

SPARKLING

BELLINI

peach juice and sparkling wine 12,00

ROSSINI

strawberry juice and sparkling wine 12,00

SPRITZ FASHION MEDITERRANEO

Aperol or bitter Campari, sparkling wine and soda water, sliced of orange and twist lemon 8,00

SPRITZ FASHION MEDIUM

Aperol and bitter Campari, sparkling wine and soda water 8,00

HUGO

Sambuco, sparkling wine, soda water, lime, fresh mint and apple 8,00

SPRITZ CARAVELLINO

Aperol or/and bitter Campari, sparkling wine, passion fruit puree and soda water 12,00

SPRITZ ALLA BIRRA

Aperol and Venezia Beer 12,00

Champagne cocktail

cognac, grand marnier, sugar, angostura bitter and champagne 19,00

Kir Royal

creme de cassis and champagne 19,00

MARTINIS

Martini cocktail

gin or vodka, dry vermouth and olive or lemon twist 12,00

Cosmopolitan

vodka, cointreau, cranberry juice and lime juice 12,00

Tiramisù Martini

vodka, kahlua, tiramisù liqueur, amaretto, espresso coffee 15,00

Espresso Martini

vodka, kahlua, espresso coffee and sugar 12,00

Pornstar Martini

vanilla vodka, passion fruit liqueur, passion fruit puree and vanilla sugar

Served with a shot of prosecco 15,00

Chocolate Martini

vanilla vodka, crème de cacao and chocolate 12,00

FASHIONABLE

Americano

bitter campari, red vermouth and soda water 12,00

Americano alla Birra

bitter campari, red vermouth and beerr 15,00

Negroni

gin, bitter campari and red vermouth 12,00

Negroni Sbagliato	
<u>bitter campari, red vermouth and sparkling wine</u>	<u>12,00</u>
Manhattan	
<u>rye whiskey, red vermouth and angostura bitter</u>	<u>12,00</u>
Caipirinha	
<u>cachaca, lime and sugar</u>	<u>12,00</u>
Margarita	
<u>tequila, triple sec and lime juice</u>	<u>12,00</u>
Frozen Fruit Margarita	
<u>tequila, triple sec, choice of fruit in season and lime juice</u>	<u>12,00</u>
Daiquiri	
<u>white rum, lime juice and gomme syrup</u>	<u>12,00</u>
Frozen Fruit Daiquiri	
<u>rum, choice of fruit in season, lime juice and gomme syrup</u>	<u>15,00</u>

MOJITOS

Mojito	
<u>rum, fresh mint, fresh lime, cane sugar and soda water</u>	<u>15,00</u>
Mojito Passion	
<u>rum or vodka, passion fruit liqueur, passion fruit puree , lime and sugar</u>	<u>15,00</u>
Mojito Peach	
<u>rum or vodka, fresh peach puree, mint, lime and cane sugar</u>	<u>15,00</u>
Mojito Strawberry	
<u>rum or vodka, fresh strawberry, puree mint, lime and cane sugar</u>	<u>15,00</u>

LONG DRINK

Screwdriver	
<u>vodka and orange juice</u>	<u>12,00</u>
Moscow Mule	
<u>vodka, lime and ginger beer</u>	<u>18,00</u>
French Mule	
<u>St. Germain, lime and ginger beer</u>	<u>18,00</u>
Long Island Ice-Tea	
<u>gin, vodka, rum, tequila, cointreau, sweet and sour and coke</u>	<u>18,00</u>
Tokyo ice-tea	
<u>gin, vodka, rum, tequila, midori, sweet and sour and sprite</u>	<u>18,00</u>
Tequila Sunrise	
<u>tequila, orange juice and grenadine syrup</u>	<u>12,00</u>
Harvey Wallbanger	
<u>vodka, orange juice and Galliano</u>	<u>12,00</u>
Woo Woo	
<u>vodka, peach tree and cranberry juice</u>	<u>12,00</u>
Garibaldi	
<u>bitter campari and orange juice</u>	<u>12,00</u>
Bloody Mary	
<u>vodka, tomato juice and spices</u>	<u>15,00</u>
Pimm's n.1	
<u>pimm's n. 1, lemonade or ginger ale</u>	<u>15,00</u>

Pina Colada	
<u>white rum, coco cream and pineapple juice</u>	<u>18,00</u>
Sex on the Beach	
<u>vodka, peach tree, fresh orange juice and cranberry juice</u>	<u>12,00</u>
Red bull highball	
<u>vodka and red bull</u>	<u>12,00</u>
Mai-Tai	
<u>rum, cointreau, lemon, orange juice, grenadina and orgeat syrup</u>	<u>15,00</u>
Green Jamaica	
<u>midori, malibù, banana liqueur, pineapple juice and lime</u>	<u>18,00</u>
Southern Passion	
<u>Southern Comfort, passion fruit liqueur, peach tree, shaken with passion fruit puree and cranberry juice, topped with soda</u>	<u>12,00</u>

AFTER DINNER*

Alexander	
<u>cognac, crème de cacao and cream</u>	<u>12,00</u>
Black or white Russian	
<u>vodka and kahlua (cream)</u>	<u>12,00</u>
B&B	
<u>brandy and benedectine</u>	<u>12,00</u>
Stinger	
<u>cognac and crème de menthe white</u>	<u>12,00</u>
White Spider	
<u>vodka and crème de menthe white</u>	<u>12,00</u>
Rusty Nail	
<u>whisky and drambuie</u>	<u>12,00</u>
Screaming orgasm	
<u>vodka, coffee liqueur, irish cream liqueur or Amaretto</u>	<u>12,00</u>

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VIRGINS

Virgin Colada	
<u>coco cream and pineapple juice</u>	<u>12,00</u>
Ducale	
<u>mix of fruit in season</u>	<u>12,00</u>
Virgin mojito	
<u>mint, lime, sugar and ginger ale or sprite</u>	<u>10,00</u>

SHOOTERS

B52	
<u>kahlua, Baileys and Grand Marnier</u>	<u>10,00</u>
Pornshoot	
<u>vodka and passion fruit liqueur</u>	<u>10,00</u>
Midori Sour	
<u>midori, sweet and sour</u>	<u>10,00</u>
Jager Bomb	
<u>red Bull and Jägermeister</u>	<u>15,00</u>

APERITIVI

<u>Campari soda</u>	9,50
<u>Aperol, Martini Bianco, Dry, Rosso, Pernod, Pastis</u>	7,50

VINO - WINE

SPARKLING WINE

	glass	bottle
<u>Valdobbiadene, Prosecco Sup, Brut, F.lli Bortolin</u>	7,00	35,00
<u>Prosecco Spumante Rosè Brut, doc, Barollo</u>	7,00	35,00
<u>Prosecco, Treviso, Extra dry, Masottina</u>	6,00	30,00
<u>Franciacorta, Brut, Az. Agr. San Cristoforo</u>	9,00	47,00
<u>Imperial Brut, Moet & Chandon</u>	19,00	95,00
<u>Rosè Imperial Brut, Moet & Chandon</u>		115,00

WHITE WINE

<u>Pinot Grigio, Cecchetto</u>	7,00	27,00
<u>Frater Bianco Chardonnay, doc, Barollo</u>	9,00	38,00
<u>Sauvignon, Isonzo del Friuli, Borgo Conventi</u>	7,00	32,00

ROSÉ WINE

<u>Bardolino Chiaretto, A.Agr. Le Tende</u>	7,00	28,00
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RED WINE

<u>Valpolicella, Rio Albo,</u>	8,00	33,00
<u>Aether Cabernet & Merlot, Masottina</u>	7,00	26,00
<u>Chianti Classico, Peppoli, Marchesi Antinori</u>	9,00	42,00

VINO DOLCE – DESSERT WINE

<u>Ramandolo, Dri</u>	8,00	45,00
<u>Vin Santo del Chianti classico, San Felice</u>	11,00	36,00

MARSALA, PORTO, SHERRY

<u>Marsala, Superiore, Canine Florio</u>	7,00
<u>Porto "Ruby", Sandeman</u>	7,00
<u>Porto Graham's Tawny 10 years</u>	12,00
<u>Porto Graham's Tawny 30 years</u>	18,00
<u>Sherry, Fino, Tio Pepe</u>	7,00

DISTILLATI - DISTILLATES

GRAPPE:

VENETO

<u>Bonaventura Maschio, Barrique 903</u>	6,00
<u>Jacopo Poli, Grappa di Moscato</u>	8,00
<u>Masi, Grappa di Amarone "Serego Alighieri"</u>	12,00

FRIULI VENEZIA GIULIA

<u>Bepi Tosolini, Most</u>	8,00
<u>Domenis, Secolo</u>	12,00

TOSCANA

<u>Tenuta S.Guido e Poli elevata in barili di Sassicaia</u>	12,00
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ACQUE VITE D'UVA:

VENETO

<u>Bonaventura Maschio, Prime Uve Bianche, Arance</u>	8,00
<u>Bonaventura Maschio, Prime Uve Nere, Oro</u>	8,00

DISTILLATI DI FRUTTA:

<u>Morin, Calvados</u>	10,00
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BRANDY ITALIANI – ITALIAN BRANDIES

<u>Vecchia Romagna, Etichetta Nera</u>	7,00
<u>Jacopo Poli, Brandy Italiano, 3 anni</u>	8,00

BRANDY SPAGNOLI – SPANISH BRANDIES

<u>Carlos I°</u>	12,00
<u>Lepanto</u>	12,00
<u>Gran Duque D'Alba</u>	14,00

COGNAC

VS

<u>Hennessy</u>	9,50
<u>Courvoisier</u>	9,50
<u>Martell</u>	9,50

VSOP

<u>Courvoisier</u>	14,00
<u>Remy Martin</u>	13,00

XO

<u>Delamain</u>	22,00
<u>Hennessy</u>	25,00

BAS ARMAGNAC

<u>Bas Armagnac, Dartigalongue, 2000</u>	17,50
<u>Bas Armagnac, Dartigalongue, 2005</u>	15,00

SINGLE MALT SCOTCH WHISKIES

Highlands

Oban, 14 years, 18,00

Glenmorangie, 12 years 18,00

Skye Islands

Talisker, 10 years 17,00

Speyside

Glen Grant, 10 years 10,00

Glenlivet, 12 years 14,00

Glenfiddich, 12 years 16,00

From Islay

Laphroaig, 10 years 15,00

Lagavulin, 8 years 20,00

SCOTCH WHISKIES

Ballantine's, J & B, Johnny Walker Red Label 7,00

Chivas Regal, 12 years, Johnny Walker Black Label, 12 years 12,00

Johnny Walker Gold Label, 18 years 15,00

IRISH WHISKEY

Bushmills, Jameson 10,00

BOURBON WHISKEY

Four Roses 7,00

Jack Daniel's, 7 years 12,00

Maker's Mark 14,00

CANADIAN WHISKEY

Canadian Club, Canadian Seagram V.O. 7,00

Crown Royal 18,00

GIN

<u>Beefeater, Tanqueray, Gordon's</u>	9,00
<u>Gordon's, Hendrick's, Fred Jerbis, Bombay</u>	12,00
<u>Mare, Puro, Monkey 47, Tanqueray Ten</u>	15,00

TEQUILA

<u>Sauza, Silver</u>	9,00
<u>Patron Silver</u>	11,00
<u>Patron Reposado</u>	14,00

RHUM

<u>Myers's, Jamaica</u>	8,00
<u>Botran, Solera, Guatemala</u>	10,00
<u>Barbancourt 4 years, Haiti</u>	14,00
<u>Diplomatico extra anejo Venezuela</u>	14,00
<u>El Dorado 12 years, Guyana</u>	15,00
<u>J.M. Agricole, X.O., Martinique</u>	16,00
<u>Zacapa, Solera 23 years, Guatemala</u>	16,00
<u>Barcelò imperial Rep. Dominicana</u>	30,00

VODKA

<u>Stolichnaya, Russia</u>	9,00
<u>Russian Standard, Russia, Absolut, Svezia</u>	9,00
<u>Snow Leopard, Polonia</u>	11,00
<u>Grey Goose, Francia, Belvedere, Polonia</u>	12,00
<u>Mamont, Russia</u>	12,00
<u>Beluga, Russia</u>	12,00

AMARI

<u>Averna, Cynar</u>	7,00
<u>Fernet Branca, Fernet Branca Menta</u>	7,00
<u>Jagermeister</u>	7,00
<u>Montenegro, Ramazzotti</u>	7,00
<u>Rabarbaro, Zucca</u>	7,00

LIQUORI

<u>Amaretto Disaronno, Ilva</u>	7,00
<u>Galliano</u>	7,00
<u>Limoncello</u>	7,00
<u>Sambuca Bianca/Nera, Molinari</u>	7,00
<u>Grand Marnier</u>	9,00
<u>Baileys</u>	9,00
<u>Cointreau</u>	9,00
<u>Tia Maria</u>	9,00
<u>Drambuie</u>	9,00

ACQUE MINERALI – WATERS

<u>S. Benedetto Millennium Frizzante/Naturale 65cl</u>	4,00
<u>S. Benedetto Millennium Frizzante/Naturale 25cl</u>	2,00

BEVANDE ANALCOLICHE – SOFT DRINKS

<u>Coca Cola, Aranciata, Sprite</u>	5,00
<u>Tonic Lemon, Tonic water, Fever Tree soft drink</u>	6,00
<u>Red Bull</u>	5,00
<u>Succo di frutta</u>	4,00
<u>Spremuta d'agrumi (fresh squeezed juice)</u>	6,00
<u>Tè freddo alla pesca – limone Galvanina</u>	5,00

BEVANDE CALDE – HOT BEVERAGES

	Servizio al banco (dalle 8:30 alle 16:00) Banco	Tavolo
	Counter service (from 8:30 am to 4:00 pm) Counter	Table
<u>Espresso</u>	1,50	2,50
<u>Caffè Macchiato</u>	1,50	2,50
<u>Caffè Americano-American coffee</u>	1,80	3,00
<u>Cappuccino</u>	1,80	3,00
<u>Cappuccino di Soia</u>	2,30	3,80
<u>Ginseng, Orzo coffee,</u>	2,00	3,50
<u>Cioccolata Calda – Hot chocolate</u>	5,00	7,00
<u>Infusi, Thè, Tisane (infusions, teas, herbal teas)</u>		5,00
<u>Croissant</u>	1,20	2,00
<u>Croissant Vegano mignon</u>	1,20	2,00
<u>Croissant Vegano all'albicocca</u>	2,00	3,00

HOT AFTER DINNER

Irish Coffe

Irish whiskey espresso coffee, sugar and cream 15,00

Winter Italian Alexander

Italian Brandy, crème de cacao, hot chocolate and cream 15,00

Winter Espresso Martini

vodka, kahlua, double espresso coffee, sugar and cream 15,00

Cuban Choc

Caney ron, hot Chocolate and cream 15,00

Irish Choc

Baileys irish cream, hot Chocolate and cream 15,00

BIRRE – BEERS

ITALIA:

Birra Venezia

Bionda, Artigianale, Lager, 4,7° 33cl. 8,00

Birra Venezia Bionda è una birra a bassa fermentazione con un piacevole sentore di luppolo. Birra Venezia- Lager produced with low fermentation has a pleasant hint of hops.

Nora Baladin

Bionda, Ambrata, 6,8° 33cl. 9,00

Ispirata alla terra delle piramidi e dei faraoni con il suo 22% di kamut utilizzato. Aromatizzata con zenzero, scorze d'arancia ed una resina etiopica ricavata da una pianta della famiglia della mirra. Inspired by the land of the pyramids and the pharaohs with its 22% kamut used. Flavored with ginger, orange peel and an Ethiopian resin obtained from a plant of the family of myrrh.

Italiana

Bionda, Lager, 5° 50cl 13,00

E' una birra bianca leggera e rinfrescante, piacevolmente fruttata con sentori di luppolo. "Italiana" is a Lager beer, clear and easy to drink. The flavor is refreshing and pleasantly fruity with hop-like hints.

Nazionale Baladin

Bionda, Lager, 6,5° 33cl 9,00

Prima birra 100% italiana. Birra semplice: acqua, malto d'orzo, luppolo, lievito e due spezie italiane: bergamotto e coriandolo. First 100% Italian beer. Easy beer: water, barley malt, hops, yeast and two Italian spices: coriander and bergamot.

Super Bitter Baladin

Ambrata luppolata, 8° 33cl 9,00

Birra stile Belgian strong ale ambrata. Luppoli americani regalano succose note fruttate e floreali con un finale delicatamente amaro. Aromatizzata con Amarillo e zucchero di canna che donano una piacevolissima dolcezza. The Super bitter made with American hops that give juicy fruity and floral notes with a delicately bitter end. Flavoured with Amarillo and brown sugar that give a pleasant sweetness.

Birra analcolica (non-alcoholic beer)

6,00

AMERICA:

Budweiser

Bionda, Lager, 5° 33cl

8,00

Birra stile lager prodotta nel Missouri sin dal 1876 viene oggi giorno invecchiata sopra un letto di schegge di faggio per renderla più frizzante. Brewed using a blend of imported and classic American aroma hops, and a blend of barley malts and rice. Budweiser is brewed with time-honored methods including "kraeusening" for natural carbonation and beechwood aging, which results in unparalleled balance and character.

MESSICO:

Corona Extra

Bionda, Lager, 4,6° 33cl

8,00

Celebre birra messicana di malto d'orzo e granoturco a bassa fermentazione con aroma luppolato. La sua schiuma sottile "obbliga" a consumare la birra direttamente dalla bottiglia per non alterarne il sapore. Famous Mexican beer barley malt and corn, bottom fermented with hoppy aroma. Its thin foam "forces" to consume the beer straight from the bottle for not altering the taste.

Dalla cucina 12-15 / 19-23.00
From the kitchen 12-3pm / 7pm-11.00pm

Piatti freddi – Cold dishes

Insalata di piovra con sedano, patate, pomodorini e olive <u>Octopus salad, celery, potatoes, cherry tomatoes and olives (9-14)</u>	26,00
Vitello tonnato, capperi e verdure in agrodolce <u>Veal with tuna sauce, capers and sweet&sour veggies (3-4-9-10)</u>	32,00
Prosciutto crudo veneto e burrata <u>Venetian ham and burrata cheese (7)</u>	29,00
Gatzpacho di pomodoro e peperone con verdure croccanti <u>Gatzpacho with crunchy vegetables (9)</u>	18,00

Piatti caldi – Warm dishes

Spaghetti Monograno Felicetti ai tre pomodori <u>Spaghetti Monograno Felicetti with tomatoes, red and yellow cherry tomatoes (1-9)</u>	23,00
Sformatino di melanzane e bufala <u>Eggplant and buffalo cheese flan (7-9)</u>	23,00
Tagliata di manzo con insalata mista e patate <u>Sliced beef with salad and potatoes</u>	32,00
Filetto di branzino con dadolata di verdure <u>Sea bass fillet with diced veggies (4)</u>	26,00

Pizza - Toast – Sandwich - Focaccia

Pizza margherita trancio <u>Pizza Margherita slice (1-7)</u>	9,00
Toast classico con prosciutto e formaggio <u>Toasted sandwich ham and cheese (1-3-5-6-7-8-10-11-12)</u>	6,00
Tramezzino <u>Sandwich (1-3-4-7-8)</u>	3,50
Focaccia croccante, burrata, fiori di zucca e acciughe <u>Crunchy focaccia with burrata cheese, zucchini flower and anchovies (1-4-7)</u>	9,00

Insalate – Salads

Insalata Caravellino insalata verde, pomodorini rossi e gialli, carote, ravanelli, tonno e uova <u>Caravellino salad: mixed salad, red and yellow cherry tomatoes, carrots, radishes, tuna and eggs (3-4)</u>	17,00
Insalata caprese con mozzarella e pomodoro fresco <u>Mozzarella cheese and fresh tomato (7)</u>	16,00
Insalata con gamberi avocado, cetrioli, profumo di lime e menta e salsa allo yogurt <u>Salad with prawns, avocado, cucumbers, lime and mint scent and yogurt sauce (2-7)</u>	18,00

Dessert – Sweets

Tiramisù Caravellino Style (3-7)	14,00
Mousse al cioccolato fondente con panna e amarene <u>Dark chocolate mousse with cream and cherries in syrup (3-7)</u>	12,00
Coppa gelato di nostra produzione con macedonia di frutta <u>Ice-cream hand-made with fresh fruit salad (3-7)</u>	10,00

Dear Guests,

We would like to inform you that our carefully chosen and cooked dishes contain ingredients that may cause allergies or food intolerance, as following:

- 1- Cereals ,containing gluten like wheat, rye, barley, oat, hullend wheat, kamut or their derived products
- 2- Crustacean and products based on crustaceans
- 3- Eggs and products based on eggs
- 4- Fish and products based on fish
- 5- Peanuts and nuts products
- 6- Soy and soy products
- 7- Milk and dairy produce, including lactose
- 8- Nuts such as almonds, hazelnuts, walnuts, pistachio nuts
- 9- Celery and products based on celery
- 10- Mustard and products based on mustard
- 11- Sesame seeds and products based on sesame seeds
- 12- Sulphur dioxide and sulphites in concentration higher than 10/mg/kh or 10ml/l related to the total presence of sulphur dioxide
- 13- Lupin beans and products based on them
- 14- Shellfish and products based on shellfish

Our restaurant Staff will give you all the necessary information about the specific ingredients used for cooking our dishes, in conformity with the regulations in force (EU 1169/2011).

Eventually we beg you to consider that all the dishes are prepared in the same place so they may contain some traks of the indicated above ingredients.

Gentile Ospite,

desideriamo informarla che alcuni alimenti serviti all'interno della struttura, contengono ingredienti che possono provocare allergie o intolleranze alimentari. La preghiamo altresì di tenere presente che in virtù della lavorazione degli alimenti nel medesimo luogo, tutte le pietanze offerte potrebbero contenere tracce degli ingredienti sotto indicati:

- 1- Cereali contenenti glutine come grano, segale, orzo, avena, farro, Kamut o i loro ceppi derivati e i prodotti derivati
- 2- Crostacei e i prodotti a base di crostacei
- 3- Uova e prodotti a base di uova
- 4- Pesce e prodotti a base di pesce
- 5- Arachidi e prodotti a base di arachidi
- 6- Soia e prodotti a base di soia
- 7- Latte e prodotti derivati incluso il lattosio
- 8- Frutta a guscio come mandorle, nocciole, noci , pistacchi e i loro prodotti
- 9- Sedano e prodotti a base di sedano
- 10- Senape e prodotti a base di senape
- 11- Semi di sesamo e prodotti a base di semi di sesamo
- 12- Anidride solforosa e solfiti in concentrazione superiore a 10/mg/kg o 10mg/l in termini di anidride solforosa totale.
- 13- Lupini e prodotti a base di lupini

14- Molluschi e prodotti a base di molluschi

Sarà cura del nostro Staff fornirle in oltre ogni informazione e spiegazione in merito ai dettagli degli ingredienti utilizzati nelle varie preparazioni e nelle proposte del giorno, in conformità al Regolamento UE 1169/2011.