

### **Levante**

Oolong Milky tea infused Martini Ambrato,  
homemade Indian Masala Chaï soda, Bénédictine  
liqueur, Vecchio Amaro del Capo

**€ 10**

### **Libeccio**

Fernet Branca, cedrata Tassoni, rhubarb juice,  
fennel seeds tincture

**€ 10**

### **La Perla**

José Cuervo Tradicional, chili infused  
chinotto liqueur, fresh lemon juice, aquafaba

**€ 11**

### **Camilla**

Pinot Grigio, Roero Arneis, Amaro Nonino,  
chamomile cordial, ginseng bitters

**€ 10**

### **Negroni Balsamico**

Martini Bitter, Martini Riserva Speciale  
Ambrato, Bombay Sapphire Gin, homemade vin  
cotto di fichi & vinegar reduction

**€ 10**

### **Breakfast Negroni**

Arabica infused Martini bitter, Bombay Chai  
tea infused vermouth blend, Bombay Sapphire

**€ 11**

### **Palermo Torino**

Martini Bitter, Martini Riserva Speciale  
Rubino, Mancino Barolo chinato,  
Nardini mandorla, Abbots bitters

**€ 10**

### **Torino Express**

Italian espresso moka coffee (made with  
martini bitter, Ethiopian coffe & cinnamon),  
Metaxa 12, Martini Rubino, Saint-Germain,  
Green foam : oat milk, pistachio, aquafaba,  
nutmeg

**€ 5**

### **The Ultimate Smash**

Bombay Sapphire gin, passion fruit purée,  
homemade laurel syrup, basil, aquafaba

**€ 10**

### **Sorrento**

Limoncello Villa Massa, Russian Standard  
vodka, Quaglia violette liqueur, passion fruit  
purée, Branca Menta, raspberries, Crodino,  
aquafaba

**€ 11**

### **Let's Spritz again**

Select (aperitivo veneziano), lemon thyme  
syrup, passion fruit purée, Prosecco DOC

**€ 9**

# Mocktails

non alcoholic drinks

## **Crodino Sour**

Crodino, fresh lemon juice,  
laurel syrup, aquafaba

**€ 6.5**

## **Barbarossa**

Rosemary syrup, maracuja puree,  
basil, acquafaba

**€ 6.5**