



CHAPTER 1. VINTAGE COCKTAILS

LAST WORD – 9€

Frankenstein Gin & bitter, Green Chartreuse, Fresh lime juice, Quaglia Bergamote liqueur, Maraschino liqueur

AVIATION – 8€

Normindia Distiled Gin, Fresh Lime juice, Maraschino liqueur, Crème de Violette, Electric bitters

THE OLD MCDONALD'S OLD FASHIONED – 8€

Penny Packer, Oldfashioned Bitters, Angostura bitters, Jerry Thomas bitter, West Indian orange bitters, Maple syrup

LUCIEN GAUDIN COCKTAIL – 8€

Antidote gin, Limoncello di Amalfi, Bitter del Professore, Noilly Prat Dry vermouth

BLOOD & SAND – 9€

Johnnie Walker Black label, Quaglia Ciliegia, Fresh orange juice, Antica formula, Jerry Thomas bitter

CHAPTER 2. THEATRICAL COCKTAILS

DON THE BEACHCOMBER'S ZOMBIE – 10€

Kraken rum original, Wray & Nephew Overproof Rum, Angostura White Reserva, Unsweetened Pineapple juice, Papaya juice, Fresh lime juice, Passionfruit pure, Passoa, Angostura cocoa bitters, Homemade Bourbon Vanilla syrup

PIMM'S CUP N° 1,5 – 8€

Pimm's No.1, Hayman's Sloe Gin, Mate mate, Apple, Cucumber, Berries, Mint

CHAPTER 3. MARTINIS

ESPRESSO MARTINI – 7€

Stumbras Premium Organic, Kahlua, Espresso, Angostura cacao bitter

BREAKFAST CLUB MARTINI – 8€

Antidote gin, Fresh lemon juice, Arancione Orange liqueur, Orange jam, Orange flower water

PORNSTAR MARTINI – 8€

Stumbras Premium organic, Homemade Bourbon Vanilla syrup, Passoa, Passionfruit puree, Fresh lime juice, Prosecco, Passionfruit

CHAPTER 4. GLORIOUS BITTERS

MR. NEGRONI'S LOVESTORY – 8€

Portobello Road gin, Campari, El Candado Pedro himenez Xerez, Martini Riserva Speciale Rubino

L'AMERICANO – 7€

Campari, Gentile Mazetti Amaro, Martini Riserva Speciale Rubino, Orange, Homemade Kumquats & Orange Soda

TORINO GRANDE – 7€

Prosecco, Amaro Montenegro, Martini Riserva Speciale Rubino, Fresh Orange juice, Homemade Kumquats & Orange Soda

BOULEVARDIER – 8€

Penny Packer Bourbon, Campari, Martini Riserva Speciale Rubino

(more bitters on the other side)



JE M'APPELLE JULEP – 9€

*Green Chartreuse, Fresh lime juice,
Maraschino Liqueur, Homemade Demerara
syrup, Mint, Creole bitters, Soda*

CYNAR JULEP – 8€

*Cynar, Homemade Grapefruit –
Cinnamon syrup, Fresh Grapefruit juice,
Pomegranate juice, Mint, Homemade
Kumquats & Orange Soda*

CHAPTER 5. DESSERT O'CLOCK

COOKIE JAR – 8€

*Kraken Rum Original, Homemade
Coffee syrup, Liqoure di Cioccolato,
Oreo, Angostura Cacao bitters*

MILKSHAKE – 7€

*Bumbu Original, Peanut butter,
Milk, Cream*

CHAPTER 6. SHARING IS...GOOD

KALIMOTXO (4 serves) – 16€

*DOMODO Sangiovese Puglia I.G.P.,
Coke, Citrus, Berries*

BOURBON EARL GREY PUNCH (4 serves) – 24€

*Penny Packer Bourbon, Quaglia Bergamote
liqueur, Homemade Earl Grey syrup, Fresh
lime juice, Ginger ale, Tea bitters*

POSITANO POP PUNCH (4 serves) – 20€

*Limoncello di Amalfi, Fresh lemon juice,
Homemade Honey syrup, Prosecco, Lemon bitters*

CHAPTER 7. THIRSTY QUENCHERS

(fast and perfectly simple cocktails for a party)

SUPER TONIC – 7€

*Antidote gin, Homemade "Happy Fruit"
syrup, F&S Hibiscus Rhubarb tonic*

FERNANDO – 7€

Fernet Branca, Coke

SMOKEY ARROYO/ /PALOMA – 8€

*Mezcal Le Busca/100% agave
Reposado tequila, Fresh lime juice,
Homemade Rosemary syrup, Paloma*

MONTENEGRO RICKEY – 7€

*Amaro Montenegro, Fresh lime juice,
Homemade Kumquats & Orange Soda*

YC HIGHBALL – 8€

*Braulio/Gentile Amaro Mazzetti,
Antidote gin, Orange jam, Grape juice,
Angostura bitters, soda*

FARMACCIA DOBBIACO – 10€

*Amaro di Dobbiaco, Homemade saffron
syrup, Fresh lime juice, Ginger beer*

BITTERSWEET SYMPHONY – 7€

*Radis Amaro Amabile, Homemade
Bourbon Vanilla syrup, Soda*