

Lounge Drink Menu

WINE

SPUMANTI

Derbus, Cives, Doppio Erre Di Franciacorta	17
Oudart, Champagne Origine Brut	25

VINI BIANCHI

P. Pellicciano Fonte Vivo Trebbiano	14
Tenute Lenzini Vermignon 2023	14
Masseria Li Veli Askos Verdeca 2024	14
Omina Romana Hermes Diactoros 2023	13
Roccafiorè FiorFiore 2022	14

VINI ROSÈ

Cantina Canaio Le Petit 2023	14
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VINI ROSSI

Quercia al Poggio Chianti Classico 2021	14
Castello. Del Terriccio, Tassinaia 2021	19
Patrick Uccelli Pinot Nero 2023	14
Alfio Mozzi, Grisone Sassella Valtellina 2021	18

VINI DOLCI

Fattoria Le Pupille SolAlto 2020	18
Firriato Favinia Passulè 2023	18

Lounge Drink Menu

SIGNATURE COCKTAILS

all €20

PINEAPPLE DREAM

Rum al Dragon Fruit, Polpa di ananas, Fever Three Soda, Sotol Flor del desierto

Rum flavored with Dragon Fruit, Pineapple Flesh, Fever Three Soda Water, Sotol Flor del desierto

OHANA

Tequila Silver e Mezcal Picaflor Espadin, Shrub ai Lamponi, Amaro Assedio Du-It, Schiuma alla Pesca Bianca

Mezcal Picaflor Espadin, Raspberry Shrub, Amaro Du-IT, White Peach Foam

*12

THE FIRST RULE

Bitter Campari, Vermouth Martini Rubino, Fat Washing al Rigatino, soda alla Birra “Oltrarno” e ananas

Bitter Campari, Vermouth Martini Rubino, Fat Washing in scent of Rigatino, Pineapple & Beer

“Oltrarno” Soda Water

*12,1

WHAT IS REAL

Vodka, Caffè, Liquore al Caffè Negro, Sciroppo di Latte di Mandorla, Fava Tonka

Vodka, Coffee, Caffè Negro Liqueur, Almond Milk Syrup, Tonka Bean

*12,8

BIRL LIKE A TOP

Gin Peter in Florence Acqua al Cetriolo e Chartreuse, Aria di Camomilla, Rim di Sale Maldon

e Semi di Finocchio

Gin Peter in Florence, Cucumber & Chartreuse Water, Chamomile Light Foam, Maldon Salt & Fennel Seed Crust

*12

A ROCK THEY BROKE

Franciacorta, Riduzione di Mandarino, Noilly Prat Vermouth Dry, Bitter Du-IT, Soda al Pompelmo Rosa

Franciacorta Wine, Mandarin Reduction, Noilly Prat Vermouth Dry, Bitter Du-IT, Grapefruit Soda Water

*12

DON’T LOOK AT ME

Pisco Tabernero e Sakè, Estratto Mela Verde e Sedano, Leche de Tigre, Succo di Lime e Sciroppo al Passion Fruit

Pisco Tabernero & Sakè, Green Apple & Celery Fresh Press, Leche de Tigre, Lime Juice and Passion Fruit Syrup

*12,9

DROOG PENICILLIN

Bulleit Bourbon, Honey Mix allo Zenzero, Liquore alla Foglia di Fico Denis Zoppi, Top di Ginger Beer

Bulleit Bourbon, Ginger Honey Mix, Fig’s Leaf Liquor Denis Zoppi, Ginger Beer Top Up

Lounge Drink Menu

SIGNATURE MOCKTAILS

all €18

WHAT IS NOT REAL

Sciroppo di Latte Mandorla, Caffè, Seedlip Spice
Almond Milk Syrup, Coffee, Seedlip Spice

*8

OHANA NON-ALCOHOLIC

Giffard Smokey Agave, Shrub ai Lamponi, Lime, Amaro Analcolico Kura Kura, Schiuma alla
Pesca Bianca

**Giffard Smokey Agave, Raspberry Shrub, Non-Alcoholic Amaro Kura Kura, White Peach
Foam**

*12

PINEAPPLE FANTASY

Polpa d'Ananas, Giffard Gold Cane al Dragon Fruit, top up Soda Water
Pineapple Flesh, Giffard Gold Cane flavored with Dragon Fruit, Soda Water Top Up

NEGRONI ANALCOLICO

Amaro Analcolico Kura Kura, Giffard Herbal Juniper, Giffard Pompelmo Sans Alcool
**Non-Alcoholic Amaro Kura Kura, Giffard Herbal Juniper, Grapefruit Giffard Sans
Alcool**

*12

ALL TIME CLASSICS & INTERNATIONAL

all €18

Lounge Drink Menu

SPIRITS SERVED NEAT 5CL

VODKA

42 Below	14
Ketel One	14
Ciroc	14
Grey Goose	16
Belvedere	16
Beluga	18
Du.it	14
Tito's	14

GIN

Bombay Sapphire Prem. Cru	15
Bombay Sapphire	14
Plymouth	14
Gin Mare	14
Hendrick's	14
Tanqueray Ten	14
Cittadelle	14
Peter in Florence	16
Ginepraio	18
Monkey 47	18
Martin Miller's	14
Vallombrosa	15
Sabatini	16
Opificio Trans, alcol.	14
Portofino	20
Bulldog	15
Elephant	18
Aviation	14
Panarea	15
Nikka	14

IRISH WHISKY

Yellow Spot 12	23
Teeling	14

BLENDED SCOTCH WHISKY

Dewar's Special Reserve 12	14
Double Black	14
J.W. Blue Label	40

SINGLE MALT

Lagavulin 16	20
Aberfeldy 12	14
Highland Park 12	20
Macallan Sherry Cask 12	30
Glenmorangie	25
Caol Ila Moch	15
Glenmorangie Signet	55
Gauldrons	14
Glenallachie 12yo	32

AMERICAN WHISKEY

Angel's Envy Bourbon	17
Bulleit Bourbon	14
Bulleit Rye	14
Buffalo Trace	14
Eagle Rare	14

WHISKY OF THE WORLD

Nikka from the barrel	16
Kirin Fuji Sarnokun	20
Nikka Yoichi Single Malt	30
Akashi	16
The Tottori	14
Segretario di Stato	14

Tutti i gin e vodka serviti con Fever Tree tonics, supplement €6
All gins and vodka served with Fever Tree tonics, supplement €6

Tutti i whiskey possono contenere solfiti (12)
All whiskies may contain sulfites (12)

Lounge Drink Menu

SPIRITS SERVED NEAT 5CL

RUM & CACHACA

Bacardi Anejo 4	14
Bacardi Reserva Ocho	16
Cachaca Sagatiba	14
Santa Teresa 1796	14
Mezan XO	14
Karukera	14
Saylor Jerry	14
Alamea	14
Plantation XO	22
Saint James Vieux 7ans	26

COGNAC & ARMAGNAC

Hine Rare Vsop	17
Remy Martin 1738	18
Dartigalongue Hors D’age	25
Frapin XO Fontpinot	35

BRANDY & CALVADOS

Villa Zarri 18y ^{*12}	18
Le Compte 12 y ^{*12}	24

TEQUILA & MEZCAL

Cazadores silver	14
Patron silver	16
Patron reposado	17
Patron anejo	18
Clase azul plata	70
Casamigos reposado	16
Tequila 1	18
Mezcal del Maguey	14
Tequila Don Julio An	45
Sotol Flor del Desierto	17
Koch	18
Mezcal Picaflor	16
Mezcal Real Minero	16

AMARI

Amaro del Capo	8
Amaro Montenegro	8
Amaro Locale	10
Amaro Formidabile	10
Amaro Jefferson	10
Amaro Du.It Assedio	10

LIQUORI

Limoncello	8
Galliano Autentico	8
Frangelico ^{*8}	8
Amaretto Disaronno ^{*8}	8
Sambuca Molinari	8
St Germain	8
Chartreuse V	8
Chartreuse G	8
Dom Benedictine	8
Liquore Eden	10
Assenzio Tripstillery	16

GRAPPE

Grappa Nipozzano	8
Sassicaia Jacopo	42
Duit Grappa Felicita	8
Sarpa Grappa Moscato	8
Sarpa Grappa Sarpa Oro	10
Poli La Premiere	60

ALLERGEN INFORMATION

Tutti I rum e cognac possono contenere solfiti (12)
All Rums and cognacs may contain sulfites (12)

Lounge Drink Menu

”o”ALCOHOL - €12

Amaro Kura Kura (*12)

Seedlip Spice

Giffard Smoky Agave

Giffard Gold Cane

Giffard Herbal Juniper

Giffard Pompelmo

BEERS - €10

Birrificio Oltrarno “Belgian” Strong Ale(*12,1)

Birrificio Oltrarno “Italian Proud Ale” Red IPA (*12,1)

Birrificio Oltrarno “Witbear” White(*12,1)

HOT DRINKS

Caffè Espresso / Decaffeinato €5

Doppio Espresso, Americano €7

Cappuccino⁰⁷⁾ €7

Matcha tea €12

Cioccolata calda / Hot Chocolate(*6,7) €7

LA VIA DEL TE - €7

English Breakfast / Earl Grey

Gunpowder (green)

Pai Mu Tan (white)

Camomilla / Camomile

Finocchio-Liquirizia / Fennel-Liquorice

Ginger-Lemon

Frutti di Bosco / Fruit of the Forest

Menta Fresca / Fresh Mint

SOFT DRINKS & JUICES

Coca-Cola €6

Coca Cola Zero €6

Fever Tree Tonic, Soda, Ginger Ale, Ginger Beer €6

Succhi di frutta / juices €6

Estratto fresco d’arancia / Fresh orange extract €7

Estratto fresco di frutta fresca e verdure €7

Estratto/ Centrifugato €12

ALLERGEN INFORMATION

We wish to inform our guests that in foods and beverages prepared and administered in this restaurant, ingredients or adjuvants considered allergens could be present:

- 01 – Cereals containing gluten
- 02 – Crustaceans and products based on shellfish
- 03 – Eggs and egg products
- 04 – Fish and products based on fish
- 05 – Peanuts and peanut-based products
- 06 – Soy and soy-based products
- 07 – Milk and products made from milk
- 08 – Nuts and their products
- 09 – Celery and products based on celery
- 10 – Mustard and products containing mustard
- 11 – Sesame seeds and products based on sesame
- 12 – Sulphites at concentrations greater than 10mg/kg
- 13 – Lupins and products based on lupins
- 14 – Molluscs and products based on shellfish