

MENU

COCKTAILS

L'alchimia trasforma la materia in esperienza.
Attraverso gesti notturni, tecniche antiche e intuizioni moderne,
la frutta cambia forma, intensità e linguaggio.
Ogni cocktail nasce dall'equilibrio tra tecnica e creatività,
pensato per essere condiviso.
Salute, dove l'alchimia diventa esperienza condivisa

Alchemy transforms matter into experience.
Through nocturnal gestures, ancient techniques, and modern intuition,
fruit changes form, intensity, and language.
Each cocktail is born from the balance of skill and creativity,
designed to be shared.
Cheers, where alchemy becomes a shared experience.



MANGO + CHICHA MORADA

Pisco 1615 acholado

Chicha morada

Mango

Campari

BANANA + CHERRY

Altamura vodka

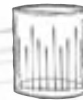
Banana

Cherry Fizz



PEACH + HUACATAY

*Planteray 3 star
Bielle Agricole Rhum
Montelobos Espadin
Huacatay
Peach*



CALAMANSI + SHIITAKE

*Michter's bourbon
Wild turkey Rare breed
Shiitake
Gonzalez Byass PX
Calamansi*



COCONUT + COFFEE

Appleton 8 y.o.

Coffee

Tonka Bean

Tio pepe

Coconut



STRAWBERRY + CACAO

Curado Espadin

Strawberry

Disaronno

Cacao



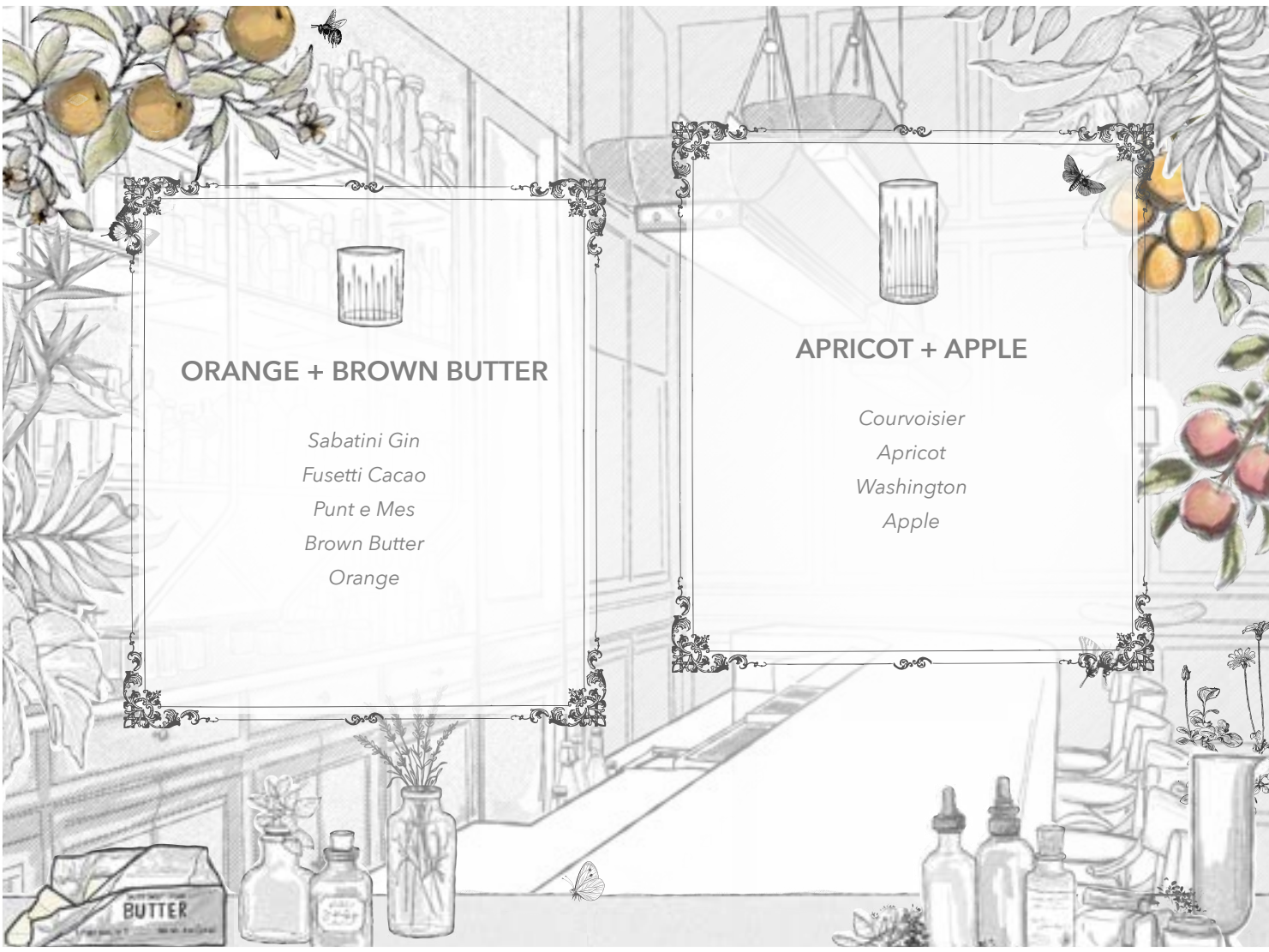
ORANGE + BROWN BUTTER

Sabatini Gin
Fusetti Cacao
Punt e Mes
Brown Butter
Orange



APRICOT + APPLE

Courvoisier
Apricot
Washington
Apple





PINEAPPLE + COCONUT

*Hendrick's oasium
Pineapple wine
Coconut*



RASPBERRY + SAKURA

*Bulldog Bold Black
Raspberry
Mancino Sakura
Match Tonic Floral*



PASSION FRUIT + RED PEPPER

Curado Blanco Tequila

Dry Curacao Yuzu

Chinola Passion Fruit Liqueur

Red Pepper



GUAVA + AJI LIMO

Los Siete Misterios

Guava

Aji Limo

Clementine



SOGNI

*Gin Raw
Cucumber
Dill
Lento*





MOCKTAIL #1

Sabatini 0.0

Cucumber

Dill

Match Mediterranean Tonic



MOCKTAIL #2

Amarico Yellow

Peach Cordial

Match Tonic Spicy



MOCKTAIL #3

Bttr
Chicha Morada
Mango



MOCKTAIL #4

Amarico Rosso
Apple Soda



ORIENTAL OLD FASHIONED

The Balvenie 12 Double Oak

Pandan

Banana



AGED MANHATTAN

Woodford Reserve Rye

Antica Formula

Orange Bitter

*(Aged in Toasted American Oak
with Amontillado & Maple Syrup)*





WHISKEY HIGBALL

Monkey Shoulder
Pomegranate
Pineapple
Rooibos

SPICY PENICILLIN

Glenfiddich 15
Tamarindo
Aji Amarillo
Ginger Falernum



FIG MARTINI

Gin Fish
Fig Leaf



SMOKE GIBSON

London N.3
Smoked Pickle Onion
Pickle Brine





ORIENTAL MARTINI

Sabatini Gin
Shiso
Tomato



FLOWER MARTINI

Boatyard
Mancino Sakura
Lime Kaffir



BEER BOTTLES

Italy

Ipa Kei Os, Granda

5% 33cl

Golden yellow color, on the nose we find fruity and resinous notes. Dry and moderately bitter on the palate.

14 Zero 1, Luppolaio

6,5% 33cl

Amber color with red shadows, caramel and bread notes a rich palat with a sharp and dry final.

Helles Kloe, Granda

5,5% 33cl

Straw yellow color, delicately hoppy and with a contained bitterness and easy to-drink. Fresh, delicate and pleasantly scented with aroma.

IPA

Cuneo

Dunkel Bock

Mantova

Helles

Cuneo

Germany

Noam

5,2% 33cl

Golden brown color ,aromatic herbs at the nose,with flowery nuances tht close in a mineral and salty finish.

Sour beer

Rosé de Gambrinus, Cantillion

5% 75cl

Bright red ruby color with amber shadows, raspberry's sours and fresh notes are protagonists, red fruits and lambic flavours are the main.

Gueuze, Cantillion

5% 75cl

Golden colour, spontaneous fermentation notes with leather and sour nuances. Citric and lactic notes are well present and they long follow the dry final.

Cantillion Kiek Lambic

5,5% 75cl

Ruby red color, blend of different vintages aged in barrel with the addition of Cherry and grapes must. Sharp and acidulous prevail fruity and cherry notes, citrus and wood hints.

Lager

Berlino

Lambic

Anderlecht

Gueuze

Anderlecht

Lambic

Anderlech



SOFT DRINKS

Perrier / Panna

San Pellegrino

Coca Cola / Coca Zero

San Pellegrino Lemonade

San Pellegrino Chinotto

Tonica / Ginger Beer /
Ginger Ale / Olive Lemonade /
Pink Grapefruit

Juice Fruit

Peach / Blueberry

KOMBUCHE

Mia Kombucha Raspberry

Mia Kombucha Mango

Mia Kombucha Ginger