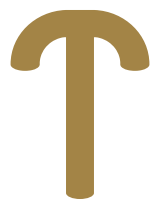


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TERMINUS

C A F É

When we picked the name, Terminus Café, we wanted to honour the memory of the Hotel Terminus (best known as Hotel Commercio & Touring), glorious venue and meeting point of thousands of visitors and travellers back in the '900. The Hotel Terminus closed its doors over 20 years ago, and as current owners of the Hotel Firenze e Continentale, we have decided to restore the historic building bringing to life the Terminus Café, as well as designing new elegant and modern bedrooms for our guests.

Let us take you to a journey of discoveries through this cocktail list. We will reveal a few curiosities of this fascinating building and its prestigious past and we will tell you the story of its best kept secrets.

We want to bring our passion for this marvellous project to you so now relax, sit back and enjoy a complete new experience.

Welcome to Terminus Café.

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

Lato Via Genova



Autorimessa e officina attigue

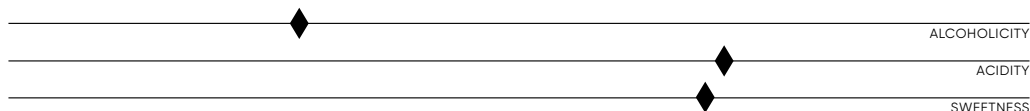
Lato Stazione Ferroviaria



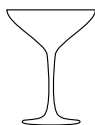
 *Albergo Ristorante*
Commercio & Touring
Via Genova 16 LA SPEZIA



LA SCORZA



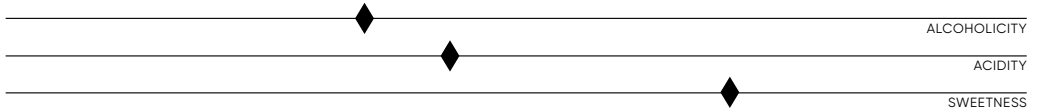
The ancient Church of Madonna della Scorza (A.D. 1550), which has its foundations within the Hotel Terminus' walls, borrows the name to this cocktail. Starting from a **Tequila blanco** base, we added taste using an **Italian orange liqueur** and a home-made **Sugar syrup** obtained using the essential oils extracted from grapefruit, lemon and orange zest. The freshness of **Lime juice** adds on spark. To finish off, a foamy top made of **Italian bergamot liqueur** with its characteristic notes of gentian and camomile.



€ 12



BALL ROOM



Inspired by the memory of the old ballroom which during the First World War was located underneath the ruins of the renaissance Church, Ball Room is a **Porto wine** based cocktail with a bitter note at the end. To the fruity notes of cherries, black currant and blackberries, we added on two Italian digestive liqueur, **Fernet** and **Amaro Amara** (a Sicilian red orange liqueur directly from Mount Etna), a home-made **Cinnamon syrup**, **Coke** and **Lime juice**.

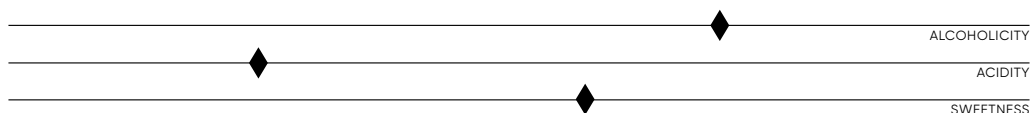


€ 10

Allergens: 12



NAPOLEÓN



During Napoleon Bonaparte's times, Paolotti friars, who had been forced to leave their monasteries, found a new home behind the closed doors of the Hotel Terminus. According to a legend, even Napoleon has been a visitor of the old building! To honour this important guest, we have picked the most famous French liqueur: **Cognac**. In addition to this young spirit and its vanilla flavour, we chose a **Scottish peaty whisky**, **Salted caramel** and two bitters: **Umami** and **Chocolate**. A rich and flavourful signature cocktail, vaguely sweet and salty, smoky and... cuddle yourself!

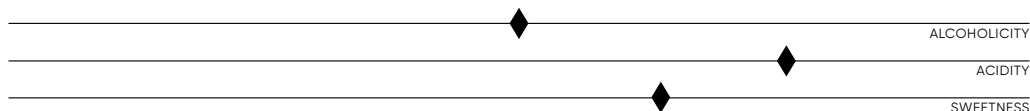


€ 12

Allergens: 1



LIBERTY



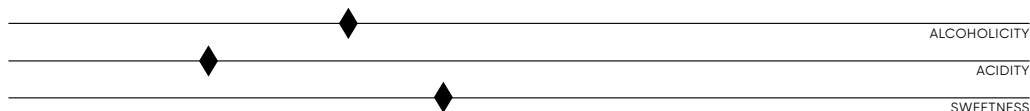
Our Liberty signature cocktail is an homage to Art Nouveau, to charming and mysterious landscapes. We aim to take you to a journey that starts from a tiny island in the Caribbeans and its **Rum**, via Japan with its **Yuzu sakè** to finally land in the Mediterranean, where the sweetness of a **Marjoram honey** and the scent of **Basil oil** will lead the way. A tribute to Daiquiri lovers, an aromatic and elegant cocktail.



€ 10



VIA DEL CAMPO



A sense of belonging to our region, Liguria, and an homage to its native inhabitants, in particular to the musician Fabrizio De Andrè, is the motivation behind the creation of Via del Campo, our version of the Italian “Spritzz”. We have picked the most representative local wine, the **Vermentino**, and added on a special **Cherry liqueur** and a **Mastiha liqueur** from the resin of a tree growing on the Greek island of Chios. The **Bitter** fulfils an enveloping and sparkling drink, with a sweet and at the same time sour taste. Aromas of flowers and aromatic plants with a pungent note of **Green mandarin** will delight your senses.

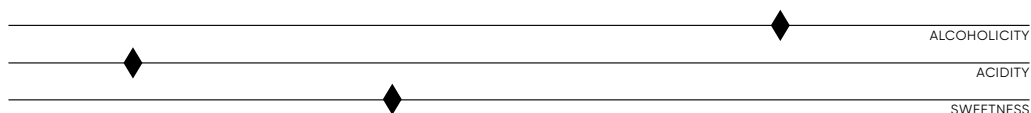


€ 10

Allergens: 12



NERONE



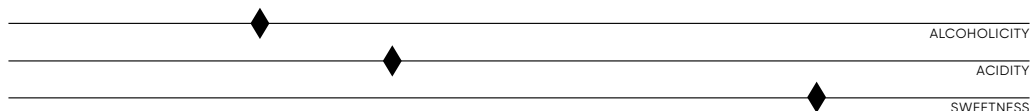
The cocktail owes its name to the fire that partially destroyed the Hotel Terminus in 1922. We were inspired by one of the most loved cocktails in Italy, the Negroni. Ours is **Smoked**, made of a roman **Gin** with hints of artichoke, an artisan **White vermouth** from Turin, **Bitter Biancosarti** and a base of rose, **Mint and ambergris liqueur**. A strong and rich cocktail sweetened by **Apricots** that confer a touch of delicacy.



€ 12



RAIL ROAD



Rail Road is in honour of the thousands of travellers from all over the World that have been guests of the Hotel Terminus since the early 1900s. Served in a Mug that reminds of a Moai statue, we have created a long and refreshing drink, using a **Jamaican rum** flavoured with **Coconut oil** and enriched with an **Italian almond liqueur**, **lime juice** and **passion fruit**. A trip to the Tropics, a tribute to “tiki” mixing.

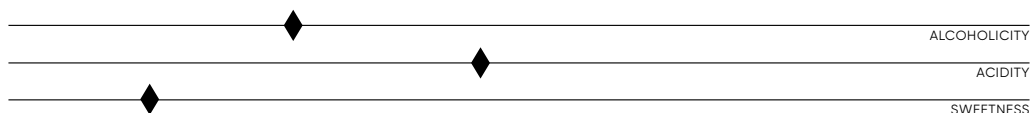


€ 12

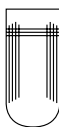
Allergens: 8



TERMINUS 2020



And here we are, to the present. To celebrate the bond between the Hotel Firenze and Continentale and the old Hotel Terminus, we have opted for a fiery cocktail, a Bloody Mary, but we wanted it more lively and flavourful. So, we added a **Pisco infused with celery** and **Orange juice** to the unmissable **Tomato juice** and we finished it off with our **Leche de tigre** which brings with it the colours and flavours typical of South America.

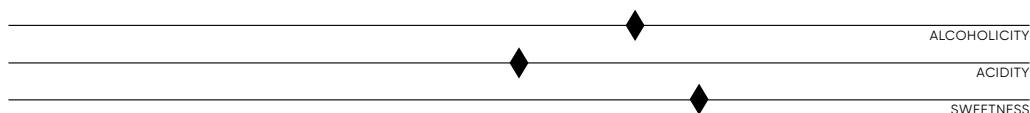


€ 10

Allergens: 6, 9



BACK TO THE CHURCH



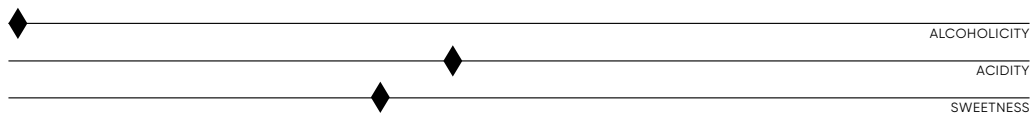
Back to the Hotel Terminus. For this signature we chose a **Tequila reposado** and we added a bit of **Mezcal** to give some smoky and earthy hints. A signature with a unique shrub, in which the sweetness of **Roasted pepper syrup** harmonizes with the acidity of **Raspberry vinegar**. A complex and colourful cocktail.



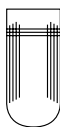
€ 12



THE BARN

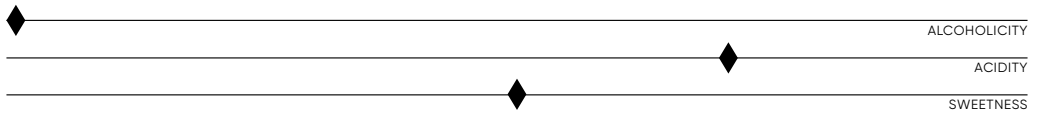


Inspired by the time when the Hotel Terminus housed a barn, for this signature we have opted for **Seedlip Garden**, the first non-alcoholic liqueur in the world made from hay, mint, rosemary, thyme and hops. **Cucumber juice**, **Lime juice** and **Tonic water** are the additional ingredients for a sparkling, thirst-quenching and aromatic drink: it feels like an afternoon getaway to the countryside.



€ 8

FENICE



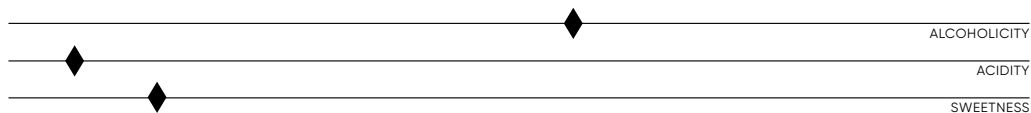
This non-alcoholic Signature is inspired by the stage of the old “La Fenice” Theatre located under the loggia of the ancient Baroque church of the Hotel Terminus. It contains **ApoJuice with hibiscus flowers** (a non-alcoholic extract obtained by cold infusion of dried Hibiscus petals), **Pink grapefruit juice** and **Ginger ale**. With a pleasantly sour taste, Fenice is refreshing, citrusy and thirst-quenching.



€ 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.

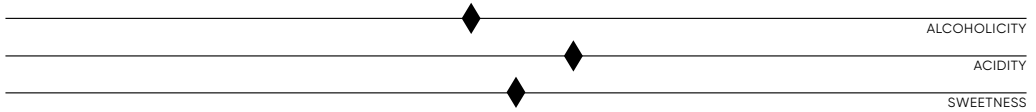


€ 10

Allergens: 12

BRANDY CRUSTA

pre prohibition



It first appeared in Jerry Thomas (also nicknamed “The Professor”), 1862 Bartender’s Guide, who wrote some of the most important books in the world about Mixology. In this cocktail you will find a **Brandy** combined with **Maraschino**, **Lemon juice**, **Sugar syrup** and **Orange bitter**. To finish off, a thin layer of sugar on the edge of the glass and an elegantly shaped lemon zest. The taste is sweet, sour and herbaceous, the average alcohol content is medium.

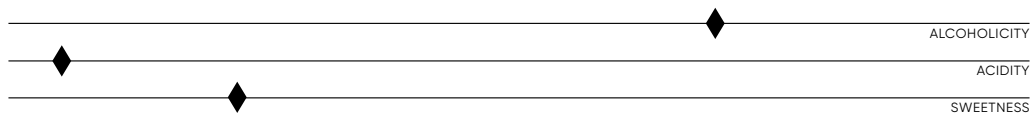


€ 10



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.

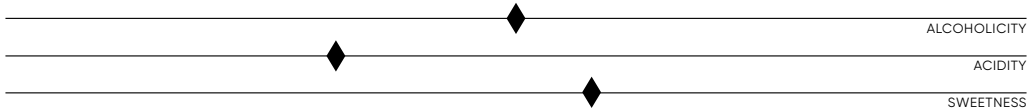


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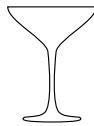
Allergens: 12

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 whiskey**, **Cherry brandy**, a mix of **Vermouth** and **Orange juice**. The flavour is sweet, smoky and citrusy, the alcohol content is medium-high.



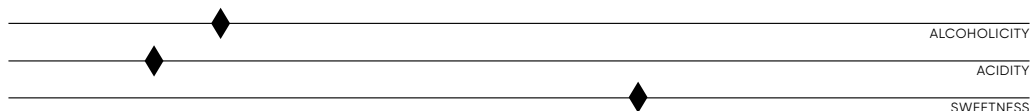
€ 10

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.

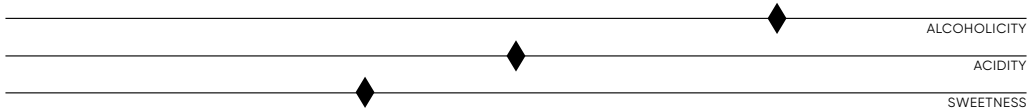


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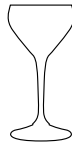
Allergens: 7, 12

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.

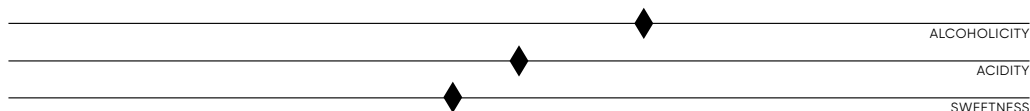


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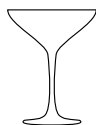


GOLDEN STAG

post WW2



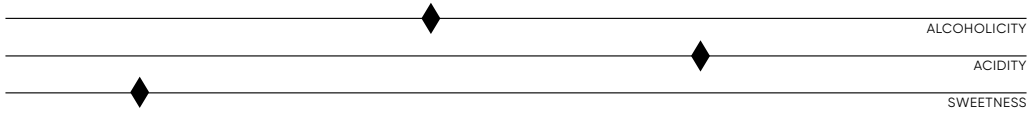
Don the Beachcomber, visionary entrepreneur, rum ambassador and founding father of “tiki” mixing, created this cocktail in 1937. It is a combination of **Rum**, **Lime juice** and **Sugar** obtained through the use of a milk-shake mixer and “shaved” ice which confer to this drink a unique texture and softness. Our interpretation of this cocktail contains a **Mix of three rums**: two Jamaicans, with accented notes of exotic fruit and spices, and one of Guayana, lighter and fresher. The result is aromatic, powerful and dry, with a high alcohol content.



€ 10

PALOMA

post WW2



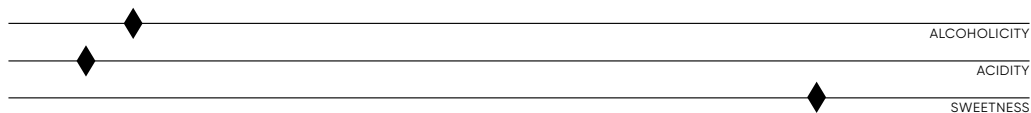
The past of this cocktail is unclear. It is attributed to Don Juan Delgado Corona, owner of the bar “The Capilla” in the city of Tequila. A cocktail of Mexican tradition, fruity and refreshing. The Paloma ingredients are **Tequila**, **Lime juice** and **Pink grapefruit soda**.



€ 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.



€ 10

Allergens: 7

SHOTS

ITALIAN LIQUEURS

	SHOT (25 ml)	DBL SHOT (50 ml)
Fernet Branca	2,5	4
Montenegro	2,5	4
Amaro Amara	3	5
China Clementi	3	5
Jefferson Amaro Importante	3	5
Folletto Amaro Proibito	3	5

COGNAC

Courvoisier VS	4	7
Paul Giraud Napoléon	7	12

GIN

VII Hills	4	7
Hendrick's	5	8
Tanqueray 10	5	8
Primo	5	8
Engine	5	8
Gil Rural Peated	6	10
Elephant	6	10

TEQUILA AND MEZCAL

Los Danzantes Espadín	5	8
Casamigos blanco	5	8
Casamigos reposado	6	10
Casamigos añejo	7	12
Los Danzantes Tobala	8	14

GRAPPA

Marzadro 18 lune	4	7
Storica Nera	4	7

RUM

	SHOT (25 ml)	DBL SHOT (50 ml)
Veritas	4	7
Clairin Casimir	4	7
Sailor Jerry	4	7
Savanna Habitation	5	8
Diplomatico	5	8
Hampden Estate	5	8
El Dorado 15yo	6	10
Hampden Estate overproof	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
Glenrothes WMC	6	10
Nikka Taketsuru	7	12
Glenfiddich 18yo	7	12
Hudson Rye	7	12
Element of Islay Oc4	12	20
Johnnie Walker Blue Label	14	25

Additional €2 if served together with soft drinks.

BUBBLES

	CALICE	BOTTIGLIA
Zanotto, Valdobbiadene Prosecco	7	30
Contadi Castaldi, Franciacorta Brut	9	40
Contadi Castaldi, Franciacorta Saten		50
Contadi Castaldi, Franciacorta Brut, Magnum		75
Taittinger, Champagne Brut		86
Ruinart, Champagne Blanc de Blancs		110

WHITE WINES

Cantina Cinque Terre, Cinque Terre	7	30
Terenzuola, Vermentino, Fosso di Corsano	7	30
Lambruschi, Vermentino, Costa Marina	8	34

RED WINES

Lornano, Chianti Classico	7	30
Tramin, Pinot Nero	7	30
Terenzuola, Canaiolo, Merla della Miniera	8	34
Lornano, Chianti Riserva, Le Bandite		40
Antinori, Brunello di Montalcino, Pian delle Vigne		80

BEERS

Ichnusa non filtrata 33 cl		5
Menabrea 33 cl		5
Artisan beers 33 cl		6

SOFT DRINKS

Still water 75 cl		1,5
Sparkling water 75 cl		1,5
Iced tea		3
Soft drinks		4
Organic juices		4

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 SO₂ 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.**

graphic design: tubdesign.it

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