

Signature Cocktails

Mezcaloni

Mezcal, Galliano autentico, Cinzano bianco infused with coffee, Juniper syrup, flavoured bubble with mixed berries.

Restyling of the classic Negroni. The bubble will surprise you.

Mixed Salad

Gin infused with olive oil, Cocchi rosa, clarified radish water, Iceberg salad foam, Sugar syrup.

Flavoured bubble with rosemary.

When a simple salad turns into a cocktail.

A colazione

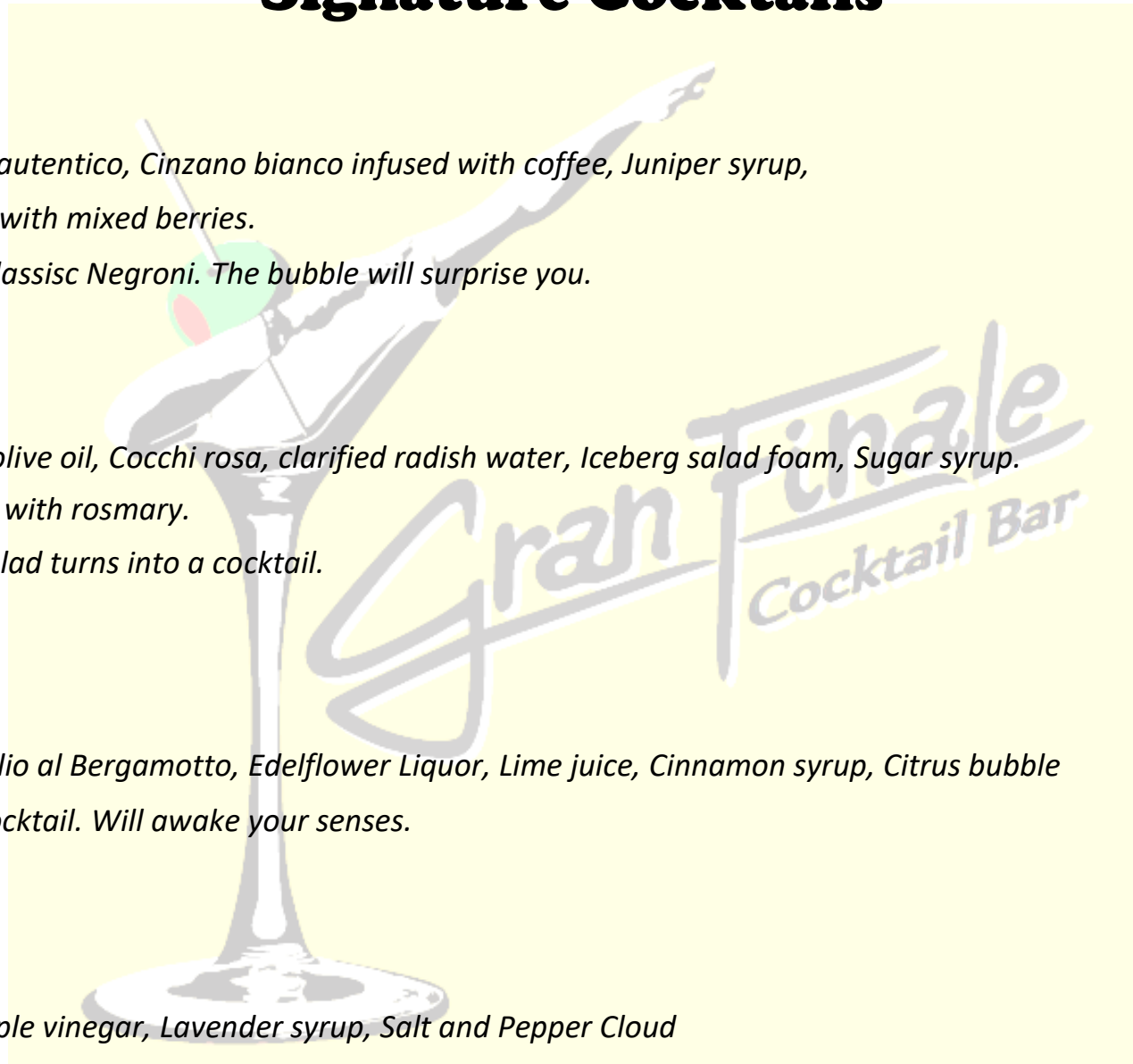
Chamomile, Rosolio al Bergamotto, Edelflower Liquor, Lime juice, Cinnamon syrup, Citrus bubble

Light and tasty cocktail. Will awake your senses.

Nuvola

Irish Whiskey, Apple vinegar, Lavender syrup, Salt and Pepper Cloud

For those who likes dry taste, but not extremely dry. The Salt and Pepper cloud will change the perception of this drink.



Signature Cocktails

Pane e Nutella

*Amaretto Disaronno, Frangelico, Strawberry Pureè, Nutella, Lime juice,
Nothing more Italian than Pane e Nutella.*

Al Cinema

*Bourbon infused with Pop Corn, Cinnamon syrup, Lemon juice, Smoked with Apple wood
Served in a popcorn bag. We want to entertain our guest with a non-conventional drink. Eat and drink.*

Modena

*Scotch, Crème de Châtaigne Liqueur, Modena Balsamic Vinegar, Blueberry puree, Crème de Pêches foam.
At first sweet, then sour. Be surprised with this cocktail.*

Zürich Mule

*Vodka infused with Chips, Mustard Syrup, Rhubarb liquor, Chartreuse Jaune, Lemon juice, Ginger Beer.
Our version of a Mule Zürich style, served in an original cup.*



Signature Cocktails

Fruit Frenzy

Vodka, Lychee Liquor, Rose Syrup, Kiwi, Lychee, Foam of Kiwi.

Made with real fruit, delicate drink topped with a soft sweet foam.

Sweet Bacon

Gin infused with bacon, Rosolio al Bergamotto Liquor, Peachtree Liquor, Peach jam,

Lime juice, Hibiscus foam

Fruity cocktail with bacon's flavor

Choco Rhum

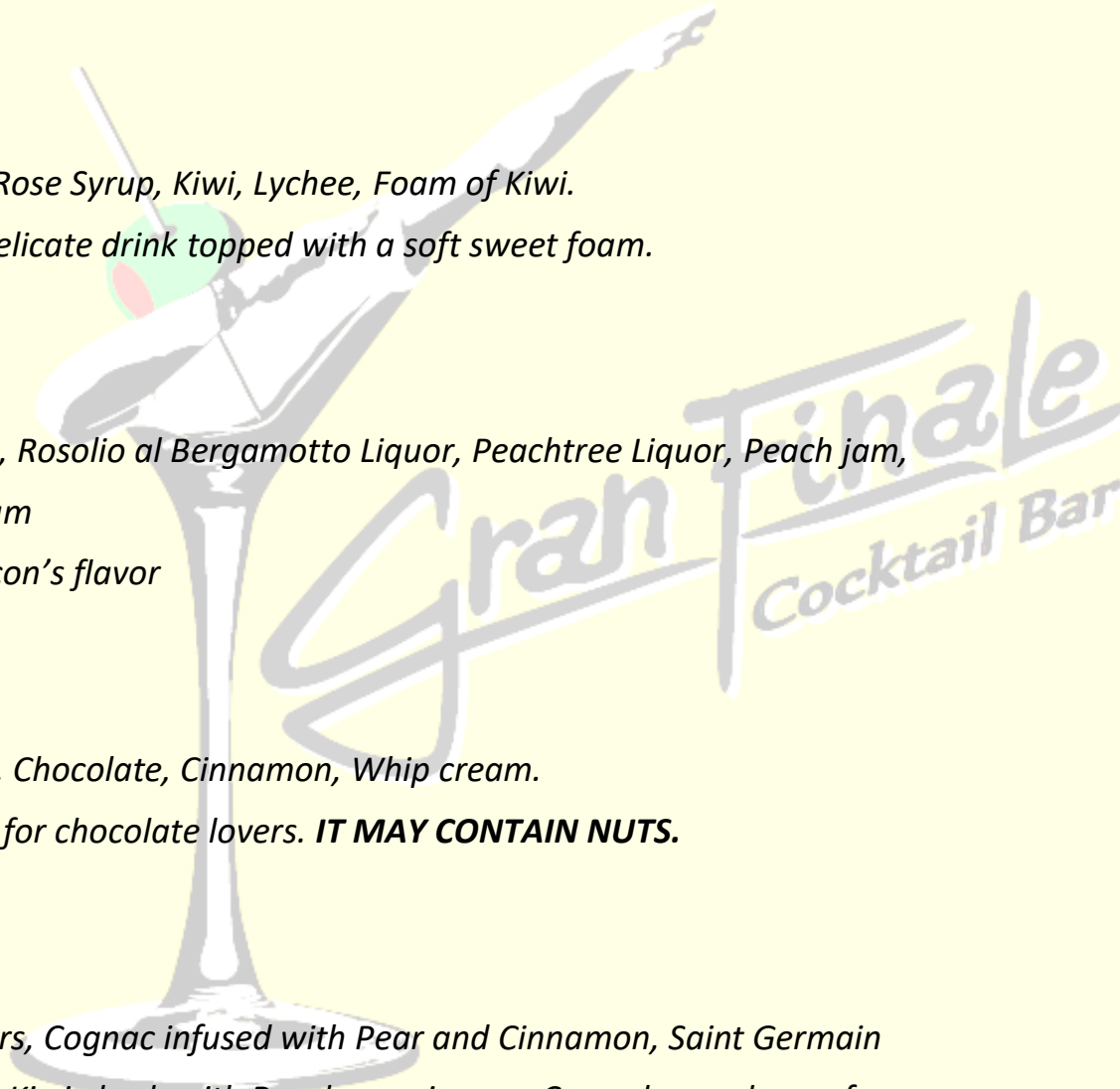
White Rum, Disaronno, Chocolate, Cinnamon, Whip cream.

*Sweet cocktail, perfect for chocolate lovers. **IT MAY CONTAIN NUTS.***

Laps

Laphroaig aged 10 years, Cognac infused with Pear and Cinnamon, Saint Germain clarified Mango water, Kiwi-shrub with Raspberry vinegar, Cacao brown heavy foam.

A bitter-sweet cocktail. A golden drink, thanks to the edible gold.



Signature Cocktails

Drink and eat

Scotch Whiskey, Peppermint Green Liqueur, Nutella, Peach Puree, Cream

Drink your cocktail and then eat the chocolate glass

Non solo birra

Lager beer, Campari, Chambord, Black Cherry Puree, Limoncello foam

Fruity balanced cocktail. Feel the difference in texture and temperature between foam and liquid with the beer as protagonist

