



Presidio Slow Food®

## OYSTERS

Wild Wadden sea oysters 4.75 € p/p

## OUR SIGNATURE COCKTAILS

12,00 €

### Perpetuo Marsala Sour

Perpetuo, lemon juice, egg white, Angostura, home made Maraschino cherry

### Acqua di Marzo

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

### Natural Remedy

Calvados, rum, honey-ginger syrup, lemon juice

### Fragolino Daiquiri

Clarín Communal Rum, homemade Fragolino grape syrup, lemon juice

### Cosmopolitan

Vodka, home made cranberry juice, Cointreau, lime juice

### Ernest Margarita

Tequila silver, elderflower liqueur, grapefruit juice, lime juice

### Vermouth Martini

Vermut Gnut Bianco Tenuta San Marcello, Maraschino liquor, orange juice

### Winter Spritz

Prosecco Valdobbiadene, bergamot rosolio, soda water, olive brine

### Milanese G&T

Baladin Italian Gin, Campari, grapefruit tonic water



## MOCKTAILS

9,00 €

### Bergamot fizz

Homemade Bergamot syrup, fresh lemon juice

### Cranberry Mojito

Homemade Cranberry juice, lime, mint leaves, soda water

### Mandarine spritzer

Homemade mandarin syrup, fresh lime juice, fresh mint leaves, soda water

### Elderflower Mojito

Elderflower cordial, lime, mint leaves, soda water

### Virgin G&T

Seedlip botanical alcohol-free 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 €**

### BORGIO VECCHIO - Gewurtztraminer

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

**9,50 €**

### BORGIO VECCHIO - Valsugana

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

**10,50 €**