

MO
LO
44

LOUNGE BAR
& BISTROT

SUNSET IN RIVA

12 vol.

€ 15



Malfy blood orange
Green chartreuse
Passion fruit juice
Apple juice
Lime juice
Top grenadine foam

Il nostro best seller, agrumato con un tocco tropicale. Un long drink perfetto in ogni momento della giornata.

Sapevi che la ricetta dello chartreuse, un liquore a base di 130 erbe prodotto da 250 anni, è custodita da soli 2 monaci alla volta?

Our best seller, citrusy with a tropical twist a long drink perfect any time of day.

Did you know that the recipe for chartreuse, a 130-herb liqueur produced for 250 years is guarded by only 2 monks at a time?

MELLOW



18 vol.

€ 15

Gin
Banana liquor
Coconut and juniper shrub
Lime juice
Foamer

Un tropical drink dal profumo caraibico, sweet and sour complesso e accattivante.

Sapevi che lo shrub veniva usato dai marinai nelle lunghe traversate per conservare la frutta e prevenire alcune malattie?

A tropical drink with a Caribbean scent, sweet and sour complex and captivating.

Did you know that shrub was used by sailors on long crossings to preserve fruit and prevent certain diseases?

44 DEGREES

16 vol.

€ 15



Mezcal
Cointreau
Fresh orange juice
Lime juice
Mango syrup
2 Dashes of tabasco

Smoky, esotico, retrogusto lievemente piccante. In cerca di emozioni o sapori inusuali che ricordano il Messico? Provalo.

Sapevi che il Tabasco viene prodotto con la stessa ricetta a base di peperoncini fermentati, aceto e sale da oltre 150anni?

Smoky, exotic, slightly spicy aftertaste, looking for excitement or unusual flavors reminiscent of Mexico? Try it.

Did you know that Tabasco has been made with the same recipe of fermented chilies, vinegar and salt for over 150 years?

SUNFLOWER



12 vol.

€ 15

White rum
Chambord
Triple sec
Cranberry juice
Blackberry syrup
Lime juice

Un tripudio di frutta rossa.
Dolce, agrumato e facile da bere.

Lo sapevi che la ricetta dello Chambord, un liquore a base di more, miele, vaniglia e cognac, si ispira ad un liquore che era molto apprezzato anche da Luigi XIV?

*A riot of red fruit.
Sweet, citrusy and easy to drink.*

Did you know that the recipe for chambord, a liqueur made with blackberries, honey, vanilla and cognac, was inspired by a liqueur that was also popular with Louis XIV.

JUST ANOTHER TONIC

12 vol.

€ 15



Lemongrass and ginger infused gin
St.Germain
Chamomile syrup
Lime juice
1tbs Brancamenta on top
Top ginger beer

Zenzero, miele, camomilla e un tocco finale di menta si sposano perfettamente in questo after dinner long drink.

Il FERNET BRANCA era l'amaro preferito di Maria Callas. Un giorno, però, ne chiese una versione più fresca e leggera, e nacque così il Brancamenta.

Ginger, honey, chamomile and a final touch of mint combine perfectly in this after dinner long drink.

Did you know that brancamenta is said to have originated because its big brother the FERNET BRANCA was the favorite bitter of Maria Callas who, however, requested a fresher, lighter version.

HURRY UP

12 vol.



€ 15

30ml triple sec
25ml limoncello
15ml yellow chartreuse
30ml lime juice
1tbs ardbeg

Agrumato, fresco e con un ritorno affumicato.
Sorprendentemente light.

Vista la crescente popolarità del loro prodotto e per difendersi dai numerosi tentativi di contraffazione, nel 1852 i monaci certosini di chartreuse registrarono ufficialmente il marchio e cominciarono ad utilizzare bottiglie e sigilli dedicati con la dicitura "Liqueur fabrique a la grande chartreuse".

*Zesty and fresh with a smoky finish.
Surprisingly light.*

Following the rising popularity of their liqueur and to protect it from counterfeiters, the Carthusian monks officially trademarked the brand in 1852. They began using signature bottles and seals inscribed with the phrase: "Liqueur fabriquée à la Grande Chartreuse."

Cocktail caratterizzati dal loro gusto
a metà tra il dolce e l'aspro.

Cocktails defined by their taste between
sweet and sour.

SOURS

14.00



RASPBAY

Gin
Aperol
Lime juice
Fresh raspberries
Foamer

14.00



EXODUS

Dark rum
Latte di cocco
Ginger and passion fruit syrup
Lime juice
Top di sprite
Amaretto di Saronno

14.00



GOLDEN HOUR

Orange infused vodka
Lemon juice
Honey water
Bourbon on top

14.00



PINK CLOUD

Malfy pompelmo rosa
Lilet rose
Lemon juice
Oleo saccharum
Grapefruit and rosemary
Foamer

14.00



HELLO MR. PRESIDENT

Tequila blanco
Jefferson
Vanilla syrup
Lime juice
Tabasco

La nostra rivisitazione dei classici internazionali che hanno fatto la storia del beverage.

Our take on international classics that have made beverage history.

TWISTED & PRE-DINNER

15.00



PINK IS THE NEW BLACK

Gin
Chambord
Lemon juice
Top Ferrari perle rose

14.00



CAPPUCCINO MARTINI

Vodka
Khalua
Caramel
1 shot espresso coffee
Whole milk

14.00



WHITE NEGRONI

Gin
Italian white vermouth
Italian white bitter (Biancosarti)

14.00



SLOT MACHINE

Southern confort
Cranberry juice
Passion fruit juice
Lime juice
Vanilla syrup
Top sprite

14.00



BELOVED MEGGIE

Mezcal
White tequila
Fresh orange juice
Lime juice
Agave syrup
Smoked salt

14.00



LEO'S MARTINI (NEW)

Kinobi gin
Carlo Alberto extra dry
Italicus

Amanti dei fizzy drink? Perfetti per
accompagnare il vostro aperitivo!

Fizzy drink lovers? Perfect to pair your
aperitifs with!

SPARKLING COCKTAIL

11.00



SPRITZ

Aperol/Campari/Cynar
Limoncello/Italicus/Sarti
Prosecco
Soda water

**LA NOSTRA PERSONALE RIVISITAZIONE
DELL'APEROL SPRITZ**
OUR PERSONAL TAKE ON THE APEROL SPRITZ

13.00



SPRITZ 2.0

Orange liquor
Aperol
Orange shrub
Lemon juice
Top Prosecco

**VARIANTE ALTOATESINA PIÙ FRESCA E MIELOSA
DELLO SPRITZ**
A FRESHER AND HONEYED SOUTH TYROLEAN
VARIANT OF THE SPRIT

11.00



HUGO

Elderflower syrup
Mint
Soda water
Top Prosecco

**UTILIZZIAMO SOLO PESCHE O FRAGOLE DI STAGIONE,
CHIEDETENE LA DISPONIBILITÀ**
WE ONLY USE IN SEASON PEACHES OR STRAWBERRIES,
ASK FOR THEIR AVAILABILITY

13.00



ROSSINI OR BELLINI

Handmade strawberry/peach puree
Top Prosecco
Crushed ice

13.00



APRICOTTINI

Apricot brandy
Apricot shrub
Apricot jam
Crushed ice
Top Prosecco

Classici che hanno fatto la storia della
miscelazione, preparati davanti ai vostri occhi.

Scegliete il vostro spirito preferito, la vostra
garnish, odori e sapori supplementari e create
il vostro drink dal taglio sartoriale.

Classics that have made mixology history,
crafted in front of you.

Choose your favorite spirit, garnish,
additional scents and flavors
and create your own
tailor-cut drink.

THE CUSTOMIZABLE MIX

18.00



MARTINI COCKTAIL

Gin, Dry vermouth

18.00



VODKA MARTINI

Vodka, Dry vermouth

18.00



DIRTY MARTINI

Gin, Dry vermouth, Olive brine

18.00



VESPER MARTINI

Gin, Vodka, Dry vermouth

18.00



MANHATTAN

Whisky, Red vermouth, Angostura bitter

18.00



OLD FASHIONED

Bourbon whisky, Soda, Angostura bitter,
Sugar cube

18.00



SAZERAC

Cognac, Absinthe, Sugar cube,
Peychaud's bitter

Entrato a far parte della quotidianità della penisola dalle metà dell'800, nasce come momento pre-cena dove venivano servite bevande tendenti all'amaro o frizzanti, per stimolare l'appetito.

Part of the everyday life in Italy since the mid-19th century, it was born as a pre-dinner moment where drinks leaning toward bitter or fizzy were served to stimulate the appetite.

L'APERITIVO ALL'ITALIANA

12.00



L'AMERICANO

Red bitter, Red vermouth, Soda water

14.00



IL NEGRONI

Gin, Red vermouth, Red bitter

13.00



LO SBAGLIATO

Sparkling wine, Red vermouth, Red bitter

14.00



BOULEVARDIER

Whisky, Red bitter, Red vermouth

12.00



CAMPARI ORANGE GARIBALDI

Red bitter, Fresh orange juice

14.00



IL CARDINALE

Gin, Dry vermouth, Herbal liquor

I NOSTRI VERMOUTH

6.00



MARTINI

ROSSO / BIANCO / EXTRADRY

7.00



MARTINI RISERVA

RUBINO / AMBRATO

7.00



VERMOUTH ROSSO COCCHI

8.00



VERMOUTH

RISERVA CARLO ALBERTO

BIANCO / ROSSO / EXTRADRY

7.00



VERMOUTH DEL PROFESSORE ROSSO

7.00



LILET ROSE' / BLANC

7.00



BELSAZAR BIANCO / ROSE'

LET'S
SNACK

10.00 PER PERSON

PRESTIGE PACK

salame felino, nocette di trentingrana, spiedino di frutta, spiedino caprese, cocotte di giardiniera, ciliegina di bufala con bresaola, grissino con prosciutto crudo

salami felino, trentingrana cheese bites, fruit skewer, tomato-mozzarella skewer, pickled veggies, small buffalo mozzarella cheese with air dried beef meat, breadstick with raw ham

salami felino, trentingrana käse stückchen, obstspiesschen, tomaten-mozzarella-spiesschen, eingemachtes süss-sauer gemüse, kleine büffelmozzarella mit bündnerfleisch, brotstange mit rohschinken

FINGER DINNER

salame felino, nocette di trentingrana, spiedino di frutta, spiedino caprese, cocotte di giardiniera, gamberoni fritti, ciliegina di bufala con bresaola, grissino con prosciutto crudo, nuggets di pollo, arancini di riso, mozzarella in carrozza al pesto, olive all'ascolana

salami felino, trentingrana cheese bites, fruit skewer, tomato-mozzarella skewer, pickled veggies, fried prawns, small buffalo mozzarella cheese with air dried beef meat, breadstick with raw ham, chicken nuggets, small rice balls, fried mozzarella cheese with pesto, ascolana olives

salami felino, trentingrana käse stückchen, obstspiesschen, tomaten-mozzarella-spiesschen, eingemachtes süss-sauer gemüse, frittierte garnelen, kleine büffelmozzarella mit bündnerfleisch, brotstange mit rohschinken, chicken nuggets, kleine reis arancini, frittiertes mozzarella-käse mit pesto, ascolaner oliven

25.00 PER PERSON

**TAGLIERE
PER 2 PERSONE**

ITALIAN TOUR

finocchiona igp toscana, culatello di zibello dop di parma, prosciutto di cervo e speck dell'alto adige, burratina campana, giardiniera, cetriolini e rosti di patate

finocchiona igp toscana, culatello di zibello dop from parma, deer ham and speck from south tyrol, burratina campana, mixed pickles, gherkins and potato rosti

finocchiona igp toscana, culatello di zibello dop aus parma, hirschschinken und südtiroler speck, burratina campana, mixed pickles, gurken und kartoffelrösti

48.00

INTERNATIONAL

13.00



PORNSTAR MARTINI

Vanilla vodka, Passion fruit liquor,
Pineapple juice, Lime, Shot Prosecco

13.00



TOMMI'S MARGARITA

Tequila reposado, Agave syrup, Lime

13.00



PALOMA

Casamigos tequila blanco, Fresh
grapefruit, Lime, Agave syrup

13.00



HORSE'S NECK

Bourbon, Ginger Ale, Lemon, Angostura

13.00



MOSCOW / PEACH MULE

Vodka/Peach Liquor, Lime, Ginger beer

13.00



PIMM'S CUP

Pimm's N. 1, Trentodoc, Ginger Ale,
Fresh fruit

13.00



MY THAI

White and dark rum, Orgeat, Lime,
Granadine on side

13.00



GIN FIZZ

Gin, Lemon, Sugar syrup, Soda

13.00



CAIPIRINA / CAIPIROSKA

Cachaça / Vodka, Sugar cane, Lime

13.00



MOJITO

White rum, Mint, Lime, Sugar

INTERNATIONAL

13.00



COSMOPOLITAN

Vodka, Cointreau, Cramberry juice ,
Lime juice

13.00



CUBA LIBRE

Dark rum, Lime, Sugar cane, Coca Cola

13.00



PINA COLADA

White rum, Pineapple juice, Coconut milk,
Coconut syrup

13.00



LONG ISLAND ICED TEA

Gin, Vodka, White rum Triple sec, Lime,
Sugar syrup, Coca Cola on top

13.00



SEX ON THE BEACH

Vodka, Peach liquor, Orange juice,
Cramberry juice

13.00



ESPRESSO MARTINI

Vodka, Coffee liqueur, Espresso shot

13.00



AVIATION

Gin, Maraschino, Violetta, Lemon

13.00



BLOODY MARY

Vodka, Mixed dressing, Lime,
Tomato juice

13.00



WEIRDO

Armagnac, Apricot brandy,
Cherry liquor, Caramello

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12.00	HAYMAN'S OLD TOM Citrous, Soft spices
8.00	BEEFEATER Liquorice, Lemon, Almond
8.00	GORDON'S Orange, Lemon, Ginger
8.00	TANQUERAY Angelica, Citrus
8.00	BOMBAY SAPPHIRE Grey pepper, Cinnamon
12.00	SIPSMITH EXTRADRY Orange Peel, Orris Root
10.00	BULLDOG Cassia, Lavender
12.00	MARTIN MILLER'S Cinnamon, Nutmeg
10.00	HENDRICK'S Cucumber, Rose
10.00	SAFFRON GIN Saffron, Coriander, Fennel
10.00	TOVEL GIN Edelberry, Mountain pine
10.00	GIN CITADELLE Nutmeg, Fennel
10.00	GIN LUZ Elderflower, Citrus of Garda
14.00	MONKEY 47 47 different spices
14.00	SAIGON BAIGUR Buddha's Hand, Lotus Flower, Cinnamon
16.00	TRUFFLE GIN Black Truffle, Juniper, Black Pepper
10.00	MALFY POMPELMO ROSA Coriander, Pink grapefruit
10.00	MALFY ARANCIA Coriander, Orange
10.00	MALFY LIMONE Coriander, Lemon

**MORE
GIN**

12.00

BIG GIN EXOTIC

Sichuan, Pepper, Cardamom, Grapefruit Peel

12.00

BROKMANS

Blueberries and Blackberries, Roasted Almonds, Lemon Peel

12.00

WHITLEY NEILL ORIGINAL

Baobab fruit, Coriander

12.00

WHITLEY NEILL LEMONGRASS

Angelica, Coriander seeds

12.00

WHITLEY NEILL BLOOD ORANGE

Iris root, Liquorice

12.00

WHITLEY NEILL BLACKBARRY

Aloe, Iris root

12.00

WHITLEY NEILL PINEAPPLE

Costa Rican Pineapple, Juniper , Coriander

12.00

TANQUERAY TEN

Camomile, Lime

7.00

(NON ALCHOLIC SPIRIT)

TANQUERAY 0,0

12.00

GIN MARE

Rosemary, Basil, Olive

14.00

GIN MARE CAPRI

Sorrento Lemon, Calabrian Bergamot, Rosemary, Basil

14.00

KI NO BI KYOTO DRY GIN

Yuzu Yellow, Sansho Pepper, Gyokuro Tea

12.00

AKORI GIN

Apples, Yuzu, Kabosu

14.00

JINZU

Yuzu lemon, Sake, Cherry blossom

12.00

GIN DEL PROFESSORE

"À LA MADAME" / "CROCODILE" / "MONSIEUR"

14.00

GIN ELEPHANT

Mountain pines, Herbs

14.00

GIN ENGINE

Citrous, Herbs

11.00

GIN TASSONI

Iris, Laurel

VODKA

8.00

**STOLICHNAYA
KETEL ONE**

10.00

**GREY GOOSE
ULTIMAT
BELVEDERE**

12.00

TITO'S VODKA

12.00

**BELUGA SILVER
U'LUVKA
CÎROC**

15.00

STOLICHNAYA ELIT

16.00

GREY GOOSE VX

TONIC WATERS

5.50

**FEVER TREE
MEDITERRANEAN**

5.50

**FEVER TREE
INDIAN**

5.50

**FEVER TREE
PINK GRAPEFRUIT SODA**

5.50

1724

5.50

LOCAL
TASSONI SUPERFINE

5.50

TASSONI CEDRATA 0

BEEFERS

DRAFT BEERS

0.2L
4.50

0.4L
7.50

MENABREA

0.5L
9.00

GOOSE, SESSION IPA

BEERS BY BOTTLE

0.3L
5.00

ALCOHOL FREE
KROMBACHER

0.0%

0.3L
6.00

FORST 1857

4.8%

0.3L
6.50

CORONA

4.5%

0.5L
7.00

**ERDINGER
WEISSBIER**

5.3%

0.5L
7.00

ALCOOL FREE
**ERDINGER
WEISSBIER**

0.0%

0.5L
7.50

**PERONI
GRAN RISERVA ROSSA**

5.2%

0.5L
6.00

GLUTEN FREE
DAURA

**SPARKLING
WINNES**

48.00  8.00 


RUGGERI
**GIUSTINO B. PROSECCO
EXTRA DRY**

55.00  9.00 

FERRARI
**MAXIMUM BLANC
DE BLANC**

64.00  10.00 

FERRARI
PERLÉ MILLESIMATO

72.00 

FERRARI
**PERLÉ BIANCO
MILLESIMATO**

78.00  12.00 


FERRARI
PERLÉ ROSÉ MILLESIMATO

250.00 

GIULIO FERRARI
RISERVA DEL FONDATORE

350.00 

GIULIO FERRARI
**ROSE
RISERVA DEL FONDATORE**

90.00 


FERRARI
PERLE ZERO

48.00  8.50 


POJER E SANDRI
BRUT ROSÉ

55.00  9.00 

BERLUCCHI '61
**FRANCIACORTA
SATEN**

68.00 

CA DEL BOSCO
**FRANCIACORTA
CUVÉE PRESTIGE**

180.00 

CA DEL BOSCO
**FRANCIACORTA
ANNAMARIA CLEMENTI**

**AND
CHAM
PAGNES**

110.00			LOUIS ROEDERER BRUT PREMIER	
90.00		14.00		LAURENT-PERRIER BRUT
100.00			MOËT & CHANDON BRUT IMPÉRIAL	
120.00			VEUVE CLICQUOT BRUT CUVÉE SAINT PETERSBOURG	
170.00			RUINART BLANC DE BLANC	
250.00			LAURENT-PERRIER GRAND SIÈCLE	
280.00			PERRIER-JOUËT BELLE EPOQUE	
390.00			DOM PÉRIGNON DOM PERIGNON	
150.00			LOUIS ROEDERER CRISTAL	
160.00			BILLECART-SALMON BRUT ROSÉ	
150.00			LAURENT-PERRIER CUVÉE ROSÉ	
650.00			DOM PÉRIGNON DOM PÉRIGNON ROSÉ	
700.00			LOUIS ROEDERER CRISTAL ROSÉ	
380.00			KRUG BRUT "GRANDE CUVÉE 173ÈME ÉDITION"	

WHITE WINES

35.00		6.50		FRATELLI LUNELLI PIETRAGRANDE CHARDONNAY	13,5%	Chardonnay 80%, (incrocio Manzoni) Sauvignon e Pinot Bianco 20%
35.00		6.50		CANTINA DI TRENTO HEREDIA	13,5%	Pinot grigio
38.00		7.00		MADONNA DELLE VITTORIE CAPOALAGO	12,5%	Gewurtztraminer
45.00		7.50		TERLAN TERLANER	13,5%	Pinot bianco 60%, Chardonnay 30%, Sauvignon 10%
35.00		6.50		SANTA SOFIA LUGANA	13%	Trebbiano di lugana
48.00		8.00		CA' DEI FRATI LUGANA SUPERIORE BROLETTINO	13,5%	Turbiana
45.00		7.50		MASO FURLI SAUVIGNON BIO	13,5%	Sauvignon
78.00				TENUTA ORNELLAIA POGGIO ALLE GAZZE	13,5%	Sauvignon 60%, Vermentino 12%, Viognier, 12%, verdicchio 6%

ROSÉ WINES

35.00  6.50 

POJER E SANDRI
**VIN DEI MOLINI
SHIAVA**

12,5%

Rotberger
(incrocio tra schiava e Riesling)

45.00  7.50 

MANINCOR
**LE ROSE
DI MANINCOR**

13%

blend di:
Merlot, Cabernet Sauvignon,
Pinot nero, petit Verdot, lagrein,
Tempranillo, Syrah

50.00 

COSTARIPA VALTENESI
ROSAMARA

13%

Groppello Gentile 50%,
Marzemino 30%, Sangiovese 10%,
Barbera 10z

RED WINNES

<p>45.00 </p> <hr/> <p>7.50 </p>	<p>FORADORI TEROLDEGO ROTELIANO</p> <p>Teroldego</p>	<p>12%</p>
<p>35.00 </p> <hr/> <p>6.50 </p>	<p>TENUTA SAN LEONARDO TERRE DI SAN LEONARDO</p> <p>Cabernet Sauvignon 50%, Merlot 40%, Carmenere 10%</p>	<p>13%</p>
<p>45.00 </p> <hr/> <p>7.50 </p>	<p>EUGENIO ROSI ESEGESI BIO</p> <p>Sauvignon 80%, Merlot 20%</p>	<p>14%</p>
<p>45.00 </p> <hr/> <p>7.50 </p>	<p>CORTEGIARA ALLEGRINI RIPASSO DELLA VALPOLICELLA</p> <p>Corvina Veronese 70%, Rondinella 30%</p>	<p>14%</p>
<p>85.00 </p> <hr/>	<p>SPERI AMARONE DELLA VALPOLICELLA</p> <p>Corvina Veronese 70%, Rondinella 20%, Molinara 10%</p>	<p>15%</p>
<p>54.00 </p> <hr/> <p>9.00 </p>	<p>TENUTA ORNELLAIA LE VOLTE DELL'ORNELLAIA</p> <p>Cabernet Sauvignon 60%, Merlot 30%, Cabernet franc 10%</p>	<p>14,5%</p>
<p>78.00 </p> <hr/>	<p>PRUNOTTO BAROLO</p> <p>Nebbiolo</p>	<p>14%</p>
<p>54.00 </p> <hr/> <p>9.00 </p>	<p>ANTINORI ROSSO DI MONTALCINO PIANO DELLE VIGNE</p> <p>San Giovese</p>	<p>13,5%</p>
<p>48.00 </p> <hr/>	<p>TORCICODA PRIMITIVO</p> <p>Cabernet Sauvignon 60%, Merlot 30%, Cabernet franc 10%</p>	<p>14,5%</p>
<p>45.00 </p> <hr/> <p>7.50 </p>	<p>FURLETTI PINOT NERO RISERVA</p> <p>Pinot Nero</p>	<p>13,5%</p>

**LIQUEURS &
BITTERS**

6.00

**AMARETTO DI SARONNO
STREGA
MARASCHINO
LIMONCELLO
MIRTO
SAMBUCA**

7.00

**FERNET BRANCA
BRAULIO
AVERNA
RAMAZZOTTI
BRANCA MENTA
MONTENEGRO
JÄGERMEISTER
CYNAR
JEFFERSON
ROGER
AMARO DEL CAPO
FRUTTO DEL GARDA**

8.00

**BAILEYS
BENEDECTINE
CHARTREUSE VERT & JAUNE
COINTREAU
DRAMBUIE
GRAND MARNIER
KAHLUA
MIDORI
CHAMBORD
SARTI
ITALICUS
CAZCABEL COCCO
KIRSCH
ANIMA NERA
FRAMBOISE MASSENEZ**

7.00

PORTO / SHERRY
**TAYLOR'S WHITE
RED PORT**

8.00

**TIO PEPE
DRYSACK**

CACHAÇA
PRUM

8.00	BACARDI BLANCO
8.00	HAVANA 3 YEARS
8.00	CUBAY CARTABLANCA
8.00	CAPITAN MORGAN SPICE RUM
10.00	BACARDI RESERVA
10.00	HAVANA 7 YEARS
10.00	DIPLOMATICO 12 YEARS
12.00	APPLETON ESTATE
12.00	PYRAT RUM XO
12.00	RUM BIELLE
13.00	ZACAPA 23 YEARS
13.00	J. BALLY
14.00	ELDORADO 15 YEARS
14.00	MATUSALEM 15 YEARS
14.00	CUBAY EXTRA ANEJO
15.00	ZACAPA XO
26.00	ZACAPA ROYAL
13.00	DON PAPA

WHISKY, SCOTCH & BOURBON

9.00	BULLEIT RYE / BOURBON
9.00	FAMOUS GOOSE
13.00	MAKER'S MARK
9.00	JACK DANIEL'S
8.00	JAMESONS
8.00	J.W RED LABEL
8.00	J.W. GOLD LABEL
10.00	CHIVAS 12 YEARS
10.00	J.W BLACK LABEL
10.00	GLENFIDDICH 12 YEARS
11.00	GLENMORANGIE 10 YEARS
11.00	LAPHROAIG 10 YEARS
11.00	J.W GOLD LABEL
11.00	DALWHINNIE 15 YEARS
11.00	GLENKINCHIE 12 YEARS
12.00	GLENLIVET
12.00	CAOL ILA 12 YEARS
12.00	MCCALLAN 12 YEARS
12.00	ARBEG
12.00	CRAGGANMORE 12 YEARS
12.00	TALISKER 10 YEARS
13.00	LAGAVULIN 16 YEARS
13.00	OBAN 10 YEARS
24.00	J. W BLUE LABEL
17.00	NIKKA FROM THE BARREL
18.00	THE YAMAZAKI SINGLE MALT
17.00	HIBIKI
12.00	BUSHMILLS IRISH WHISKEY
18.00	MUJA IRISH WHISKEY

GRAPPE

6.00	TRADIZIONALE TRENTINA BIANCA / ANFORA
8.00	MONOVITIGNO PISONI TEROLDEGO / NOSIOLA
6.00	PROSECCO ANDREA DA PONTE
12.00	18 LUNE MARZADRO
10.00	18 LUNE BOTTE (PORTO, WHISKEY, RUM) MARZADRO
10.00	SHERRY CASK SOLERA SEGNANA
12.00	GIARE CHARDONNAY AMARONE GEWÜRZTRAMINER MARZADRO
14.00	NEBBIOLO BARBERA BERTA
14.00	ESPRESSIONI SOLERA, BIANCA · MARZADRO
15.00	AFFINA 8 YEARS ROVERE, CILIEGIO · MARZADRO
10.00	ANFORA MARZADRO

Niente alcol sta sera, ma vogliamo un cocktail. Prova uno dei nostri analcolici.

No alcohol tonight, but we want a cocktail.
Try one of our non-alcoholic drinks.

(NON ALCOHOLIC) MOCKTAIL

9.00



**FROZEN
EXOTIC**

Pineapple juice, Mango syrup, Passion fruit juice, Lime

9.00



BABY CRAZY

Cranberry juice, lime juice, orzata

9.00



**FROZEN
VIRGIN STRAWBERRY
COLADA**

Pineapple juice, Coconut water, Lime juice, Handmade strawberry puree

9.00



ELDERFLOWER MOJITO

Elderflower syrup mintleaves, Lime juice, Top lemon soda

11.00



VIR-GIN FIZZ

Non-alcoholic spirit, Lemon, Sugar syrup, Top soda

9.00



**FROZEN
PANACEA**

Coconut water, Cramberry juice, Raspberry syrup, Lime juice

11.00



RED MULE

Handle of fresh red fruits, Lime wedge, Blueberry juice, Lime juice, Ginger beer top

Salute e benessere incontrano il mondo della miscelazione, di seguito troverete tutti i nostri estratti prodotti con 100% ingredienti naturali.

Health and wellness meet the world of blending, below you will find all our extracts made with 100% natural ingredients.

EXTRACT AND JUICES

PICCANTE, DIURETICO E FRESCO.
SPICY, DIURETIC AND FRESH.

13.00

**DRINK DETOX CHE AUMENTA LA RESISTENZA,
RICCO DI VITAMINA B E LUTEINA.**
DETOX DRINK THAT INCREASE STAMINA RICH IN
VITAMIN B AND LUTEIN.

13.00

13.00

**RICCO DI ANTOCIANI E VITAMINA C, UNA MISCELA
ANTI-ETÀ**
RICH IN ANTHOCYANIN AND VITAMIN C, AN ANTI-
AGING MIXTURE

14.00

14.00

TEETOTAL MULE

Zenzero, Cetriolo, Finocchio, Lime, Menta,
Top ginger beer

Ginger, Cucumber, Fennel, Lime, Mint,
Ginger beer top

GREEN ICE TEA

Kiwi, Sedano, Spinaci, Mela verde, Limone,
The verde, Miele

Kiwi, Celery, Spinach, Green apple, Lemon,
Green tea, Honey

GG

Fragole, zenzero, mela verde, finocchio,
lamponi, mirtilli

Strawberries, ginger, green apple, fennel,
raspberries, blueberries

BERRIES SMOOTHIE

More, Ribes rosso, Fragola, Sciroppo,
Vaniglia, Latte

Blackberry, Red ribes, Strawberry, Vanilla
Syrup, Milk

GOOD MORNING

Fragole, banana, mela rossa, latte d'avena
Strawberries, Banana, Red Apple, Oat Milk

Il Molo44 utilizza esclusivamente la miscela Diamante Premium di Omkafè, composta dal 92% Arabica e dal 8% Robusta. Il prodotto è tostato e confezionato nello stabilimento di Arco, in provincia di Trento.

At Molo44, we exclusively serve Omkafè's Diamante Premium blend, a refined selection of 92% Arabica and 8% Robusta. This coffee is roasted and packaged locally in Arco, Trento.

COFFEE
&
TEA

CAFFÈ

3.00

ESPRESSO

3.50

ESPRESSO MACCHIATO

4.00

ESPRESSO MACCHIATO

soia, mandorla, avena, senza lattosio

soy milk, almond milk, oat milk, lactose-free milk

3.50

ESPRESSO DECAFFEINATO

3.50

ESPRESSO ORZO

3.50

ESPRESSO GINSENG

5.00

CAFFÈ AMERICANO

5.00

DOPIO ESPRESSO

5.50

CAPPUCCINO

6.50

CAPPUCCINO

soia, mandorla, avena, senza lattosio

soy milk, almond milk, oat milk, lactose-free milk

5.50

LATTE MACCHIATO

6.50

LATTE MACCHIATO

soia, mandorla, avena, senza lattosio

soy milk, almond milk, oat milk, lactose-free milk

5.00

ESPRESSO MAROCCHINO

cioccolato fondente, cacao, caffè e latte

5.50

FLAT WHITE (MACCHIATONE DOPPIO)

8.00

ICED LATTE

8.00

SPECIAL COLD BREW

8.00

SKAKED COFFEE

10.00

GARDA SPECIAL COLD COFFEE

Doppio espresso, caramello, panna

TEA SELECTION

EARL GREY

ENGLISH BREAKFAST

5.50

GREEN TEA

NFUSION

CAMOMILLE

FENNEL

VERVAIN

RED FRUITS

MINT

5.50

MOUNTAIN HERBS

SOFT DRINKS

5.50		COCA COLA
5.50		COCA COLA ZERO
5.50		CEDRATA
5.50		LEMONSODA
5.50		SPRITE
5.50		CHINOTTO
5.50		GINGER ALE
5.50		ARANCIATA SAN PELLEGRINO
5.50		FRUIT JUICES
5.50		LEMON OR PEACH ICE TEA
7.00		RED BULL
8.00		FRESH SQUEEZED JUICES
25CL	75CL	MINERAL WATER SAN PELLEGRINO OR ACQUA PANNA 25 CL
2.00	6.00	

**MO
LO
44**