros
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The Winter Garden Bar is not simply a bar: it is a stage. Each evening, beneath the extraordinary 19th-century stained-glass ceiling and the Murano glass chandelier, the piano sets the tone for an experience that transcends the simple act of drinking. The ritual of sabrage raises the curtain, the lighting transforms the atmosphere, and live music becomes the soundtrack to an unforgettable evening. Our Signature List is born from this uniqueness. Its fil rouge is music: not as mere decoration, but as a narrative language, each cocktail is a note, and our guests, the orchestra.

THE CLASSICS 26

Martinez
London Dry Gin, Sweet Vermouth, Maraschino Liqueur, Orange Bitter

Naked and Famous
Mezcal, Chartreuse Jaune, Aperol, Lime Juice

Old Cuban
Aged Rum, Simple Syrup, Angostura Bitter, Lime Juice, Mint Leaves, Champagne Brut

Penicillin
Blended Scotch Whisky, Lagavulin 16 y.o., Lemon Juice, Miele Syrup, Fresh Ginger

Pisco Sour
Pisco, Lemon Juice, Simple Syrup

South Side
London Dry Gin, Lemon Juice, Simple Syrup, Mint Leaves

Stinger
Cognac, White Crème de Menthe

VE.N.TO
White Grappa, Lemon Juice, Honey Mix, Chamomile Cordial

LOW ALCOHOL COCKTAILS 26

Spritz 2.0
Martini Floreale, Non-Alcoholic Prosecco, Ginger Ale

Prices in Euros
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THE WINTER GARDEN BAR

LOW ALCOHOL COCKTAILS · CONTINUED

Regis Temple
Apple Vinegar, Strawberry, Grenadine, Ginger Beer

SPA
Spinach, Celery, Cucumber, Mint, Green Apple

Metropolitan 0,6% Alc.
Seedlip Grove 42, Amaro Amara, Cranberry, Orange, Lime

Gin's Hour 1,2% Alc
Jimmy, Strawberry, Lime, Red Berry Black Tea, Soda Water

THE STORY OF THE NEGRONI

The Original Negroni 28
London Dry Gin, Bitter Campari, Red Vermouth

Signature Negronis 28
We are pleased to present our own twists on the famed cocktail

— Camillo: Woodford Reserve, Campari, Cynar, Barley
— Anta: Patron Silver, Martini Riserva Ambrato, Bitter Rouge
— Fosco: Diplomatico Reserva Exclusiva Rum, Amaro Nonino, Campari, Coffee

It was 1919 in Florence when Count Camillo Negroni, a regular guest of the Winter Garden Bar, would stop for a drink at the Drogheria Casoni, located on the corner of Via de' Tornabuoni. One evening, while drinking there, he asked the bartender, Fosco Scarselli, to strengthen his usual Americano with a touch of gin, in homage to his English origins. The result was a drink with the same deep, intense red colour, a pleasantly dry sensation on the palate, and a distinctive note of juniper. From that moment on, the Count's "Americano" became what we now know as the "Negroni": equal parts gin, red vermouth and Campari, garnished with a slice of orange.

Prices in Euros
*All cocktails are hand-crafted using freshly squeezed juices