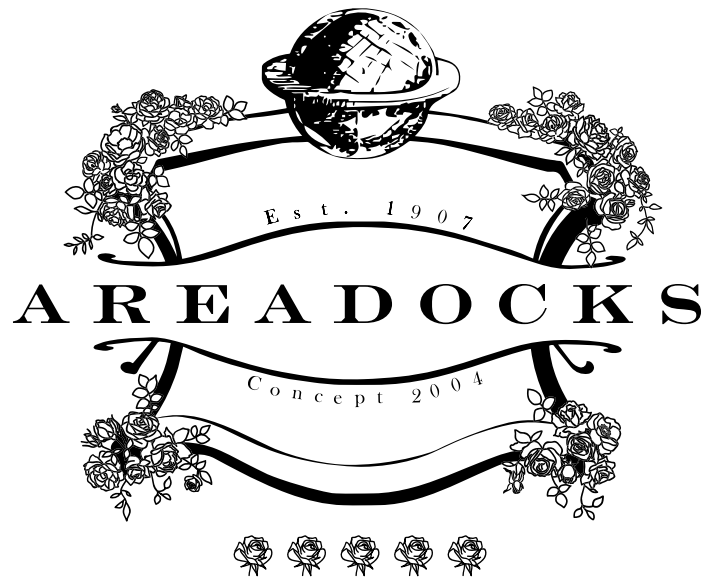




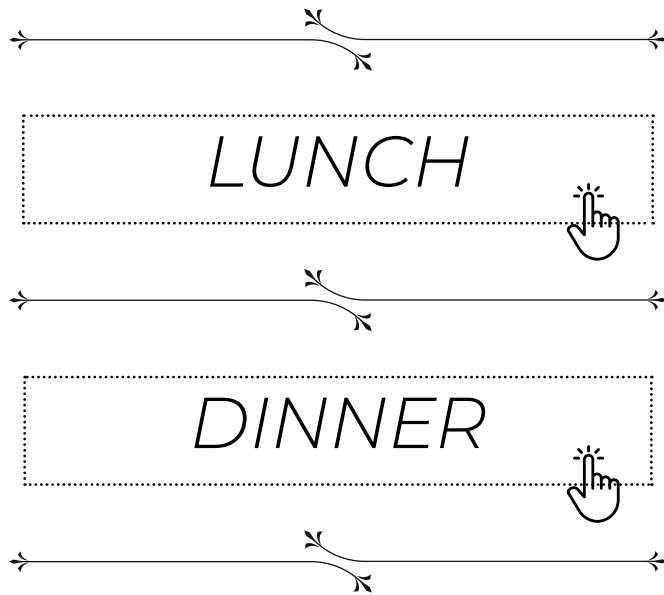
DISCORVER AREADOCK WORLD



SCROLL DOWN FOR LOFT RESTAURANT MENU



AREADOCKS LOFT RESTAURANT





LUNCH MENU

AREADOCKS LOFT RESTAURANT



ALLERGEN LIST



Notify your waiter for any food intolerances

Clients free WI-FI: Areadocks

CREATE YOUR BUSINESS LUNCH

Choose two savory dishes and a dessert from our menu

35€

*Cover charge is included,
Except for crudités, set dishes, beverages, and coffee*




APPETIZERS

Selection of Gillardeau oysters (6-14)	each	5,5
Selection of Adriatic Sea langoustines (2)	each	6
Selection of Fano mantis shrimp (2)	each	5,5
Selection of Sicilian red prawns (2)	each	6,5
Selection of New Caledonia blue prawns (2)	each	5,5
Selection of Porto Garibaldi mantis shrimp (2)	each	4,5
Scallops in ceviche (6-14)	each	5,5
Grand seafood raw dish - <i>for 2 people</i> (2-4-6-12-14)		110
Adriatic langoustines, Fano mantis shrimp, Sicilian red prawns, New Caledonia blue prawns, scallops, Porto Garibaldi cicadas, Gillardeau oysters, 2 types of tartare, Caorle cuttlefish julienne, fish carpaccio, berries and avocado	1/2 porzione	60
<i>Our crudités come with condiments and sauces</i>		
Seared octopus, turnip greens, smoked provolone air, truffle potato millefeuille (4-6-7)		18
Beef battuta served in the traditional method with it's accompanying seasonings. (Parsley, mustard, shallots, Tabasco, worchester and egg yolk) (3-10)	1/2 porzione	15 10
A taste of pumpkin (7-8-11)		15
24-month Parma raw ham with our fried pizzetta with Sardinian tomato, stracciatella and fresh basil (1-6-7)		16
Veggye Salad (6-7) Mozzarella di bufala, misticanza, salad of three radish, sprout mix, live orange fillets and oil seeds		15

The portion splitting will incur an additional charge of €1 per person.

FIRST COURSES

-  * Spaghetti with tomato, extra virgin olive oil, and fresh basil (1-9) 14
- San Massimo Reserve rice with cream of pumpkin and smoked cheese in tobacco leaf (7-9-12) 18
- Red Cow Parmesan cheese dumpling with butter and sage with duck ragout (3-7-9-12) 18
- Mezzo pacchero Benedetto Cavalieri with cacio e pepe cream and black truffle (1-7-9) 20
- o Traditional saffron-infused fish "Paella" dish (2-4-12-14) 18
- * *Made with 100% Italian durum wheat dry pasta*

MAIN COURSES

- Venetian Garronese beef tagliata, three-radish salad, and potatoes sweet paprika Amandine (6-12) 18
- Black bean cake, beet cream, tarragon aioli, yellow turnip and blue cheese cream (7-10-12) 16
- Gargano shrimp, escarole, celeriac and orange (4-7-9-12) 22
- 200 gr scottona burger with artisanal sesame bread, marinated radish, Manchego cheese and 'nduja sauce (1-3-7-11) 20
- Dry-Aged Picaña - 30 day maturation - grilled BBQ, three-radish salad and sweet paprika Amandine potatoes (12) 21
- Caesar Salad (1-4-7) 15
- Roman salad, crispy chicken, Cantabrian anchovies, Red Cow Parmigiano Reggiano shavings, crunchy bread, and Caesar dressing.

SIDE DISHES

- Unconventional steamed vegetables 6
- Grilled vegetables 6
- Three-radish salad (12) 6
- Baked Amandine potatoes 7
- French fries 6
- Eggplant babaganoush, served with pita bread croutons (1-7-11) 7
- Autumn stir-fried vegetables (9) 7

ORGANIC SOUPS

Menu

Organic and slow food presidium soups.
All of our soups are made with grains and legumes
from organic farming and slowfood presidium

CHOOSE YOUR SOUP - 15€

CHICKPEAS AND SHRIMP (2-9)

Cream of organic chickpeas with lemon shrimp tails

IBERICA (9)

Black and white eye beans with crispy Patanegra fillets and pimenton oil

MONTANARA (9-12)

Organic spelt, beluga lentils, greens, Tuscan kale

PAIRINGS FOR THE SOUPS CHOOSE WHAT YOU PREFER:

CROSTINI (1-7)

White bread croutons sautéed in butter

CROSTONE (1)

Multi-grain crostone with mountain toma cheese gratin

FOCACCIA (1)

Focaccia with evo oil

AREADOCKS

Steak Selection

Meat cooked strictly on olive wood embers.

It will be a pleasure for our chef to assist you in choosing from our selection of meats

CELTIC IRISH BEEF

Origin: Italy - United Kingdom
Age: 30 months

Angus and Hereford selection with rump with ruby red meat, a medium marbling and a strong flavor

Maturity	●●●○○
Marbling / Fat	●●●○○
Tenderness	●●●●○
Intensity	●●●○○

ribeye steak 7,5/hg
min. 800gr

t-bone 8,5/hg
min. 1,2kg

IGP MARCHIGIANA OF THE CENTRAL APENNINES

Origin: Italy: Marche
Age: 18 months

Lean meat characterized by a very low percentage of fat. Due to their youth, they do not require extended aging.

Maturity	●●●○○
Marbling / Fat	●●○○○
Tenderness	●●●○○
Intensity	●●●○○

ribeye steak 7/hg
min. 800gr

t-bone 8/hg
min. 1,2kg

ASHI - SECONDA CLASSE SELECTION

Origin: Central and Eastern Europe
Age: 66/96 months

Female bovine cuts with high marbling. Raised in Finland, Germany and Poland on a grass-fed diet

Maturity	●●●●○
Marbling / Fat	●●●○○
Tenderness	●●●○○
Intensity	●●●●○

ribeye steak 8/hg
min. 800gr

t-bone 9/hg
min. 1,2kg

AREADOCKS

Steak Selection

Meat cooked strictly on olive wood embers.

It will be a pleasure for our chef to assist you in choosing from our selection of meats

GREY APLINE

Origin: Italy - Trentino
Age 14/18 months

Meat is bright red in color and tends to reveal high infiltration fat with a sweet but savory taste.

Maturity ●●○○○
Marbling / Fat ●●○○○
Tenderness ●●●●○
Intensity ●●●○○

ribeye steak 8,5/hg
min. 800gr

t-bone 9,5/hg
min. 1,2kg

TOMAHAWK

Origin: Central and Eastern Europe
Age 18/30 months

The meat possesses a desirable level of tenderness achieved through aging, with a balanced ratio of fat to muscle fiber

Maturity ●●○○○
Marbling / Fat ●●○○○
Tenderness ●●●○○
Intensity ●●●○○

8/hg
min. 900gr

RIBEYE STEAK OF VEAL

Origin: Poland
Age 26/80 months

The meat is exceptionally tender with a mildly sweet flavor profile and a notable fat content.

Maturity ●●●○○
Marbling / Fat ●●●○○
Tenderness ●●●●○
Intensity ●●○○○

ribeye steak 7/hg
min. 500gr

BULL OF POZNAN



Origin: Poland
Age: 30 months

Selected bulls, aged around 30 months. The meat is dark red in color and tender, considering the type of head and origin.

Maturazione ●●○○○
Marezzatura / grasso ●●○○○
Tenerezza ●●●○○
Intensità ●●●○○

ribeye steak 7/hg
min. 500gr

DESSERT

	Apple tartan served with Vanilla ice-cream (3-7)	6
	Tiramisù wrapped in a chocolate coating (3-7)	6
	Red berrei cheesecake (3-7)	6
	Fresh seasonal fruit salad	5
	Selection of artisanal milk-based ice creams: Cream (3-7), cremino (7-8), Fiordilatte (7), pistachio (7-8)	6
	Selection of artisanal water- based ice creams: dark chocolate , lime, raspberry	6

DRINKS

	Acqua Panna e S. Pellegrino 0.75 l	3
	Birre alla spina	
	Heineken • piccola • 5% vol.	4
	Heineken • media • 5% vol.	6
	Birre in bottiglia	
	Heineken Silver cl. 33 • 4% vol.	6
	Ichnusa Non Filtrata cl. 33 • 5% vol.	6
	Ichnusa Ambra Limpida cl. 33 • 5% vol.	6
	Messina Cristalli di sale cl. 33 • 5% vol.	6
	Lagunitas • IPA • 33 cl • 6.2% vol.	6
	Heineken 0.0 cl. 33	6
	Cover charge, service and bread selection	3

**Dear Customer,
For your safety, we wish to inform you that:**

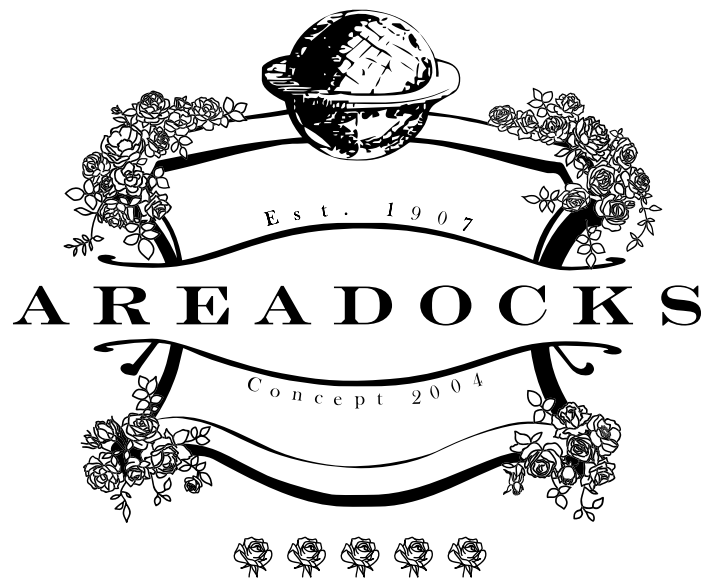
The dishes served at our establishment may contain traces or ingredients of the following allergenic substances as recognized by EU Regulation No. 1169/2011 of October 25, 2011:

- *Some ingredients may be frozen at origin*

As substances that could generate allergies to sensitive individuals:

1. Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and fish products
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk, including lactose, and products thereof
8. Nuts: almonds, hazelnuts, walnuts, pistachios
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulfur dioxide and sulfites at concentrations above 10mg/kg
13. Lupins and products thereof
14. Mollusks and products thereof

Please feel free to ask our staff for further details.



DINNER MENU

AREADOCKS LOFT RESTAURANT



ALLERGEN LIST



Notify your waiter for any food intolerances

Clients free WI-FI: Areadocks

AREADOCKS

TASTING MENU 2024

MEAT

STARTER

Juvenca beef brisket with balsamic late radish, comté mousse and pecan waffle (7-8-12)

FIRST COURSE

Parmigiano Vacche Rosse dumpling, turnip tops, duck ragout, caramelized radicchio and almond pesto (3-7-8-9-12)

SECOND COURSE

Pork with cocoa, potato mousse and mushroom ragout (7-8-9-12)

DESSERT

Rustic roots (7)
Bagoss cheese bavarois accompanied by pear in different textures, aged Tremosine cheese mousse and ricotta ice-cream.

Small pastry with traditional artisan panettone by Areadocks

75€ per person,
excluding cover charge and drinks

FISH

STARTER

Seared octopus, turnip greens, smoked provolone air, truffle potato millefeuille (4-6-7)

FIRST COURSE

San Massimo Reserve Tuscan cabbage rice, aburi scallop and candied lemon (7-9-12-14)

SECOND COURSE

Gargano shrimp, escarole, celeriac and orange (4-9-12)

DESSERT

Memories of Zakynthos (1-3-7)
Candied lemon sphere with meringue and yogurt ice cream, basil namelaka and elderflower scent. A crunchy bread crumble with venus rice flour and olive oil.

Small pastry with traditional artisan panettone by Areadocks

80 € per person,
excluding cover charge and drinks

VEGETARIAN

STARTER

A taste of pumpkin (7-8-11)

FIRST COURSE

Benedetto Cavalieri pacchero, cacio e pepe cream cheese, tempura salicornia, black truffle and barbecued pomegranate (1-7-9)

SECOND COURSE

Organic bean crisp, green pepper sauce and blue cheese cream (7-9-10-12)

DESSERT

Autumn on the plate (6-8)
Almond and pomegranate semifreddo with vegan lemon streusel, jellies and pomegranate cream sauce, enhanced with an orange blossom sauce.

Small pastry with traditional artisan panettone by Areadocks

70€ per person,
excluding cover charge and drinks

The tasting menu must be ordered by all the diners at the table by choosing from the various options available

The portion splitting will incur an additional charge of €1 per person.

A R E A D O C K S

TRUFFLE MENU 2024

STARTERS

Organic egg poché with warm buckwheat cream and Bitto (3-7)

16€

Beef juvenca with toasted pan brioche (1-3-7-9-12)

18€

FIRST COURSE

Riso riserva San Massimo mantecato al franciacorta
and Parmigiano vacche rosse (9-12)

22€

Tagliolini Az. Spinosi with white truffle butter cream (1-3-7-9)

22€

MAIN COURSE

Beef cheek braised in red wine and grilled potato mousse (7-9-12)

24€

80€

*Tasting menu composed
of a choice of three courses*

Possible to choose a single dish or the full menu

The final price varies according to the amount of truffle that will be weighed and served in front of the customer and the weekly market variation on the truffle price. Minimum weight in case of no demand for truffle will be 1 gram.

APPETIZERS

Selection of Gillardeau oysters (6-14)	each	6
Selection of Adriatic Sea langoustines (2)	each	6
Selection of Fano mantis shrimp (2)	each	5,5
Selection of Sicilian red prawns (2)	each	6,5
Selection of New Caledonia blue prawns (2)	each	5,5
Selection of Porto Garibaldi mantis shrimp (2)	each	4,5
Scallops in ceviche (6-14)	each	5,5
Grand seafood raw dish - <i>for 2 people</i> (2-4-6-12-14)		120
New Caledonia prawns, Fano scallops, Porto Garibaldi mantis shrimps, Gillardeau oysters, fish tartare, Caorle cuttlefish carpaccio, amberjack, seabass, drumfish, centrofolo, berries, and avocado	1/2 porzione	65
Royal Caviar - 10g (1-3-4-7) with our blinis, yolk and cooked egg white, sour cream and mashed potato		32
<i>Our crudités come with condiments and sauces</i>		
Seared octopus, turnip greens, smoked provolone air, truffle potato millefeuille (4-6-7)		20
Juvenca beef brisket with balsamic late radish, comté mousse and pecan waffle (7-8-12)		21
A taste of pumpkin (7-8-11)		18
24-month Parma ham with balsamic vinegar parmesan cheese soffice and cashews (3-7-11-12)		19
Patanegra Maldonado ham, Manchego cheese and tostato nocciole (1-7-8))		30

FIRST COURSES

Gragnano IGP spaghetti in red shrimp carbonara blend (1-2-3-4-9)	23
Fresh pasta ravioli with char, pumpkin, tabacconist cheese and sandblasted almonds (1-3-4-7-8-9-12)	22
Benedetto Cavaliere pacchero, cacio e pepe cream cheese, tempura salicornia, black truffle and barbecued pomegranate (1-7-9)	23
Parmigiano Vacche Rosse dumpling, turnip tops, duck ragout, caramelized radicchio and almond pesto (3-7-8-9-12)	20
Gently warmed spaghetti alla chitarra dressed with indulgent caviar, a lemon-infused butter emulsion, chive gel, smoked cedar aroma (1-3-4-7-9)	28
San Massimo Reserve Tuscan cabbage rice, aburi scallop and candied lemon (7-9-12-14)	26

MAIN COURSES

Selection of salted or Mediterranean-style Fish (4) (with daily arrivals from the Adriatic, Tyrrhenian and Ionian Seas)	100g	7,5
Soft beef cheek and tail, marrow sauce, beet and horseradish (6-7-9-12)		27
Gargano shrimp, escarole, celeriac and orange (4-9-12)		26
Organic bean crisp, green pepper sauce and blue cheese cream (7-9-10-12)		20
Hamburger meat selection dry age 200 gr, artisan bread, marinated radish, Manchego cheese and Calabrian 'nduja sauce (1-3-7-11)		25
Pork with cocoa, potato mousse and mushroom ragout (7-8-9-12)		25



SIDE DISHES

Unconventional steamed-cooked vegetables	6
Grilled vegetables	6
Autumn stir-fried vegetables (9)	7
Baked Amandine potatoes	7
French fries	6
Eggplant babaganoush, served with pita bread croutons (1-11)	7
Three radish salad (2)	6

AREADOCKS

Steak Selection

Meat cooked strictly on olive wood embers.

It will be a pleasure for our chef to assist you in choosing from our selection of meats

CELTIC IRISH BEEF

Origin: Italy - United Kingdom
Age: 30 months

Angus and Hereford selection with rump with ruby red meat, a medium marbling and a strong flavor

Maturity	●●●●○
Marbling / Fat	●●●○○
Tenderness	●●●○○
Intensity	●●●○○

ribeye steak 7,5/hg
min. 800gr

t-bone 8,5/hg
min. 1,2kg

IGP MARCHIGIANA OF THE CENTRAL APENNINES

Origin: Italy: Marche
Age: 18 months

Lean meat characterized by a very low percentage of fat. Due to their youth, they do not require extended aging.

Maturity	●●○○○
Marbling / Fat	●●○○○
Tenderness	●●●●○
Intensity	●●●○○

ribeye steak 7/hg
min. 800gr

t-bone 8/hg
min. 1,2kg

ASHI - SECONDA CLASSE SELECTION

Origin: Central and Eastern Europe
Age: 66/96 months

Female bovine cuts with high marbling. Raised in Finland, Germany and Poland on a grass-fed diet

Maturity	●●●●○
Marbling / Fat	●●●●○
Tenderness	●●●○○
Intensity	●●●●○

ribeye steak 8/hg
min. 800gr

t-bone 9/hg
min. 1,2kg

AREADOCKS

Steak Selection

Meat cooked strictly on olive wood embers.

It will be a pleasure for our chef to assist you in choosing from our selection of meats

GREY APLINE

Origin: Italy - Trentino
Age 14/18 months

Meat is bright red in color and tends to reveal high infiltration fat with a sweet but savory taste.

Maturity	●●○○○
Marbling / Fat	●●●○○
Tenderness	●●○○○
Intensity	●●●○○

ribeye steak 8,5/hg
min. 800gr

t-bone 9,5/hg
min. 1,2kg

TOMAHAWK

Origin: Central and Eastern Europe
Age 18/30 months

The meat possesses a desirable level of tenderness achieved through aging, with a balanced ratio of fat to muscle fiber

Maturity	●●○○○
Marbling / Fat	●●○○○
Tenderness	●●●○○
Intensity	●●●○○

8/hg
min. 900gr

RIBEYE STEAK OF VEAL

Origin: Poland
Age 26/80 months

The meat is exceptionally tender with a mildly sweet flavor profile and a notable fat content.

Maturity	●●●○○
Marbling / Fat	●●●○○
Tenderness	●●●●○
Intensity	●●○○○

ribeye steak 7/hg
min. 500gr

BULL OF POZNAN

Origin: Poland
Age: 30 months

Selected bulls, aged around 30 months. The meat is dark red in color and tender, considering the type of head and origin.

Maturazione	●●○○○
Marezzatura / grasso	●●○○○
Tenerezza	●●●○○
Intensità	●●●○○

ribeye steak 7/hg
min. 500gr

OUR CHEESE SELECTION

18

*Route consisting of six types of Italian and foreign cheeses with warm toasted bread and jams of our own making
Origin and description of the cheeses to follow (1-7-8-9-12)*

PAGLINA IN BALSAMIC BOX

ORIGIN - Italy, Piedmont
MILK TYPE- Cow
PASTE COLOR - White, milk colored
CRUST COLOR - White with streaks
TASTE - Sweet, creamy, with undergrowth notes
MATURATION - 30 days

SUMMER WIND

ORIGIN - Italy, Veneto
MILK TYPE- Cow
PASTE COLOR - Ivory
CRUST COLOR - Dark, enveloped in hay
TASTE - Delicate scent of flowers and hay
MATURATION - 150 days

MANCHEGO

ORIGIN - Spain, Castilla la Mancha
MILK TYPE- Sheep
PASTE COLOR - Pale yellow
CRUST COLOR - Brick red
TASTE - Intense flavor with spicy notes
MATURATION - 6 months

TABACCAIO

ORIGIN - Italy, Veneto
MILK TYPE- Aged Cow
PASTE COLOR - Saffron yellow
CRUST COLOR- Yellowish-brown
TASTE - Strong and persistent, enhanced by tobacco leaves
MATURATION - 24 months

PECORINO IN WALNUT LEAVES

ORIGIN - Italy, Tuscany
MILK TYPE- Sheep
PASTE COLOR - Pale yellow
CRUST COLOR- Dark leather-colored
TASTE - Pleasant, delicate aroma from walnut leaves
MATURATION - 150 days

BLEUET DE CHEVRE

ORIGIN - France
MILK TYPE - Goat
PASTE COLOR - Dirty white with blue veins
CRUST COLOR- White
TASTE - Intense and bold, due to the milk and blue veining
MATURATION - 20 days

DESSERT

Sweet bomb parade (1-3-5-6-7-8-11-12)

Selection of desserts from our Areadocks North Department pastry lab: mochi, ice-cream mini stecke, bonbons, our red fruit cheesecake, chocolate cupcake with warm heart, crispy puff pastry with chantilly cream. *Accompanying sauces: custard, hot chocolate and toffee.* And tropical and seasonal fruits

Minimum 4 people
Maximum 6 people

64
86

Rustic roots (7)

Lightly salted whole wheat cracker with dark chocolate mousse, soft salted caramel heart and creamy milk chocolate with Cassis gel. Accompanied by mini marshmallows.

9

Memories of Zakynthos (1-3-7)

Candied lemon sphere with meringue and yogurt ice cream, basil namelaka and elderflower scent. A crunchy bread crumble with venus rice flour and olive oil completes the dish.

9

Autumn on the plate (6-8)

Almond and pomegranate semifreddo with vegan lemon streusel, jellies and pomegranate cream sauce, enhanced with an orange blossom sauce.

9

Pistachio Lover (3-8)

Vegan white chocolate semisphere with pistachio praline, accompanied by a pistachio rocher and its namelaka. Completing the dish is a light cranberry gel to refresh the palate.

9

Areadocks Classic Cheesecake (3-7)

Cheesecake with Red Berry Coulis and Black Currant Sauce (3-7)

8

Artisanal Praline Tasting (1-3-6-7-8-11)

Pistachio (7-8), apricot and tonka bean (6-7), vanilla (6-7), lemon and ginger (6-7), banana and pecan nut (6-7-8), ananas, caramel and thyme (6), chai latte (6-7), coffee and dark chocolate (6)

9

Gelati e sorbetti:

Cream (7)

Cremino (7)

Pistachio (7-8)

6

water based

Dark chocolate (6)

Lime

Raspberries



DRINKS

Acqua Panna e S. Pellegrino 0.75 l	3
Birre alla spina	
Heineken • piccola • 5% vol.	4
Heineken • media • 5% vol.	6
Birre in bottiglia	
Heineken Silver cl. 33 • 4% vol.	6
Ichnusa Non Filtrata cl. 33 • 5% vol.	6
Ichnusa Ambra Limpida cl. 33 • 5% vol.	6
Messina Cristalli di sale cl. 33 • 5% vol.	6
Lagunitas • IPA • 33 cl • 6.2% vol.	6
Heineken 0.0 cl. 33	6
Cover charge, service and bread selection	4

**Dear Customer,
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As substances that could generate allergies to sensitive individuals:

1. *Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut*
2. *Crustaceans and products thereof*
3. *Eggs and products thereof*
4. *Fish and fish products*
5. *Peanuts and products thereof*
6. *Soybeans and products thereof*
7. *Milk, including lactose, and products thereof*
8. *Nuts: almonds, hazelnuts, walnuts, pistachios*
9. *Celery and products thereof*
10. *Mustard and products thereof*
11. *Sesame seeds and products thereof*
12. *Sulfur dioxide and sulfites at concentrations above 10mg/kg*
13. *Lupins and products thereof*
14. *Mollusks and products thereof*

Please feel free to ask our staff for further details.

COCKTAIL LIST

FRENCH MOSCOW 12

*Grey Goose Vodka, lime juice,
sugar syrup, Ginger beer*

BOB MANGO 12

*Rum Bumbu, purea di mango,
purea di passion fruit, succo all'ananas*

PALOMA 12

*Tequila, lime juice,
sugar syrup, grapefruit soda*

ST-GERMAIN HUGO 10

*St-Germain, prosecco,
soda, lime, mint*

MARTINI AMERICANO 12

*Martini Riserva Speciale Rubino, Martini
bitter Riserva, soda*

FRENCH 75 12

*Gin Bombay Sapphire, lemon juice,
sugar syrup, champagne*

LA MEZCALINA 12

*Mezcal, orange juice, triple sec lime,
agave syrup, tajin*

DONKEY MULE 12

Liquore mamarita, succo lime, ginger bee

ANALCOLICI

non-alcohol drinks

DIFFERENT MOSCOW 8

*Ginger beer Lime, almond syrup,
passion fruit syrup,
Ginger beer*

PEACH TREE 10

*Tanqueray 0.0, peach puree,
pink grapefruit soda*

MORE & MORE 8

*Blackberry soda,
red fruit syrup, lime*

GIN LIST

Adamus - 15 €
[PT] - 44,4%
Floreale, Hibiscus

Bombay Bramble - 12 €
[UK] - 37,5%
Fruttato

Bingo e gino may chang - 12 €
[IT] - 45%
Lime e yutzu

Cubical Mango - 12 €
[ES] - 37,5%
Dolce

Dry cat Secco - 12 €
[BR] - 42%
Agrumato, note leggere pepe rosa

Haymans Old Tom - 12 €
[UK] - 41,4%
Morbido e dolce

Malfy - 12 €
[IT] - 40%
Agrumato

Malfy Pompelmo - 12 €
[IT] - 41%
Agrumato

Nordes - 12 €
[ES] - 40%
Fruttato

Plymouth - 15 €
[UK] 41,3%
Profonde note terrose di ginepro

Roku - 12 €
[JP] - 43%
Agrumato

Tanqueray Ten - 12 €
[UK] - 47,3%
Dry

Amuerte (Coca Leaf Red) - 18 €
[BEL] 43%
Fresco Fruttato

Bomaby Sapphire - 12 €
[UK] 40%
Botanico

Bingo e gino red - 12 €
[IT] - 38%
Peperoncino

Dry cat premium - 12 €
[BR] - 45%
Leggermente piccante

Gunpowder - 15 €
[IRL] - 43%
Complesso

Hendrick's - 12 €
[SCO] - 44%
Floreale Dry

Malfy Arancia - 12 €
[IT] - 41%
Agrumato

Mare - 12 €
[ES] - 42,7%
Erbaceo

Panda - 15 €
[BE] 40%
Dolce Fruttato

Portofino - 15 €
[IT] - 43%
Morbido, Floreale

Sipsmith - 12 €
[UK] - 41,6%
Dry

Tanqueray 0.0 - 10 €
[UK] - Gin Analcolico

Bobbys - 12 €
[NL] - 42%
Erbaceo, Rosé

Brockmans - 12 €
[UK] - 40%
Molto aromatico

Cubical Kiss - 12 €
[ES] - 37,5%
Dolce fruttato

Dry cat Dry - 12 €
[BR] - 46%
Agrumato, note di erbe

G'vine - 12 €
[FR] - 40%
Floreale, zenzero e liquirizia

June - 12 €
[FR] - 37,5%
Fruttato, pera e cardamomo

Malfy Limone - 12 €
[IT] - 41%
Agrumato

Monkey 47 - 13 €
[DE] - 47%
Complesso

Plymouth Navy - 15 €
[UK] - 57%
Dry

Roby Marton - 12 €
[IT] 47%
Speziato

Tautus - 12 €
[IT] - 42%
Pepe e zenzero

VODKA LIST

Grey Goose - 12 €
[FR] - 40%

Ketel One - 12 €
[NL] - 40%

42 Below - 12 €
[NZ] - 40%

Ciroc - 15 €
[FR] - 40%

Beluga - 15 €
[RU] - 40%

Belvedere - 15 €
[PL] - 40%