

COCKTAILS CLASSICI

COCKTAILS

€ 13,00

Americano

Martini Rosso, Campari, soda

Bellini

Franciacorta, succo di pesca

Bloodymary

Succo di pomodoro, spezie, vodka

Cardinale

Gin, vermouth dry, Campari

Cuba Libre

Rhum, coca-cola, lime

Daiquiri

Rhum, sciroppo di zucchero, lime

Garibaldi

Spremuta di arancia, Campari

Gin Tonic

Acqua Tonica Cortese, Gin Tanqueray o Bombay Sapphire

Kir Senato

Franciacorta, Crème de Cassis

Margarita

Tequila, lime, triple sec

Mojito

Rhum, lime, menta, soda

Moscow Mule

Vodka, ginger beer, lime

Negroni

Campari, gin, Martini Rosso

Old Fashioned

Bourbon, Maker's Mark, zucchero di canna, angostura

Pimm's

Pimm's one, ginger ale, frutta fresca

Rossini

Franciacorta, purea di fragole

Sbagliato

Campari, Martini Rosso, Franciacorta

Virgin Cocktails

Cocktails analcolici

COCKTAILS MAISON

These five in-house creations will inspire and revitalize you after a hard day's work and leave the memory of Milan on the palate (with a hint of Miami thrown in for good measure)

COCKTAILS

€ 14,00

Some like it hot

Hennessy Cognac V.S. in a snifter glass.

Teapot infusion of organic apple juice, cinnamon sticks and star anis. Served hot on the side, with pieces of homemade almond brittle.

Ginger and fresh

Homemade ginger extract, with crushed lemon and fresh mint. Stolichnaya vodka. Shaken and filtered. Splash of soda. Served on ice in tall tumbler with caramelized ginger peel.

Passion Mule

Agave nectar, crushed fresh cucumber and lime. Mezcal and passion fruit pulp. Shaken and filtered. Served on ice in low tumbler with ginger beer, edible flowers and pink pepper.

Millennial Twist

Crushed fresh blackberries. Lime juice, lavender flower syrup and Vodka Stolichnaya. Mixed and filtered. Served in cocktail glass.

Senato spritz

Franciacorta sparkling wine, St. Germain, soda and red fruit. Well worth a try.

PREMIUM GIN & TONIC - MADE IN ITALY

We present our selection of quality **Gins** from distilleries across Italy. They offer a range of sensory properties that are enhanced when served with a well-chilled bottle of **Acqua Tonica Cortese** and assorted garnishes according to the distinctive personality of each gin.

Giass Gin Lombardia

€ 15,00

London Dry Gin. The recipe is based on eighteen botanicals that express a wide bouquet. The base is made from juniper berries, coriander seeds, and angelica root completed by an infinite series of nuances reminiscent of fruit, flowers and citrus fruit. Finally the woody notes of cassia and thyme.

Aqva Lvce Veneto

€ 16,00

Dry Gin produced in two old copper stills 100 liters size each and from 12 different botanicals where Juniper, Cumin, Hop, Laurel, Caraway and Coriander are the more preeminent. On the nose there is a first feeling of piney juniper then the balsamic aromas become more evident. In the mouth its texture evolves from Juniper to a crispness nicely balanced by a soft bitterness.

Bordiga SMOKE Piemonte

€ 15,00

Prepared with juniper berries accidentally smoked near a charcoal pile, the master distillers have given life to the world's only smoked gin that has an unexpected and extraordinary taste.

Roby Marton Veneto

€ 16,00

Premium Dry Gin. Complex, well-structured dry gin with hint of juniper, licorice and ginger followed by delicate citrus notes. The 14 herbs are prepared using warm and cold infusion to produce a straw yellow color.

Z 44 Alto Adige

€ 16,00

Distilled Dry Gin. Mediterranean citrus notes mix with pine cones and many pre-Alpine and Alpine herbs. The typical characteristics of juniper interact with violet root, yarrow and gentian root.