



TERMINUS

C A F É

VISUAL ARTS LA SPEZIA









# TERMINUS

## C A F É

### VISUAL ARTS LA SPEZIA

#### II

The second chapter in our story is dedicated to the visual arts landscape of our city. This cocktail list is conceived to pay homage to some of the prominent figures from the artistic scene in La Spezia. Their creations are displayed on the following pages and each one of them has inspired one of our cocktails, which symbolises the connection between our taste perception and the impressions inspired by these pieces. The end result is the perfect union of two creative processes mixing to create a single flavour.

*We wish you a pleasant experience.*

Tutti i confort - Cucina di prim'ordine  
Acqua corrente in tutte le stanze

Lato Via  
Genova



Autorimessa e officina attigue

Lato Stazione Ferroviaria



 *Albergo Ristorante*  
*Commercio & Touring*  
Via Genova 16 LA SPEZIA

CORNER SOUL

*Presents*



THE  
**PEA  
EW  
ES**

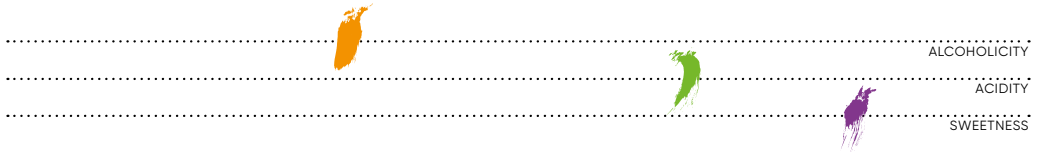
GUEST:  
**THE  
BROKEN  
DOLLS**

SABATO 1 MARZO

**E20 UNDERGROUND**

MONTECCHIO MAGGIORE VICENZA

# You Still Don't Know Me



We have imagined Hervé's Boxer Tiger while taking a sip of Canchanchara, a popular drink from Cuba, where people originally believed that it could infuse strength and stamina into the body of the warriors who fought for Independence. Our interpretation adds **thyme-flavoured Cachaça, "Honey mix" with pineapple extract, mango and chili pepper syrup, grapefruit and lime juice.** A taste of Havana in town.

**Hervé Peroncini** initially starts designing posters in the mid-90s to promote concerts for his band, "The Peaweens". This hobby soon turns from necessity into passion and brings him to evolve into a distinctive graphic style. In the last decade he designed album covers and concert posters for many international bands and record labels. The image selected by the artist for our list was designed for a live poster and then also for the collection "20 years and you still don't know me", released for his band's 20-year anniversary.

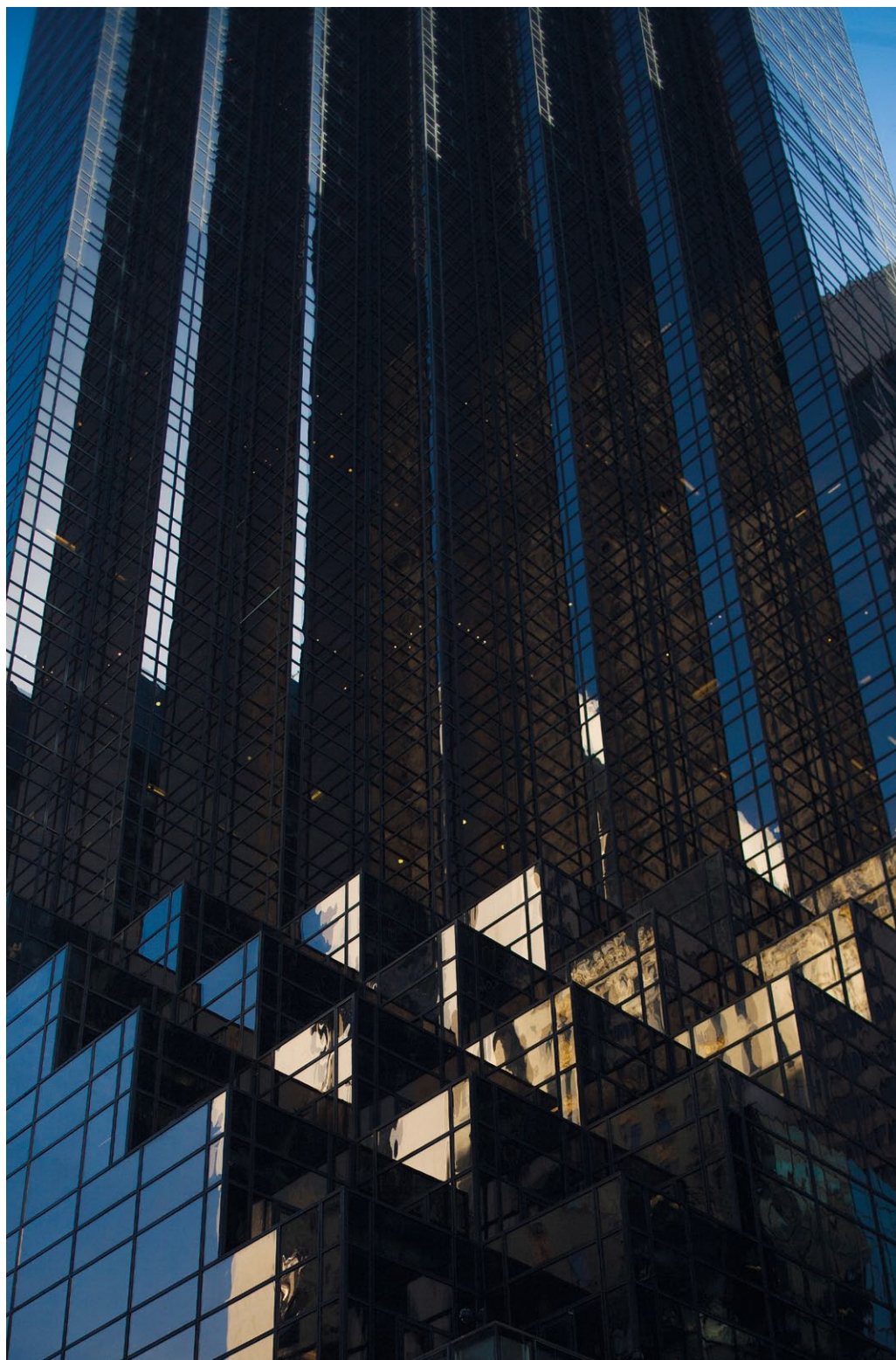


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€ 10

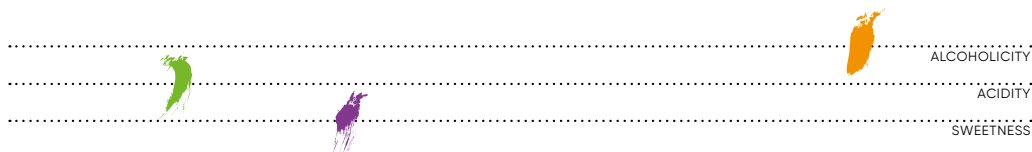
*Potential allergens: 12*







NY



The shot where Giordano Benacci captures the geometries and the mesmerising reflections off a New York City skyscraper has led us to the clear and neat aromas contained in a Martini Cocktail. What you are about to taste has a **truffle-flavoured Rum** as a base, finished with a **Marsala Superiore Riserva with hints of dates**. Clear and uncompromising, just like Haiti, but with a touch of Italy to it.

**Giordano Benacci** decides to pursue professional photography after graduating from the famous John Kaverdash academy of Photography in Milan, initially working in fashion, then developing a taste for portraits and finally committing to interior design. The shot in our list depicts a glimpse of New York City captured and measured with geometric precision: a mosaic, a puzzle where it's sometimes hard to tell reality from reflection. Giordano's photographs can catch what happens for the duration of a unique instant, just like the one you can taste in a sip from our NY.

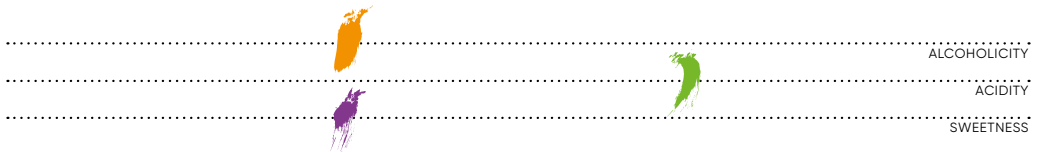


.....  
€ 12

*Potential allergens: 12*



# Riflessi Futuristi



We have painted the colours and inclinations from this artist into a Bellini Cocktail, which was initially dedicated to another painter, Giovanni Bellini, at Harry's Bar in Venice. We reinvented this classic with a colourful and futuristic note made up of **fermented peach**, combined with a local **Vermentino** and **raspberry scent**: a focus on tradition with a knack for innovation.

Gloria Giuliano has committed solely to painting since 1982 and her style has a strong futurist influence. The artist uses this canvas to show us her representation of Piazza Verdi, a very popular square in La Spezia where young people like to meet up and concerts often take place. Her view is geometric, dynamic, and dreamy and makes vast use of a wide range of colours harmoniously mixed, resulting in a symbolic and eccentric, never predictable, and independent painting, drawn from the same principles we have used for our recipe.



€ 10

*Potential allergens: 12*





# La Temperanza



To best represent this artist and his strong rational style, we have come up with an extremely balanced flavour, our personal interpretation of French 75, which first appeared in Harry Craddock's *The Savoy Cocktail Book* back in 1930 in London. We used **caper-flavoured Tequila**, **home-made rosé syrup** based on a Cinque Terre wine, **rice vinegar** and **Prosecco**, all finished with a **Sichuan pepper-flavoured bitter**. A refreshing journey with exotic hints right outside our front door.

**Matteo Arfanotti** is a versatile artist who was able to merge his architectural studies with painting, constantly swinging from artistic inspiration to an everlasting thirst for experimentation. The piece above portrays Temperance and is part of a series inspired by the 22 Major Arcana Tarot cards. In Tarot, Temperance symbolises the need for reconciliation and regeneration in order to achieve balance between the irrational and the rational parts of ourselves, the same balance we poured into our drink.



€ 12

*Potential allergens: 12*



# Rems



We pay homage to Davide Sanguinetti's graffiti and to the importance that his crew had in his style with a Milk Punch: these drinks were typically consumed by British sailing crews while crossing the Atlantic. Our take on this is a mixture of different elements: **Earl Grey-infused Jamaican Rums blend, cinnamon syrup, almond milk, lime juice, and a galangal-flavoured Bitter.** Enjoy sailing over calm and refreshing seas of flavour.

**Davide Sanguinetti**, a.k.a. "Remsick", developed his passion for this form of art through the love for the street art and hip-hop scene in La Spezia, working on his style and following the European graffiti movement. For this young artist, walls are like canvas where he can turn his visions into reality, where he can fulfil his need for expression through a shared physical space. This metamorphosis is possible through research on the shapes outlining the letters of his name, shimmering just like the inspiration for his graffiti and our Milk Punch.



€ 12

*Potential allergens: 8*





# Rivierasco



When we think about this suburban artist who was shaped by the obsessions of contemporary society, we imagine him sitting in a bar in a busy city with an Italian classic in his hand, the Americano, very popular in large cities and one of the icons of booming economy. Our version is made with **bay laurel tincture**, a **blend of Italian Vermouths and bitters** and finally **pimento and black pepper infused water**: this is what an Americano tastes like in Liguria.

**Paolo Bianchi** is a young painter from La Spezia who focuses on the ordinary man, working and living in contemporary society. "Rivierasco" is part of a series of "hybrids" where the main character is the element of obsession of the human condition in suburban areas where people are inextricably connected to the word around them, unable to express themselves and shaped by the surrounding environment which triggers a mutation into a wingless bird, beat and content.

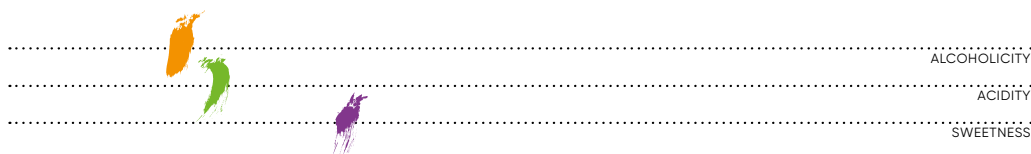


€ 12

*Potential allergens: 12*

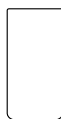


# Oniwakamaru



There was no way we could have mentioned this artist and his work, profoundly rooted in Japanese culture, without pouring Sake into our glasses, so we have created our very personal version of a John Collins, a refreshing and slightly bubbly cocktail, easy to drink, made for the London gentleman in the mid-1800s. We use a slow-fermentation **Sakè** with strong accents of yogurt and ripe cherries, a sake-based **mandarin-flavoured liqueur**, **mirin**, a traditional element in Japanese cuisine, **soy sauce** and **green tea**. Japan has never been so close.

**Enrico Nicolai** is a tattoo artist who, after years of study and research, travelled to Yokohama in 2001 to meet Horiyoshi III, born Yoshihito Nakano, one of the greatest leading figures of the tebori, tattoo performed by hand. After a second trip in 2009, he is named Horien ("hori" standing for "tattooing", "en" for "circle" or "coin"), which has become his pseudonym as he keeps following the Japanese tattooing tradition. The tattoo in our list shows young benkei warrior monk Oniwakamaru, thought to be incredibly strong ever since he was a child, while fighting a giant koi who used to terrorise the people from a small village near his temple.



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€ 10

*Potential allergens: 6*





# Boogie



We have pictured Pietro Bellani's lively dance of the "homini" taking place in New Orleans, where, according to myth, Ramos Gin Fizz should be shaken for 12 minutes in order to be as smooth and velvety as it should be. Our version is made with **Gin**, **blackberry and raspberry-flavoured Liqueur**, **non-dairy creamer**, and **cherry-flavoured soda water**. A lot of different shimmering and smooth layers, just like Bellani's pieces.

**Pietro Bellani's** work stretches over a wide artistic landscape, but painting represent his most defining trait. This piece comes from the "Boogie" series where the artist tries and captures a dance by which his "homini", ordinary people, represent mankind's symbolic icons. People caught in anxious movements, searching for something, and pushed by the desire to know and explore and able to take the spectator by the hand and lead them into the artist's imaginary world, as if they were the missing link in humanity between those who create and those who observe.



€ 12

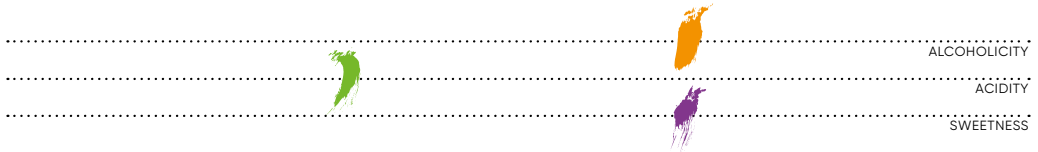
*Potential allergens: 7*





# La macchina fabbrica

## Negroni



For this dreamy representation of the creative process behind a cocktail recipe by Francesco Musante, we have created a revised version of a Boulevardier, which dates back to the 1930 and was created as a variation on the Negroni. Count Camillo Negroni used to indulge in drinking and all the other pleasures of life, and he concocted the Negroni in 1919 at Caffè Casoni in Florence along with his trusted bartender, Fosco Scarselli. Our Boulevardier is made with **wheat Whisky**, **Cynar**, **Amaro Camatti**, a **chocolate-based Bitter**, and an **oak wood-scented Bitter**, and it's **flavoured with basil**. As Musante's original piece says, "it's just an alcoholic dream".

**Francesco Musante** starts working on figurative painting after experiencing with engraving in the early 70s. He is often described as the painter of fairy tales. In the mid-80s little imaginary figures start appearing in his paintings, as if they just came out of a fairy tale. They wear circus-style clothes and move around in the night sky through vivid and surreal colours, reminding the observer of childhood memories. His tendency to place phrases, poem verses, and lyrics comes from the 70s Pop Art, when he experimented with colour coming very close to abstract art, just like our Boulevardier could, as abstract and unusual as it is.

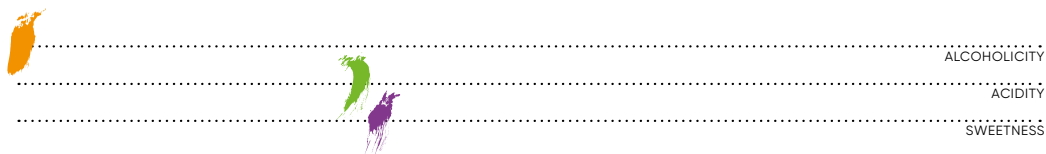


€ 12

*Potential allergens: 12*



# Matisse



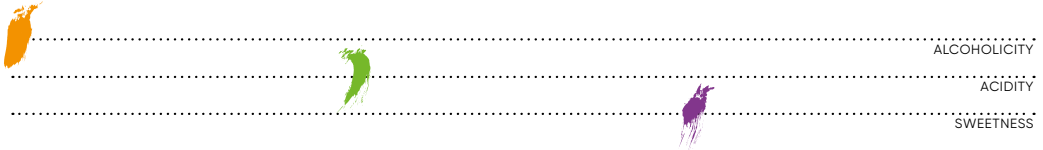
The base for this non-alcoholic cocktail is **Memento**, a non-alcoholic blend whose ingredients are distilled individually resulting in an aromatic profile with hints of rose, rosemary and officinal herbs spread over a background of citrus. We have added **cranberry juice**, **home-made sugar syrup** and a **tangerine and bergamot-flavoured soda water**. For inquisitive palates searching for a refreshing and variegated taste of flowers, fruits, and herbs.



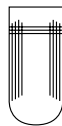
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€ 8

# Cezanne



Our other non-alcoholic suggestion is based on **ApoJuice**, an alcohol-free infusion of bay leaves with balsamic and grassy tones mixed with **pineapple extract**, **lime juice** and the timeless **Tassoni cedrata**. Fresh and tannic, Mediterranean and Caribbean Sea: this is what you'll find in our cocktail.



€ 8

# Bamboo

pre prohibition



This cocktail represents one of the latest examples of “wine cocktail”, very popular in the early 1900s. It was surprisingly invented in Japan, where it is still prepared at the Ally Bar in Tokyo taking inspiration from Adonis, a cocktail of European origin. It is made up of **Sherry**, **dry Vermouth** and **orange Bitter**. The flavour is dry, sweet and citrusy, the alcohol content is medium.



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€ 10

*Potential allergens: 12*

# Spicy Fifty

post WW2



Spicy Fifty is a rather recent cocktail concocted between 2004 and 2005 by Salvatore Calabrese, an Italian mixologist known all over the world as “The Maestro”. He stated more than once that this drink was inspired by a chilli-based dish by starred chef George Vongerichten. It was created for Bound by Salvatore Calabrese Lounge in Las Vegas. Spicy Fifty is made with **vanilla Vodka**, **elderflower liqueur**, **freshly squeezed lime juice**, **honey syrup**, and **two dashes of chili pepper tincture**: it’s a sweet cocktail, with hints of honey, a delicious scent of elderflower and goes full circle with a lightly spicy flavour.

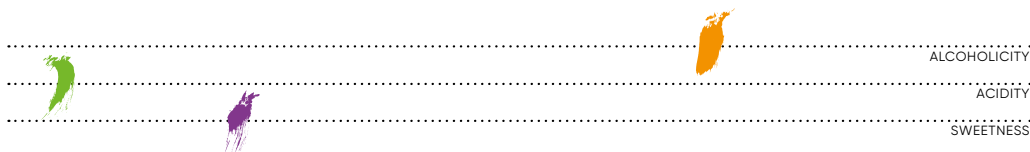


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€ 10



# Hanky Panky

pre prohibition



Ada ‘Coley’ Coleman was the first woman in the world to fill the role of Head bartender. During her time at the American Bar of the Savoy Hotel in London (between 1903 and 1925) created this cocktail for the Victorian actor Sir Charles Hawtrey, who, after tasting it, apparently said “This is a true Hanky Panky! “(which in English means cheating but also sexual effusion). The ingredients are **London dry Gin**, **sweet Vermouth** and **Fernet**. The flavour is sweet and aromatic, the alcohol content is high.



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€ 10

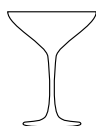
*Potential allergens: 12*

# Blood and Sand

prohibition



This cocktail appears for the first time in 1930 in the “Savoy Cocktail Book”, the “Holy Bible” for bartenders. The name is clearly inspired by Rodolfo Valentino’s movie; contains **Blended Scotch Whisky**, **Cherry Brandy**, a mix of **Vermouth** and **orange juice**. The flavour is sweet, smoky and citrusy, the alcohol content is medium-high.



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€ 10

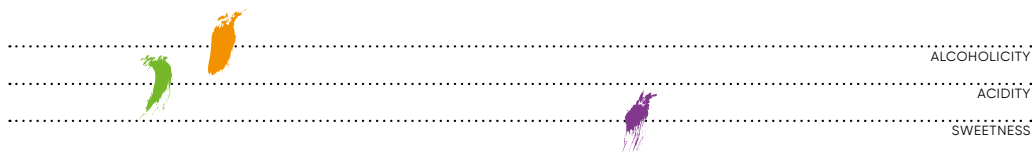
*Potential allergens: 12*





# Giostra d'alcol

prohibition



Creation of Enrico Prampolini, a leading representative of the Italian Futurism Movement, Carousel of Alcohol, was presented at the Paris International Exhibition of 1931, with the name of “Carrousel d’Alcool”. It contains **Barbera d’Asti**, **Bitter Campari**, **cedrata Tassoni** and a decorative cube of **Parmigiano Reggiano** together with a **chocolate** one. The flavour is sweet, bitter and vinous, the alcohol content is mild.



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€ 10

*Potential allergens: 7, 12*

# Last Word

prohibition



It appeared for the first time in 1915 at the Detroit Athletic Club. From that moment on, the Last Word disappeared until 2003, when the famous bartender Murray Stenson found an old recipe book and brought this cocktail back to life in his bar in Seattle. The Last Word is a **Gin** based cocktail with **green Chartreuse**, **Maraschino** and **lime juice**. A strong drink, high alcohol content, with strong herbaceous and floral notes.



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€ 10

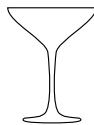


# Banana Daiquiri

post WW2



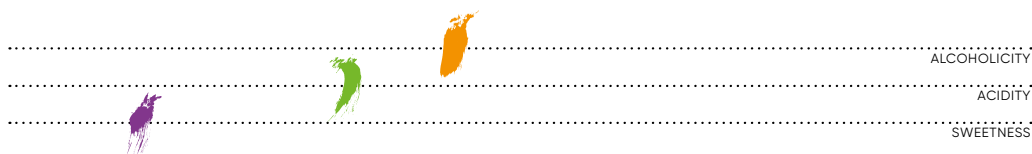
Plenty of myths surround the creation of this exotic variation on the classic Daiquiri, but they all ultimately come down to Mariano Licudine who invented this drink in '71 at Mai-Kai Restaurant in Fort Lauderdale, Florida. Licudine was of the legendary “Filipino mixologists” who worked alongside Don The Beachcomber, one of the inventors of tiki mixology from the Thirties. It’s a creamy cocktail with a strong **banana** flavour enchanted with **Rum** and slightly sour thanks to the **lime** juice.



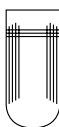
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€ 10

# Paloma

post WW2



The past of this cocktail is unclear. It is attributed to Don Juan Delgado Corona, owner of the bar “The Capilla” in the city of Tequila. A cocktail of Mexican tradition, fruity and refreshing. The Paloma ingredients are **Tequila**, **lime juice** and **pink grapefruit soda**.

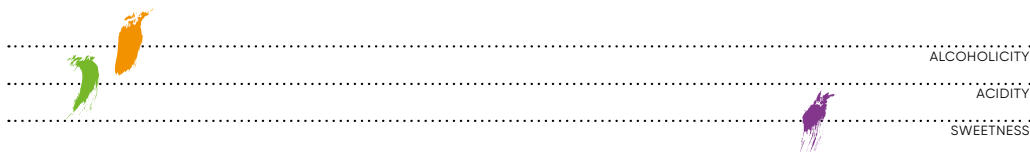


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€ 10



# Pink Squirrel

post WW2



The Pink Squirrel was invented in 1941 by Bryant Sharp at Bryant's Milwaukee Cocktail Lounge which served it as an ice cream drink. Very popular in the 1970s, the Pink Squirrel can be considered as a real dessert. The **apricot, peaches and cherries Liqueur**, the **white chocolate Liqueur** and **cream** add on sweetness. The alcohol content is medium-low.



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€ 10

*Potential allergens: 7*

# SHOTS

*€ 2 surcharge applied to the total amount if ordered with a soft drink*

## ITALIAN AMAROS

	SHOT (25 ml)	DBL SHOT (50 ml)
Camatti	2,5	4
Fernet Branca	2,5	4
Montenegro	2,5	4
Amaro Amara	3	5
China Clementi	3	5

## COGNAC

Courvoisier VS	4	7
Ferrand 10 Générations	6	10
Paul Giraud Napoléon	7	12

## GIN

Bobby's	5	8
Hendrick's	5	8
Engine	5	8
Tanqueray 10	5	8
Nikka Coffey Gin	6	10
Elephant	6	10

## TEQUILA E MEZCAL

Los Danzantes Espadín (Mezcal)	5	8
Casamigos blanco (Tequila)	5	8
Casamigos reposado (Tequila)	6	10
La Dama (Tequila)	6	10
Casamigos añejo (Tequila)	7	12
Los Danzantes Tobala (Mezcal)	8	14

## GRAPPA

Marzadro 18 lune	4	7
Storica Nera	4	7

## RUM

	SHOT (25 ml)	DBL SHOT (50 ml)
Klëren St. Michel	4	7
Clairin Vaval	5	8
Habitation Velier Savanna	5	8
Diplomatico	5	8
Hampden Estate	5	8
Appleton Estate	5	8
El Dorado 12yo	6	10

## VERMOUTH

Mulassano Rosso	3	5
Mulassano Bianco	3	5
Garazzino	3	5
Del Professore	3	5
Carpano Antica Formula	4	7
Cocchi Barolo chinato	4	7

## VODKA

Stolichnaya red	4	7
Polugar N.1	5	8
Beluga	5	8
Stolichnaya Elit	6	10

## WHISKY/WHISKEY

Monkey Shoulder	4	7
Maker's Mark	4	7
Macallan 12yo	6	10
Compass Box The Peated Monster	6	10
Mitcher's	6	10
Nikka from the barrel	6	10
Nikka Taketsuru	7	12
Glenfiddich 18yo	7	12
Hudson Rye	7	12
Element of Islay Peat & Sherry	12	20
Johnnie Walker Blue Label	14	25



## SPARKLING WINE

	CALICE	BOTTIGLIA
Zanotto, Valdobbiadene Prosecco	7	28
Contadi Castaldi, Franciacorta Brut	9	36
Ca' del Bosco, Franciacorta Cuvée Prestige		40
Contadi Castaldi, Franciacorta Saten		50
Contadi Castaldi, Franciacorta Brut, Magnum		70
Taittinger, Champagne Brut		86
Ruinart, Champagne Blanc de Blancs		110

## WHITE AND ROSÉ WINES

Terenzuola, Vermentino, Fosso di Corsano	7	28
Lambruschi, Vermentino, Costa Marina	7	28
Cà Du Ferrà, Rosé, Magia di Rosa	8	32
Cà Du Ferrà, Cinque Terre, Luccicante	8	32
La Torre, Cinque Terre		40

## RED WINES

Lornano, Chianti Classico	7	28
Tramin, Pinot Nero	7	28
Terenzuola, Canaiolo, Merla della Miniera	8	32
Lornano, Chianti Riserva, Le Bandite		40
Antinori, Brunello di Montalcino, Pian delle Vigne		80

## BEERS

Ichnusa unfiltered 33 cl		5
Menabrea 33 cl		5
Birra del territorio 33 cl (please ask the staff)		7

## DRINKS

Espresso		1,5
Still water 75 cl		2
Sparkling water 75 cl		2
Soft drinks		4
Home-made iced tea		5
Organic fruit juices		5

## Allergens

1. Cereals containing gluten: wheat, rice, barley, rye, kamut, farro. 2. Crustaceans and products thereof. 3. Eggs and products thereof. 4. Fish and products thereof. 5. Peanuts and products thereof. 6. Soybeans and products thereof. 7. Milk and products thereof (including lactose). 8. Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts, and products thereof. 9. Celery and products thereof. 10. Mustard and products thereof. 11. Sesame seeds and products thereof. 12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO<sub>2</sub>, which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers. 13. Lupin and products thereof. 14. Molluscs and products thereof.





