

## STROMBOLI

**Lo Stromboli** takes its name from the island that stands out on the horizon and, from here, always remains before your eyes like a familiar presence, while the sea carries with it light, air, and that constant movement that makes every moment of the day different from the one before.

Sitting here means slipping into a simple and natural rhythm, shaped by tables overlooking the water, time flowing gently, and a cuisine inspired by what the local area has to offer.

It is the perfect place for a quick break after the beach, for a light lunch that leaves room for the rest of the afternoon, or to allow yourself the pleasure of lingering a little longer, while your gaze keeps returning, almost unconsciously, to the spectacular silhouette of the volcano rising above the water.

BAR

## APERITIVO

**Raw catch of the day**

A: 2-4-12-14



**Calabrian black pork cured meats 22**

A: 1

**Local cheeses selection 18**

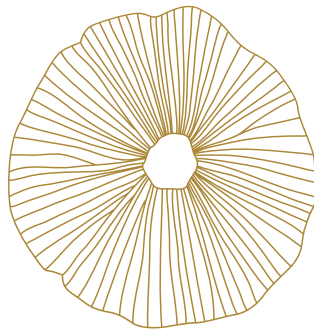
A: 7-12



**Homemade bread bruschetta 16**

A: 1-4-12

**Aperitivo of the day**



**6:00 PM – 8:30 PM**

## BEVERAGE

### COFFEE SELECTION

Espresso, ginseng coffee, decaffeinated coffee 3  
Double espresso 4  
Americano, barley coffee 4  
Cappuccino, latte macchiato 5  
Shaken iced coffee 6  
Selection of artisanal teas and herbal infusions 5

### NON-ALCOHOLIC

Juices 5  
Freshly squeezed juices 7  
Soft drink 5

### WATER

Still microfiltered water 0,75 lt 2  
Sparkling microfiltered water 0,75 lt 2  
Mineral water 0,50 lt 1,5

## BEVERAGE

### CALABRIAN SPARKLING WINES

Riva Diva Charmat method brut 10

#### WHITES

Terre di Gerace 9

Pecorello 9

Bivongi 9

#### ROSÉ

Rosaspina 9

Greco rosato IGT 9

#### REDS

Savuto rosso 10

Vorea IGT 10

#### BEERS

Draft craft beer | small 9 / medium 10

Draft beer | small 7 / medium 9

Arricriati craft beer 6

Omega craft beer 6

Theta craft beer 6

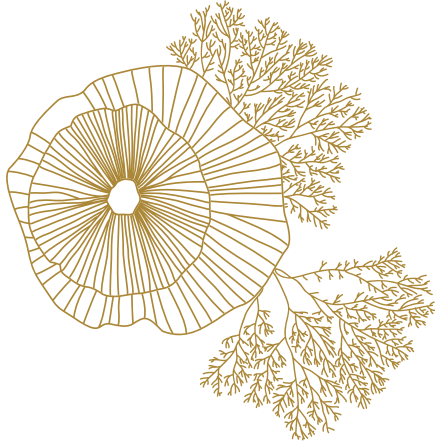
Lambda craft beer 6

Limen craft beer 7

Wit Limen craft beer 7

0% alcohol beer 6

Gluten-free beer 6



## MENU AFTER DINNER

5:00 PM – 12:00 AM

### SIGNATURE DRINKS

#### CAPO VATICANO MULE 13

Green apple liqueur, powdered cinnamon, lemon granita,  
ginger beer

#### STROMBOLI CLIMA 15

Pink grapefruit gin, lemon juice, grapefruit juice,  
rosemary syrup, tonic water

#### KALA' BREEZE 13

Liquore del mediterraneo mandarinetto, succo di lime, zucchero  
Mediterranean mandarinetto liqueur, lime juice, raw sugar, mint,  
bergamot soda, mandarin essence

#### EOLIAN VELVET 14

Cocoa gin, coconut purée, lime juice, orange juice, coconut foam  
and velvet

#### VOLCANO SMOKE 14

Amaro Montenegro, almond liqueur, lime juice, sugar syrup

#### SEA ON THE ROCKS 15

Vodka, blue curaçao, lime juice, elderflower syrup, foamer,  
lemon essence

### MOCKTAIL

Virgin Bergamot Mojito 10

Alcohol-Free Negroni 10

Alcohol-Free Gin & Tonic 10

### SPRITZ COLLECTION

Aperol Spritz 13

Campari Spritz 13

Hugo Spritz 13

Passion Spritz 14

Bergamot Spritz 13

## MENU AFTER DINNER

5:00 PM – 12:00 AM

### RUM

Diplomatico - 15  
Zacapa 23 - 16  
Zacapa o - 22  
Don Papa - 18

### WHISKY

Jameson 16  
Red Label 16  
Toki 18  
Knob 18  
Talisker 18  
Oban 16

### COGNAC

Hine Sigar Reserve 20  
Martel Xo 35

### TEQUILA & MEZCAL

Grand Orendain Blanco 10  
Grand Orendain Reposado 12  
Montelobos 14  
Ojo De Tigre Reposado 14

### VODKA

Belvedere 13  
Greygoose 13  
Altamura 13

### GRAPPE

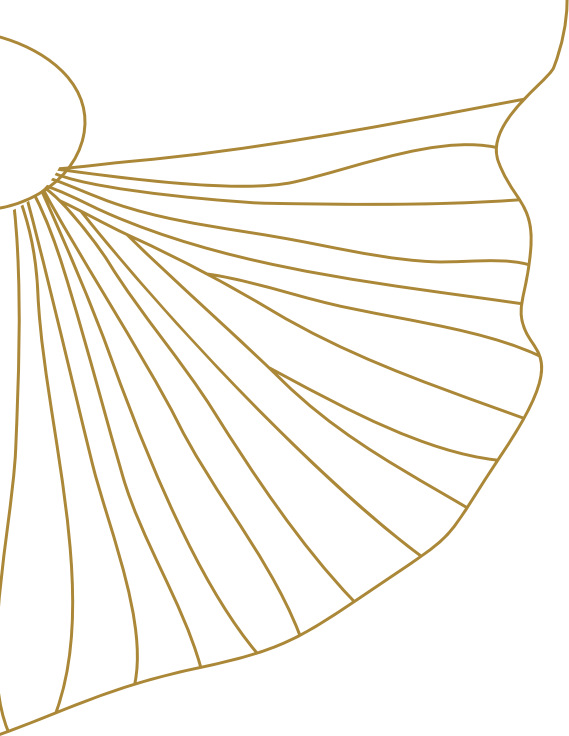
UNICA Barricata Grappa Di Calabria 40 %, Caffo - 8  
UNICA Bianca Grappa Di Calabria 40 %, Caffo - 8

### GIN

Malfy Pompelmo Rosa 12  
Gin Al Cacao 12  
Gin Mare 12  
Bombay 12  
Tanqueray 12  
Emporia Gin 12  
Gin Gil 12  
Hendrick's 12  
Sipsmith 12  
Monkey 12  
Roku Gin 12  
Gin No Alcol 12

### AMARI & LIQUEURS

Jefferson  
Kaciuto  
Rupes  
Nunziante  
Vaticinium  
Limunì  
Liquore Bergamotto  
Liquorice  
Capobranco  
Eremita  
Mzero



# STROMBOLI

A P E R I T I V O & A F T E R D I N N E R



## ALLERGENS

1 CEREALS CONTAINING GLUTEN AND PRODUCTS THEREOF, 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 AND PRODUCTS THEREOF, 9 CELERY AND PRODUCTS THEREOF, 10 MUSTARD AND PRODUCTS THEREOF, 11 SESAME SEEDS AND PRODUCTS THEREOF, 12 SULPHUR DIOXIDE AND SULPHITES, 13 LUPIN AND PRODUCTS THEREOF, 14 MOLLUSCS AND PRODUCTS THEREOF

The dishes may contain one or more allergens belonging to the 14 types indicated in Annex II of Regulation EU 1169/2011. We kindly ask our guests with food intolerances or allergies to inform our dining room staff. We will be happy to provide detailed information on individual dishes and, where necessary, replace them upon request.