Signature cocktails

ALEXANDRE DUMAS (7) 26

Whisky Whistlepig 10y, Orange Cordial

LADY TREVELYAN 26

Tequila Volcan de mi Tierra, Mango, Verdello Lemon IGP Sicily

OTTO GELENG 26

Vodka Belvedere 10, Olive Oil, Rosemary Bitter

OSCAR WILDE 26

Mezcal in Jalapeno and Mint, Cocumber Cordial, Soda, Lime

Signature Zero zone

WILHELM VON GLOEDEN 18

Cucumber cordial, lemon juice, mint, jalapeno, soda

GABRIELE D'ANNUNZIO 18

Seedlep groove 42, lemon juice, Etna honey

KRUG

Ambassades

	Glass	Bottle
KRUG GRANDE CUVEE *Champagne* Chardonnay, Pinot Noir		Chalice 70 Bottle 450
KRUG ROSE *Champagne* Pinot Noir, Chardonnay, Pinot Meunier		Chalice 120 Bottle 650

Distillates

WHISKY

IRISH

JAMESON BLACK BARREL 32
40% abv

KENTUCKY STRAIGHT BOURBON WHISKEY

MITCHER'S 10 YRS. 50
40% abv

RYE

WHISTLEPIG 15 YRS. 40
46% abv

ISLAY (SCOTLAND)

BRUICHLADDICH, 1991 65
46% abv

PORT ELLEN, 1979, 37 YRS. 400
51% abv

JAPANESE

CHICHIBU, THE PEATED LIMITED EDITION 77
62.5% abv

RHUM

CUBA

EMINENTE 24
41.5% abv

LEGEND OF CUBA RUM PRE 1962 100
45% abv

GRAPPA

TRE SOLI TRE *(Piemonte)* 24

Berta

SASSICAIA *(Toscana)* 24

Tenuta S. Guido Bolgheri

DUCA ENRICO *(Sicilia)* 22

Duca di Salaparuta

BRANDY

VILLA ZARRI 21 ANNI MILLESIMATO 1987 FULL GRADE *(Italia)* 35

Villa Zarri Distillery

GRAN DUQUE D'ALBA ORO SOLERA GRAN RESERVA *(Spagna)* 35

Bodegas Williams E Humbert

LARGE COGNACS

LOUIS XIII DE REMY 320

Grande Champagne Cognac

HENNESSY IMPERIAL PARADIS 220

Rare Cognac

ARMAGNAC / BAS ARMAGNAC

ARMAGNAC 1938, 98

Chateau de Laubade

CHATEAU DE LAUBADE 1928, 190

Chateau de Laubade

DOMAINE DE DELORD 1950, 83

Domaine de Delord

DEGUSTAZIONE COGNAC, ARMAGNAC E BAS ARMAGNAC 45

Infusions And Coffee

SELECTION OF TEA AND INFUSIONS	15
ESPRESSO COFFEE	8

(V) vegetarian - (VG) vegan - (GF) gluten-free
Prices in euros, service included - VAT included

Our commitment to sustainability is also reflected in the choice of local products, including fish, meat, dairy, fruits, and vegetables, many of which come from local suppliers. Our coffee and tea are green certified and come from fair trade partnerships.
Information on Food Allergies: Some dishes and beverages may contain one or more of the 14 allergens listed in Annex II of Regulation (EU) No. 1169/2011 and subsequent amendments. The allergens and their derivatives are: **(1) Cereals containing gluten**, except: a) wheat-based glucose syrups, including dextrose (*); b) maltodextrins based on wheat (*); c) barley-based glucose syrups; d) cereals used in the production of alcoholic distillates, including agricultural ethyl alcohol. **(2) Crustaceans, (3) Eggs, (4) Fish**, except: a) fish gelatin used as a support for vitamin or carotenoid preparations; b) fish gelatin or isinglass used as a clarifying agent in beer and wine. **(5) Peanuts, (6) Soy**, except: a) refined soybean oil and fat (); b) mixed natural tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopheryl acetate, natural D-alpha tocopheryl succinate derived from soy; c) vegetable oils derived from phytosterols and phytosterol esters based on soy; d) vegetable stanol esters produced from soybean oil sterols. **(7) Milk**, except: a) whey used in the production of alcoholic distillates, including agricultural ethyl alcohol; b) lactitol. **(8) Nuts**, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecans [Carya illinoinensis (Wangenh.) K. Koch], Brazil nuts (Bertholletia excelsa), pistachios (Pistacia vera), macadamia nuts or Queensland nuts (Macadamia ternifolia), and their products, except for nuts used in the production of alcoholic distillates, including agricultural ethyl alcohol. **(9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin, (14) Mollusks**. *(*) And their derived products, to the extent that the processing they have undergone is not likely to increase the allergenicity level assessed by the Authority for the base product from which they are derived.*
Please consult the appropriate documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages.
Fish intended to be eaten raw or almost raw have been treated beforehand, in compliance with the provisions of EC Regulation N. 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3.
To guarantee quality and safety for public health, and in compliance with the procedures described in the HACCP Plan pursuant to EC Regulation N. 852/04, (a) dishes or ingredients marked with © are frozen, frozen at source by the manufacturer, (b) ingredients may have been chilled to a negative temperature on site. Our restaurant staff is at your disposal to provide any information regarding the nature and origin of the food served.

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