



MIXOLOGY COCKTAIL

Very Fine Tuscan Spirits

Extracts of flowers and herbs, essences of fruits and spices.

This is mixology, the science of Alchemy which is transforming the world of cocktails in a continuing search for original and delicious combinations and for careful and rational drinking

TOSCANINO

Pink grapefruit and apricots jam, red wine, elderberry flowers homemade, black tea “toscanello” flavored, apple liqueur.

Chinotto top

€ 10,00

NEGRONI FIORENTINO

Gin, red Vermouth from Prato, red bitter

€ 12,00

TUSCAN SPRITZ

Aperit, sparkling wine, soda flavored with cucumber

€ 10,00

MULE IL MAGNIFICO

Vodka, fresh lime juice, drops of
homemade bitter and ginger beer

€ 12,00

TIKI TAKA D'ORBETELLO

Artisanal citrus fruit Gin, lemon
juice, peach juice, homemade of
cinnamon and pepper

€ 13,00

BLOODY MARY

Vodka, tomatoes bio juice, black
pepper, lemon juice, black salt with
vegetable carbon, Carolina reaper,
Worcestershire sauce.

€ 10,00

NOTTE TOSCANA

Orange and lime pounded,
“livornese” punch,
red vermouth and chinotto top.

€ 13,00

FORTE DEI MARMI

Aperit, red bitter,
sparkling wine, cedrata

€ 10,00

SIENALO'

Lime pounded with mint,
brandy, ginger beer

€ 10,00

STRAWBERRY FIELDS

Strawberry pulp and
sparkling wine

€ 12,00

NON-ALCOHOLIC COCKTAIL

€ 6,00

For information on substances and allergenics that cause allergies or intolerances the staff can provide special documentation upon request.

Some fresh products may have undergone rapid temperature abatement in order to guarantee quality and safety as described in Plan HACCP according to Reg. CE 852/04 and Reg. CE 853/04

* Frozen products