

Dessert and Liquors

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The Bottega's Desserts

A small moment that lingers.

*At Bottega, dessert isn't an add-on. It's a thoughtful gesture, conceived, created, and plated with **our own hands**. Because here, desserts don't come from an outside bakery or a generic lab. We make them fresh **every day** in our kitchen, just like our bread and everything we serve. A true, **in-house pastry kitchen** with its own **dedicated chef**.*

*And perhaps that's what makes the difference: not the special effects, but the **balance**. Not the need to impress at all costs, but the will to leave a **sincere memory**. **Simple, indulgent, elegant**. Some rooted in tradition, others delightfully unconventional – just the way we like it. And then there are our “sea desserts.”*

We call them that because they speak the language of Bottega: evocative names, unexpected forms, a subtle nod to our world. The Octopus, The Sardine, Sweet Sushi. They aren't fish, but symbols of who we are. Desserts that tell our story, with irony, grace, and a hint of boldness.

At the end of a good meal, there's always room for a little masterpiece.



Sea-Inspired Pastries:

Our signature creations, inspired by the sea world that defines us.

Desserts

*A journey of emotions, through memories, surprising flavors and indulgent touches. This isn't just dessert: **it's the final chapter of a story worth remembering.***

The Sardine ★

Our first love. Crème caramel cream, crunchy base, hazelnut rocher on chocolate biscuit and a white chocolate sardine smiling on the plate. A dessert born from the sea, now a symbol of the Bottega.

€ 8.00

The Octopus ★

Panna cotta, cheesecake, wild blueberries and crumble. Ironic in name, elegant in taste. Once you try it, there's no turning back.

€ 8.00

Sweet Sushi ★

Our response to a world that has mistaken looks for quality. Five mini rolls to discover: coconut semifreddo, mango and raspberry, pistachio panna cotta. A playful dessert that mocks supermarket sushi and turns it into a signature creation.

€ 8.00

Gianduiotto

Elegant and deep, like a warm hug from Turin. Dark chocolate mousse over crunchy crumble — velvety and nostalgic.

€ 8.00

Medusa

A dive into the depths of flavor. Peanut and caramel popcorn semifreddo that envelops like a wave. Seductive and memorable.

€ 8.00

Frida

Three tartlets, three souls, three colors — passion, strength, sweetness. Pistachio and raspberry for the heart, coconut and white chocolate for balance, strawberry and chocolate mousse for instinct. A tribute to the woman who turned pain into art and color into life.

€ 8.00

Mela Stregata

Looks like an apple, but it's a charming little trick. White chocolate semifreddo with a vibrant raspberry center. Whispering sweetness — pure, essential, irresistible.

€ 8.00

Rocher

A reinterpretation of a classic. Chocolate and hazelnut semifreddo with a crunchy Rocher coating. Impossible to resist.

€ 8.00

Tiramisù Espresso

The timeless classic, served with honesty and no frills. Velvety mascarpone cream, coffee-soaked ladyfingers, bitter cocoa dusting. Nothing forced — just the truth of the first spoonful that makes you close your eyes.

€ 8.00

The Green Pearl

A sweet tribute to our land. Pistachio cream, raspberry insert and chocolate brownie in perfect harmony. An elegant nod to Riccione's nickname: the Green Pearl of the Adriatic.

€ 8.00

Cocunut Bottega

Coconut and mango meet in an exotic embrace, on sponge cake and dark chocolate. Sweet elegance from the Bottega.

€ 8.00

Lemon Sorbet

Home-made

€ 5.00

Sotto il Sole di Riccione

A fresh tropical semifreddo, like a summer afternoon of waves and smiles. Mango and passion fruit with chocolate biscuit and fruit layers — every spoonful is a ray of sunshine on your skin.

€ 8.00

Amalfi Lemon

A dessert that smells of Amalfi Coast and sunlight. Vanilla cream, lemon gelée heart, chocolate brownie base. A perfect balance of freshness, sweetness, and depth — like a sunset walk in Amalfi.

€ 8.00

Raffaello

A timeless classic, delicately reimaged. White chocolate, almond, and coconut semifreddo. One bite takes you to a white island of memory and perfection.

€ 8.00

La Cocottina

Romagna in a cocotte. Pastry cream and sponge cake soaked in Alchermes liqueur — the right way to serve Zuppa Inglese. Warm, real, comforting.

€ 8.00

Pistachio Crunch

or those who love contrast and seek intensity. Pistachio takes the spotlight, with crunchy almonds and creaminess in a bold and satisfying balance.

€ 8.00

Chocolate flan

A classic that warms the soul. Chocolate flan with a molten chocolate center that overflows at the touch. For hopeless romantics in love with cocoa.

€ 8.00

Babà Farcito

A Neapolitan icon that needs no introduction. Soft, aromatic, perfectly soaked and filled with delicate cream. A dessert that speaks Neapolitan but whispers with elegance.

€ 8.00

Mango & Passion Fruit Flute

A sip of the tropics. Light, exotic freshness. Enjoy this sorbet with a spoon — a sweet aperitif.

€ 7.00

Limoncello Flute

The Italian soul of dessert. Limoncello goes light, fresh, and pleasant. A refreshing sorbet with a Mediterranean accent.

€ 7.00

Kinder Fetta al Latte

The Italian childhood treat, all grown up. Fior di latte semifreddo between two soft cocoa frangipane layers with red fruits. A nostalgic caress for those who know real sweetness needs no decoration.

€ 8.00

Dubai Chocolate

Luxury meets mystery. A heart of velvety pistachio wrapped in rich dark chocolate. Elegant and intense, with golden reflections that whisper of faraway nights.

€ 8.00

Traditional Italian Cookies Available Upon Request

After-Dinner Wines

*This is not just how a meal ends. **This is how a circle closes.** The after-dinner wines we've selected are not just sweet — they're slow stories to sip, shaped by sun-drying, slow fermentations, and ancient gestures. Some love them for their sweetness, others for their depth, others still for the silence they create between bites. We chose them for all of this. Because you don't need special effects when you can **create emotions with simplicity.***

Moscato d'Asti DOCG – I Vignaioli di Santo Stefano

Grape: Moscato Bianco. **ABV:** 5,5%. **Aging:** Steel. **Fermentation:** Controlled.

Organic/Biodynamic: No. **Winery:** Historic Piedmontese cooperative from Santo Stefano Belbo, working closely with local growers to preserve the true identity of Moscato d'Asti.

Why we love it:

It doesn't follow trends, but honors its territory. Fresh, light, and sincere.

Perfect with:

Dry pastries, fruit tarts, panettone.

Tasting notes:

Aromatic and fragrant, with hints of white flowers, peach and sage. Sweet but never overpowering, with a lively, balanced finish that tastes like celebration and simplicity.



€ 7.00



€ 35.00

Passito di Pantelleria DOC – Cantine Pellegrino 1880

Grape: Zibibbo (Muscat of Alexandria). **ABV:** 14.5%. **Aging:** Steel and bottle. **Fermentation:** Controlled. **Organic/Biodynamic:** No. **Winery:** A pillar of Sicilian winemaking since 1880, telling the story of Pantelleria through sun-dried Zibibbo grapes.

Why we love it:

A wine that speaks of islands, wind and waiting. A true passito with the intense soul of the Mediterranean.

Perfect with:

Dry pastries, cannoli, cassata, dark chocolate.

Tasting notes:

Deep and enveloping, with notes of dried apricot, honey, candied orange peel and figs. A never-ending finish, like stories told after dinner.



€ 7.00



€ 35.00

Il Salotto dei Distillati

Whisky

Every whisky tells a story — of distant lands, centuries-old traditions, and one-of-a-kind flavors. Our selection offers a sensory journey that ranges from the peaty notes of the Scottish isles to the delicate touch of Japanese malts, and the smooth elegance of Irish whiskey.

Bottega's Suggestion

Try our whiskies with a flake of 83% Black Zabuye dark chocolate. Pure intensity that melts into the smoky and peaty notes. Just 6g is enough to release the bitter depth of the chocolate without overwhelming the palate. A few grams go a long way, lingering gently with each sip.

€ 5.00

Caol Ila 12 Years Old

Islay, Scotland. Elegant peat with marine and smoky hints. A classic Islay expression — bold yet balanced.

€ 9.00

Glenlivet 12 Years Old

Speyside, Scotland. Smooth and fruity, with notes of pear and vanilla. Ideal for those new to the world of single malts.

€ 12.00

Macallan 15 Years Old

Highlands, Scotland. Rich and complex, with notes of sherry, dried fruits, and spices. A whisky of great elegance and depth.

€ 15.00

Oban Single Malt Scotch Whisky 14

Highlands, Scotland. Limited edition with a maritime and spicy profile. A unique experience for whisky lovers.

€ 12.00

Talisker 10 Years Old

Isle of Skye, Scotland. Salty and peated, with black pepper and smoky notes. Bold and unmistakable character.

€ 10.00

Redbreast 12 Years Old

Ireland. Single pot still whiskey with dried fruits, sweet spices, and a long, creamy finish. Rich, harmonious, and award-winning.

€ 8.00

Nikka Taketsuru Pure Malt

Japan, a tribute to Masataka Taketsuru, the father of Japanese whisky. A blend of Nikka's single malts offering apple, toffee, black tea, and a whisper of smoke. Balanced, elegant, poetic.

€ 10.00

Laphroaig 10 Years Old – Single Malt

Islay, Scotland. The boldest of the Islays: peaty, smoky, medicinal. Not for everyone — but unforgettable for those who love intensity and wild personality.

€ 10.00

Nikka Days – Blended Whisky

A modern Japanese blend crafted to be enjoyed straight, on the rocks, or in a highball. Versatile and friendly, perfect after a seafood dinner. A whisky that asks nothing, but gives everything.

€ 8.00

Jack Daniel's

Sour mash whisky

€ 6.00

Signature Vodka

Purity, clarity, character: vodka as you've never tasted it. We don't serve ordinary spirits, but stories of places and ingredients that have something to say. Each vodka in our collection is chosen for its identity — not for the brand. Ours is a small, essential selection crafted for those who seek balance, cleanliness, and style. No frills. Just substance.

SKYY Vodka – The Soul of San Francisco

From California's innovative heart, a modern, brilliant vodka. Four distillations and three filtrations give it a clean, linear profile with subtle mineral notes. Perfect for fresh long drinks, Vodka Tonics, and creative mixes. Essential, direct, American.

€ 6.00

GREY GOOSE – Premium French Vodka

A vodka that speaks French with an international accent. Distilled from soft winter wheat in Picardy and blended with pure spring water from Gensac-la-Pallue, Grey Goose is a symbol of balance and refinement. Smooth, clean, with a long and velvety finish. Perfect sipped neat or in a signature Martini.

€ 8.00

Vodka RaspoVtine Oyster – Strip Spirits

40% ABV – Distilled in Veneto. Dry bouquet, saline finish, designed to pair with raw seafood. A glacial sip and a bite of the sea: pure truth.

€ 10.00

Cognac & Armagnac

France and the Caucasus, elegance and depth. True distillates, meant to be listened to.

Bottega's Suggestion

*Pair it with a taste of Strega delle Erbe – Mila Cheese. Fragrant creaminess that gently caresses the spirit. **Suggested dose: 8g** — just enough to release the herbaceous aroma without overwhelming. A graceful presence, never overpowering.*

€ 5.00

Rémy Martin VSOP – Fine Champagne Cognac

A timeless classic. Grapes selected from Grande and Petite Champagne. Aromas of apricot, vanilla, white flowers, and toasted oak. Smooth, deep, elegant.

€ 8.00

Ararat 10 YO – Armenian Brandy

From the hills of the Caucasus, a warm, spicy, and enveloping spirit. Hints of honey, dried fruits, wood, and tobacco. An alternative Cognac with an ancient soul.

€ 8.00

JANNEAU VSOP – Grand Armagnac

One of the oldest names in Armagnac. Janneau ages this distillate for at least 7 years using both continuous and pot stills. The result is a seductive blend with notes of plum, sweet spices, and noble wood. More rustic than Cognac, but with a deep, authentic soul.

€ 9.00

Samalens VSOP – Bas Armagnac (Francia)

A genuine, elegant Armagnac. It has character and a style that speaks of land, time, and artisanal savoir-faire. A sip that tells the story of France — slowly.

€ 10.00

Vecchia Romagna Etichetta Nera

Rich Italian brandy, with notes of vanilla, wood, and dried fruits. For those who love to finish with flair.

€ 5.00

—— Bitters and Digestive Liqueurs ——

Herbs, roots and real aromas. An after-dinner experience that tells stories.

Amaro Averna

A Sicilian classic: sweet at first, with a bitter and spiced aftertaste. Folk tradition in liquid form.

€ 5.00

Montenegro

The most popular amaro of all. Smooth, floral, with a light finish. For those who love simple memories.

€ 5.00

Jefferson

Crafted in Calabria with wild herbs, bergamot and orange peels. Intense, balsamic, persistent. A modern classic in the new wave of artisan bitters.

€ 6.00

Amaro del Capo

Fresh, herbal, with notes of mint and licorice. Best served ice cold. Calabrian to its core.

€ 5.00

Amaro Calamaro

Unusual, bold, with a marine twist. Dark in color, deep in flavor. The amaro you don't expect.

€ 6.00

Amaro Formidabile - Roma

Made with only real botanicals, no flavorings or colorings. Powerful, retro taste. For those who love the full flavor of well-made things.

€ 6.00

Amaro Unicum

A historic Hungarian amaro—dark, intense, with strong bitter herbal notes. For brave palates.

€ 5.00

Fernet Branca

An intense herbal bitter, with balsamic notes and a dry character. A hard-core classic.

€ 5.00

Branca Menta

Sweeter, minty version of Fernet. Fresh and almost refreshing. For those who prefer a lighter digestif.

€ 5.00

Braulio

From the Alps, an authentic herbal bitter. Genepi, gentian, juniper berries. Rustic and mountain-born.

€ 6.00

Amaro Mantovani al Chinotto

A rare infusion with chinotto peel and spices. Citrusy and bitter, truly one of a kind.

€ 6.00

Amaro Milone – Kroton Distillery (Calabria)

Artisan herbal amaro. Intense notes of gentian, ripe citrus, bitter herbs and a finish reminiscent of chestnut honey and resin. Balanced, clean, with a dry bitterness that lingers confidently on the palate.

€ 6.00

Amaro 05

Combines medicinal herbs, citrus peels, flowers and spices in a secret recipe that evolves on the palate with elegance and depth.

€ 7.00

Amaro Eroico – Liquori dell'Etna

Born at the foot of the volcano, Amaro Eroico is a tribute to the boldest, most intense Sicily. A distillate with strong character, forged from wild botanicals of Etna and Mediterranean aromas.

€ 7.00

Creams and Sweet Liqueurs

For those who love to end on a sweet note—with balance and surprises.

Bottega's Recommendation

A spoonful of chilled custard cream Delicream – Delizia. A velvety and refreshing finale. Quantity: 10 ml. Why this amount: A light spoon is enough to create an elegant ending, sweet in just the right measure. A caress, not a dessert.

€ 5.00

Sambuca

Sweet, anise-flavored, enveloping. On its own or with coffee beans. Pure tradition.

€ 5.00

Liquorice Cream

Soft, velvety, intense. Made with real Calabrian licorice. A sip that seduces.

€ 6.00

Limoncello Cream

Citrusy, delicate, never overwhelming. Lemon meets cream in a fresh and smooth embrace.

€ 5.00

Monkai X – Agave Liqueur (Mexico)

A liqueur that doesn't go unnoticed. Not just for the bottle, but for its enveloping taste that blends the warmth of agave with the sweetness of a spiced mix. A meeting of design, pop culture and Mexican flavors.

€ 8.00

Mirto

€ 6.00

Baileys

€ 6.00

Cocoa & Hazelnut – Mantovani 1824 (Veneto)

A delicious distillate that avoids cliché. It celebrates two great Italian ingredients—cocoa and hazelnuts—crafted with care and respect. Sweet, but never cloying.

€ 8.00

Signature Rums

Forget the sugary supermarket rums. Here, each bottle tells a story: wood, raw sugar, time, islands, fermentation. A carefully curated and honest selection, designed for the truly curious. Some are smooth, others dry; some tropical, others almost marine. All chosen to surprise—and stay with you.

Bottega's Recommendation

Served with a flake of 36-month aged Parmigiano Reggiano – Bertinelli. Natural savoriness and sweetness enhance the warm notes of rum. Quantity: 8 g. Why this amount: Aged 36 months, this Parmigiano is intense—a well-cut flake is more than enough to create harmony with the rum's structure, without overpowering it.

€ 5.00

Diplomático Reserva Exclusiva – Venezuela

Rich, rounded, with hints of caramel, honey, ripe tropical fruit and vanilla. A beloved classic—smooth yet deep.

€ 12.00

Zacapa 23 Solera – Guatemala

Aged at altitude using the Solera method. Aromas of honey, spices, toasted wood. Structured and persistent. The elegance of rum.

€ 9.00

Don Papa – Pure Rum Philippine

The story of Don Papa begins at the foot of Mount Karlaon, home to one of the world's most aromatic sugar canes.

€ 9.00

Plantation XO 20th Anniversary – Barbados

A blend of rums aged up to 20 years, finished in Cognac barrels. Flambéed banana, spices, chocolate. A contemplative rum.

€ 13.00

Rhum J.M V.S.O.P – Martinica (Agricole)

Distilled from pure sugar cane juice. Dry, herbal, with a spiced, vertical finish. For lovers of true rum essence.

€ 11.00

Millonario 15 Reserva Especial – Perù

A rare and elegant Peruvian rum, hand-wrapped in braided straw. Notes of caramel, dried figs, oriental spices; silky and long on the palate. A true connoisseur's rum—meant to be savored.

€ 10.00

Havana Club 7 Años – Cuba

An icon of Cuban rum. A deep, authentic blend with notes of tobacco, vanilla, toasted wood and dark cocoa. A direct sip of Havana—no compromises.

€ 7.00

Brugal Extra Viejo – Repubblica Dominicana

A dry and spiced Dominican rum, aged in American oak barrels. Notes of cinnamon, vanilla and leather, with a dry, firm finish. Excellent paired with desserts or dark chocolate.

€ 7.00

The Kraken – Black Spiced Rum

Dark and intense, like the legend it's named after. Infused with spices, caramel, coffee and cloves—a pirate-hearted spiced rum. Ideal for bold palates.

€ 8.00

Doppio Spirito (Grappa + Rum 15 Years Old)

An unexpected, bold blend. Warmth and intensity—for those who dare.

€ 9.00

Signature Grappas

Authentic distillates that speak of a grape variety, a craftsman's gesture, and an honest finish.

Bottega's Recommendation

Served with a slice of semi-aged Pecorino "Giglio Sardo". Softness and natural sweetness that respond to the strength of the grappa. Quantity: 8 g. Why this amount: It's the right quantity to soften the alcoholic character and let the floral notes of the spirit emerge—without letting the cheese take over.

€ 5.00

Grappa Gaia – 2025 Edition

Crafted from selected pomace and processed at low temperatures. Aromas of white fruit and dried flowers. An elegant, clean, and persistent sip. A contemporary grappa for lovers of balance.

€ 7.00

Williams Pear Grappa

A fine and aromatic distillate made from sun-ripened organic pears. On the nose, a fruity and floral explosion. On the palate, it's smooth, gentle, and persistent. The grappa for those who say they don't like grappa.

€ 8.00

Grappa Most Barrique Ciliegio – Bepi Tosolini

Aged in cherry wood barrels, with a soft and spiced flavor. Refined and sensual.

€ 10.00

Grappa Villa Prato – Berta

A harmonious blend with an elegant structure and a warm finish. For fans of Piedmontese tradition.

€ 6.00

Grappa Bianca 903 Tipica – Bonaventura Maschio

Crystal-clear, clean, and traditional. It captures the strength and simplicity of artisan distillation. Bold on the nose, straightforward on the palate. For lovers of the true essence of Venetian grappa.

€ 7.00

Prime Uve Bianca

A grape distillate, aromatic and rounded. Perfect for those seeking fragrance and delicacy.

€ 5.00

Chamomile Grappa

Soft and floral, with a relaxing finish. A sweet closure.

€ 6.00

Berta – Elisi per l'Ambiente

An ethical and flavorful project. Grappa made from selected pomace, aged in noble woods to deliver a generous and persistent sip, with floral aromas and hints of chocolate. A sip that's good for the soul too.

€ 7.00

Bonaventura Maschio – La Grappa 903 Barrique

The softer and more enveloping version of the 903. Aged in selected woods, it offers aromas of spice, pastry, hazelnut and honey. Intense yet balanced—the perfect companion for a slow evening.

€ 7.00

Poli – Bassano del Grappa 24 Carati Oro

A tribute to the land and its history. This grappa is a journey to Bassano, the heart of Venetian distillation. Noble and warm, with golden nuances that reflect the craftsmanship and passion of the Poli family.

€ 9.00

Smoked Bepi Tosolini Barrique in Rovere – Smoked

The scent of toasted wood merges with the roundness of barrel aging. The "smoked" version enhances the most evocative side of grappa: a warm, deep, and persistent embrace.

€ 8.00

Smooth Grappa Morbida

A grappa that fades gently, while preserving an elegant smoky touch. Ideal for those who seek a sweet and velvety finish.

€ 8.00

Gin Tonic & Signature Gin

The classics, the icons, and the unexpected: every gin tells a different botanical story.

Gin Tonic Gin Primo with Romagna Sea Salt

A tribute to the most authentic Romagna. Lemon verbena, lavender, cotton lavender, and juniper (blended with Tuscan juniper) enhance the savory flavor of Romagna Sea Salt. Herbal, balsamic and floral aromas, with hints of lemon balm and lemon. A gin that tastes like home—but surprises with every sip.

€ 13.00

Gin Tonic Hendrick's

The most British of gins takes on a fresh twist. Distilled in small batches with cucumber and rose petals, it's unmistakable: floral, delicate, intriguing. Intense freshness, clean aromas, perfect balance. A classic for those who seek elegance.

€ 11.00

Gin Tonic LuzGin

Lemons from Lake Garda, juniper, sage, rosemary, olives and mint: the Mediterranean in a glass. Fresh, citrusy, with balsamic undertones. A perfect Gin Tonic for aperitivo and summer nights.

€ 11.00

Gin Tonic Macaronesian

From the Canary Islands, a soft and delicate gin. Marine botanicals, wild herbs and water filtered through volcanic rock. Fresh, mineral flavor with vegetal notes. Unusual and surprising.

€ 13.00

Gin Tonic Martin Miller's

Distilled in England, one of the cleanest and most refined. Classic botanicals, lemon, ginger and angelica root. Smooth, fresh, elegant. Enjoy it on the rocks or in a pure Gin Tonic.

€ 11.00

Gin Tonic Mare

A gin that speaks Mediterranean: Italian basil, Greek rosemary, Turkish thyme, Spanish olives. Aromatic, saline, enveloping. Perfect with a neutral tonic and plenty of ice.

€ 13.00

Gin Tonic Malfy- Rosa

Italian gin with Sicilian pink grapefruit and rhubarb. Summer in color and fragrance. Citrusy, delicate, slightly bitter. Ideal for those who love southern aromas.

€ 13.00

Gin Tonic Portofino

Scents of herbs, flowers and citrus evoking the Ligurian coast. A fresh, floral gin with a chic yet natural style. Evocative, never ordinary.

€ 13.00

Gin Tonic del Professore Crocodile

Old Tom gin from Antica Distilleria Quaglia, with natural botanicals, citrus, elderflower and Jamaican pepper. Full-bodied and spiced—ideal for a classic, deep Gin Tonic.

€ 11.00

Gin J. Rose London Dry Artisan

Citrus notes of bergamot, mandarin, prickly pear, and oak bark. Toasted aromas, elegant body, fruity aftertaste. Sensual, with a touch of mystery.

€ 15.00

Gin Tonic Roby Marton

Artisanal Italian gin, unfiltered, cloudy and golden. Bold botanicals, oriental spices and citrus peels. Deep, intense, and persistent flavor.

€ 14.00

Gin Tonic 585.5

Portuguese, ocean-inspired. Seaweed, juniper, cardamom, coriander and licorice. Briny freshness, vibrant body. Unconventional.

€ 13.00

Gin Tonic Amuerte - Black

Peruvian coca leaves, finger lime, Sichuan pepper. Balsamic freshness, citrus and spicy notes. Bottle decorated with gold leaf. For seekers of the extraordinary.

€ 15.00

Gin Tonic Amuerte - White

Coca, organic lime from Italy's Circeo Park, coriander, cardamom, Sichuan pepper. Balsamic freshness with golden notes. Elegant, radiant, unforgettable.

€ 15.00

Amuerte Orange (Peru/Belgium)

Citrusy and spicy, with a bitter note that adds intrigue. Intense, lingering, mysterious.

€ 15.00

Gin Tonic Amuerte - Green

Coca, curuba (banana-passion fruit), tropical, tangy, fruity flavor. Perfect with neutral tonic or as a twist on a Tom Collins.

€ 15.00

Gin Tonic Amuerte - Blue

Fermented blue fig and classic botanicals. Sweet, vegetal notes with earthy undertones. A sensory kaleidoscope.

€ 15.00

Amuerte Yellow (Peru/Belgium)

Tropical and floral, with well-balanced exotic hints. Enveloping, velvety, with a lingering aftertaste.

€ 15.00

Gin Tonic Amuerte - Red

Coca leaves and pineberry (white strawberry): pineapple aromas, allergen-free. Ancient, rare, and beyond the ordinary.

€ 15.00

Gin Tonic Bulldog

Four distillations, copper stills, triple filtration. Tropical flavor, bold aroma. A classic for refined palates.

€ 11.00

Gin Tonic Cubical

Elegant and versatile gin with Buddha's hand petals. Fresh, floral aromas—perfect for those seeking balance and style.

€ 11.00

Gin Tonic Tanqueray

Juniper, angelica, coriander, and licorice. A timeless classic: clean, dry, perfectly balanced.

€ 11.00

Gin Tonic Tanqueray Sevilla

With Seville oranges. Sunny aromas, citrusy flavor, soft finish. Lively and summery.

€ 11.00

Gin Tonic Tanqueray - Zero Alcool

Alcohol Free 0.0. The same botanicals as the classic Tanqueray, but without alcohol. For those who won't compromise on taste.

€ 9.00

Ferdinand's Saar Dry Gin

Floral, with lemon and juniper notes; on the palate, well-balanced with lavender, rose, and Riesling hints. A fusion of winemaking and artisanal distillation.

€ 12.00

Cubical Mango Gin (Spain)

Fruity and tropical, with a fresh, zesty note and sweet finish. Great in refreshing cocktails or with neutral tonic and candied ginger.

€ 11.00

Collesi Pink Premium Gin (Italy – Marche)

Floral and fruity, with a dry finish. Gentle yet bold, with a well-balanced soul.

€ 15.00

Elephant Gin – London Dry (Germany)

Spicy and aromatic, with herbal and fruity notes, dry and elegant finish. A gin with a cause: born to support elephant conservation in Africa.

€ 12.00

Mantovani London Dry Gin – Italy

Dry, citrusy, direct. Clean notes, dry and harmonious finish. Why we love it: it's an essential, honest London Dry—crafted in small batches with natural botanicals. No frills, just raw quality. Perfect for those who appreciate balance and purity.

€ 10.00

Mantovani Pompelmo Rosa & Cedro – Italy

Fresh, citrusy, slightly sweet. Bright, Mediterranean character with a vibrant charm that wins you over without clichés.

€ 10.00

The London One – UK

A classic with a spicy-citrus twist. A modern take on London Dry. Clean structure, with a contemporary soul.

€ 12.00

Bombay Sapphire – UK (Hampshire)

Light, floral, harmonious. It's a global classic, yet it carries a timeless elegance. Never overpowering, always consistent.

€ 10.00

Illusionist Gin – Germany

Light, floral, harmonious. A global classic with timeless elegance. Never overpowering, always consistent.

€ 12.00

Monkey 47 – Foresta Nera, Germany

Complex, balsamic, woody. An aromatic masterpiece. Every sip is a journey through forest, spice, and freshness.

€ 12.00

Fabbri Gin – Italy

Sweet, fruity, intense. A true Italian gem, with a hint of amarena cherry that makes it unmistakable.

€ 12.00

Jinzu Gin

Botanicals: juniper, Japanese yuzu, cherry blossom, saké. Aromatic notes: citrusy, floral, smooth. Curiosity: born from the fusion of British gin tradition and Japanese culture. The saké used in distillation gives it unique softness. Sensory profile: an elegant and silky gin where yuzu citrus merges with cherry blossom sweetness and the warm notes of saké. A sensory journey between London and Kyoto.

€ 12.00

Emporia London Dry Gin

Botanicals: juniper, coriander, angelica, citrus peels, roots, and secret spices. Aromatic notes: classic, spicy, citrusy. Curiosity: a faithful London Dry Gin, perfect for those who love bold and clear aromas. Ideal in classics like Gin Tonic or Negroni. Sensory profile: bold and balanced, with a dry character. Juniper leads, followed by fresh citrus notes and a clean, dry finish.

€ 15.00



Cocktail

Aperol Spritz

€ 9.00

Campari Spritz

€ 9.00

Daiquiri

€ 9.00

Mojito

€ 9.00

Moscow Mule

€ 9.00

Negroni

€ 9.00

Negroni Sbagliati

€ 9.00

Raspburry Hugo

€ 9.00



Bottega 75
€ 10.00

Margarita
€ 9.00

Hugo
€ 9.00

Americano
€ 9.00



