



TERMINUS

CAFÉ

JAZZ COCKTAIL BOOK



The third chapter in our path through mixology is entirely dedicated to jazz. Through this cocktail list, we would like to pay homage to some of the greatest jazz musicians. In these pages we will unveil their portraits created by the local artist Paolo Bianchi along with the description of our cocktails, which represent an ideal bridge between our taste perception and the impressions inspired by these musicians, resulting in a mixture of two creative processes converging into 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



Jimmy Scott



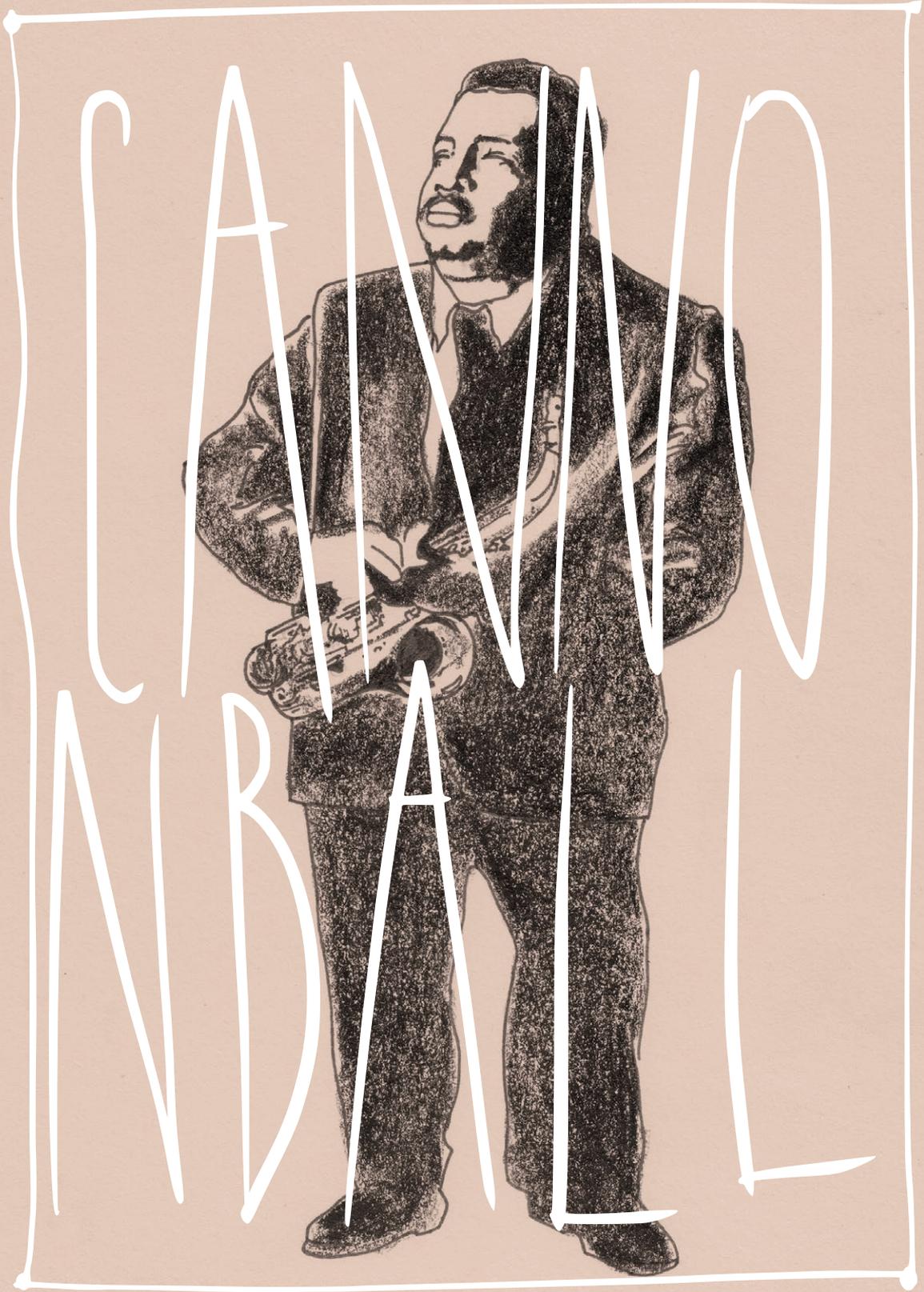
This artist was affected by a rare genetic disorder that forced him to spend his whole life in a limbo between childhood and puberty leaving him with a high timeless and genderless voice. Jimmy Scott is a refreshing spritz with floral hints. It's truly moving drink - it's a Jimmy Scott.

Cucumber Infused Gin
Acqua Bianca Liqueur
Cherry Blossom Vermouth
Prosecco

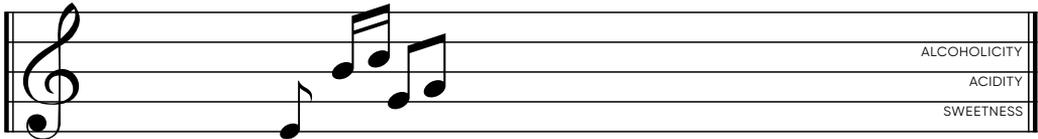


€ 12

Potential allergens: 12



Mercy, Mercy, Mercy!

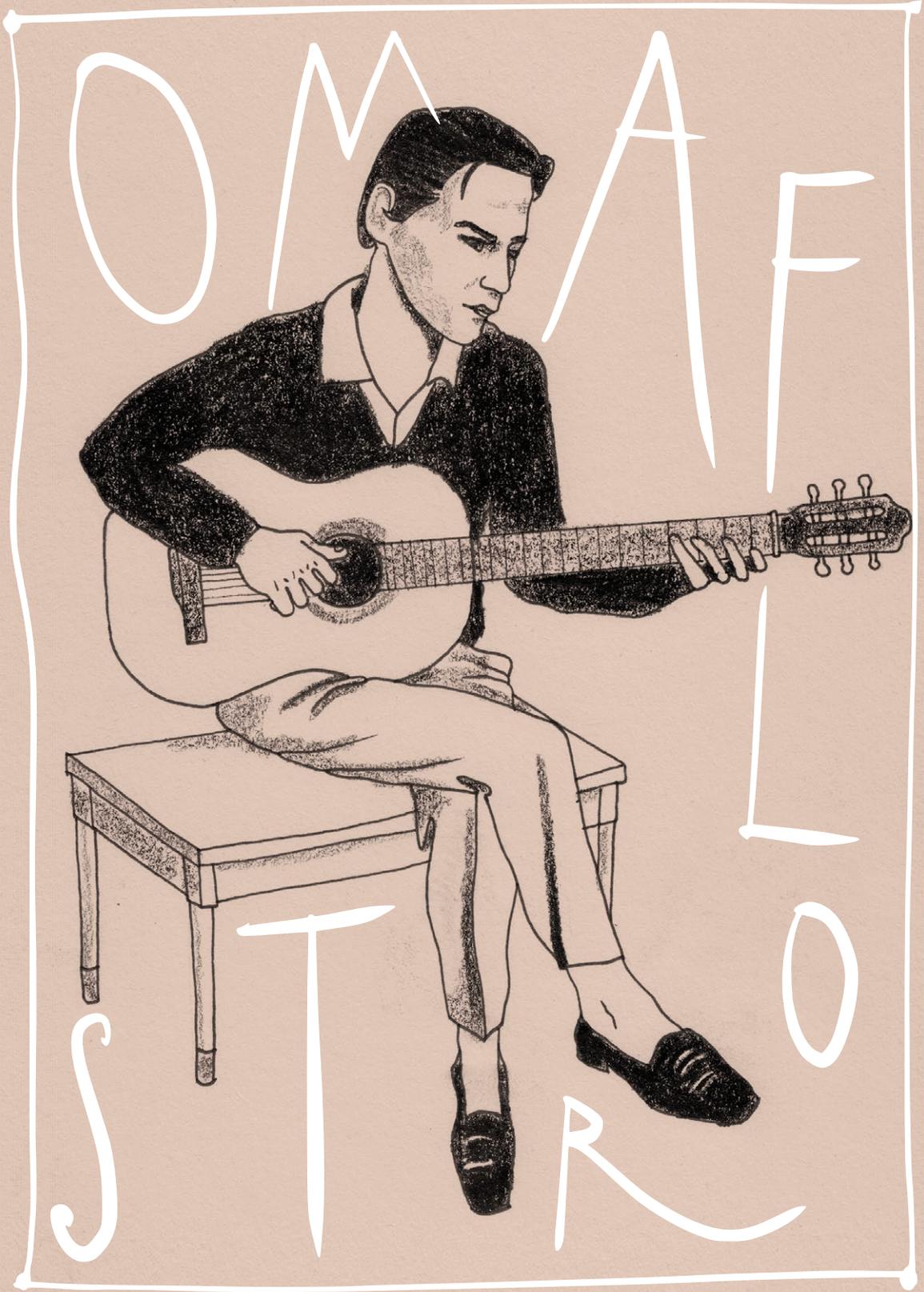


“Mercy, Mercy, Mercy!” is a song and an album recorded during a “Cannonball” Adderley concert at a club in Los Angeles on 20 October 1966. The mood is lively and the song is fun with a fluctuating funky groove to it, bursting with energy. Mercy, Mercy, Mercy! is a long dry simple drink, easy to enjoy. It’s what you would have ordered that night.

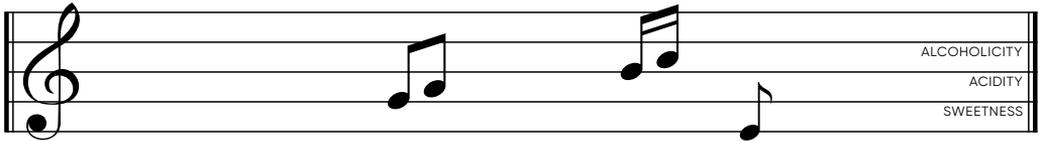
Whiskey Blend
Chocolate e3 Banana Kombucha
Sugar Syrup



€ 12



Desafinado



“Desafinado” is a 1958 song by Antônio Carlos Jobim, also known as “O Maestro”. He invented bossa nova and “Desafinado” is undoubtedly one of the milestones in this musical genre. As we sip through this reinterpretation of a traditional margarita, we imagine what it would be like being there, at Clube da Chave in Ipanema, while listening to “O Maestro”, possibly accompanied by João Gilberto’s guitar.

Reposado Tequila

Pear Tart Shrub

Pear Liqueur

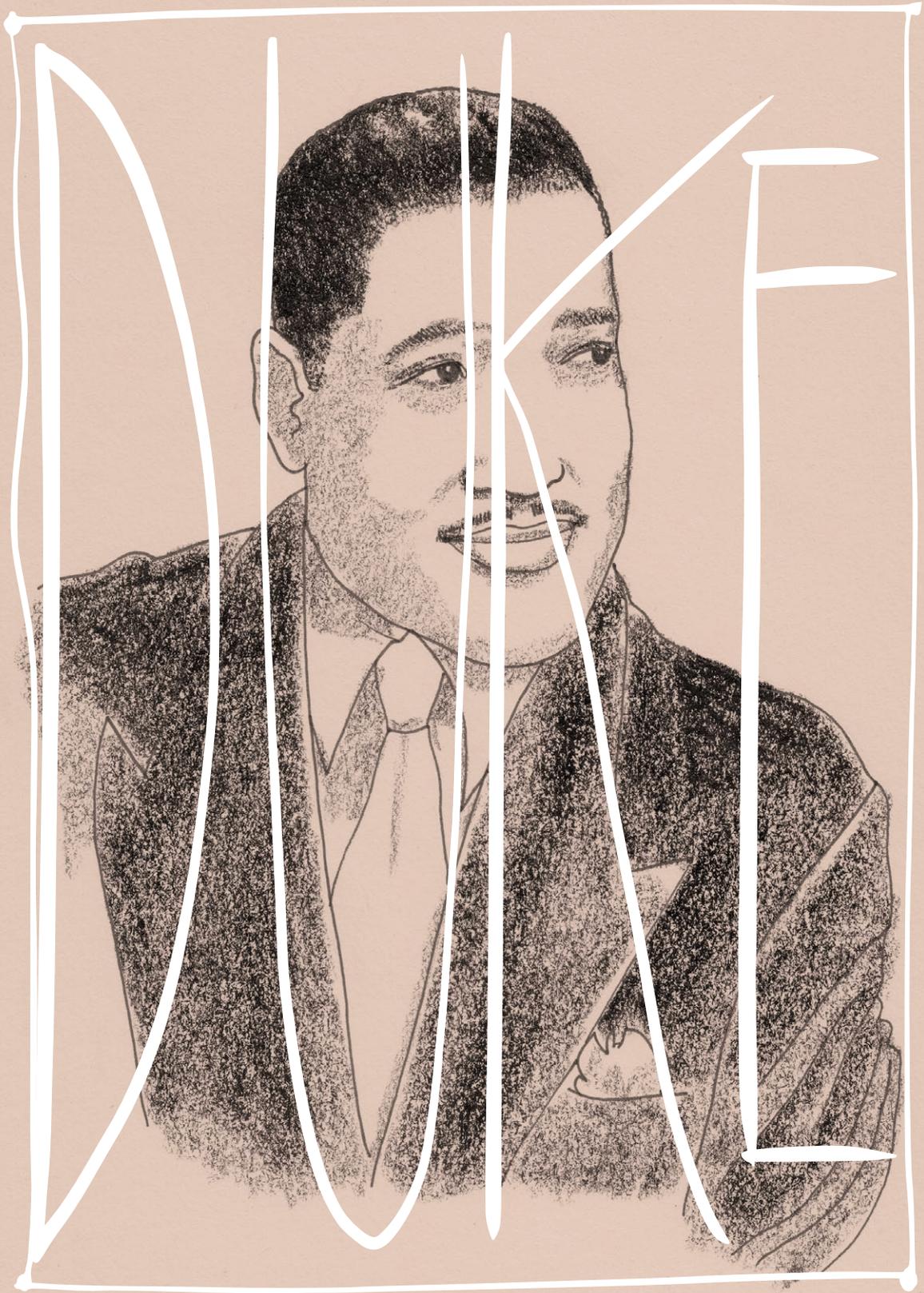
Prosecco



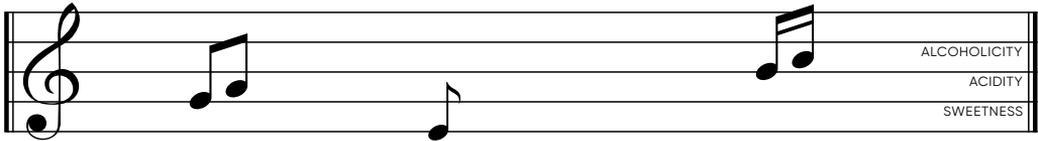
€ 12

Potential allergens: 1, 3, 5, 6, 7, 8, 12





Duke



“The Duke”, this is how Edward Kennedy Ellington was known because of his manners and his flawless looks. He was the king of jazz, a pioneer in orchestral jazz and, without a shade of a doubt, one of the most influential musicians of the 20th century. Duke is for him: it’s a classy negroni, strong and refined.

Smoked Gin

Chestnut-infused Bitter

Porcini Mushroom-infused Red Vermouth



€ 12

Potential allergens: 12



Preservation Hall



Preservation Hall is the house of jazz, a musical landmark in New Orleans where Dixieland and swing classics are still performed every night. To honour this historical venue, we wanted to create our interpretation of one of the signature cocktails from New Orleans: the Ramos Fitz. Ours is a bit spicy though, a bit “Dixie”.

Carrot-infused Vodka

Sesame-infused Bitter

Curry-flavoured Soda

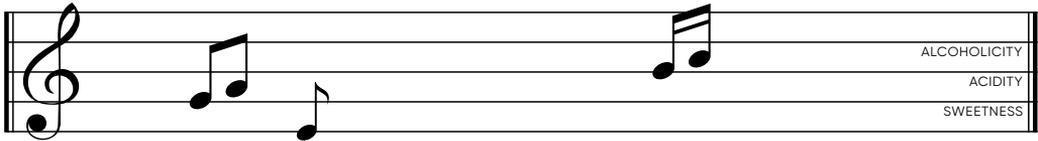


€ 12

Potential allergens: 11



Michel



Michel is a short drink designed to honour Michel Petrucciani, one of the greatest jazz musicians of the 1900s. He was affected by dwarfism and dedicated his whole life to music. Michel was created to pay homage to his extraordinary musical sensitivity and really feels like him: warm, spicy, and passionate.

Wasabi-flavoured Vodka

Japanese Plum Liqueur

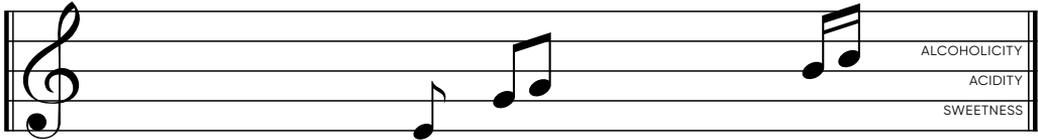
Umami Bitter



€ 12



Poinciana



This is a song by Nat Simon written in 1936 based on a Cuban folk melody. The most famous version of this song was made popular by the great pianist Ahmad Jamal, whose refined and essential performance was also intense and unexpected, just like our Ti' Punch.

Rum Blend
Acidic Solution
Sugar Syrup
Red Onion Caviar

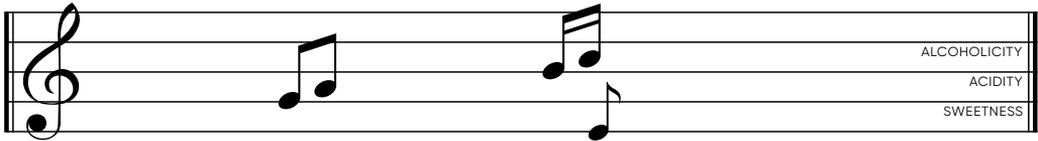


€ 12

Potential allergens: 12



Lady Day



“I don’t think I’m singing. I feel like I’m playing a horn. I try to improvise like Les Young, Louis Armstrong or someone else I admire. What comes out is what I feel”. Billie Holiday was an extraordinary singer, a refined performer with an intense and touching voice. She loved Lady Day cognac - that’s what she was called. We know she would have enjoyed this sour we’ve concocted in her honour.

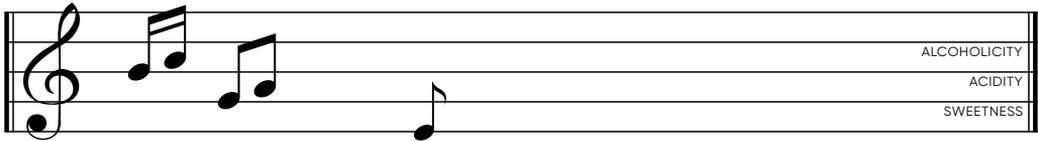
Cognac
Amaro Santoni
Stout Beer Syrup
Rouge Apple Juice



€ 12



Charleston



Our first non-alcoholic proposal resembles - or at least tries to, an Americano or a Negroni, with a bittersweet note and based off a non-alcoholic bitter with hints of orange, gentian and rhubarb, enriched by grapefruit and lime juice and cherry-flavoured soda, conferring a pleasant roundness to this drink.

Non-alcoholic BTTR Bitter

Pink Grapefruit Juice

Lime Juice

Cherry-flavoured Soda



€ 10

Mainstream



The second non-alcoholic drink in our list is made with MeMento Blue, a non-alcoholic spirit in which the sea and the natural aromas of the Mediterranean area meet: sage, oregano and water from Mediterranean itself. We have added honey and lemonade to soften and balance the saltiness of this drink.

MeMento Blue

Honey

Lemonade

Lemon Juice

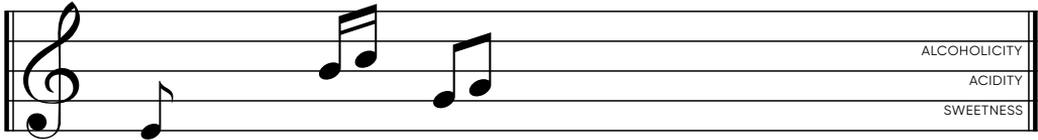


€ 10



Paloma

post WW2

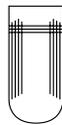


The past of this cocktail is unclear. It is attributed to Don Juan Delgado Corona, owner of the bar “The Capilla” in the city of Tequila. A cocktail of Mexican tradition, fruity and refreshing. The Paloma ingredients are Tequila, lime juice and pink grapefruit soda.

Tequila Blanco

Lime Juice

Pink Grapefruit Soda



€ 10

Spicy Fifty

new era



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.

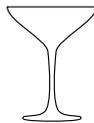
Vanilla-infused Vodka

Elderflower Liqueur

Honey Syrup

Lime Juice

Red Pepper Tincture



€ 10



Naked & Famous

new era



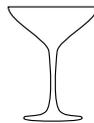
Joaquín Simó created this cocktail at Death & Co., New York in 2011 and it represents, in his own words, “the bastard love child of a classic Last Word and Paper Plane, conceived in the mountains of Oaxaca.” Here Mezcal and Aperol meet, but it also contains yellow Chartreuse and fresh lime juice. The result is a cocktail with an ever-changing flavour: sweet, a little citric, and also aromatic but earthy, smoky and exotic.

Mezcal

Aperol

Yellow Chartreuse

Lime Juice



€ 10

Clover Club

post WW2



The name of this drink comes from an exclusive men-only bar at Hotel Bellevue in Stratford, Philadelphia, and the venue's motto was "Who enters here leaves care behind, leaves sorrow behind, leaves petty envies and jealousies behind.". It is made with gin, raspberry syrup and lemon juice and has a low alcohol content which made it ideal for the first women ever admitted to the Club in the early 1940s.

Gin

Raspberry Syrup

Lemon Juice

Plant-based Foaming Agent

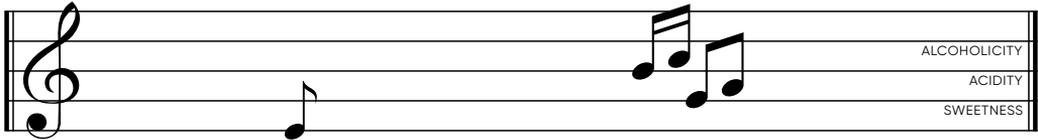


€ 10



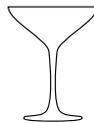
Hemingway Special

prohibition



Imagine you're at "El Floridita", in Havana, Cuba around 1930. Rumour has it that the drink was prepared for the first time under the actual instructions of Ernest Hemingway. The Papa Double or Hemingway Special is a daiquiri with Maraschino and grapefruit juice, more alcoholic, but also dry, refreshing and cool.

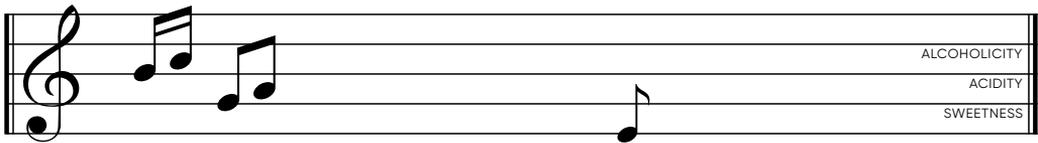
Cuban Rum
Maraschino
Pink Grapefruit Juice
Lime Juice



€ 10

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.

Campari
Barbera d’Asti
Cedrata



€ 10

Potential allergens: 7, 12



Vieux Carré

post prohibition



This drink was created in 1938 in the French Quarter in New Orleans, in the midst of the post-prohibition era by Walter Bergeron, head bar tender at the Hotel Montena's Carousel Bar. The core of the cocktail is made up of whiskey and cognac, combined with a soft vermouth, grassy scents from the D.O.M. Benedictine and the balsamic quality of Angostura and Peychaud's Bitters. It's a very luxurious cocktail and has a rich aroma profile.

Whiskey

Cognac

Red Vermouth

D.O.M. Benedictine

Angostura Bitters

Peychaud's Bitters

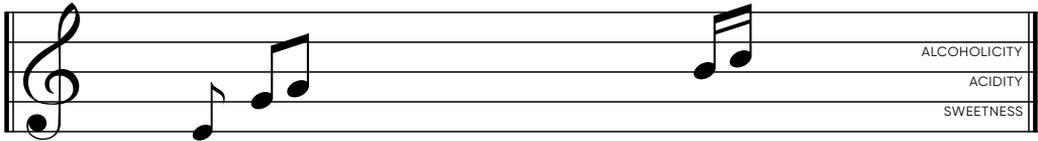


€ 10

Potential allergens: 12

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.

Sherry

Dry Vermouth

Orange Bitter



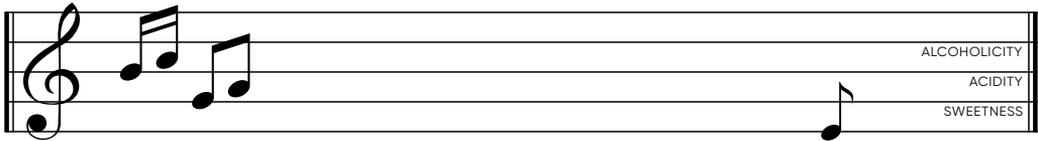
€ 10

Potential allergens: 12



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.

Apricot Kernel Liqueur
White Cocoa & Vanilla Liqueur
Plant-based Cream



€ 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	3	5
Fernet Branca	3	5
Montenegro	3	5
Amaro Amara	3	5
China Clementi	3	5

COGNAC AND ARMAGNAC

Reviseur VS Cognac	5	8
Chateaux de Bordeneuve (Armagnac)	6	10
Paul Giraud Napoléon (Cognac)	7	12

GIN

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

TEQUILA AND MEZCAL

Alipus San Baltazar (Mezcal)	5	8
Casamigos blanco (Tequila)	5	8
Casamigos reposado (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)
Clairin Vaval	5	8
River Antoine	6	10
Savanna Creol 52	6	10
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

VODKA

Ketel One	5	8
Polugar N.1	5	8
Beluga	5	8
Stolichnaya Elit	6	10

WHISKY/WHISKEY

Johnnie Walker Black Label	5	8
Bulleit Bourbon	5	8
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
Element of Islay Peat & Sherry	12	20
Johnnie Walker Blue Label	14	25

BEERS

Ichnusa unfiltered 33 cl		6
Menabrea 33 cl		6
Birra del territorio 33 cl		8

SPARKLING WINES

	GLASS	BOTTLE
Zanotto, Valdobbiadene Prosecco	7	30
Ricci Curbastro, Franciacorta Brut	8	36
Ca' del Bosco, Franciacorta Cuvée Prestige		40
Ricci Curbastro, Franciacorta Pas Dosé, Gualberto		50
Ricci Curbastro, Franciacorta Brut, Magnum		75
Taittinger, Champagne Brut		86
Ruinart, Champagne Blanc de Blancs		110
Dom Perignon, Champagne Vintage		250
Dom Perignon, Champagne Vintage, Magnum		600

WHITE AND ROSÉ WINES

Felluga, Sharis	7	30
Lambruschi, Vermentino, Costa Marina	7	30
St. Michael-Eppan, Pinot Grigio	8	32
Cà Du Ferrà, Rosé, Magia di Rosa	8	32
Cà Du Ferrà, Cinque Terre, Luccicante	8	32
La Torre, Cinque Terre	9	40

RED WINES

Lornano, Chianti Classico	7	30
Tramin, Pinot Nero	7	30
Terenzuola, Canaiolo, Merla della Miniera	8	32
Lornano, Chianti Riserva, Le Bandite		40
Antinori, Brunello di Montalcino, Pian delle Vigne		80

DRINKS

Caffè espresso		1,5
Acqua naturale 75 cl		2,5
Acqua gassata 75 cl		2,5
Soft drinks		6
Tè freddo home made		6
Succhi di frutta Bio		6

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.

A special thank to Caterina @woai_lab for her beautiful glasses and to Andrea who, with his company Verde Verticale, help us make our cocktails even more unique and surprising.

graphic design: tubdesign.it

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