



Presidio Slow Food*

OYSTERS

Wild Wadden sea oysters 4.00 € p/p

OUR SIGNATURE COCKTAILS

12,00 €

Levriero

Gin, Aperol, grapefruit juice, rosemary syrup

Acqua di Marzo

Baladin Gin, elderflower liqueur, lemon juice,
bergamot syrup, orange blossom water,
Creme de Violet

Blood Orange Paloma

Tequila silver, fresh blood orange juice, lime juice

Limoncello Lemon Drop

Vodka, Limoncello, lemon juice

Bitter Giuseppe

Cynar, sweet vermouth,
lemon juice, orange bitters

Ernest Margarita

Tequila silver, elderflower liqueur,
grapefruit juice, lime juice

Bergamotto Daiquiri

Clarín Rum, lemon juice,
homemade bergamot syrup

Gardner G&T

Tanqueray Gin, elderflower liqueur, hay tonic
water

Milanese G&T

Malfy Italian Gin, Campari, grapefruit tonic water



MOCKTAILS

9,00 €

Ginger Spritzer

Ginger syrup, lime juice, soda water

Tangerine Mojito

Home made tangerine syrup,
lime, mint leaves, soda water

Virgin Mojito

Lime, brown sugar, mint leaves, soda water

Elderflower Mojito

Elderflower cordial, lime,
mint leaves, soda water

Virgin G&T

Seedlip Spice 94 gin,
grapefruit tonic water, lime wedge

BUBBLES

VENETO

2021 Prosecco di Conegliano

Brut Matiù

Antica Quercia

9,00 €

LAZIO

2016 "Cesare" Spumante Rosé

Piana dei Castelli

10,50 €

EMILIA-ROMAGNA

2016 Rosé Metodo Classico

Cantina della Volta

Christian Bellei

13,50 €

GRAPPE BIANCHE

CAPOVILLA - Grappa di Amarone 2008

Pink peppercorn, soft hints of autumn leaves and oak, followed by a floral whiff of fresh orchard fruits.

12,50 €

CAPOVILLA - Grappa di Barolo 2009

Cigar box and cardamom alongside a generous helping of red fruit, with cut herbs and floral rose.

12,50 €

CAPOVILLA - Grappa di Bassano

Fairly floral, namely white flowers, pear blossom and lychee, with a touch of orchard fruit and a savoury hint of cut herbs.

11,50 €

MAROLO - Barolo "Colonnello" Conterno

Candied orange peel, caramel, banana brûlée, and a long, spicy finish.

10,50 €

MAROLO - Freisa "Bussianella" Conterno

Aromas of fresh grapes, white pulp fruit and notes of wild mountain herbs

9,75 €

MAROLO - Brunello

Full, aromatic character, fragrant, subtly floral.

10,00 €

MAROLO - Moscato

Inviting with soft floral notes, tastes of jasmine, orange blossom, and sage.

10,00 €

DOMENIS - 1898 "40°"

Dry, elegant, intense.

8,50 €

GOTTARDI - Blauburgunder

Fully ripe cherries and wild berries with a hint of bitter almonds.

9,00 €

GRAPPE BARRIQUE

CAPOVILLA - Grappa al Tabacco

Pine resin, fresh apricot sweetness, earthy oak and forest floor.

18,00 €

MAROLO - Barbera 'Monriondo'

Five years in Marsala wine barrels. Rich and round. A little rose pepper in the end.

9,00 €

MAROLO - Barolo "50°"

Notes of vanilla, baking spices, almond, and oak.

10,00 €

MAROLO - Barolo 'San Bastian' 2014

Earthy with vanilla and spice.

9,50 €

MAROLO - Moscato "Apres'"

Five years in aromatic wine barrels. Notes of vanilla, orange zest, and brown sugar.

10,00 €

MAROLO - Grappa "Dedicata al Padre"

Candied orange peel, caramel, banana brûlée, and a long, spicy finish.

11,50 €

MAROLO - Amarone

Fruity cherry notes along with those of almonds, hazelnuts and at the end, mint and anise. Balsamic and herbal flavors.

10,00 €

BORGO VECCHIO - Gewurtztraminer

Pleasant aromas with hints of rose, William pear, black currant and elder flowers.

9,50 €

BORGO VECCHIO - Valsugana

Aged in cherry barriques, floral and spicy bouquet with a soft, rounded flavor with hints of rose.

10,50 €