



BAR VISCONTI

*"HORTUS VITAE"*

IL GIARDINO DELLA VITA



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Every plant, every flower, every fruit that blossoms in this greenhouse is the result of a perfect balance between pollination, fertile soil, and botanical alliances. At the heart of this garden, time follows the rhythm of nature, where each sip tells the story of a cycle that repeats itself since the dawn of life. Here, roots intertwine, fragrances blend, and  
flavours emerge in harmony.

Welcome to Hortus Vitae, where every essence is a tribute to the wisdom of the earth.



## The Botanist's Tale of the Orti del Castello



Nature is an eternal dialogue between the earth, the sky and the hands that nurture it.

Within the glass walls of this greenhouse, time follows the rhythm of the land,  
and every plant whispers a story waiting to be told.

This is a journey into the heart of nature's balance, where the wisdom of the past meets  
the science of the present. Let the Botanist of the Castello be your guide,  
unveiling the secrets of pollination, fertile soil, and the delicate alliances that make life  
bloom in every sip.

# *THE POLLINATORS' SELECTION*

Cocktails celebrating the role of pollinators such as bees, butterflies and beetles, and their connection to flowers and aromatic plants.





The air vibrates with the sound of wings. Bees, bumblebees, and butterflies dance among the flowers, gathering nectar and carrying life from one blossom to another. Without them, the garden would be silent and still. It is through this secret exchange that the cycle renews itself, allowing fruits to ripen, seeds to sprout, and the seasons to follow their course.



### *Flora's Harmony*

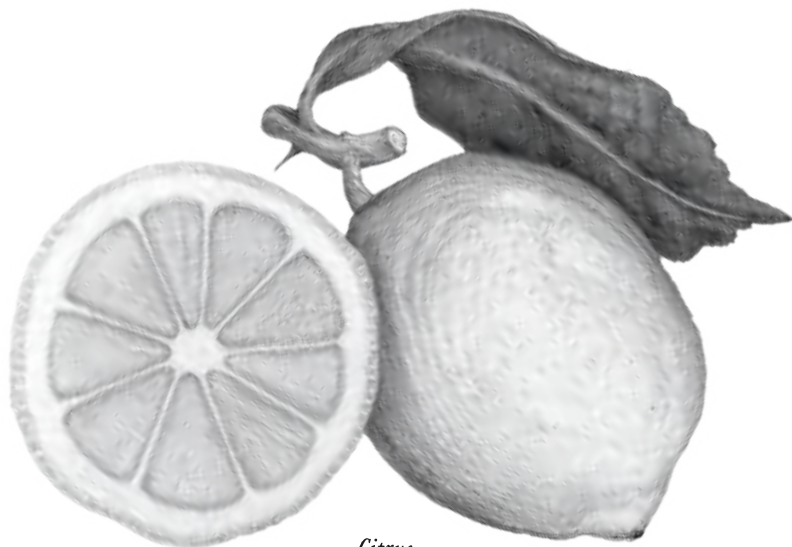
Farmer's Gin, Camomille liqueur,  
Elderflower syrup, lemon juice

### *Nettare*

Verbena and flower liqueur, Altamura Vodka,  
Michter's Bourbon Whiskey, Red flowers,  
lemon juice, pomegranate

### *Aura Sambuci* (*Non-Alcoholic Cocktail*)

Elderflower syrup, fresh mint, lemon juice,  
non-alcoholic sparkling wine



*Citrus*



*Sambucus*



*Malo granatum*  
or  
*Punica granatum*



*Chamomilla*  
or  
*Matricaria*



*Mentha*

# *SUBSTRATE AND SOIL* *THE ROOTS OF TIME*

Every plant sinks its roots into soil that nourishes and supports it. The earth is alive, a breathing organism made of invisible layers, moisture, and hidden minerals. Here, time is not measured by clocks but by the seasons, the cycle of decay and rebirth.

The gardener does not cultivate only plants but also fertile soil, preparing it for the future.

Cocktails inspired by the soil and the substrates in which ingredients grow, from harvested fruits to aromas extracted from the earth.







## *Golden Soil*

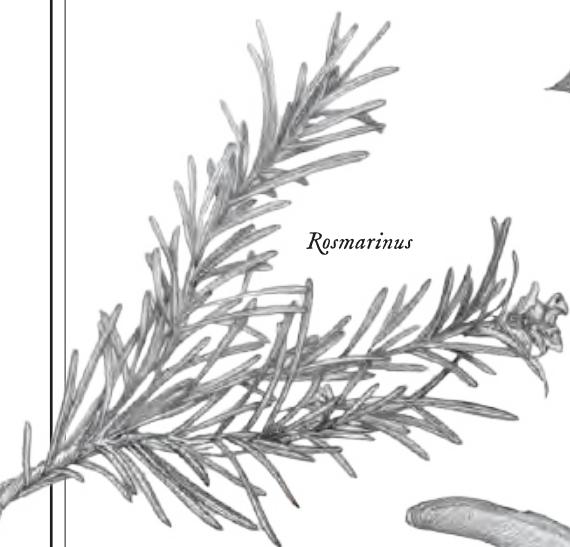
Yellow tomato juice, oil emulsion with salt, pepper grass and chili,  
rosemary-infused Belvedere 10 Vodka

## *Terra Dulcis*

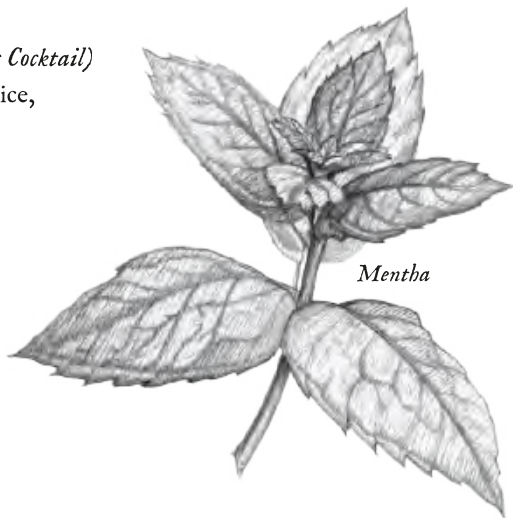
Rum Flor de Caña Blanco, Tuscan white chocolate liqueur,  
mint liqueur, Maremma cream

## *Radici Cremisi* (Non-Alcoholic Cocktail)

Pomegranate juice, Monin bitter, sorrel juice,  
Gassosa Sanpellegrino



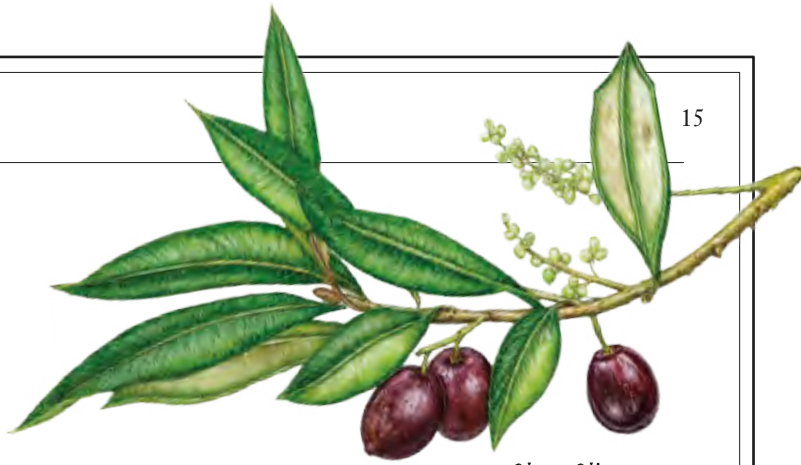
*Rosmarinus*



*Mentha*



*Piper rubrum o Capsicum*



*Oleum Olivarum*



*Faba Cacao*



*Solanum aureum*

*Lac Marimense*



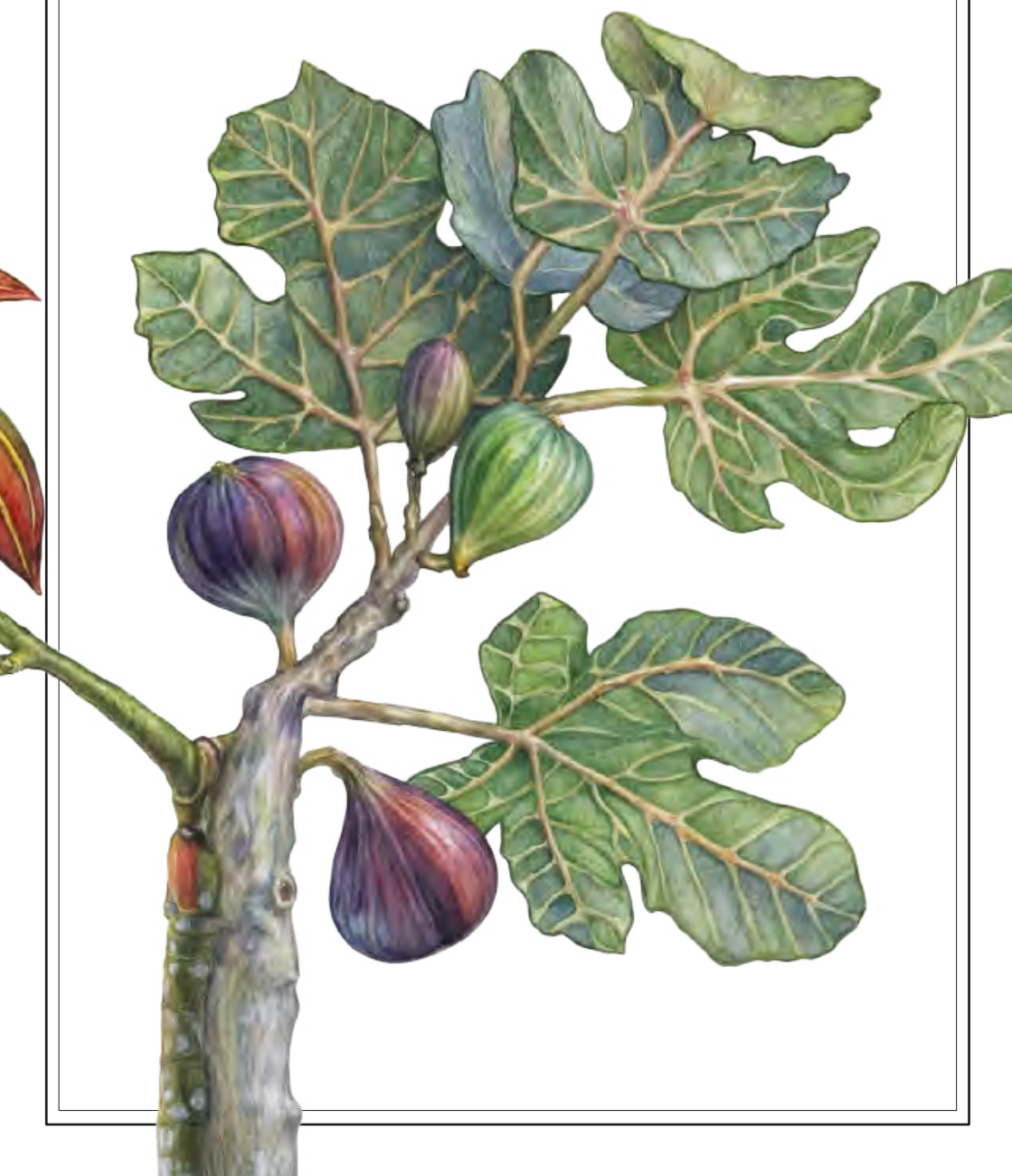
# *COMPANION PLANTING NATURAL SYNERGIES*

Cocktails that celebrate companion planting, highlighting the natural ability of plants to grow better together, enhancing and elevating each other.

In nature, nothing grows alone. Every plant has a companion, an ally that protects, nourishes or strengthens it. Garlic grows beside tomatoes, keeping pests away. Basil embraces eggplants, enhancing their aroma. Beneath the soil, roots intertwine in an invisible network of exchange and mutual support. This garden is not just a place of growth but a silent dialogue between species.







## *Fig & Spice*

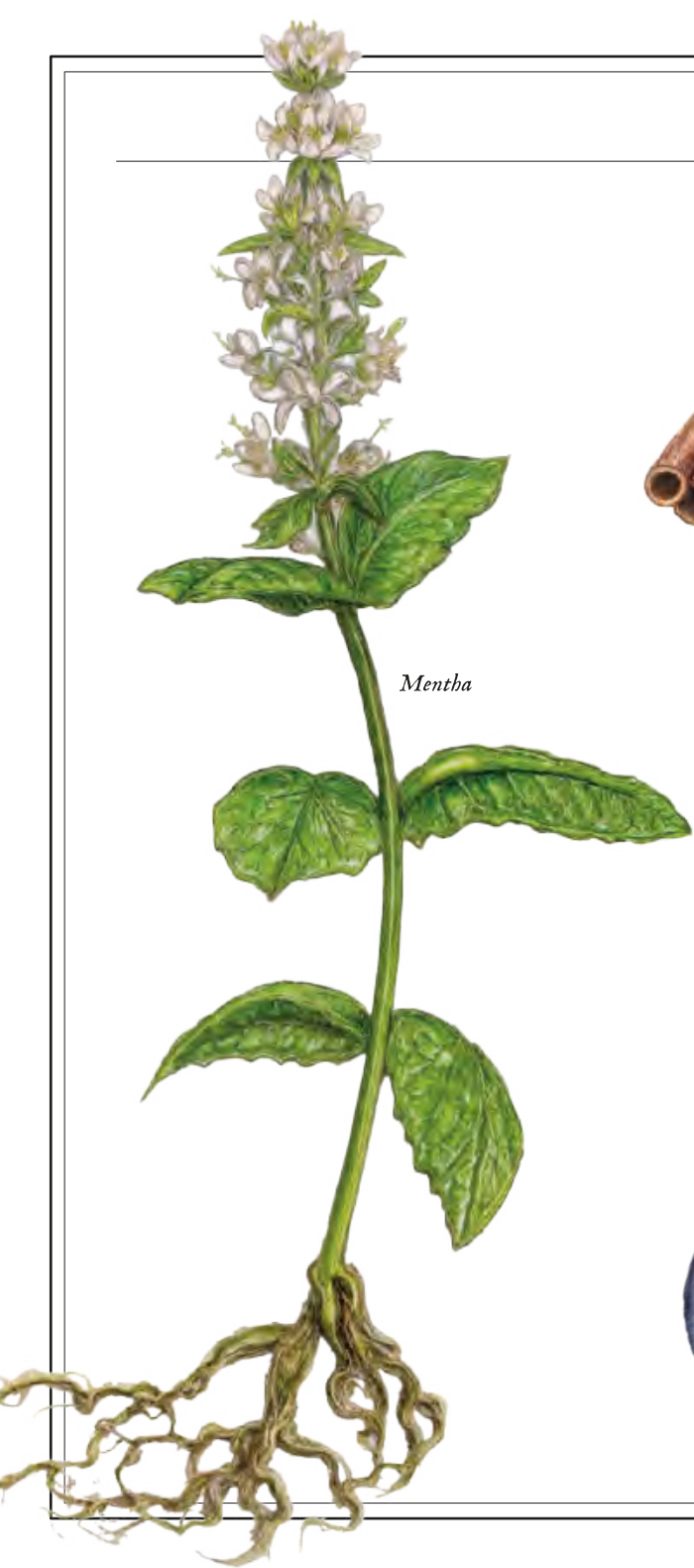
Beluga Noble Vodka infused with figs, cinnamon liqueur,  
lemon juice, Alkermes Santa Maria Novella

## *Viriditas “Poculum Innocens”* (Non-Alcoholic Cocktail)

Freshly squeezed lime juice, mint syrup,  
fresh mint leaves, Lemonsoda



*Citrus viridis*



*Mentha*



*Cinnamomum o Canelia*



*Ficus*

An anthology of the most beloved cocktails,  
witnesses of past seasons and inspired  
by the richness of the land.

### *Negronida*

Belvedere Vodka 10 infused with ginger and rosemary,  
Mancino Rosso Amaranto Vermouth, Bitter Campari, Galliano foam

### *Negroni Del Conte*

Venvia London Dry Gin, Vermouth Rosso di Prato, Bitter Amaranto

### *New Fashioned*

Orange Oleo Saccharum, Bitter delle Sirene,  
St. Germain Liqueur, Tignanello Grappa

### *Viscontini*

Belvedere Vodka 10, Mancino Secco Vermouth with Tuscan Flavors

### *The Mask*

Volcán De Mi Tierra Blanco Tequila, lime juice,  
honey from Castello di Casole, fresh Basil

### *Tiramisù Martini*

Stolichnaya Vanilla Vodka, Tia Maria, Baileys, Espresso Coffee







Printed on Favini Crush paper, an innovative eco-friendly material made from upcycled organic waste and post-consumer recycled fibers, combining sustainability with refined aesthetics.

Made from 40% post-consumer recycled materials, 5% agro-industrial residues from citrus fruits, kiwi, corn, coffee, olives, hazelnuts and almonds, and the remaining 45% virgin fibers, this paper is a perfect example of circular economy.

Choosing this paper means honouring nature not only through the stories told in the menu but also in the very material that holds them.

A small gesture that transforms creativity into a concrete action  
for a more sustainable future.

**CASTELLO  
DI CASOLE**  
A BELMOND HOTEL  
TUSCANY