

*Bar*  
*Terrazza Ginevra*



LA SPERANZINA

We kindly ask you to inform us about  
possible allergies and/or food intolerances

In this restaurant we serve products which contain or can contain  
allergens according to:  
Annexe II of the regulation EU No. 1169/2011.

You can find the ingredients of our recipes and a list of the allergens  
in the QR code below.



The menù might be changed according to the offers of the market.

For the preparation of some of our plates we use natural food additives.

Fish destined for raw consumption  
has been undertaken to a preventive treatment,  
which corresponds to the regulations  
and could afterwards be kept at a temperature of  
 $\leq -18^{\circ}$  C for 24 hours /  $-35^{\circ}$  C for 15 hours (Reg. EC 353/04).

Please note that smoking is not permitted in this restaurant  
according to the law of 16th January 2003 no. 3 art. 5.



*Bar*  
*Terrazza Ginevra*

**Open all days from 2.30 to 6.00 p.m.**



LA SPERANZINA



LA SPERANZINA

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## APERITIVES, LONG DRINKS, COCKTAILS

### APERITIVES

#### Non Alcoholic Aperitives

Crodino / Gingerino / San Bitter / Aperol Soda	€	9
Seasoned tomato juice	€	9
Kendra <i>(Our non alcoholic cocktail)</i>	€	9

#### Alcoholic Aperitives

Campari Soda / Bitter Campari / Aperol / Pernod / Cynar	€	9
Martini Rosso / White Martini / Martini Dry	€	9
Kristina <i>(Franciacorta DOCG Brut "Cuvée Royale" Marchese Antinori, Artisan Liqueur St. Germain, lemon juice)</i>	€	9
Maria Luisa <i>(Franciacorta DOCG Brut "Cuvée Royale" Marchese Antinori, Artisan Liqueur St. Germain, Liqueur de Framboise, soda)</i>	€	9

### LONG DRINKS

#### Alcoholic Long Drinks

Gin & Tonic <i>Gin Hendrick's / London Dry Gin Tanqueray / London Dry Gin Bombay Sapphire, tonic water</i>	€	16
Vodka & Tonic <i>Vodka Grey Goose, tonic water</i>	€	16
Whisky & Cola <i>Blended scotch Whisky Chivas Regal aged 12 years, Coca Cola</i>	€	16

#### Non Alcoholic Long Drinks

Skiwasser <i>Lemon juice, raspberries syrup, soda</i>	€	12
Ginevra <i>Pink grapefruit juice, fresh raspberries, sugar, soda</i>	€	12



## COCKTAILS

### The Unforgettables

Americano	€ 16
<i>Bitter Campari, Red Martini, soda</i>	
Bloody Mary	€ 18
<i>Vodka Grey Goose, tomato juice, lemon, salt, pepper, tabasco, Worcestershire sauce</i>	
Daiquiri	€ 16
<i>White rum Bacardi, lime juice, sugar syrup</i>	
Manhattan	€ 16
<i>Canadian Club Whisky, Red Martini, angostura</i>	
Negroni	€ 16
<i>London Dry Gin Tanqueray, Bitter Campari, Red Martini</i>	

### Contemporary Classics

Bellini	€ 20
<i>Fresh white peaches of the season, Franciacorta DOCG Brut “Cuvée Royale” Marchese Antinori</i>	
Rossini	€ 20
<i>Fresh strawberries, Franciacorta DOCG Brut “Cuvée Royale” Marchese Antinori</i>	
Mimosa	€ 20
<i>Orange juice, Franciacorta DOCG Brut “Cuvée Royale” Marchese Antinori</i>	
Champagne Cocktail	€ 22
<i>Champagne Epernay Brut “Grande Brut” Perrier-Jouet, Cognac V.S. Courvoisier, angostura, sugar cube</i>	
Kir Royal	€ 20
<i>Champagne Epernay Brut “Grande Brut” Perrier-Jouet, creme de cassis</i>	
Irish Coffee	€ 16
<i>Whiskey Jameson, coffee, milk cream, black sugar</i>	
Cuba Libre	€ 16
<i>White Bacardi rum, lime juice, Coca Cola</i>	
Mojito	€ 16
<i>White Bacardi rum, lime juice, soda, black sugar, mint</i>	

### New Era Drinks

Spritz Veneziano	€ 12
<i>Bitter Campari / Aperol, Valdobbiadene Prosecco Superiore DOCG Extra Dry Col Vetoraz, soda</i>	



## WINE BY THE GLASS

### CLASSICAL METHOD, CHARMAT METHOD

- |      |   |      |
|------|---|------|
| 115. | Valdobbiadene Prosecco Superiore DOCG Extra Dry<br>Col Vetoraz, 2011, Veneto<br><i>(Glera 100%)</i>                                 | € 8  |
| 142. | Franciacorta DOCG Brut<br>“Cuvée Royale”, Marchese Antinori, Lombardia<br><i>(Chardonnay 75%, Pinot Nero 12%, Pinot Bianco 10%)</i> | € 10 |
| 176. | Trento DOC Extra Brut<br>“Riserva Lunelli”, 2009, Trentino<br><i>(Chardonnay 100%)</i>  | € 14 |
| 51.  | Epernay Brut<br>“Grande Brut”, Perrier-Jouet, Champagne<br><i>(Chardonnay, Pinot Meunier, Pinot Nero)</i>                           | € 17 |
| 96.  | Tours sur Marne Brut Rosé<br>“Cuvée Rosé”, Laurent-Perrier, Champagne<br><i>(Pinot Noir 100%)</i>                                   | € 23 |


### WHITE WINES

- |      |  |      |
|------|--|------|
| 448. | Lugana DOP<br>“Molin”, Cà Maiol, 2016, Lombardia<br><i>(Trebbiano di Lugana 100%)</i>  | € 8  |
| 466. | Soave DOC Classico<br>“Bianco”, Pieropan, 2014, Veneto<br><i>(Garganega 70%, Trebbiano di Soave)</i>                         | € 9  |
| 534. | A. Adige DOC Classico<br>“Terlaner”, Cantina Terlano, 2011, Alto Adige<br><i>(Pinot Bianco, Chardonnay, Sauvignon Blanc)</i> | € 8  |
| 551. | Colli Orientali del Friuli DOC Friulano<br>“Vigne Cinquant’anni”, Le Vigne di Zamò, 2009, Friuli<br><i>(Tocai 100%)</i>      | € 10 |
| 620. | Verdicchio dei Castelli di Jesi DOC Classico<br>“Stefano Antonucci”, S. Barbara, 2014, Marche<br><i>(Verdicchio 100%)</i>    | € 9  |
| 181. | A. Alsace c. Gewürztraminer<br>D. Zind-Humbrecht, 2014, Alsace<br><i>(Gewürztraminer 100%, indice 1)</i>                     | € 13 |





## RED WINES

903. Valtenesi DOP € 9  
"Negresco", Cà Maiol,  Lombardia  
(Groppello, Marzemino, Sangiovese, Barbera, matur. 12 months in barrique)
907. Igt € 19  
"Maurizio Zanella", Cà del Bosco, 2012, Lombardia  
(Cabernet Franc 27%, Cabernet Sauvignon 45%, Merlot 28%,  
matur. 14 months in barrique)
954. Amarone della Valpolicella DOC Classico € 17  
Tommasi, 2013, Veneto  
(Corvina 65%, Rondinella 30%, Corvinone 5%)

## DESSERT WINES

1609. Igt € 10  
"I Capitelli", Anselmi,  Veneto  
(Garganega 100%)
1607. Recioto della Valpolicella DOC Classico € 10  
"Vigneto Fiorato", Tommasi,  Veneto  
(Corvina 65%, Rondinella 30%, Molinara 5%)



LA SPERANZINA


## FROM OUR CAVE

CLASSICAL METHOD, CHARMAT METHOD

### French Sparkling Wines

#### Champagne

##### Epernay

45. Brut € 300  
Dom Pérignon Vintage, Moet et Chandon, 2010   
*(Pinot Nero 45%, Chardonnay 55%)*
48. Brut Rosé € 620  
Dom Pérignon Vintage, Moet et Chandon, 1996  
*(Chardonnay 40%, Pinot Nero 60%)*
51. Brut € 100  
“Grand Brut”, Perrier-Jouet  
*(Chardonnay, Pinot Meunier, Pinot Nero)*

##### Hautvillers

59. Brut € 100  
“Grande Réserve”, J. M. Gobillard & Fils  
*(Chardonnay 50%, Pinot Noir 25%, Pinot Meunier 25%)*

##### Reims

79. Brut € 320  
“Grande Cuvée”, Krug  
*(Pinot Nero 45-55%, Chardonnay 35-45%, Pinot Meunier 10-15%)*
85. Brut € 330  
“Cristal”, Louis Roederer, 2009  
*(Pinot Nero 55%, Chardonnay 45%)*
87. Brut € 170  
“Blanc de Blancs”, Ruinart  
*(Chardonnay 100%)*

##### Tours sur Marne

93. Brut € 110  
“Laurent-Perrier”, Laurent-Perrier  
*(Chardonnay 50%, Pinot Nero 35%, Pinot Meunier 15%)*
96. Brut Rosé € 150  
“Cuvée Rosé”, Laurent-Perrier  
*(Pinot Noir 100%)*



## Italian Sparkling Wine


### Veneto

#### Valdobbiadene Prosecco Superiore DOCG

115. Extra Dry Col Vetoraz,  (Glera 100%) € 31

### Lombardia

#### Franciacorta DOCG

121. Brut “La Scala”, Bellavista,  (Chardonnay and Pinot Bianco 72%, Pinot Nero 28%) Dégorgement ‘17 € 80
142. Brut “Cuvée Royale”, Marchese Antinori Tenuta Montenisa (Chardonnay 78%, Pinot Nero 12%, Pinot Bianco 10%) Dégorgement ‘17 € 39

### Trentino

#### Trento DOC

174. Brut “Perlé”, Ferrari, 2008 (Chardonnay 100%) Dégorgement ‘16 € 65
178. Brut Rosè “Perlé Rosè”, Ferrari, 2010 (Pinot Nero 80%, Chardonnay 20%) Dégorgement ‘15 € 80



## WHITE WINES

### French White Wines

#### Bourgogne

##### A. Puligny-Montrachet c.

314. François Carillon, 2014 € 120  
(Chardonnay 100%)

#### Val de Loire

##### A. Sancerre c.

366. “Comte Lafond”, Baron P. de Ladoucette, 2016 € 70  
(Sauvignon 100%)

### Italian White Wines

#### Selection from the Territories close to the Lake...

##### Lugana DOP

448. “Molin”, Cà Maiol, 2014 € 35  
(Trebiano di Lugana 100%)

##### Curtefranca DOC

456. “Chardonnay”, Ca’ del Bosco, 2013 € 110  
(Chardonnay 100%, matur. 10 months in barrique)

##### Soave DOC

466. Classico “Garganega Varino”, Pieropan, 2014 € 37  
(Garganega 70%, Trebbiano di Soave 30%)

#### Piemonte

##### Langhe DOC

506. “Gaia & Rey”, Gaja, 2013 € 380  
(Chardonnay 100%, matur. 6-8 months in barrique)

#### Friuli

##### Collio DOC

569. Sauvignon “Ronco delle Mele”, Venica, 2016 € 53  
(Sauvignon 100%)

#### Umbria

##### Igt

610. “Cervaro della Sala”, Castello della Sala, 2014 € 85  
(mainly Chardonnay, Grechetto, matur. 5 months in barrique)

#### Marche

##### Verdicchio dei Castelli di Jesi DOC

620. Classico “Stefano Antonucci”, Santa Barbara, 2014 € 34  
(Verdicchio 100%)



## ROSE' WINES

### French Rosè Wines

#### Provence

##### A. Bandol c.

678. "Château de Pibarnon", Comte de Saint Victor, 2016 € 66  
(Mourvèdre 60%, Cinsault 40%)

### Italian Rosè Wines

#### Lombardia

##### Valtenesi Chiaretto DOC

674. "Rosagreen", Azienda Agricola San Giovanni, 2017 € 28  
(Groppello 100%) 



LA SPERANZINA

RED WINES

**French Red Wines**

**Bourgogne**

A. La Tâche Grand Cru c.

748. Domaine De la Romanée-Conti, 2001 € 2000  
*(Pinot Noir 100%)*

A. Gevrey-Chambertin c.

774. Domaine Jacques Prieur, 2005 € 140  
*(Pinot Noir 100%)*

**Bordeaux**

A. Haut-Médoc c.

805. Château Sociando-Mallet, J. Gautreau, 2001 € 110  
*(Cabernet Sauvignon 60%, Cabernet Franc 10%, Merlot 25%, Petit Verdot 5%)*

A. Margaux c.

807. 1<sup>er</sup> Grand Cru classé € 1200  
Château Margaux, Exor Groupe, 2001  
*(Cabernet Sauvignon 75%, Merlot 20%, Cabernet Franc 2%, Petit Verdot 3%)*

A. Pomerol c.

828. Cru Hors classé € 2200  
Petrus Grand Vin, J. P. Moueix, 1994  
*(Merlot 100%)*




## Italian Red Wines

### Selection from the Territories close to the Lake...

#### Valtinesi DOP

903. “Negresco”, Cà Maiol, 2011  € 39  
(Groppello, Marzemino, Sangiovese, ... era, matur. 12 months in barrique)

#### Valpolicella DOC

915. Classico Superiore “Ripasso”, Tommasi, 2011  € 35  
(Corvina 70%, Rondinella 20%, Molinara 10%)

#### Amarone della Valpolicella DOCC

932. Classico Allegrini, 2013 € 120  
(Corvina 75%, Rondinella 20%, Molinara 5%)

### Piemonte

#### Barbaresco DOCC

1001. Gaja, 2012 € 250  
(Nebbiolo 100%, matur. 12 months in barrique)

### Alto Adige

#### A. Adige DOC

1198. Pinot Nero “Ludwig”, Elena Walch, 2011  € 48  
(Pinot Nero 100%)

### Toscana

#### Brunello di Montalcino DOCC

1258. “Greppo”, Biondi Santi, 2011 € 180  
(Sangiovese grosso 100%)

#### Chianti Classico DOCC

1288. “Badia a Passignano”, Antinori, 2012 € 75  
(Sangiovese 100%, matur. 14 months in barrique)

### Igt

1418. “Tignanello”, Antinori, 2013 € 110  
(Sangiovese 80%, Cabernet Sauvignon 10%, Cabernet Franc 5%,  
matur. 14 months in barrique)



## DESSERT WINES

### Italian Dessert Wines

#### Veneto

Igt

1609. "I Capitelli", Anselmi, 2011  lt. 0,375 € 36  
(Garganega)

#### Umbria

Igt

1621. "Muffato della Sala", Castello della Sala, 2011 lt. 0,5 € 60  
(Sauvignon Blanc, Grechetto, Riesling, Traminer, matur. 6 months in barrique)





LA SPERANZINA

## BEVERAGES

### WATERS

<b>Panna</b> <i>(low mineralized Tuscany hills, natural, R.F. 142 MG/L)</i>	€	6
<b>San Pellegrino</b> <i>(mineralized Alpi Orobianche, sparkling, R.F. 960 MG/L)</i>	€	6
<b>Perrier</b> <i>(low mineralized Francia (Vergez), sparkling, R.F. 479 MG/L)</i>	€	8

### DRINKS

Coca Cola / Coca Cola Light / Aranciata / Tonica / Cedrata / Chinotto / Lemonsoda	€	8
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### FRESH FRUITS SMOOTHIES

Orange / Grapefruit / Lemon	€	10
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### JUICES

Apple / Apricot / Pear / Grapefruit / White Peach	€	9
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## BEERS

### ITALIAN BEERS

- |       |   |          |   |    |
|-------|---|----------|---|----|
| 1706. | Birra Blanche “Fiordalisa”,<br>Manerba brewery - Lombardia<br><i>(water, not malted wheat flour, malt, oat flakes, hop, spices, yeast . Alc. 5%)</i>                                | lt. 0,33 | € | 11 |
| 1704. | Birra Hell “La Bionda”,<br>Manerba brewery - Lombardia<br><i>(water, malted wheat flour, hop, sugar, yeast. Alc. 5,3%)</i>  | lt. 0,33 | € | 11 |
| 1702. | Birra Speciale “Nazionale”,<br>Baladin - Piemonte<br><i>(water, malted wheat flour, Italian hop, yeast, sugar, spices.<br/>Not pasteurized, fermented in the bottle. Alc. 6,5%)</i> | lt. 0,75 | € | 22 |
| 1709. | Non alcoholic beer “Naturale”,<br>Tourtel - Lazio<br><i>(water, malted wheat flour, hop. Alc. &lt; 0,5% )</i>   | lt. 0,33 | € | 8  |

### GERMAN BEERS

- |       |  |          |   |    |
|-------|--|----------|---|----|
| 1715. | Beck’s,<br>Brauerei Beck & Co KG - Brema<br><i>(water, malted wheat flour, malt, hop, plato 13. Alc. 5%)</i>                           | lt. 0,33 | € | 8  |
| 1717. | Weißbier, Erdinger Weissbräu<br>Erding<br><i>(water, malted wheat flour, barley malt, hop, yeast, fermented in bottles. Alc. 5,3%)</i> | lt. 0,50 | € | 11 |



## FROM OUR KITCHEN...

### APPETIZERS AND SALADS

Caprese with buffalo mozzarella DOP		€	25
Caesar salad		€	25
<i>chicken salad, lettuce, Parmigiano slices</i>			
Niçoise salad		€	25
<i>salad, tuna, eggs, potatoes, green beans and taggiasche olives</i>			
Quinoa salad		€	25
<i>avocado, tomato confit, carrots and mint</i>			
Oysters Fin de Claire	(01 pz)	€	6
Oysters Girardot	(01 pz)	€	6
Caviar Calvisius Siberian Royal with accompaniment	(30 gr)	€	130
Caviar Calvisius Tradition Royal with accompaniment	(30 gr)	€	130
Caviar Ars Italica Calvisius Oscietra Royal with accompaniment	(30 gr)	€	200
Smoked salmon		€	27
<i>sour cream, bread croutons, butter and mixed salad</i>			
Fassona carpaccio		€	26
<i>small salad, Parmigiano, chiver sauce</i>			
Parma ham and melon		€	26
Foie Gras terrine and pan brioche		€	33

### PASTA AND SOUP

Vegetables Lasagnetta with basil pesto		€	25
Spaghetti with tomato and basil		€	24
Tagliatella with beef ragout		€	25
Soup of the day		€	23

### MAIN DISHES

Fish of the day "miller style, steamed vegetables		€	37
Grilled prawns		€	50
Sliced steak with herbs and spiced potatoes		€	34

### SIDE DISHES

Salad with tomatoes, cucumbers and carrots		€	8
Grilled vegetables		€	10
Baked potatoes		€	8
Steamed rice		€	8



## SANDWICHES

Club sandwich <i>chicken breast, eggs, smoked bacon, lettuce, tomato, mayonnaise.</i> <i>French fries with salad</i>	€ 25
Vegetarian club sandwich <i>zucchini, aubergines, tomato, lettuce, avocado, mayonnaise.</i> <i>French fries and salad</i>	€ 25
Beef hamburger <i>mustard, smoked bacon, Cheddar, egg, tomato, lettuce,</i> <i>caramelized onions</i>	€ 25
Toast <i>cooked ham and cheese</i>	€ 18

## CHEESES, DESSERTS & FRUITS

Selection of 5 cheeses chosen from our Chef according to the season	€ 25
Choice of icecream	€ 12
Tiramisù	€ 15
Tartellette of apple, vanilla icecream	€ 15
Fresh fruit composition	€ 15



## COFFEE, TEA AND INFUSES

Espresso coffee "Gold selection"	€	5
Double espresso	€	7
Cappuccino	€	6
American coffee	€	6
Decaffeinated "Selection"	€	5
Barley coffee "Orzo Mondo"	€	7
Milk and coffee	€	7
Coffee and Ginseng	€	7
Warm milk	€	7
Cold milk	€	7
Oat / rice / almond / soy	€	7
Hot chocolate	€	7
Selection of Tea	€	7



## OUR PROPOSAL FOR SPIRITS...

### WINES ACQUAVITE

#### Italy

#### Young Grappas

##### Piemonte

9015. “Rossj-Bass”, Gaja 42% € 9

##### Lombardia

9024. Lugana, Cà Maiol 45% € 8

##### Veneto

9033. Recioto Allegrini 43% € 9

##### Friuli

9018. Chardonnay Nonino 41% € 9

##### Toscana

9037. “Tignanello”, Antinori 42% € 8

#### Aged Grappas

##### Piemonte

9012. Barolo “15 anni”, Marolo 50% € 12

9029. “Sperss”, Gaja 45% € 9

##### Veneto

9008. Amarone Capovilla, 2006 46% € 11

9035. “Grappa Tabacco”, Capovilla 46% € 15

##### Friuli / Toscana

9030. “Ornellaia”, Tenute dell’Ornellaia 42% € 8



### **Aromatic Young Grappas**

#### Trentino

9052. Moscato Grappa Segnana 42% € 8

#### Alto Adige

9021. Gewurztraminer Elena Walk 43% € 8

#### Friuli

9005. "Cuvée 2003", Nonino, 2003 40% € 8

### **Aromatic Aged Grappas**

#### Piemonte

9026. Moscato 5 anni "Après", Marolo 42% € 10

#### **France**

### **Young Grappas**

#### Champagne

9055. "Clos Des Goisses", Philippnat 43% € 11



## FRUIT ACQUAVITE

### Italy

#### Young

##### Veneto

9209.	Albicocche Capovilla, 2004	41%	€	13
9218.	Mele Annurca Capovilla, 2004	41%	€	11

#### Aged

##### Veneto / Friuli

9238.	Uva Nera B. Maschio, 2005	38,5%	€	9
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### France

#### Alsace

9219.	P. Williams "Réserve particuliere", J. Nusbaumer	43%	€	9
9214.	V. Kirsch "Réserve particuliere", J. Nusbaumer	45%	€	9

#### A.Calvados du Pays d'Auge c.

9600.	8 Ans "Réserve du Château", Château du Breuil	40%	€	10
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WINE ACQUAVITE

**Italy**

Toscana

9301.	Antinori	42%	€	8
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**Spain**

**Spanish Brandy**

9303.	“Gran Reserva Montecristo”, P. Barquero	36%	€	16
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**France**

**A. Bas-armagnac c.**

9407.	Baron de Lustrac, 1990	40%	€	11
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9403.	15 ans d'age J. Goudoulin	40%	€	11
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**Cognac**

9511.	A.c. F. Champagne V.S.O.P., A. de Fussigny	40%	€	11
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9512.	A.c. F. Champagne V.S.O.P., “A. Force 53°”, L. Royer	53%	€	13
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9515.	A.c. G. Champagne X.O., M. Trijol, 1 <sup>er</sup> CRU	40%	€	17
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9506.	A.c. G. F. Champagne, X.O., Peyrot, 1 <sup>er</sup> CRU	40%	€	12
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## BLACK SUGAR ACQUAVITE

### Barbados

#### Rum

9706. 13 years Plantation, 2001 42% € 11

### British Guyana

#### Rum

9707. Aged 15 y. "Diamond 1996", Demerara dist. Ltd 64,6% € 21  
*(Bottled in February 2011, Casks 70S0-70S1-70S2-70S3-70S4 Sr II)*

### Guatemala

#### Ron

9716. "Reserva Limitada", Zacapa Centenario, 2015 45% € 16

### Jamaica

#### Rum

9701. Black Gold Special Reserve, Blackwell 40% € 9

### Martinique

#### A.c. Rhum Agricole

9714. A. Martinique c. T. Vieux "Clément", D. l'Acajou, '76 44% € 38

### Mauritius Island

#### Rum

9715. "Premium Rum", Chamarel, X.O. 43% € 17

### Nicaragua

#### Ron

9709. Slow Aged 18 years "Centenario", Flor de Caña 40% € 15

### Venezuela

#### Ron

9720. Ron Diplomático Reserva Exclusiva, dest. Unidas 40% € 11



## CEREALS ACQUAVITE

### Canada

#### Canadian Whisky

##### Distillery

9826. S. Malt aged 10 y. Glen Breton Rare, Glenora dist. 40% € 9

### France

9354. Vodka Grey Goose 40% € 10

### Ireland

#### Irish Whiskey

9827. Single Cask aged 12 years Cooley, Cadenhead's 59,7% € 13

### Italy

#### Gin

9657. "Bunch", Botanical Gin Limited Edition, Ceretto 45% € 9

### Japan

#### Whisky

9821. Blended 17 years Old Hibiky, Suntory Limited 43% € 22

9822. S. Malt aged 10 years Yamazaki, Suntory Limited 40% € 11

### Lettonia

#### Vodka

9352. "Elit", Stalichnaya 40% € 10

### Russia

#### Vodka

9351. "Beluga", Gold Line, Russian dist. Company Llc 40% € 23  
(Bottled N. 833)



## Scotland

### Scotch Whisky

#### Producers

9813.	Overaged Malt Whisky, Michel Couvreur <i>(Bottle n. 66749)</i>	43%	€	12
9815.	Peaty Malt Whisky Special Vatting, M. Couvreur <i>(Bottle n. 0415)</i>	45%	€	19
9801.	Pale S. Malt Whisky, “The Twenty”, M. Couvreur <i>(Distilled on the 05 October 1990 in Scotland and matured in a Manzanilla sherry cask in our Burgundian caves)</i>	49%	€	60

#### Distilleries

### Campbeltown

9825.	S. Malt aged 10 y., Springbank, Springbank dist.	46%	€	9
9824.	S. Malt aged 15 y., Springbank, Springbank dist.	46%	€	13

### Islay

9804.	S. Malt aged 17 y., Bowmore, M. Bowmore dist.	43%	€	16
9805.	S. Malt aged 25 y., Bowmore, M. Bowmore dist.	43%	€	50

### Speyside

9817.	S.Malt aged 20 y., The Benriach, Bennriach dist.	43%	€	13
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## Spain

### Gin

9658.	“Collecion de autor”, Gin Mare	42,7%	€	9
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## United States

### Bourbon Wiskey

9807.	Aged 9 years, Knob Creek	50%	€	10
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### Gin

9650.	Gin 5XD, n. 209 distillery	46%	€	14
9655.	“Black Cat”, Valentine distillery	45,2%	€	11
9656.	“Gold Mine”, Barrel aged Gin, Roundhouse Spirits	47%	€	14

## Sweden

### Gin

9659.	Organic Gin, Spirito of Hven	40%	€	12
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## AGAVE ACQUAVITE

### Mexico

#### Tequila

9653.	Blanco Pueblo Viejo	40%	€	8
9654.	Añejo Pueblo Viejo	40%	€	8



## LIQUEURS

### Italy

9913.	Amaro “Anima Nera”, Marzadro distillery	21%	€	8
9903.	Amaro “Braulio”, dott. F. Peloni	21%	€	8
9909.	Amaro “Brancamenta”, f.lli Branca dist.	35%	€	8
9906.	Amaro “China Martini”, Martini & Rossi	31%	€	8
9905.	Amaro “Cynar”	16,5%	€	8
9910.	Amaro “Fernet-Branca”, f.lli Branca dist.	40%	€	8
9908.	Amaro “Montenegro”	23%	€	8
9900.	Amaro “Quintessentia”, Nonino	30%	€	8
9907.	Amaro “Ramazzotti”, f.lli Ramazzotti	30%	€	8
9917.	Prunella Mandorlata, Nonino	33%	€	8
9914.	Sambuca Extra Molinari	40%	€	8

### Japan

9918.	Tsuruume yuzu Yoigokochi, 2015	7%	€	11
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### Germany

9911.	Amaro “Jägermeister”, Mast-Jägerm AG	35%	€	8
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### Ireland

9916.	Baileys Irish Cream R. A., Bailey & Company	17%	€	8
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### Hungary

9912.	Amaro “Unicum”, Zwack	40%	€	8
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