

Tiepolo
BAR

The word “Bar” has English origins, as it is to point out that metallic bar that we still find in some public places today.

Seated at the counter from the side of the client, and usually where the elbows can rest upon. It defines the borders and territory between the client and who works on the other side of the counter.

All of this, seems to be born at the times of the first great colonization of America. During the XVIII century, English, French, Dutch and Spanish emigrated, created many small communities in close proximity to the rivers. To better face the hard work in store with reclaiming and cultivating the land, and also to give them courage during the famous battles with the indigenous population, there was an abundant use of alcoholic drinks.

Therefore they created some meeting places for the evening drink; to gamble, to discuss business or simply to hear the latest news of the day which concerned all communities.

These places were called the “Common Store” and the men employed to manage these stores were always men of superior education, often an ex-official or ecclesiastical, called “the commander.”

untouchables

€ 16,00 (per cocktail)

AMERICANO - Category: Pre dinner

Bitter Campari - Sweet Red Vermouth - Soda water

BACARDI - Category: Pre dinner - Any time

Bacardi Rum White - Fresh lime juice - Grenadine syrup

DAIQUIRI - Category: Pre dinner

Light rum - Fresh lime juice - Simple syrup

MANHATTAN - Category: Pre dinner

Rye whiskey - Red Vermouth - Angostura Bitter

MARTINI DRY - Category: Pre dinner

Gin - Dry Vermouth

MIKADO - Category: Pre dinner

Brandy - Crème de Noyau - Orgeat Syrup -
Curacao - Angostura

NEGRONI - Category: Pre dinner

Gin - Campari - Sweet Red Vermouth

OLD FASHIONED - Category: Pre dinner - Any time

Bourbon or Rye - Angostura - Sugar - Plain Water

GIN FIZZ - Category: Long drink

Gin - Fresh lemon juice - Simple syrup - Soda

JOHN COLLINS - Category: Long drink

Gin - Fresh lemon juice - Simple syrup - Soda water

PLANTERS PUNCH - Category: Long drink

Dark Rum-Fresh lemon juice - Grenadine syrup - Soda

RAMOS FIZZ - Category: Long drink

Gin - Lime juice - Fresh lemon juice - Simple syrup -
Cream - Egg white - Orange flower - Water -
Vanilla extract - Soda

AVIATION - Category: Any time

Gin - Maraschino liqueur - Fresh lemon juice

BETWEEN THE SHEETS - Category: Any time

White Rum - Cointreau - Brandy - Lemon juice

CLOVER CLUB - Category: Any time

Dry Gin-Grenadine - Lemon - drops of Egg White

SAZERAC (original recipe) - Category: Any time

Cognac - Absinthe - Sugar cube - Peychaud's bitters

SIDECAR - Category: Any time

Brandy - Cointreau - Lemon juice

MARY PICKFORD - Category: Medium/any time

White Rum - Fresh pineapple juice -
Grenadine syrup - Maraschino

MONKEY GLAND - Category: Any time

Dry Gin - Orange juice - Grenadine - Absinthe

RUSTY NAIL - Category: After dinner

Scotch whisky - Drambuie

STINGER - Category: After dinner

Brandy - White crème de menthe

contemporary classics

KIR Royal - Category: Pre dinner Dry Champagne - Crème de Cassis	€ 20,00	MIMOSA - Category: Medium - Sparkling Orange juice - Champagne	€ 16,00
OLD FASHIONED - Category: Pre dinner - Any time Bourbon or Rye whiskey - Angostura - Sugar Cube - Water	€ 16,00	CUBA LIBRE - Category: Long drink White Rum - Cola - Fresh lime juice	€ 16,00
BELLINI - Category: Medium Any time Purè di pesca e prosecco / Peach puré and sparkling white wine	€ 16,00	BLOODY MARY - Category: Long drink Vodka - Tomato sauce - Lemon juice	€ 20,00
CAIPIRINHA - Category: Smashes - Any time Cachaca - Fresh Lime - White cane sugar	€ 16,00	CHAMPAGNE COCKTAIL - Category: Long drink Chilled Champagne - Cognac	€ 20,00
COSMOPOLITAN - Category: Any time Vodka Citron - Cointreau - Fresh Lime - Cranberry	€ 16,00	HORSE'S NECK - Category: Long drink Brandy - Ginger Ale - Angostura bitter	€ 16,00
FRENCH 75 - Category: Medium - Any time Gin - Fresh lemon juice - Gomme syrup - Champagne	€ 16,00	LONG ISLAND ICED TEA - Category: Long drink Vodka - Tequila - Rum - Cointreau - Gin - Lemon - Syrup - Cola	€ 20,00
HEMINGWAY SPECIAL Category: Medium - Any time Rum - Grapefruit juice - Maraschino - Lime	€ 16,00	MAI-TAI - Category: Long drink White Rum - Dark Rum - Curacao - Orgeat - Lime juice	€ 16,00
BLACK RUSSIAN - Category: After dinner Vodka - Coffee liqueur	€ 16,00	MOJITO - Category: Long drink White Cuban Rum - Lime - Mint sprigs - Sugar cane -Soda	€ 16,00
GOLDEN DREAM - Category: After dinner Liquore Galliano - Cointreau - Orange - Fresh cream	€ 16,00	MOSCOW MULE - Category: Long drink Smirnoff vodka - Ginger bee - Lime juice - 1 slice lime	€ 16,00
GRASSHOPPER - Category: After dinner Crème de menthe - Crème de cacao (white) - Fresh cream	€ 16,00	MINT JULEP - Category: Long drink Bourbon - Mint sprigs - Sugar - Water	€ 16,00
IRISH COFFEE - Category: Hot Drink Irish Whiskey - Hot coffee - Fresh cream - Brown sugar	€ 16,00	PINA COLADA - Category: Long drink Coconut cream - White Rum - Pineapple	€ 16,00

SEA BREEZE - Category: Long Drink

Vodka - Cranberry juice - Grapefruit juice

€ 16,00

SEX ON THE BEACH - Category: Long drink

Vodka - Peach Schnapps - Orange juice - Cranberry juice

€ 16,00

SINGAPORE SLING - Category: Long drinkGin - Cherry liqueur - Pineapple juice - Lime - Cointreau
Benedictine - Grenadine - Angostura

€ 16,00

TEQUILA SUNRISE - Category: Long drink

Tequila - Orange juice - Grenadine syrup

€ 16,00

most popular

€ 16,00 (per cocktail)

ITALIAN SPRITZ - Category: Pre dinner

Prosecco - Aperol - Soda Water

DIRTY MARTINI - Category: Pre dinner

Vodka - Dry Vermouth

ESPRESSO MARTINI - Category: After dinner

Vodka - Sugar syrup - Kahlua - Espresso

DARK 'N' STORMY - Category: Long drink

Gosling's Black Seal Rum - Ginger Beer

FRENCH MARTINI - Category: Martinis

Vodka - Chambord raspberry liqueur - Fresh pineapple juice

VESPER - Category: Martinis

Gin - Vodka - Lillet Blonde

BRAMBLE - Category: Any time

Gin - Fresh Lemon Juice - Sugar syrup - Blackberry Liqueur

PRESIDENTE- Category: Any time

White rum - Sweet red vermouth - Grenadine

PERIODISTA - Category: Any time

White rum - White cane sugar - Apricot brandy - Triple sec - Lime

RUSSIAN SPRING PUNCH - Category: Any time

Vodka - Fresh Lemon Juice - Cassis - Sugar Syrup

TOMMY'S MARGARITA - Categoria: Any time

Tequila 100% Agave - Fresh hand-squeezed lime juice - Agave nectar

KAMIKAZE - Categoria: Any time

Vodka - Cointreau - Lime

LEMON DROP MARTINI - Categoria: Any time

Vodka - Vodka citron - Fresh Lemon juice

PISCO SOUR - Categoria: Any time

Pisco - Fresh lemon - Simple syrup - Egg white - Angostura

BARRACUDA - Categoria: Any time

Gold rum - Galliano - Pineapple juice

YELLOW BIRD - Categoria: Any time

White rum - Galliano - Triple sec - Lime juice

signature drinks

SHINING MARTINI

Bombay Shapphire - China Martini - G Marnier -
Gold Powde - Balsamic vinegar

€ 17,00

CLOCK WORK ORANGE

Absolut Citron - Mandarinetto - Orange juice -
Orange marmalade - Red Chicory

€ 17,00

1° BASE

White Rum - Fresh Ginger - Lime - Sugar

€ 17,00

CASANOVA SMILE

Orange juice - Fresh cream -
Cocconut - Granadine - Orgeat syrup

€ 17,00

superfood drinks

YOGHI

Centrifugato d'ananas - yogurt magro - fruttosio -
centrifugato di fragole e guaranà
Pineapple puré - low fat yoghurt - fructose -
strawberry puré and guaranà

€ 12,00

SMOOTHIE DI FRAGOLA E BANANA STRAWBERRY AND BANANA SMOOTHIE

LC1 - fragole - banane - latte - acerola
Probiotic yoghurt - strawberries - banana - milk - acerola

€ 12,00

LIQUID TIRAMISÙ

Mascarpone - latte - cacao - cereali - caffè decaffeinato
Mascarpone cheese - milk - cocoa powder - cereals - decaf coffeee

€ 12,00

vini liquorosi fortified wines

Graham's 40 years

€ 28,00

Offley vintage 1997

€ 16,00

Fine Ruby Sandeman

€ 12,00

Fine White Sandeman

€ 12,00

Tio Pepe dry sherry

€ 12,00

liquori nazionali/ italian brands liquors

€ 13,00

liquori esteri/ foreign brands liquors

€ 15,00

italian and spanish brandy

€ 15,00

grappa / acqueviti / eau de vie

Grappa Nardini Bianca	€ 13,00
Grappa di Ramandolo	€ 17,00
Grappa Sassicaia	€ 24,00
Grappa Picolit Nonnino	€ 22,00
Grappa Tignanello Antinori	€ 20,00
Grappa di Barolo	€ 20,00
Prime Uve monovitigno Prosecco	€ 18,00
Prime Uve monovitigno Moscato	€ 18,00
Marc de Champagne	€ 15,00
Calvados	€ 15,00
Williams	€ 15,00
Kirsch	€ 15,00
Framboise	€ 15,00

cognac

Louis XIII - Rem Martin	€ 120,00
Delamain Très Vénérable	€ 30,00
Hennessy XO	€ 30,00
Remy Martin XO	€ 30,00
Hine Antique Fine Champagne	€ 30,00
Courvasier V.S.O.P	€ 17,00
Remy Martin V.S.O.P	€ 17,00
Hennessy Bras Armè	€ 17,00

armagnac

Baron de Sigognac Bas Armagnac 1948	€ 50,00
Baron de Sigognac Bas Armagnac 1954	€ 40,00
Laberdolive Bas Armagnac	€ 29,00

whisky / whiskey

The spirit produced by distilling the alcohol from the fermentation of grains may be spelt in two ways: Whisky or Whiskey.

The Scottish and Canadian distillers spell the name of this grain spirit as "whisky" (plural = whiskies) while the distillers in America and Ireland spell the name with an additional letter "e" as "whiskey" (plural = whiskeys). The Whisky produced in Scotland is often referred to simply as Scotch while the Irish version is almost always listed as Irish Whiskey to differentiate it from the grain spirit of Scotland.

Canadian Whisky is better known as Rye Whisky because rye grains are the main ingredients used in Canadian grain spirits.

The whiskeys produced in the USA are known by the names of their areas of origin, base ingredients and methods of production. Thus American whiskey may be labelled as "corn whiskey" "rye whiskey", "Kentucky whiskey" or "Tennessee whiskey" accordingly

SCOTCH BLENDED

Chivas Regal	€ 17,00
Chivas Royal Salute 21 years	€ 22,00
Dimple 15 years	€ 17,00
Jonnie Walker Red Label	€ 15,00
Jonnie W. Black Label	€ 17,00
Jonnie W. Blue Label	€ 30,00

SINGLE MALTS

Laphroaig 10 years	€ 17,00
Glenlivet - Macallan 12 years	€ 17,00
Glenfiddich 12 years	€ 17,00
Glenmorangie 10 years	€ 17,00
Lagavoulin 16 years	€ 17,00
Oban	€ 17,00
Talisker 10 years	€ 17,00
Glenkinchie 10 years	€ 17,00
Dalwhinniwe 15 years	€ 17,00
Gragganmore 12 years	€ 17,00

CANADIAN - BOURBON / TENNESSE WHISKIES

Crown Royal 10 years	€ 16,00
Canadian Club	€ 15,00
Seagram's V.O	€ 5,00
Four Roses	€ 15,00
Jim Beam	€ 15,00
Wild Turkey 8 years	€ 15,00
Jack Daniel's	€ 15,00
Woodford Reserve	€ 16,00

distillati / white spirits

Rhum - Vodka - Gin - Tequila - Cahaca € 16,00

premium / aged

Grey Goose - Belvedere - Tanqueray 10 -
Zacapa - Caroni € 17,00

birre nazionali / italian beers

Peroni Nastro Azzurro - Moretti San Souci € 8,00

birre internazionali / international beers

Beck's - Heineken - Carlsberg - Guinness -
Pilsner Urquel € 10,00

bibite / sodas / soft drink

€ 8,00

spremute / fresh fruit juices

€ 10,00

acqua minerale / mineral water

Panna - San Pellegrino 1 lt. € 8,00

Panna - San Pellegrino 1/2 lt. € 6,00

Panna - San Pellegrino 1/4 lt. € 4,00

té ed infusioni / tea & herbal infusions

Tè Jing / Jing tea € 9,00

Té freddo Jing / Jing iced tea € 9,00

bar snack

Aperto dalle 12,00 alle 22,30 - Available from 12 to 10,30 pm

PIATTI CALDI / HOT DISHES

Filetto di Manzo alla Griglia € 32,00
Grilled Beef Fillet

Pasta del Giorno / Pasta of the day € 20,00
Pomodoro, Pesto (V) o Vongole
Tomato sauce, Pesto (V) or with clams

Zuppa di verdure/ Vegetable soup (V) € 20,00

INSALATE E PIATTI FREDDI / SALADS AND COLD DISHES

Cesar Salad € 20,00
Lattuga iceberg - aglio - sale - pepe nero Tarragon
- scaglie di Parmigiano (V)
Iceberg lettuce - Garlic - Salt - Pepper Tarragon - Parmesan (V)

Cesar Salad con pollo / Chicken Cesar Salad € 23,00
Lattuga iceberg - Petto di pollo grigliato - aglio -
sale - pepe nero Tarragon - scaglie di Parmigiano
Iceberg lettuce - Grilled Chicken - garlic - salt - Pepper Tarragon
and Parmesan cheese

Salmone Affumicato / Smoked Salmon € 22,00

Insalata di Pollo / Chicken Salad € 22,50
Maionese - Lattuga - Pomodori - Uova
Mayonnaise - Lettuce - Tomatoes - Eggs

Prosciutto Crudo e Melone € 21,00
Raw Ham with Melon

Insalata Caprese (V) € 22,00
Tomato and Mozzarella Cheese (V)

Insalata rigenerante / Revive garden Salad (V) € 21,00
Lattuga - Pomodori - Carote - Germogli
Lettuce - Tomatoes - Carrots - Sprouts

Insalata vigorosa / Invigorate Salad € 23,00
Lattuga - Pomodori - Mais - Carote - Uova sode -
Tonno - Olive nere
Lettuce - Tomatoes - Corn - Carrots - boiled Eggs -
Tuna - black Olives

Assortimento di Formaggi € 18,00
Assorted Italian Cheeses

Carpaccio di Manzo € 25,00
Beef Filet Carpaccio Parmesan Cheese

(V) vegetariano / vegetarian

bar snack

Aperto dalle 12,00 alle 22,30 - Available from 12 to 10,30 pm

SANDWICHES

White, Black and Rye Bread served with Tacos and Hot Sauce

Focaccia crudo e mozzarella € 18,00

Focaccia bread, cured ham and mozzarella cheese

Hamburger

Pane al sesamo, hamburger di manzo, cipolla,
lattuga e pomodoro

Sesame seeds bread, beef burger, onion,
lettuce, tomato

Con formaggio/with cheese € 26,00

Toast Prosciutto e Formaggio € 16,00

Ham and Cheese toasted Sandwiches

Sandwich di Pollo / Chicken Sandwich € 17,00

Club Sandwich with French Fries € 23,00

Sandwich Tonno Uova € 16,00

Tuna Fish and Eggs Sandwich

PIZZA

margherita (v) € 20,00

mozzarella, pomodoro e origano
mozzarella cheese, tomato, oregano

vegetariana / vegetarian (v) € 22,00

mozzarella, pomodoro, verdure alla griglia
mozzarella cheese, tomato, grilled vegetables

speck e brie / speck and brie € 24,00

mozzarella, pomodoro, speck della valtellina e brie
mozzarella cheese, tomato, valtellina's speck
and brie cheese

(v) vegetariano / vegetarian

vini bianchi / white wine

	Bott	Bicchieri By the glass
Bianco di Custoza	€ 30,00	€ 10,00
Pinot Grigio - <i>Felluga</i>	€ 48,00	€ 14,00
Soave - <i>Calvarino</i>	€ 40,00	€ 12,00
Chardonnay - <i>Villanova</i>	€ 30,00	€ 10,00
Collio Bianco E. Keber	€ 40,00	€ 12,00

vini rossi / red wine

	Bott	Bicchieri By the glass
Bardolino - <i>Cavalchina</i>	€ 35,00	€ 11,00
Valpolicella - <i>Allegrini</i>	€ 40,00	€ 12,00
Merlot - <i>M. Felluga</i>	€ 45,00	€ 13,00
Rosso di Montalcino	€ 62,00	€ 15,00
Amarone - <i>Masi (375ml)</i>	€ 40,00	€ 20,00
Antinori	€ 45,00	€ 13,00

vini rosè / rosè wine

	Bott	Bicchieri By the glass
Lagrein Rosè - <i>A. Lageder</i>	€ 37,00	€ 12,00

vini da dessert / dessert wine

	Bott	Bicchieri By the glass
Recioto "Le Colombare"	€ 42,00	€ 13,00
Moscato d'Asti	€ 40,00	€ 12,00

bollicine / sparkling wine

	Bott	Bicchieri By the glass
Prosecco	€ 45,00	€ 13,00
Champagne - <i>L. Perrier</i>	€ 80,00	€ 20,00

caffé e... non solo coffee &... more



Espresso	€ 5,00
Espresso lungo / Long espresso	€ 5,00
Espresso ristretto / Short espresso	€ 5,00
Decaffeinato / Decaffeinated	€ 5,00
Gocciato / of hot milk	€ 5,00
Macchiato freddo / Cold macchiato	€ 5,00
Macchiato caldo / Hot macchiato	€ 5,00

Espresso doppio / Double espresso	€ 7,00
Caffé all'americana / American coffee	€ 7,00

Espresso con panna / Espresso with whipped cream	€ 8,00
Espresso corretto / Laced espresso	€ 8,00
Marocchino / Maroccan	€ 8,00
Cappuccino / Cappuccino	€ 8,00
Cappuccino viennese / Viennese cappuccino	€ 8,00
Caffelatte	€ 8,00

FREDDO / COLD

Espresso	€ 9,00
Cappuccino / Cappuccino	€ 9,00
Espresso shakerato / Shaked espresso	€ 9,00
Cappuccino shakerato / Shaked cappuccino	€ 9,00
Espresso greco / Greek espresso	€ 9,00
Espresso greco / Greek espresso	€ 9,00
Spirito di panna / Spirit of cream	€ 9,00

dolci / desserts

Dolci al carrello/ Chef selection of dessert € 15,00

Tiramisù € 15,00

Insalata di frutta fresca di stagione/
Seasonal fresh fruit salad € 15,00

Gelati artigianali/
Home made ice cream € 15,00

