Benvenuti al BAR CAMPARi

We're an all-day-bar open from morning until evening. You can have a delicious pinsa, drink a quick espresso, or enjoy a relaxed Aperitivo in the early evening. Treat yourself to an Italian snack or a delicious dinner. Enjoy your favourite Campari cocktail at the bar or pick a bottle from our winelist. And if you feel like having an Aranciata: it's our pleasure.

Our only rule is that you should feel at home. Bar Campari lives and breathes italianità – the Italian way of life – while keeping in touch with our Viennese roots. It's exactly this combination that gives this place its unique flair.

In this spirit:

Buon appetito. We're happy to have you here.

Recommendation of the house

HOME OF
GARIBALDI SPRITZ

A *Garibaldi*

UNITES WHAT BELONGS TOGETHER

UN „GARIBALDI“ UNISCE CIÒ CHE È DESTINATO A STARE INSIEME

Comparing northern and southern Italy is a bit like comparing apples and oranges. Despite all their differences, the revolutionary Giuseppe Garibaldi fought to unite the regions of the peninsula.

This union was immortalised in the form of a cocktail, which blends Campari from the North and sweet Sicilian oranges from the South into a harmonious whole. As any good aperitivo should be, our Garibaldi is simplicity perfected: a velvety froth of freshly squeezed orange juice, our Campari's vibrant red, and a dash of bergamot. Add a slice of orange and ecco qua! – the Ferrari of Campari & orange juice.

CLASSICI CAMPARI

CAMPARI SELTZ

Campari, soda

8,90

CAMPARI SPRITZ

Campari, Prosecco, soda

11,50

CAMPARI SHAKERATO

Campari, on the rocks, shaken

9,50

AMERICANO

Campari, Cinzano 1757 Vermouth Rosso, soda

10,50

CAMPARI GARIBALDI

Campari, freshly squeezed oranges, bergamot

10,50

ERNESTO

Campari, pineapple, lime, Prosecco, mint

13,50

NEGRONI

Campari, Bickens Gin, Cinzano 1757 Vermouth Rosso

13,50

VARIETY IN A GLASS:

The Italian Spritz

VARIETÀ NEL BICCHIERE:
LO SPRITZ ITALIANO

The Austrians love their wine spritzed, but the Italian world of spritz offers a rich variety that goes far beyond the classic Aperol Spritz.
No matter whether you prefer the refreshing Aperol Spritz, the fruity Sarti Spritz or the characterful Campari Spritz – one thing connects them all:
They bring a sparkle to the evening and are not just drinks, but an expression of Italian joie de vivre. Each Spritz tells its own story and offers a unique taste experience. Want something refreshing?
Then try an Aperol Spritz. Or would you rather have a fruity note?
The new Sarti Spritz is the perfect choice! And for everyone who likes it classic and full of character, the Campari Spritz is the ideal accompaniment.
‚Cause whatever the day brings, there's always a splash,
which fits it perfectly.

SELEZIONE SPRITZ

APEROL SPRITZ
Aperol, Prosecco, soda
9,80

SARTI SPRITZ
Sarti, Prosecco, soda
11,90

HOME OF

GARIBALDI SPRITZ
Campari, freshly squeezed oranges, Prosecco
12,50

NEGRONI SPRITZ
Campari, Cinzano 1757, Vermouth Rosso,
Bickens Gin, soda
13,90

BASIL SPRITZ
Cinzano Vermouth Extra Dry,
basil-ginger lemonade, soda
11,90

MINT & TONIC

Campari, tonic water, lime, fresh mint

12,50

LIMONCELLO SPRITZ

Limoncello, Prosecco, soda

12,90

Crodino Spritz

MAKING YOUR APERITIVO MOMENTS TRULY UNFORGETTABLE!

PER GLI APERITIVI, CHE É IMPOSSIBILE DIMENTICARE

This refreshing Spritz can be enjoyed without regrets, because both Crodino Biondo and Crodino Rosso are alcohol-free, yet filled with the spirit of Italy. Best mixed with sparkling soda, this drink blends the aroma of Sicilian oranges or blood oranges with 30 essential herbs into a bittersweet symphony that has been ringing out from Piedmont's Crodo to Vienna and the whole world since 1965.

We found that aperitivo works well senza alcohol, but certainly not without our delicious Italian snacks and your best amici.

SELEZIONE ANALCOLICA
ALKOHOLFREIE DRINKS

CRODINO BIONDO SPRITZ
Crodino Biondo with a hint of bitter-sweet orange, soda
9,70

CRODINO ROSSO SPRITZ
Crodino Rosso with a hint of blood orange, soda
9,70

BAR CAMPARI LEMONADE
Freshly squeezed lemon &
grapefruit juice, vanilla, soda
8,50

BALDINO
Crodino Rosso, elderberry tonic,
Freshly squeezed orange juice
10,50

ROOIBOS LEMONADE
Rooibos, lime, cucumber, soda
8,90

Il Negroni

THE COUNT AMONG THE CAMPARI COCKTAILS

IL NEGRONI: IL "CONTE" DEI CAMPARI COCKTAILS

Campari, gin and vermouth – three ingredients every Italian heart and palate yearns for after 5 p.m. Together, this delicious trio makes a Negroni, which is said to have been dreamed up by a thirsty Conte Camillo Negroni during one of his infamous drinking bouts more than a century ago. History aside, this bittersweet cocktail has rightly earned its place on bar menus around the world. It's no wonder that it spawned countless variations – in nearly as many different styles as seen on the catwalk at the annual Settimana della Moda in Milano.

So, if you're already well-acquainted with il classico, why not take a look at our Selezione del Conte and find your new favourite Negroni?

SELEZIONE NEGRONI

NEGRONI

Campari, Bickens Gin,
Cinzano 1757 Vermouth Rosso

13,50

LOWLAND NEGRONI

Lowland single malt whisky,
Del Professore Vermouth rosso, Campari

14,50

NEGRONI NUMERO DIECI

Appleton Estate 12 YO rum, Cinzano 1757 Vermouth Rosso,
Campari, Cynar, Grand Manier Louis Alexandre

14,00

MEXICAN STAND OFF

Mezcal Verde, Campari,
Barolo Chinato

14,50

COFFEE NEGRONI

Bickens Gin, Campari, Ruby Port, Vermouth Rosso, coffee, bitters

14,50

Il Negroni „Sbagliato“

WHEN A MYTH ARISES

FROMFROM A “MISTAKE”

QUANDO DA UN „ERRORE“
NASCE UN MITO

The Negroni Sbagliato was invented in 1972 by Mirko Stocchetto in Bar Basso, Milano. He was asked to make a Negroni but he used sparkling wine rather than gin. The mistake (sbagliato is the Italian word for „wrong“) gave the rise to a myth.

The Negroni „Sbagliato“ is considered to be one of the first twists to a classic, and today become a classic in its own light representing an undoubtably Milanese icon. It is the ideal start to the evening.

SELEZIONE COCKTAIL

INSPIRED BY BAR BASSO MILANO

NEGRONI SBAGLIATO GRANDE

Campari, Cinzano 1757,
Vermouth Rosso, Prosecco

15,80

NEGRONI SBAGLIATO

Campari, Cinzano 1757,
Vermouth Rosso, Prosecco

13,90

MUNAKRA

Munakra Gin, vanilla, lemon,
tonic water

14,50

KNICKERBOCKER

Rum, lemon, Grand Marnier, pineapple,
orange, raspberry

15,00

DIRTY ACID

Bickens Gin, Porfidio Agave Gin,
lime, coconut curcuma

15,00

NIGHT CAP

Highland Scotch Whisky, coffee liqueur,
Vermouth dry

15,50

Averna Sour

AN ORANGE AND A LEMON WALK INTO A BAR

UN'ARANCIA INCONTRA UN LIMONE

The punchline of this joke would probably involve a perfectly balanced sour cocktail. Glad you asked: this balance is achieved by mixing the fresh acidity of citrus fruits with a sweet and aromatic spirit of your choice. Things get molto interessante when the essence of Sicilian herbs, fragrant lemon and orange peel, fruits, and roots is poured into a glass clinking with ice cubes.

SELEZIONE COCKTAIL

AVERNA SOUR
Averna, lemon, orange, Simple syrup
13,90

BAR CAMPARI GIMLET
Bickens gin, Porfidio Agave gin, homemade lime syrup
14,50

GIOIA
Skyy Vodka, lemon, vanilla, ginger, Espuma floreale
14,90

TROPICAL HIGHBALL

Sloe Gin, vanilla rum, lime,
pineapple mint lemonade

13,90

HIGHLAND LEMONADE

Single Malt Whisky, grapefruit, elder flower,
lemon, Victorian lemonade

14,90

L' Aperitivo

OR THE ITALIAN ART OF GETTING TOGETHER

L´APERITIVO: O MEGLIO,
L´ARTE ITALIANA DELLO STARE INSIEME

From Milano to Vienna, today's cities and their people are busier than ever.

But a true Milanese, like Campari, will not let go of their zest for life that easily.

Essentially a remedy for the hectic pace of urban life, aperitivo has become a pleasant and cherished Milanese tradition. Meet old friends and make new ones while enjoying a Campari Spritz, a Negroni, or a Campari Garibaldi, and watch your workday fade away into a delightful evening. At dinner, a good companion is vital – that's why you shouldn't miss out on the Italian delicacies to go with your drink. Take your pick!

SPUNTINI

SNACKS FROM OUR DISPLAY CASE

Antipasto misto *Mixed Starters.*	*small / medium / large* 12,90/ 17,90/ 21,90
Octopus salad *Lime dressing. Olives.*	15,90
Prosciutto San Daniele *Parmigiano Reggiano.*	15,50
Prosciutto San Daniele *Mozzarella di Bufala Campana. Pomodori semi secchi.*	15,50
Chorizo *Grilled pepper.*	11,90
Mozzarella di Bufala Campana *Pomodori semi secchi. Olive oil.*	18,50
Parmigiano Reggiano *Olive oil. green Belice and black Gaeta olives.*	12,50
Green Belice Olives. Black Gaeta-Olives	3,50
Caper berries	3,50
Pickled artichocke hearts	5,50
Tramezzini *Prosciutto / Ham-Cheese / Salmon / Salami / Tuna / Mozzarella*	3,95
Ciabatta *Prosciutto / Pecorino / Salmon / Salami*	4,50
Focaccia *Prosciutto / Salami / Salmon / Pecorino*	4,50
Mini Croissants *Prosciutto-Artichocken hearts / Salmon-capers / Ham-Cheese-Egg / Salami*	4,50
Lemon tarte	5,90
Torta Caprese	5,90
Berry tartlet	4,90

Cannoli ricotta 5,90

Ricotta cream. Pistachios. Chocolate

Visit our display case next to the bar.

Pinsa

PIZZA? EVERYONE KNOWS.

PINSA? PER I BUONGUSTAI!

Like the classic pizza, the pitta, piadina and focaccia, the pinsa is a type of flatbread that you can either top like a pizza or enjoy straight, without anything. But the pinsa, as the classic street food of Roma, for sure is celebrated at Bar Campari and comes with particularly refined taste variations and a special dough. The big difference to other flat doughs lies in the flour mixture, which makes the dough extra crispy. In addition, it is made with water, olive oil, a little salt and a very long kneading process, which makes the pinsa light and unique.

Enjoy our gourmet pinsa with the perfect cocktail
for a real aperitivo italiano.
Buon appetito e cin cin!

PINSA

ROSSA

Margherita 12,90
Tomato sauce. Mozzarella Fior di Latte. Basil.

Acciughe 13,50
Tomato sauce. Anchovies. Capers.

Prosciutto San Daniele 16,90
Tomato sauce. Braised aubergines. Arugula.

Salsiccia 16,90
Tomato sauce. Salsiccia. Mozzarella Fior di Latte. Sweet peas.

Diavolo 16,90
Tomato sauce. Mozzarella Fior di Latte. Hot Salami. Jalapenos. Kalamata Olives. Dried ricotta.

PINSA
BIANCA

Caprese 16,90
Mozzarella di bufala. Cherry tomatoes. Basil. Aceto balsamico crema.

Nerano 16,90
Zucchini. Provolone Monaco cheese. Basil pesto. Mozzarella Fior di Latte.

Tartufo 20,90
Parmesan cream. Artichokes. Truffle.

ANTIPASTI
STARTERS

Antipasto misto *small / medium / large* 12,90/ 17,90/ 21,90
Mixed Starters.

Pimento de Padron con carciofi 14,50
Artichoke cream. Pimento de Padron. Amarant.

Bruschetta 14,50
Homemade bread. Cherry tomatoes. Basil. Straciatella cheese.

Burrata con pesca 15,50
Peach. Pickled chalotts. Sesame. Radish. Basil.

Prosciutto San Daniele 15,50
Mozzarella di Bufala Campana. Pomodori semi secchi.

Fritto misto 17,90
Fried octopus. Calamari. Shrimp. Chili-lime dip.

Mozzarella di Bufala Campana 18,50
Semi-dried tomatoes. Olive oil.

Vitello Tonnato 18,50
Veal slices. Tuna sauce. Capers. Pine nuts.

Carpaccio di manzo 18,50
Raw marinated beef fillet. Hazelnut. Parsley. Frisée. Belper tuber cheese. Herbs mayonnaise

SCARPETTA
FOCACCIA & DIP

Focaccia 4,50
Focaccia

Focaccia Crema di pomodoro 7,50
Focaccia. Dried tomatoes. Feta. Capers. Pine nuts.

Focaccia Crema di carciofi 7,50
Focaccia. Artichokes.

Focaccia Pesto di basilico 7,50
Focaccia. Basil pesto.

Focaccia three dip variations 10,90
Crema di pomodoro. Crema di carciofi. Pesto di basilico.

ZUPPA
SOUP

Minestrone 7,90
Vegetables. Tomato. Parmesan. Green beans. Passatelli.

INSALATE
SALADS

Insalata verde *small / large* 5,90 /8,90
Lettuce. Black Balsamico.

Insalata di rucola *small / large* 6,90 /10,90
Cherry tomatoes. Parmesan. Balsamic vinegar of Modena. Olive oil.

Insalata mista *small / large* 6,90 /10,90
Lettuce. Fennel. Carrots.

Panzanella Mediterano 7,90
Crispy bread. Cherry tomatoes. Kalamata olives. Feta. Basil. Cucumber.

Insalata di Burrata 16,90
Lettuce. Burrata. Rocket. Cherry tomatoes. Kalamata olives. Radish. Lime dressing. Basil pesto.

Insalata con Prosciutto San Daniele 17,90
Lettuce. Rocket. Prosciutto. Melon. Radish. White Balsamico dressing.

Insalata di finocchi 17,90
Smoked Salmon. Fennel. Green olives. White Balsamico dressing. Orange. Mint.

Prawn salad 21,90

Leaf salads. Cherry tomatoes. Cucumber. Pomegranate. Fig.

Caesar Salad

Romaine lettuce. Parmesan. Croûtons.	*with chicken fillet and Pancetta bacon*	*with prawn and Pancetta bacon*
11,90	18,90	18,90

PRIMI PIATTI
PASTA & GNOCCHI & RISOTTO

Penne pomodoro – *on request gluten free* 13,90
Penne. Tomato sauce. Cherry tomatoes. Basil.

Mafaldine con pomodoro e burrata 16,90
Homemade malfadine. Tomato sauce. Cherry tomatoes. Basil. Burrata.

Gnocchi all'arrabbiata 16,90
Tomato sauce. Chili. Burrata. Basil.

Risotto di milanese 17,90
Safron. Prawns.

Tagliolini Salsicca con finferli 18,50
Homemade tagliolini. Homemade Salsicca. Chanterelles. Parsley. Parmesan cheese.

Pappardelle al ragu di carne 19,50
Homemade papardelle. Ragu. Parmesan.

Ravioli di vitello 19,50
Homemade ravioli. Veal. Ricotta. Sage butter. Parmesan.

SECONDI PIATTI
MAIN CORSES

Corn chickenbreast 22,90
Herb veloute. Chanterelles. Baby potatoes. Parsley.

Grilled salmon 26,50
White wine sauce. Watercress. Zucchini. Quinoa. Thyme.

Tagliata di manzo 28,90
Ribeye. Salsa Verde. Pimentos de Padron. Baby potatoes. Cherry tomatoes. Demi Glace.

CONTORNI
SIDE DISHES

French fries	6,50
Roast potatoes	7,50
Pimentos de Padron	7,50
Truffled french fries	9,50

DOLCI
DESSERTS

Sorbetto al mango 9,90
Mango sorbet. Passionfruit. Waffle. Coconut flakes.

Sorbetto al limone 9,90
Lemon sorbet. Prosecco or Vodka.

Gelato al pistacchio 9,90
Pistachio ice cream. Pistachios. Waffle. Amarena cherries.

Cannoli ricotta 5,40
Ricotta cream. Pistachios. Chocolate.

Tiramisu CONTAINS ALCOHOL 6,90
Biscuit. Mascarpone. Coffee.

Panna cotta 5,90
Strawberries.

Lemon tarte 5,20

Torta Caprese 5,90

Berry tartlet 4,90

FORMAGGIO
CHEESE

Parmigiano Reggiano 12,50
Olive oil. Green belice and black gaeta olives.

Pecorino Stagionato 12,50
Grappa raisins.

Truffle cheese Moliterno 12,50
Fig mustard.

Cheese variations 12,90
Pecorino Stagionato. Parmigiano Reggiano. Truffle cheese Moliterno. Taleggio.

SOFT DRINKS

Crodino Biondo 8,50

Crodino Rosso 8,50

Vöslauer *still / sparkling 0,33l* 4,90

Vöslauer *still / sparkling 0,75l* 8,50

San Pellegrino *0,25l* 5,90

San Pellegrino *0,75l* 8,90

Freshly squeezed orange juice *⅛l* 4,40

Freshly squeezed grapefruit juice *⅛l* 5,40

Soda with elderflower syrup *0,25l** 3,50

Soda with elderflower syrup *0,5l** 6,50

Soda with lemon *0,25l**	3,50
Soda *1/8l*	1,00

LEMONADES

Fever-Tree *Tonic / Ginger Ale / Bitter Lemon / Ginger Beer 0,22l*	5,90
Balis *basil-ginger-lemonade / pineapple-mint-lemoade 0,25l*	5,90
Coca Cola *classic / light / zero 0,33l*	5,40
Red Bull Energy Drink *0,25l*	5,40
Red Bull Sugarfree *0,25l*	5,40
Red Bull Red Edition *0,25l*	5,40
Red Bull Seasonal Edition *0,25l*	5,40

**) Jugendgetränk*

DRAUGHT BEER

Moretti	*0,1l*	3,00
	0,3l	5,80
Reininghaus Jahrgangspils 2024	*0,1l*	3,20
	0,3l	5,90

BOTTLED BEER

Peroni 0.0 - alcohol free	*0,3l*	4,90

OCCASIONALLY

Spritz *with Grüner Veltliner*	*0,25l*	6,50
Summer Spritz *with Grüner Veltliner*	*0,25l*	6,30
Kaiser Spritzer *with Grüner Veltliner and elderflower syrup*	*0,25l*	6,70

SPARKLING WINE

SPARKLING WINE BY THE GLAS 0,1l

Prosecco Adami D.O.C Treviso	7,50
Prosecco D.O.C	7,50

Mattia Vezzola Brut Rosé	11,90
Champagner Mathieu-Princet	15,90

SPARKLING WINE BOTTLE 0,75l

Prosecco Adami D.O.C Treviso	54,00
Mattia Vezzola Brut Rosé	72,00
Cuvée Prestige Franciacorta Ca' del Bosco	99,00

VINI BIANCHI

WHITE WINE BY THE GLAS 1/8l

Chardonnay *2024, Lageder, Südtirol*	6,90
Pinot Grigio *2024, Elena Walch, Südtirol*	7,90
Gavi di Gavi *2024, La Giustiniana Gavi di Gavi, Piemont*	7,90
Lugana *2024, Santa Christina Lugana-Garda, Venetien*	9,40
Sauvignon Blanc *2023/2024, Specogna, Friaul*	9,40
Grüner Veltliner Bognergasse *2024, Schmid, Kremstal*	5,50
Grüner Veltliner Federspiel Hinter der Burg *2024, Prager, Wachau*	9,80
Chardonnay *2023, Schwarz, Burgenland*	6,50

WHITE WINE BOTTLE 0,75l

Pinot Grigio Friuli Colli Orientali DOC *2023 Livio Felluga, Friaul*	54,00
Pinot Grigio Jesera *2023, Venica, Friaul*	59,00
Chardonnay BIO Ateyon *2021, Loacker, Südtirol*	69,00
Terre Alte *2021, Livio Felluga, Friaul*	157,00

VINI BIANCHI

WHITE WINE BOTTLE 0,75l

Gewürztraminer 42,00
2023, Elena Walch, Südtirol

Sauvignon Blanc BIO Tannenberg 76,00
2022, Manincor, Südtirol

Chardonnay 38,00
2023, Schwarz, Burgenland

Gelber Muskateller 47,00
2024, Trummer, Südsteiermark

Grüner Veltliner Federspiel Hinter der Burg 59,00
2024, Prager, Wachau

VINI ROSATI

ROSÉ WINE BY THE GLAS 1/8l

Vin Ruspo 7,90
2022, Capezzana, Toskana

Rosato Venezia Giulia 8,90
2024, Livio Felluga, Friaul

ROSÉ WINE BOTTLE 0,75l & 1,5l

Château Miraval 0,75l 59,00
2023, Château Beaucastel, Provence

Château Miraval 1,5l 109,00
2023, Château Beaucastel, Provence

Whispering Angel 0,75l 59,00
2024, Château d'Esclans, Provence

Cuvée Rosé Prestige 0,75l 59,00
2024, Château Minuty, Provence

VINI ROSSI

RED WINE BY THE GLAS 1/8l

Chianti Classico BIO D.O.C.G. 8,90
2021, Badia a Coltibuono, Toskana

Merlot 8,90
2022, Venica, Friaul

Barbera d'Asti D.O.C.G. Ca di Pian 11,90
2021, La Spinetta, Piemont

RED WINE BOTTLE 0,75l

Il Bacialé Monferrato Rosso *2019, Braida, Piemont*	52,00
Dolcetto d'Alba *2021, Elio Grasso*	58,00
Pithos BIO *2021, Cos, Sizilien*	66,00
Chianti Classico Riserva D.O.C.G. *2019, Castello di Brolio, Toskana*	69,00
Masseria Maìme *2015, Tormaresca, Apulien*	69,00
Ilatraia *2018, Brancaia, Toscana*	124,00
Brunello di Montalcino Riserva D.O.C.G. *2021, Altesino, Toskana*	179,00
Tignanello *2019, Marchese Antinori, Toskana*	324,00
Blaufränkisch Eisenberg DAC *2022, Krutzler, Burgenland*	53,00
Opus Eximium Nr.34 *2021, Gesellmann, Burgenland*	62,00

HOT BEVERAGES

GOPPION CAFFÈ FROM TREVISO

Espresso oder Macchiato	3,60
Ristretto	3,60
Doppelter Espresso	6,80
Melange	5,90
Cappuccino	5,90
Caffè Latte	6,60
Espresso Lungo	4,50
Caffè Corretto	6,80
Caffè Affogato *Espresso with a scoop of vanilla ice cream*	7,80
Espresso Grand Marnier	8,20

with 2cl Grand Marnier

Espresso und Averna 6,80

Enjoy Averna after your espresso, for a special Sicilian moment

TEA SPECIALITIES „BAR CAMPARI“

Bio Earl Grey

Premium blend black teas from China and Ceylon strong fruity flavor

Bloodorange

Refreshing plain flavor, lightly bitter blood orange bouquet

Darjeeling

Fully flavored, very aromatic tea - mellow bouquet

Hsian Pen – Organic Jasmin

Unique flowery flavor - distinct jasmin bouquet

Sencha Yuzuki – Green tea

Typical lightly bitter refreshing flavor, finishing with a touch of sweetness

Organic five herbs tea

Peppermint, lemon balm, marigold, yarrow, raspberry leaves

Nana Mint

Refreshing flavor, fresh mint bouquet

Chamomile

Golden infusion of very typical camomile bouquet, very digestible and pleasant

– 6,90 –

SPIRITS

AMARI / BITTERS 4cl

Campari	6,90
Aperol	6,90
Averna	6,90
Averna Don Salvatore	9,90
Cynar	6,90
Braulio	6,90
Braulio Riserva	9,90

VERMOUTH 4cl

Cinzano Vermouth Bianco	6,50
Cinzano 1757 Vermouth di Torino rosso	6,50
Cinzano 1757 Vermouth di Torino dry	6,50

COGNAC 4cl

Bisquit & Dubouché V.S.	8,90
Bisquit & Dubouché V.S.O.P.	10,50

GIN 4cl

Bulldog London Dry Gin	8,90
Bickens London Dry Gin	10,00
O'ndina Gin	11,00

SINGLE MALT 4cl

Lagavulin Islay Single Malt Scotch Whisky 8 YO	13,80

IRISH WHISKY 4cl

Jameson Irish Whisky	9,80

BOURBON & RYE 4cl

Wild Turkey Bourbon	9,80
Wild Turkey Bourbon 101	8,00
Wild Turkey Bourbon Rare Breed	12,00
Wild Turkey Rye Whiskey	10,00
Wild Turkey Masters Keep Revival	39,00
Wild Turkey Masters Keep Cornerstone	39,00
Wild Turkey Masters Keep Bottled in Bond 17YO	75,00

RUM 4cl

Appleton Estate Jamaica Rum Signature Blend	6,20
Appleton Estate Jamaica Rum 12 YO	9,50
Appleton Estate Jamaica Rum 21 YO	26,00
Appleton Estate Jamaica Rum 30 YO	95,00

VODKA 4cl

Skyy Vodka	8,90

TEQUILA & MEZCAL 4cl

Montelobos Ensamble Mezcal	8,90
Espolòn Blanco	8,90

Espolòn Reposado	8,90

GRAPPA 2cl

Grappa Nonino Tradizionale	4,00
Grappa di Moscato Nonino	4,50
Grappa Elisi	5,50
Grappa Tignanello	9,00
Grappa Levi	9,00

LIQUEUR 4cl

Grand Marnier Cordon Rouge	6,90
Grand Marnier Cuvée Louis Alexandre	6,90
Frangelico Hazelnut liqueur	3,90
Bailey's Irish Cream	4,50
Ancho Reyes Chili Liqueur	8,50
Ancho Reyes Verde Liqueur	8,50
Amaretto	4,50
Limoncello	4,50
Mirto di Sardegna	4,50

ANIS 4cl

Absente absinth	9,00
Ouzo 12	8,50

IMPORTANT INFORMATION TO ALLERGENS

A mention occurs if substances or products made from them are contained as an ingredient in the end product. The 14 main allergens are labeled in accordance with legal regulations There are also other substances that can trigger food allergies or intolerances. Despite careful preparation of our dishes, in addition to the ingredients, they may also contain traces of other substances that are used in the kitchen production process. Information about ingredients in our dishes, allergies or intolerances can be triggered, can be obtained from our trained service staff upon request.

*) *EU Food Regulation Information 1169/2011*

PRICES IN EURO

INCL. TAXES AND BENEFITS

TIPS NOT INCLUDED

OPENING HOURS

Monday to Saturday from 11 AM to 12 PM*

KITCHEN OPEN

Monday to Thursday from 12 AM to 2.30 PM and 6 PM to 10 PM

Friday to Saturday from 12AM to 10 PM

ANTIPASTI & CO

11 AM to 11 PM

Closed on sundays and holidays

SALA DAVIDE

SUMMER BREAK until 4. Nobember

open only according to bad weather

CONTACT

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