

DRINK LIST & TAPAS

BEERS

SIGERIC from the San Gimignano Brewery, organic beer Golden Ale style. Balanced, as per British tradition, in the mouth hints of honey, yellow fruit, orange. 33 cl___€ 6

ERRANTE from the San Gimignano Brewery, organic beer, Wheat Saison style. From the territory, as from Italian tradition, from ancient Tuscan grains with hints of anise and bergamot. 33 cl___€ 6

ROMA from the San Gimignano Brewery, organic beer Ipa style. Hops, as usual overseas, with hints of mango, grapefruit and cardamom. 33 cl___€ 6

DETOUR from the San Gimignano Brewery, amber beer with one surprising olfactory and gustatory component of hops that give sensations of plums, strawberry grapes, cola. 33 cl___€ 6

JPILS from J63 Brewery, low fermentation beer, Pilsner style. On the nose, herbaceous scents and delicate malty notes, acacia honey, fair note of green apple. In the mouth taste of malt, white pulp fruit, herbaceous, resinous aromas, Premiant and Saaz hops. 33 cl___€ 6

JBLONDE from the J63 Brewery, top-fermented beer, Blonde style. On the nose hints of pink grapefruit, orange and banana. In the mouth, malt and citrus notes followed by consistent herbaceous, due to the use of Chinook, Centennial and Cascade hops. 33 cl___€ 6

JIPA from J63 Brewery, high-fermentation beer, Indian Pale Ale style. Tropical aromas on the nose. Full body in the mouth, contrasted by an important but balanced bitterness. 33 cl___€ 6

Ask the staff for our gluten free beers

WINES

SPARKLING

Valdobbiadene Prosecco Superiore - Col Vetoraz___ € 5 / € 20
Glera 100%

Brut Rosè 12 Lune - Col Vetoraz_____ € 5 / € 20
Pinot Nero 100%

Franciacorta Brut - Solouva_____ € 7 / € 32
Chardonnay 100%

Trento Brut - Maso Martis_____ € 7 / € 33
Chardonnay 70% Pinot Nero 30%

WHITE

A.A. Gewurztraminer 2017 - Elena Walch_____ € 6 / € 23
Gewurztraminer 100%

Ribolla Gialla - Masut Da Rive_____ € 5 / € 20
Ribolla Gialla 100%

Soave "Monte Carbonare" 2016 - Suavia_____ € 5 / € 22
Garganega 100%

RED

Valpolicella Classico Sup. 2015 - Monte dall'Ora_ € 6 / € 25
Corvina 50% Corvinone 30% Rondinella 20%

Rosso Piceno "Di Gino" - Fattoria San Lorenzo___ € 4 / € 16
Montepulciano 60% Sangiovese 40%

Romagna Sangiovese Sup. - Paolo Francesconi_____ € 4 / € 18
Sangiovese 100%

SWEET

Passito bianco IGT biologico - Feudo Montoni_____ € 5 / € 35
Corvina 50% Corvinone 30% Rondinella 20%

SIGNATURE DRINKS

GARDEN VIEW

gin Beefeater 24, cherry liqueur, hibiscus syrup, lime, grapefruit___ € 8

BEAUTY ELIXIR

gin Hendrick's, basil syrup, lime, cucumber, rosé top_____ € 9

MEDITERRANEAN BREEZE

Tanqueray gin, masthia liqueur, lime, rosemary syrup, tonic water ___ € 9

QUE LO QUE

Carta Blanca rum, maraschino, pineapple juice, lime, orgeat syrup, dash angostura_____ € 7

NIAGARA FALLS

Canadian Club, lemon juice, maple syrup, apple juice, dash orange bitter_____ € 8

SEDUCTION

vodka infused in ginger and licorice, triple sec, lemon juice, honey___ € 8

STAY SMOKY

mezcal, barrique grappa, basil syrup, lime, lemon bitter dash_____ € 9

CLASSIC DRINKS

Spritz, Americano, Negroni, Margarita, Bloody mary, Mojito, Moscow mule, London mule, Hugo, Caipiroska, Daiquiri, Gin tonic, Gin fizz, Martini, Pina colada, White lady, Whiskey sour, Tommy's margarita, Analcolici...

LIQUEURS AND DIGESTIVES

BITTER

Montenegro, Amaro del Capo, Disaronno

DIGESTIVES

Limoncello, Sambuca Molinari, Hierbas, Roots Mastiha

WHISKY

Caol Ila, Oban, Bush Mills, Bulleit Bourbon, Bullet Rye

RUM

Zacapa Centenario, Matusalem Gran Reserva, Plantation Trinidad, Plantation Barbados, Nation Reunion, Don Papa

GRAPPE

Prime Uve, Prime Uve nere, Maschio 903 Barrique

TEQUILA

Don Julio Anejo, Don Julio Reposado, Mezcal San Cosme

TAPAS (from 18 to 19:30)

◊ **HUMMUS & CARASAU** hummus of the day assortment served with carasau bread nachos___€ 4

◊ **VEGGIE TORTILLA** wheat tortilla with mixed vegetables, salad, peanuts grains and home made avocado cream___€ 5

MINI NUGGETS baked crispy chicken strips with Pappare' sauce (mayo-BBQ)___€ 5

ROASTED POTATOES spicy rustic roasted potatoes with Pappare' sauce and Dijo sauce___€ 4

I TRE PORCELLINI salami and cheese plate with rustic apulian toasted bread___€ 7

◊ **VEGGIE CROISSANT** multigrain croissants served warm with fresh vegetables, Greek yoghurt cream turmeric and legume vegetarian meatballs___€ 5