

# Lounge Bar

**TUTTI I GIORNI DALLE 11:00 ALLE 23,00**

*OPEN EVERY DAY FROM 11 AM TO  
11.00 PM*

**LE NOSTRE SPECIALITÀ | OUR SPECIALITIES**

Lobster Roll

Pane bianco, Astice, patate rustiche, erba cipollina, carote, sedano, cetriolini

*White bread, lobster, rustic potatoes, chives, carrots, celery, gherkins*

(1,2,3,4,6,7,11)

Euro 30

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Club Sandwich

Pane bianco, lattuga, pomodoro, maionese, bacon, uovo, pollo e patatine fritte

*White bread, lettuce, tomato, mayonnaise, bacon, egg, chicken and French fries*

(1,3,6,7,11)

Euro 25

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Hamburger

Pane, burger, lattuga, pomodoro, cipolla caramellata, patatine fritte

*Bread, Minced beef burger, lettuce, tomato, caramelized onion and French fries*

(1, 3, 5, 6, 7, 10,13)

Euro 25

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Prosciutto crudo di Parma con mozzarella di Bufala

*Parma ham with Buffalo mozzarella cheese*

(7)

Euro 18

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Toast prosciutto cotto, formaggio Asiago DOP e patatine fritte

*Toast with ham, Asiago DOP cheese and French fries*

(1, 6, 7,11)

Euro 15

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## BEVANDE CALDE | *HOT BEVERAGES*

Espresso, decaffeinato  
*Espresso, decaffeinated*  
Euro 5,00  
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Doppio espresso - *Double espresso*  
Euro 10,00  
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Caffè americano - *American coffee*  
Euro 10,00  
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Caffè shakerato –  
Euro 12,00  
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Cappuccino, Latte macchiato- *Cappuccino*  
(7) Euro 7  
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Cioccolata calda – *Hot Chocolate (7)*  
Euro 7  
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Selezione di tè ed infusi - *Tea and infusions selection*  
Euro 7  
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Orzo – *Barley (1)*  
Euro 7  
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Irish Coffee (7)  
Euro 16  
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## **BIBITE | *SOFT DRINKS***

Acqua minerale naturale o gassata lt 0,75

*Still or sparkling water lt 0,75*

Euro 6

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Bibite

*Soft drinks*

Euro 7

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Succhi

*Juices*

Euro 7

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Spremuta fresca

*Freshly squeezed juice*

Euro 7

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## **BOLLICINE | *SPARKLING WINES***

Champagne Laurent Perrier

Louis Roederer

Calice/ *Glass* Euro 25

Bottiglia/*Bottle* Euro 130

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Jejo

Prosecco Superiore Brut DOCG –

Bisol

Calice/ *glass* Euro 10

Bottiglia/ *Bottle* Euro 30

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Trento DOC Chardonnay100%

Cesarini Sforza

Calice/ *Glass* Euro 16

Bottiglia/ *Bottle* Euro 55

NOBLE NOIR **BIO**

Franciacorta Blanc de Noir Brut DOCG

Castello di Gussago

Calice/ Glass Euro 18

Bottiglia / Bottle Euro 80

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INGANNI **BIO**

Franciacorta Rose' Extra Brut DOCG

Castello di Gussago

Calice/ Glass Euro 18

Bottiglia/ Bottle Euro 80

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ALMA

Franciacorta Grand Cuveè Brut - Bellavista

Calice/ Glass Euro 18

Calice/ Glass Euro 80

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VINI BIANCHI |

**WHITE WINES**

BROLETTINO

Turbiana DOC - Cà Dei Frati

Calice/ Glass Euro 13

Bottiglia/ Bottle Euro 40

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Pinot Grigio DOC

Jermann

Calice/ Glass Euro 13

Bottiglia/ Bottle Euro 48

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CUSTOZA GORGO

Garganega DOC **BIO** - San Michelin

Calice/ Glass Euro 10

Bottiglia/ Bottle Euro 40

SCRIMAGLIO

Gavi di Gavi DOCG - Cortese

Calice/ *Glass* Euro 13

Bottiglia/ *Bottle* Euro 50

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ROSÉ | *ROSÉ WINES*

KRETZER ROSE'

Lagrein DOC - ST. Pauls

Calice/ *Glass* Euro 10

Bottiglia/ *Bottle* Euro 40

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VINI ROSSI |

*RED WINES*

BAROLO ACULEI

Nebbiolo 100% DOCG – La Bioca

Calice/ *Glass* Euro 18

Bottiglia/ *Bottle* Euro 70

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CAMPOFIORIN

Corvina, Rondinella, Molinara IGT - Masi

**Calice/ *Glass* Euro 12**

Bottiglia/ *Bottle* Euro 40

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VALPOLICELLA SUPERIORE

Corvina, Rondinella, Corvinone - Zenato

Calice/ *Glass* Euro 12

Bottiglia/ *Bottle* Euro 45

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Vento Fermo **BIO**

(SENZA SOLFITTI)

Cabernet Franc 100% IGT – Le Corne

Calice/ *Glass* Euro 15

Bottiglia/ *Bottle* Euro 60

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**BIRRE | BEERS**

Venezia Lager 33 cl (1), Venezia Blanche 33 cl (1)  
Euro 10

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Corona 33 cl (1), Menabrea 33 cl (1)  
Euro 10

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Moretti rossa 33 cl | *Moretti red beer 33 cl* (1)  
Euro 10

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Heineken 'Zero' Analcolica | *Heineken Zero Alcohol 33 cl*  
(1)  
Euro 10

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**APERITIVI | APERITIFS**  
**ALCOLICI | ALCOHOLIC**

Aperol, Bitter Campari, Lillet  
Euro 10

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Martini (Bitter, Bianco, Fiero)  
Euro 10

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Carpano Antica Formula, Punt e Mes, Cocchi  
Euro 12

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Ricard, Pastis, Porto, Dry Sherry, Pimm's  
Euro 12

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**COCKTAILS ANALCOLICI**  
**NON ALCOHOLIC COCKTAILS**

**Shirley Temple**

Ginger ale, Granatina

*Ginger ale, granatine*

Euro 12

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**Sunshine in Venice**

Succo d'arancia, sciroppo di Sambuco,

lime, granatina

*Orange juice, Edelflower syrup , lime,*

*granadine syrup*

Euro 12

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**Fruit punch**

Frutta fresca di stagione

*Seasonal fresh fruit*

Euro 12

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**SPARKLING**  
**COCKTAILS**

**Bellini**

Pesca bianca, Prosecco

*White peach, Sparkling Wine*

Euro 16

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**Rossini**

Fragola, Prosecco

*Fresh strawberry, Sparkling wine*

Euro 16

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**Puccini**

Mandarino, Prosecco  
*Fresh mandarin, Sparkling wine*  
Euro 16

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**Mimosa**

Succo di arancia, Prosecco  
*Orange Juice, Sparkling wine*  
Euro 16

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**Spritz**

Select, Aperol, Campari, Italicus  
Euro 16

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**St. German Hugo**

Liquore St. Germain, Prosecco, menta, lime, soda  
St. Germain liquer, Prosecco, fresh mint, lime,  
soda  
Euro 16

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**COCKTAILS CLASSICI**

**Old Fashioned**

Bourbon whiskey, Angostura, zucchero, soda  
*Bourbon whiskey, Angostura, sugar, soda*  
water  
Euro 16

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**Daiquiri**

White Rum, zucchero, succo di lime  
*White Rhum, sugar, lime*  
juice  
Euro 16

**Godfather**

Bourbon whiskey, Amaretto di Saronno

Euro 16

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**Black Russian**

Vodka, Kahlua

Euro 16

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**Cosmopolitan**

Vodka, Cointreau, succo di limone, cranberry

*Vodka, Cointreau, lemon juice, cranberry  
juice*

Euro 16

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**Basil Smash**

Gin, basilico fresco, limone, zucchero

*Gin, fresh basil leaves, lemon,  
sugar*

Euro 16

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**Americano**

Cocchi Teatro, Bitter Campari, Soda

Euro 16

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**Negroni**

Cocchi Teatro, Bitter Campari, Gin

Euro 16

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**Manhattan**

Whiskey, Cocchi Teatro, Angostura

Bitter

Euro 16

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**Whiskey Sour**

Bourbon, succo di limone, zucchero

*Bourbon, lemon juice, sugar*

Euro 16

**Pisco Sour**

Pisco, limone, zucchero

*Pisco, lemon, sugar*

Euro 16

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**Margarita**

Tequila, Triple sec, lime

Euro 16

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**Mint Julep**

Bourbon whiskey, menta, zucchero, acqua

*Bourbon whiskey, mint sugar, water*

Euro 16

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**John Collins / Tom Collins**

London Dry Gin/ Old Tom Gin, limone, zucchero, Soda

London Dry Gin/ Old Tom Gin, lemon

juice, sugar, soda

Euro 16

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**MARTINI**

**Dry**

Gin/Vodka, Martini extra dry

Euro 16

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**Dirty**

Gin/Vodka, Martini exyta dry, salamoia

*Gin/Vodka, Martini extra dry, olive juice*

Euro 16

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**Vesper**

Gin/Vodka, Lillet

Euro 16

**Passion**

Vodka, Passoa, lime passion fruit, Prosecco  
*Vodka, Passoa, lime juice, passion fruit juice,*  
*Prosecco*

Euro 16  
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**Espresso**

Vodka, Kalhua, caffè espresso, zucchero  
*Vodka, Kalhua, coffee, sugar*

Euro 16  
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**French**

Vodka, succo d'ananas, liquore al lampone  
*Vodka, pineapple juice, raspberry liquer*

Euro 16  
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**LONG DRINKS**

**Bloody Mary**

Vodka, succo di pomodoro, limone, tabasco, worchester souce, sale  
pepe *Vodka, tomato juice, lemon, tabasco, Worchester souce,*  
*salt, pepper*

Euro 16  
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**Mojito**

Rum, zucchero di canna, lime, foglie di menta,  
soda *Rhum, brown sugar, lime juice, mint, soda*  
*water*

Euro 16  
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**Long Island Ice Tea**

Rhum, vodka, Tequila, Gin, triple sec, zucchero, limone, Coca Cola  
*Rhum, Vodka, Tequila, Gin, Triple sec, sugar, lemon juice, Coca-Cola*

Euro 16

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**Moscow mule**

Vodka, zenzero, Lime, ginger beer  
*Vodka, fresh ginger, lemon, mint, ginger beer*

Euro 16

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**Piña Colada**

Rum, ananas, sciroppo di cocco, latte  
*Rhum, pineapple juice, coconut syrup, milk*

Euro 16

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**Mai Tai**

Rum chiaro, Rum scuro, lime, orange Curaçao, sciroppo di Orzata White Rhum, Dark Rhum, lime juice, orange Curaçao, orgeat syrup euro 16

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**Plunters Punch**

Rum scuro, succo d'arancia succo di anans, limone, granatina zucchero, Angostura bitter  
*Dark Rhum, orange juice, pineapple juice, lemon, granadine, Angostura bitter*

Euro 16

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**Gin Fizz**

Gin, limone ,zucchero, soda  
*Gin, lemon juice, sugar, soda*

Euro 16

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**Dark'n Stormy**

Rum scuro, Ginger beer  
*Dark Rhum, Fresh ginger, Ginger beer*

Euro 16

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**WHISKIES**

Ballantine's  
Euro 12

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Johnny Walker Red Label  
Euro 12

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Johnny Walker Black 12 y.o  
Euro 15

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Chivas Regal 12yo  
Euro 15

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**IRLANDESI | IRISH**

Jameson, Tullamore Dew 12 y.o.  
Euro 12

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**BOURBON/RYE**

Wild Turkey, Woodford Reserve,  
Maker's Mark  
Euro 15

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Buillet 95  
Bourbon  
Euro 18

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Buillet 95 Rye  
Euro 18

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**TENNESSEE**

Jack Daniels  
Euro 15

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**SINGLE MALT**

Glenlivet 12 y.o., Talisker 10 y.o.,  
Glenfiddich 15 y.o., Glenmorangie 12 y.o.  
Euro 16

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Caol Ila 10 y.o., Lagavulin 16 y.o., y.o., Oban  
14 yo, Laphroaig 10 y.o.  
Euro 18

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**COGNAC**

Remy Martin  
VSOP  
Euro 12

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Remy Martin X.O.  
Euro 30

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**RUM/ CACHAÇA**

Zacapa XO  
Euro 28

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Zacapa 23 yrs  
Euro 18

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Havana 7 yrs  
Euro 15

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Havana 3 yrs  
Euro 13

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Bacardi Carta  
Blanca  
Euro 10

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Appleton estate 8y  
Euro 15

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Clement Single  
Barrel Rhum  
Agricolè  
Euro 18

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Santa Teresa  
1796  
Euro 15

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Cachaça Leblon  
Euro 15

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### **TEQUILA**

Jose Cuervo Silver, Reposado  
Euro 12

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Espolon  
Euro 12

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Don Julio Blanco Euro 15

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Cacasmigos  
Blanco  
Euro 15

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Casamigos Anejo  
Euro 18

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Patron Anejo  
Euro 18

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**BRANDY, CALVADOS, ARMAGNAC**

Cardinal Mendoza, Carlos Primero  
Euro 12

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Vecchia Romagna Etichetta Nera  
Euro 12

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Calvados Michele Biron fine Calvados  
Euro 12

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Chevalier D' Espalet Armagnac  
Euro 15

**LIQUORI | LIQUEURS**

Baileys, Cointreau, Drambuie ,  
Amaretto DiSaronno, ,Saint Germain, Galliano,  
Chartreuse, Passoa, Midori, Sambuca  
Frangelico, Grand Marnier, Kahlua, Limoncello  
di Capri,

Euro 8

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**GRAPPE / ACQUAVITE**

Grappa Poli di Sassicaia  
Euro 25

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Capovilla Selection  
Euro 15

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Grappa Sarpa Oro Poli  
Euro 13

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## AMARI | BITTERS

Averna, Unicum, Branca Menta, Amaro Del Capo, Fernet Branca,  
Rabarbaro Zucca Braulio, Petrus, Cynar, Jägermeister, Amaro Lucano,  
Montenegro, Ramazzotti

Euro 8

### GIN

Tanqueray , Bombay Sapphire

Euro 13

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Tanqueray Ten, Tanqueray Rangpur, Hendrick's, Gin Mare, Bulldog,  
Gin del Professore, Monkey 47

Euro 18

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## VODKA

Stolichnaya

Euro 10

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Belvedere, Grey Goose

Euro 18

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## AFTER DINNER

### Rusty Nail

Scotch Whiskey, Drumbuie

Euro 18

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### Stinger

Cognac, creme de menthe

Euro 18

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**Alexander**

Brandy, creme de cacao, panna  
*Brandy, Crème de cacao, crème*  
Euro 18

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**Hanky Panky**

Gin, Cocchi Teatro, Fernet Branca  
Euro 18

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**French Connection**

Cognac, Amaretto di Saronno  
Euro 18

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**New York Sour**

Bourbon whiskey, succo di limone, sciroppo di  
zucchero, Porto rosso  
Bourbon Whiskey, lemon juice, sugar syrup,  
Red Port  
Euro 18

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**Sidecar**

Cognac, Succo di Limone, Triple Sec  
Cognac, Lemon juice, Triple Sec  
Euro 18

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**Old Cuban**

Menta, Appleton Estate Rhum, Succo di Lime, Zucchero liquido,  
Angostura Bitter e Champagne  
Mint, Appleton Estate Rhum, Lime Juice, Sugar Syrup,  
Angostura Bitter and Champagne  
Euro 20

## INDICAZIONI ALLERGENI

### AVVISO IMPORTANTE

Sul menù, accanto al nome delle pietanze si trova l'indicazione degli allergeni presenti come ingredienti. Gli stessi sono evidenziati con dei numeri, di seguito la corrispondenza numerica.

1. Cereali contenenti glutine (grano, orzo, segale, avena, farro, kamut o i loro ceppi ibridati) e prodotti derivati
2. Crostacei e prodotti derivati
3. Uova e prodotti derivati
4. Pesce e prodotti derivati
5. Arachidi e prodotti derivati
6. Soia e prodotti derivati
7. Latte e prodotti derivati (compreso lattosio)
8. Frutta a guscio cioè mandorle (*Amigdalus communis*), nocciole (*Corylus avellana*), noci comuni (*Juglans regia*), noci di acagiù (*Anacardium occidentale*), noci pecan [*Carya illinoiensis* (Wangenh) K. Koch], noci del Brasile (*Bertholletia excelsa*), pistacchi (*Pistacia vera*), noci del Queensland (*Macadamia ternifolia*) e prodotti derivati
9. Sedano e prodotti derivati
10. Senape e prodotti derivati
11. Semi di sesamo e prodotti derivati
12. Anidride solforosa e solfiti in concentrazioni superiori a 10 mg/kg o mg/l espressi come SO<sub>2</sub>
13. Lupino e prodotti a base di lupino  
Molluschi e prodotti a base di mollusco

 Gluten free

 Piatti vegetariani

 Piatti vegani

\*Alcuni ingrediente possono essere congelati. Servizio 10% | tutte spese incluse  
**ALLERGEN DIRECTORY**

**ALLERGENS INDICATION**  
**IMPORTANT NOTICE**

On the menu at the end of each dish name you will find a number indicating the allergen ingredients. Please find here below the corresponding legends

1. Cereals containing gluten (wheat, barley, rye, oats, spelt, kamut or their hybridized strains) and derivate
2. Shellfish and derivate
3. Eggs and derivate
4. Fish and derivate
5. Peanuts and derivate
6. Soy and derivate
7. Milk and derivate (including lactose)
8. Nuts as almonds (*Amigdalus communis*), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans [*Carya illinoiencis* (Wangenh) K. Koch], brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), Queensland nuts (*Macadamia ternifolia*) and derivate
9. Celery and derivate
10. Mustard and derivate
11. Sesame seeds and derivate
12. Sulphur dioxide and sulphites at concentrations over 10 mg/kg or mg / l identified as SO<sub>2</sub>
13. Lupine and lupine-based products
14. Molluscs and mollusc-based products



Gluten free



Vegetarian Plates



Vegan Plates

\*Some ingredients may be frozen. Service charge 10% | All tax included