

COCKTAIL LIST "KM 0"



Our drink list was created with a modern and international concept of mixology to value the products of our Ligurian territory and local liqueurs

AVA GARDNER 28

London dry Gin, *raspberry liqueur*,
orange liqueur, lemon juice,
topped with champagne

LA BAIA 28

Volcàn Tequila blanco, *rose liqueur*,
strawberry puree, lime juice

LA VELA 28

Portofino Gin, *pine nut vermouth*,
Camatti amaro, Campari (8)

TRAMONTANA 28

Volcàn Tequila reposado & Mezcal, *chinotto liqueur*
and nectar, lemon juice, angostura bitter

IN PRIMA FILA 28

Clairin Communal Rhum, *basil liqueur*,
maraschino liqueur, pineapple juice, lime juice,
egg white (3)

ONDA SU ONDA 28

Taggiasca olive Gin
and dry pine nut vermouth (8)

AURORA 28

Belvedere vodka, *apricot liqueur*, yellow chartreuse,
passion fruit juice, lime juice (3)

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LUCE SOLARE 28

Pisco Tabernerero, Tio Pepe sherry
infused with strawberries, *sweet Chinato wine*,
lime juice, *local honey*

IL CASTELLO 28

Vermouth Cocchi, Campari, *liquorice liqueur*,
blackberry and cherry shrub, soda water

IL FIOCCO 28

Local herb liqueur, La Blanche Drouin,
Italicus, dry vermouth infused with camomille
and saffron, *limonata*

LA MAREA 28

Rye whiskey, Cognac, *cherry liqueur*, angostura and
orange bitter

IL GOZZO 28

Ron Eminente, *amaretto liqueur*, blueberry juice,
chocolate bitter (5,8)

MOCKTAILS



IL GABBIANO 22

Seedlip, *basil soda*, lime juice, *local honey*

LIBECCIO 22

Chinotto nectar, apple juice,
strawberry puree, soda

SPARKLING AL MARE



BELLINI 28

white peach purée, prosecco (*seasonal*)

ROSSINI 28

strawberry purée, prosecco

CANALETTO 28

raspberry purée, prosecco

KIR ROYAL 30

crème de cassis, champagne

CHAMPAGNE COCKTAIL 30

cognac, grand marnier, sugar,
angostura, champagne

FRENCH 75 30

gin, lemon juice, sugar syrup, champagne

SPRITZ AL MARE 26



SPRITZ 26

Aperol or Campari, soda, prosecco

HUGO 26

St. Germain, mint, prosecco, soda

CHANDON GARDEN SPRITZ 26

Chandon Garden Spritz
with rosemary and orange

LONG DRINKS



MOSCOW MULE 28

vodka, lime juice, ginger beer

MOJITO 28

white rum, lime juice, mint, sugar, soda

PIMM'S CUP 28

Pimm's, ginger ale or lemonade, fresh fruit

AFTER DINNER



ESPRESSO MARTINI 28

Vodka, local coffee liqueur, sugar, espresso

BOULEVARDIER 28

Bourbon, Campari, red vermouth

SAZERAC 28

Cognac, absinthe, sugar

MOCKTAILS



FRUIT PUNCH 22

fresh orange juice, pineapple juice,
cranberry juice, grenadine syrup

SEEDLIP GARDEN 108 & TONIC 24

SEEDLIP GROVE 42 & TONIC 24

GIN



GIN MA 25
(Genoese basil gin D.O.P.)

TANQUERAY 25

BOMBAY SAPPHIRE 25

SIPSMITH 25

SIPSMITH SLOE 25

PLYMOUTH 25

MARTIN MILLER'S 25

NIKKA 25

NO. 3 25

HENDRICK'S 28

PORTOFINO 28

*Gin characterized by botanicals sourced
in the hills surrounding Portofino*

NORDÉS 28

MARE 28

TANQUERAY NO. 10 28

MONKEY 47 28

VODKA



BELVEDERE 25

GREY GOOSE 25

CHOPIN 25

VKA (*Tuscan vodka*) 25

BELVEDERE HERITAGE 28

KETEL ONE 28

TITO'S 28

KAUFFMAN SOFT 28

STOLICHNAYA ELIT 28

BELUGA GOLD LINE 37

WHISKY



SINGLE SCOTCH WHISKY

BALVENIE DOUBLEWOOD 12 y.o.	24
BALVENIE WEEK OF PEAT 14 y.o.	26
BALVENIE PORT WOOD 21 y.o.	60
MACALLAN 12 y.o.	32
MACALLAN 18 y.o.	70
MACALLAN RARE CASK 2019 release	90
MACALLAN RICH OF CACAO	120
GLENMORANGIE 12 y.o.	30
GLENMORANGIE 18 y.o.	42
GLENMORANGIE SIGNET	52
GLENFIDDICH 23 y.o. GRAND CRU	65
GLEN GRANT 25 y.o.	80
SPRINGBANK 1967	290
LAPHROAIG 14 y.o.	40
TALISKER SKYE	24
LAGAVULIN 16 y.o.	32
CAOL ILA 30 y.o.	140
ARDBEG 10 y.o.	24
OBAN 10 y.o.	33

BLENDED SCOTCH WHISKY

JOHNNIE WALKER BLACK LABEL	32
JOHNNIE WALKER BLUE LABEL	65
CHIVAS ROYAL SALUTE 21 y.o.	52

WHISKY



JAPANESE WHISKY

SUNTORY HIBIKI 34

TAKETSURU NIKKA 40

BOURBON | TENNESSEE WHISKEY

JACK DANIEL'S,
WOODFORD RESERVE 28

MAKER'S MARK, BULLEIT,
BUFFALO TRACE 28

EAGLE RARE 36

RYE WHISKEY

BULLEIT 22

WHISTLEPIG 10 y.o. 26

WHISTLEPIG 12 y.o. 30

WHISTLEPIG 15 y.o. 40

MITCHER'S BARREL STRENGTH 28

TEQUILA



VOLCAN BLANCO	28
VOLCAN REPOSADO	30
VOLCAN CRISTALLINO	38
FORTALEZA BLANCO	28
CASAMIGOS REPOSADO	30
CASAMIGOS AÑEJO	34
JOSE CUERVO RESERVA DE LA FAMILIA	50
DON JULIO 1942	90
CLASE AZUL REPOSADO	70
CLASE AZUL AÑEJO	150
AGALÌA <i>Sicilian Agave distillate</i>	28

MEZCAL



MONTELOBOS	28
CASAMIGOS	34
TOBALÀ VAGO	40
LA VENENOSA PUNTAS	50

RUM



EMINENTE 24

ZACAPA CENTENARIO XO 45

VERITAS 22

CLAIRIN 22

FLOR DE CAÑA 18 y.o. 30

HAMPDEN 30

APPLETON ESTATE 1994 76

APPLETON ESTATE 1995 72

APPLETON ESTATE 1999 78

SANTA TERESA 28

J. BALLY 12 y.o. 35

PAPA ROUYO (*Habitation Velier*) 35

CACHACA



YAGUARA 24

PISCO



TABERNERO 24

COGNAC & BRANDY



COURVOISIER V.S.O.P. 24

HENNESSY FINE DE COGNAC 31

HENNESSY X.O., RÉMY MARTIN X.O. 48

VECCHIA ROMAGNA ETICHETTA NERA 20

CARDINAL MENDOZA 24

GRANDI COGNAC

HENNESSY PARADISE 190

RÉMY MARTIN LOUIS XIII

25 ml 230 50 ml 460

ARMAGNAC

JANNEAU 24

CHÂTEAU DE LAUBADE 1960 78

CHÂTEAU DE LAUBADE 1974 70

BAS ARMAGNAC SAMALENS 180

(Laujuzan 1952)

BAS ARMAGNAC DOMAINE DE MAUBARET 230

(Le Frêche 1928)

CALVADOS

CALVADOS DU PAYS D'AUGE

15 ans d'âge ROGER GROULT 42

LA BLANCHE DI CHRISTIAN DROUIN 24

EXPERIMENTAL EN FÛT DE JP WHISKY DI

CHRISTIAN DROUIN 38

PORTO



FONSECA QUINTA DO PANASCAL 40
VINTAGE 1999

TAYLOR'S 10.y.o. 28

TAYLOR'S 20.y.o. 35

NOVAL *Nacional Vintage* 1980 118

GRAPPE



GRAPPA DI PIGATO 20

GRAPPA DI BARBARESCO 26

GRAPPA DI GAJA & REY 28

GRAPPA SPERSS DI GAJA 25

GRAPPA DI BRUNELLO 26
Poggio Salvi

GRAPPA DI SASSICAIA 35
Tenuta S. Guido Bolgheri

GRAPPA DI ORNELLAIA 32
Tenuta Dell'Ornellaia

GRAPPA DI LUCE 32

ANTICA CUVÈE NONINO 28

GRAPPA DI MONOVITIGNO
DI SAUVIGNON NONINO 26

GRAPPA DI MONOVITIGNO DI PICOLIT 34

POLI BARRIQUE 36

POLI MORBIDA DI MOSCATO 25

*ITALIAN LIQUEURS
AND AMARI*



AMARETTO DI SARONNO 20

SAMBUCA 20

FERNET-BRANCA 20

BRANCA MENTA 20

AVERNA 20

RAMAZZOTTI 20

MONTENEGRO 20

AMARO DEL CAPO 20

BRAULIO 20

AMARO BORDIGA 20

AMARO NONINO 20

AMARO RESET 20

LOCAL LIQUEURS



HAZELNUT LIQUEUR FROM CHIAVARI 20

SANT'OLCESE CHERRY LIQUEUR 20

ERBA LUISA HERBAL LIQUEUR 20

GENOESE BASIL LIQUEUR 20

LIGURIAN LEMON LIQUEUR 20

PERNAMBUCO ORANGE LIQUEUR
FROM FINALE LIGURE 20

VALLE SCRIVIA GENOESE ROSE LIQUEUR 20

LOCAL APRICOT LIQUEUR 20

CHINOTTO LIQUEUR FROM SAVONA 20

SANTA MARTA AMARETTO LIQUEUR 20

RASPBERRY LIQUEUR 20

COFFEE LIQUEUR 20

CAMATTI 20

BEERS (1)



LA PORTOFINESE 16

NASTRO AZZURRO (*Peroni*) 14

MORETTI 14

NON-ALCOHOLIC BEER 14

S O F T D R I N K S



S O F T D R I N K S 12

Coca-Cola, Coca-Zero,
Fever Tree tonic, ginger ale, ginger beer,
chinotto, lemonade, Sprite,
aranciata San Pellegrino, pink grapefruit soda,
basilichito (basil soda), iced tea

F R U I T J U I C E S 11

Pineapple, mango, carrot
apricot, pear, peach, apple

F R E S H L Y S Q U E E Z E D J U I C E S 15

Orange, pink grapefruit

W A T E R

Microfiltered Still and sparkling *750 ml 5 p.p*

Surgiva still *750 ml 11*

San Pellegrino sparkling *750 ml 11*

Surgiva still *500 ml 8*

San Pellegrino sparkling *500 ml 8*

H O T D R I N K S

Espresso, decaffeinated coffee,
barley coffee, ginseng coffee *8*

Cappuccino, latte, hot chocolate,
double espresso, americano coffee *10*

S E L E C T I O N O F T E A S 12

GREEN TEAS

Gunpowder Special, Jasmine

BLACK TEAS

Lapsang Souchong, Darjeeling TGFOP,
Earl Grey, English Breakfast

WHITE TEA

Pai Mu Tan

S E L E C T I O N O F H E R B A L I N F U S I O N S 12

Camomille, verbena, karkadè, mint, purity

WINE



ITALIAN SPARKLING WINES

BELLAVISTA Alma Grande Cuvée s.a
125ml 20 750ml 110

BISOL Valdobbiadene Prosecco Superiore s.a
125ml 19 750ml 90

CHAMPAGNE

RUINART Blanc de Blancs s.a
125ml 35 750ml 210

BILLECART SALMON Rosé s.a
125ml 30 750ml 195

WHITE WINES

COOPERATIVA CINQUE TERRE
Cinque Terre Costa Da Posa 2022
125ml 14 750ml 80

CASTELLO DI AMA Al Poggio Chardonnay 2020
125ml 18 750ml 100

TOROS Pinot Grigio 2022
125ml 16 750ml 90

KANTE Sauvignon 2020
125ml 15 750ml 85

ROSÉ WINES

TORMARESCA Calafuria Rosato 2022
125ml 13 750ml 70

DOMAINE OTT Bandol 2022
125ml 18 750ml 105

RED WINES

LUNAE Niccolò V 2020
125ml 15 750ml 85

FRESCOBALDI Lucente 2012
125ml 20 750ml 110

ORNELLAIA Ornellaia 2015
375ml 180

(V) vegetarian (VG) vegan (GF) gluten-free

Prices in euros, service included - VAT included

Our commitment to sustainability is also reflected in the choice of local products, including fish, meat, dairy, fruits, and vegetables, many of which come from local suppliers.

Our coffee and tea are green certified and come from fair trade partnerships.

INFORMATION ON FOOD ALLERGIES: *Some dishes and beverages may contain one or more of the 14 allergens listed in Annex II of Regulation (EU) No. 1169/2011 and subsequent amendments. The allergens and their derivatives are: (1) Cereals containing gluten, except: a) wheat-based glucose syrups, including dextrose (*); b) maltodextrins based on wheat (*); c) barley-based glucose syrups; d) cereals used in the production of alcoholic distillates, including agricultural ethyl alcohol. (2) Crustaceans, (3) Eggs, (4) Fish, except: a) fish gelatin used as a support for vitamin or carotenoid preparations; b) fish gelatin or isinglass used as a clarifying agent in beer and wine. (5) Peanuts, (6) Soy, except: a) refined soybean oil and fat (); b) mixed natural tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopheryl acetate, natural D-alpha tocopheryl succinate derived from soy; c) vegetable oils derived from phytosterols and phytosterol esters based on soy; d) vegetable stanol esters produced from soybean oil sterols. (7) Milk, except: a) whey used in the production of alcoholic distillates, including agricultural ethyl alcohol; b) lactitol. (8) Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*), and their products, except for nuts used in the production of alcoholic distillates, including agricultural ethyl alcohol. (9) Celery; (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin, (14) Mollusks. (*) And their derived products, to the extent that the processing they have undergone is not likely to increase the allergenicity level assessed by the Authority for the base product from which they are derived.*

Please consult the appropriate documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages.

Fish intended to be eaten raw or almost raw have been treated beforehand, in compliance with the provisions of EC Regulation N. 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3. To guarantee quality and safety for public health, and in compliance with the procedures described in the HACCP Plan pursuant to EC Regulation N. 852/04, (a) dishes or ingredients marked with © are frozen, frozen at source by the manufacturer, (b) ingredients may have been chilled to a negative temperature on site. Our restaurant staff is at your disposal to provide any information regarding the nature and origin of the food served.

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