

SIGNATURE COCKTAILS

Each cocktail is served with an amuse-bouche, thoughtfully prepared by our chef

MIRAGE

Blue agave tequila infused with chamomile, Gardeum, yellow Chartreuse, fresh lemon juice, and homemade ginger syrup.

18.-

NOSTALGIA

Blended Scotch whisky, fresh lemon juice, homemade ginger syrup, enhanced with a touch of Lagavulin 16-year.

18.-

DOLCEVITA

London Dry Gin, Aperol, and fresh lemon juice.

18.-

BERGAMOT BREEZE

London Dry Gin, bergamot, fresh lemon juice, and spinach cordial.

18.-

CLASSIC COCKTAILS

Each cocktail is served with an amuse-bouche, thoughtfully prepared by our chef

SPRITZ

Aperol, prosecco, and an orange slice.

15.-

NEGRONI

Gin, Campari, and red vermouth.

15.-

OLD CUBAN

Rum, lime juice, sugar syrup, Angostura bitters, and fresh mint.

15.-

HUGO

Prosecco, elderflower syrup, and fresh mint.

15.-

BASIL SMASH

Gin, fresh basil, lemon juice, and simple syrup.

15.-

CLOVER CLUB

Gin, raspberry syrup, lemon juice, and egg white.

15.-

COCKTAILS 0%

PRIMAVERA

English Breakfast tea, fresh lemon juice, and sugar syrup.

10.-

BREZZA

Martini Vibrante and grapefruit soda.

10.-

ARTISANAL TAGLIERI TO SHARE

Each tagliere is served with our homemade focaccia

GRAN CAFFÈ TAGLIERE

Selection of fine Italian cold cuts and cheeses, served with bakery-style accompaniments.

25.- (small portion) / 32.-

WINES

SPARKLING

PROSECCO TREVISO DOC (ITALY)

Extra Dry Prosecco from Treviso DOC.

1dl 75cl

7.- 45.-

CHAMPAGNE JM GOBILLARD ET FILS (FRANCE)

Delicate sparkling bubbles, a fine and elegant nose, with a smooth and well-balanced palate.

18.- 110.-

WHITE WINES

PINOT GRIGIO DOC DELLE VENEZIE – ORGANIC 2024 (ITALY)

Bright straw-yellow color with expressive notes of white flowers, peach, and citrus.

7.- 45.-

RIBOLLA GIALLA VENEZIA GIULIA IGT – ORGANIC (ITALY)

A rich, fresh, and elegant wine with delicate aromas of white flowers and citrus.

7.- 45.-

PETITE ARVINE – PATRICK CHABRIER 2023 (SWITZERLAND)

A lively, aromatic white wine from Valais, with citrus and exotic fruit notes.

8.- 52.-

MÂCON MILLY-LAMARTINE – DOMAINE CARRETTE 2023 (FRANCE)

100% Chardonnay, elegant and well-balanced white wine.

8.- 52.-

RED

MERLOT ROSSO 2024 – VENETO (ITALY)

A smooth and harmonious red wine with aromas of ripe red fruits and gentle spices.

7.- 45.-

CABERNET SAUVIGNON – ORGANIC (ITALY)

Ruby-red color with aromas of blackcurrant and sweet spices. Round and balanced on the palate, with a long, supple finish.

7.- 45.-

PINOT NOIR – DOMAINE LES PERRIÈRES 2024 (SWITZERLAND)

Ruby-garnet color with aromas of raspberry, cherry, and wild berries, enhanced by a subtle smoky touch.

8.- 52.-

CROZES-HERMITAGE – HUGO & PAULINE VILLA 2023 (FRANCE)

An intense red wine with notes of dark fruits, spices, and violet.

9.- 58.-

ROSÉ

LES COMMANDEURS ROSÉ – PEYRASSOL 2024 (FRANCE)

Pale, aromatic, and fresh rosé with an elegant, saline finish.

7.- 45.-

SOFTS DRINKS

FILTERED STILL WATER 75cl	4.-
VALSER STILL WATER 75cl	7.-
VALSER SPARKLING WATER 75cl	5.50
COCA COLA / ZERO	5.50
LURISIA GAZZOZA	5.50
LURISIA ARANCIATA	5.50
LURISIA CHINOTTO	5.50
THREE CENTS AEGAN TONIC	6.-
THREE CENTS GINGER BEER	6.-
SCHWEPPES BITTER LEMON	6.-
BITTER ROUGE	5.50
CRODINO	5.50

JUICES & ICED TEAS

APPLE JUICE (RAMSEIER)	5.50
TOMATO JUICE	5.50
PINEAPPLE JUICE	5.50
PEAR JUICE	5.50
APRICOT JUICE	5.50
FRESH ORANGE JUICE	5.50
PEACH / LEMON ICED TEA	5.50

COFFEE BAR

ESPRESSO	3.90 4.50
COFFEE	4.- 4.60
ESPRESSO MACCHIATO	4.50 5.-
AMERICANO	4.50 5.50
CAPPUCCINO	5.80 6.80
LATTE MACCHIATO	5.90 6.90
RENVERSÉ	5.90 6.90

TEAS & INFUSIONS

ORGANIC CHAMOMILE	5.50
ORGANIC BLUE EARL GREY	5.50
ORGANIC ENGLISH BREAKFAST	5.50
ORGANIC CHINA SENCHA	5.50
GREEN TEA	
ORGANIC VERBENA	5.50
ORGANIC PEPPERMINT	5.50

ROBUSTA | ARABICA

BEERS

	30cl 50cl
PERONI BLONDE DRAUGHT	6.- 8.50
Bottle 33cl :	
PERONI - CAPRI	6.-
PERONI - 0%	6.-
BALADIN BLANCHE - ISAAC	8.-
BALADIN AMBRÉE - L'IPA	8.-
BALADIN BLONDE - NAZIONALE	8.-

DIGESTIFS

CINAR	8.-
AMARETTO	8.-
AMARO DEL CAPO	8.-
LIMONCELLO	8.-
FERNET BRANCA	8.-
SAMBUCA	8.-
GRAPPA BIANCA	8.-
GRAPPA GIALLA	8.-

