



FOOD & WINE

What matters, is the journey, not the destination.
For this reason, to design the new ÜSTERIA menu,
we thought a **new path** to let you discover better
flavors and aromas of our kitchen.

A journey, one **from the Earth** and the other **from the sea**,
will be represented from the new tasting menu.

Ours wine have been **carefully selected** from our **Enologist**
Laura Cereda, with the help of our **Bartender** Giuseppe Canino.

If you want, we'd love to guide you in your choice.
The wine cellar is always in change.
Will be ours thoughtfulness let you know in case of different
vintages or labels from the menu.





— TASTING MENU “FROM THE EARTH ...”

BEEF TARTARE ^{1, 7}

Topping with **sheep cheese cream** served with garlic toasted bread and porcini mushrooms

HOMEMADE RAVIOLI ^{1, 3, 7, 9, 12}

Stuffed with braised veal risotto served with **saffron** sauce topping with **meat juice**

STEWED LAMB SHANK ^{9, 12}

Served on violet potatoes **cream** with roasted baby carrots

PEAR & WINE ^{1, 7, 8}

Pear cooked in **Nebbiolo** wine with crunchy **pistachio** and caramels

50€, Earth tasting menu with wine pairing 80€

— TASTING MENU “FROM THE SEA...”

BABY SQUID ^{1, 14}

Served on violet potato foam and black truffle

STUFFED TAGLIATELLA PASTA ^{1, 3, 4, 7, 12}

With **shrimp** served on yellow cherry tomato cream, topping with **stracciatella** cheese and **shellfish** powder

GRILLED SEA BASS ^{4, 7, 11}

On eggplant **parmigiana** cream with baked potatoes

CREAMY MASCARPONE ^{1, 3, 7, 8}

With **coffee & cocoa** crumble and white **chocolate**

60€, Sea tasting menu with wine pairing 90€

Chef, Emanuele Spinelli

TO START..



COLD CUT BOARD ^{1, 6, 7, 12}

Selection of local cold cut and **cheeses** 18
with red onion compote

CONFIT SALTED COD ^{4, 8, 9}

With **chickpeas** soup, topping with roasted cherry tomato, 13
spring onion and rosemary oil

BABY SQUID ^{1, 14}

Served on violet potatoes foam and black truffle 15

BEEF TARTARE ^{1, 7}

Topping with **sheep cheese cream** served with garlic toasted 14
bread and porcini mushrooms

MONDEGHILI ^{1, 3, 7, 8, 9, 12}

Duck meatballs with saffron **sauce** and pork 13



CRUNCHY FRIED EGG ^{1, 3}

Served on potatoes cream and truffle 13



SOFT PUMPINK PIE ^{3, 7, 11}

served on sweet bluecheese **gorgonzola** cream 10
with crunchy eggplant and black olives powder



Üsteria team carefully selects local
raw materials, supporting local producers.



IN BOILING WATER

STUFFED TAGLIATELLA PASTA ^{1, 3, 4, 7, 12} 17

With **shrimp** served on yellow cherry tomato cream, topping with **stracciatella** cheese and **shellfish** powder

HOMEMADE RAVIOLI ^{1, 3, 7, 9, 12} 16

Stuffed with braised veal risotto served with **saffron** sauce topping with **meat** juice

 CALAMARATA PASTA ^{1, 3, 7} 16

Served on porcini **mushrooms** cream, **Parmesan** sauce and truffle

 RED BEETROOT HOMEMADE TAGLIOLINO PASTA ^{1, 3, 7} 15

With eggplant ragout, salty **ricotta** cheese and basil

FUSILLONI PASTA ^{1, 3, 4, 7, 10} 16

With broccolo's **pesto**, sausage and **anchovy** sauce

RISOTTO 17

Ask to staff how we do it! Every week Chef Emanuele changes ingredients based on his creativity

ON BURNING FIRE

STEWED LAMB SHANK ^{9, 12} 20

Served on violet potato cream with roasted baby carrots e its **sauce**

DEER ^{7, 9, 12} 26

C.B.T. deer fillet served with its **demi-glacè**, baked potatoes and flavored **butter**

GRILLED SEA BASS ^{4, 7, 11} 22

On **eggplant** **parmigiana** cream with baked potato

 WHITEFISH SALTIMBOCCA ^{4, 7} 22

Whitefish slice rolled up with Parma ham, **butter**&sage served with baby **eggplant** and porcini **mushrooms**

 POTATOES FLAN ^{3, 7, 8, 11} 17

Served with lentils, roasted tomatoes and umami **porcini** **mushrooms**

 ROASTED POLENTA ⁷ 16

Served on **gorgonzola** sweet **bluecheese** cream and black truffle



LOCAL RAW MATERIALS



VEGETARIAN DISH

Cover charge € 2 / Every adding ingredients € 2

NICO’S PIZZA

LA MARGHERITA 1, 6, 5, 7, 8, 10 10
Tomato sauce, **Mozzarella cheese** and **basil cream**
Bartender suggests: A QUALCUNO PIACE CALDO

 **LA CRUDO** 1, 5, 6, 7, 8, 10, 12 17
Focaccia, Marco d’Oggiono Parma ham, **Buffalo mozzarella cheese**,
fresh cherry tomato and **fried basil**
Bartender suggests: CASABLANCA

 **LA PICCANTE 3.0** 1, 3, 6, 7, 8, 9, 10, 12 17
Tomato sauce, **Mozzarella cheese**, Taggiasca olives, ‘nduja cream,
Spicy salami, fresh chili pepper and spring onion
Bartender suggests: IL PADRINO

 **LA RATATOUILLE** 1, 6, 7, 10 15
Mozzarella cheese, Ratatouille and **vegetables creams**
Bartender suggests: FRIDA

 **LA 4 CHEESES & PEARS:** 1, 4, 6, 7, 10, 12 17
Mozzarella cheese, mix of Valsassina cheeses, **Parmesan sauce**,
Pear compote and truffle
Bartender suggests: COCO AVANT CHANEL

 **LA ROMANA** 1, 6, 7, 8 15
Mozzarella cheese, Sautéed **broccoli**, Raisins, **Pine nuts**, Taggiasca
olives, **Pecorino romano cheese** and fresh basil
Bartender suggests: CHOCOLAT

LA BRESAOLA 1, 6, 7, 8, 10 18
Tomato sauce, salted&dried Bresaola beef, Cherry tomatoes,
Basil cream and **Pecorino romano cheese**
Il Bartender consiglia: IL PADRINO

LA ZUCCOTTA 1, 3, 6, 7, 8, 10, 12 16
Pumpkin cream, Pork cheek (bacon style), **Carbocream** and toasted
cashew nuts
Il Bartender consiglia: FRIDA

LA FRESCA 1, 2, 4, 5, 6, 7, 10 19
Focaccia, Stracciatella cheese, Lime marinated raw shrimp,
Black garlic cream, Caramelized onion and lumpfish roe
Bartender suggests: PIRATI DEI CARAIBI

LA BEEF 1, 3, 4, 5, 6, 7, 8, 10, 12 18
Focaccia, **Tonkatsu sauce** marinated beef tartare, **caper**, **anchovies**,
caramelized onion, **carbocream** and walnuts
Bartender suggests: IL TEMPO DELLE MELE

LA TARTUFATA 1, 6, 7, 10, 12 20
Focaccia, **Mushrooms mix cream**, “Porto” wine sautéed sausage,
“Porto’s” gel, **Parmesan fondue** and black truffle
Bartender suggests: A QUALCUNO PIACE CALDO

LA SAKE 1, 4, 6, 7, 10, 12 19
Burnt fennel, Beetroot marinated **salmon tataki**, Orange flavored
yogurt, Raspberry sauce and mint
Bartender suggests: COCO AVANT CHANEL

PIZZA EVERY DAY, ONLY FOR DINNER



Pizza maker, Bozzi Nicolò



FOR A SWEET ENDING

CREAMY MASCARPONE ^{1, 3, 7, 8}	7
With coffe&cocoa crumble and white chocolate drops	
CHOCOLATE CAKE ^{3, 7}	7
With Milk mousse, fresh red berries served with cocoa bean hot tea	
PEAR & WINE ^{1, 7, 8}	7
Pear cooked in Nebbiolo wine with crunchy pistachio and caramels	
ÜSTERIA CUP ^{1, 3, 7, 8}	7
Cream ice cream topping with almond crumble, mou sauce and blueberries	
FRESH FRUIT	7

SWEET and PASSITI WINES ^{*12}

BIO FRANCIACORTA DOCG ROSÉ BRIOLETTE DEMISEC	-	45
<i>Lombardia - Cantina Villa; 75% Chardonnay, 25% Pinot Nero; 12,5% vol</i>		
MOSCATO D'ASTI DOCG 2022	-	28
<i>Piemonte - Cantina Paolo Saracco; 100% Moscato; 5,5% vol</i>		
BRISTACE PASSITO CALABRIA IGT 2016	-	35
<i>Calabria - Tenuta Luzzolini; 100% Greco Bianco; 14% vol</i>		

SPARKLING WINES *12



	QUATTROCENTO 40 LUNE METODO CLASSICO EXTRA BRUT <i>Lombardia - Cantina Nicola Gatta; 70% Chardonnay, 30% Pinot Nero; 12% vol</i>	-	45
	FRANCIACORTA EMOZIONE BRUT DOCG 2019 <i>Lombardia - Cantina Villa; 85% Chardonnay, 10% Pinot Nero, 5% Pinot Bianco; 12% vol</i>	9	45
	ROSÉ DOSAGGIO ZERO M.C. 2017 <i>Piemonte - Cantina Erpacrife; 100% Nebbiolo; 13% vol</i>	-	40
	CHAMPAGNE LAURENT-PERRIER “LA CUVÉE” BRUT AOC <i>Vallée de la Marne - Maison Laurent; Perrier; 55% Chardonnay, 35% Pinot Nero, 10% Pinot Meunier</i>	-	90
	CHAMPAGNE AUBERT ET FILS BRUT AOC <i>Epernay - 56% Pinot Nero, 26% Meunier, 18% Chardonnay; 12% vol</i>	-	35
	CHAMPAGNE BLANC DE NOIRS BRUT AOC <i>Aube - Maison Brigandant; 100% Pinot Nero; 12% vol</i>	-	70
	CHAMPAGNE “CUVÉE LÉONIE” BRUT AOC <i>Montagne de Reims - Maison Canard Duchêne; 40% Pinot Nero, 40% Pinot Meunier, 20% Chardonnay; 12% vol</i>	10	60
	CREMANT DE BOURGOGNE ROSÉ - PERLE D’AURORE <i>Francia - Borgogna; Maison Louis Bouillot; 45% Chardonnay, 35% Pinot nero, 15% Gamay, 15% Aligoté; 12 % vol</i>	8	40

WHITE WINES *12

	SYLVANER VALLE ISARCO DOC 2022 <i>Alto Adige - Cantina Strasserhof; 100% Sylvaner; 13,5% vol</i>	6	30
	PINOT GRIGIO COLLIO DOC 2022 <i>Friuli - Cantina Muzic; 100% Pinot Grigio; 13% vol</i>	-	30
	FRIULANO COLLI ORIENTALI DEL FRIULI DOC 2022 <i>Friuli - Cantina Zorzettig; 100% Friulano; 13,5 % vol</i>	5	25
	ELLEBORO BOLGHERI IGT 2021 <i>Toscana - Podere Conca; Viogner, Chardonnay, Sauvignon Blanc; 13% vol</i>	6	28
	YLICE VERDICCHIO DEI CASTELLI DI JESI CLASSICO SUPERIORE DOC 2021 <i>Marche - Poderi Mattioli; 100% Verdicchio; 13% vol</i>	-	30
	COME D’INCANTO BLANC DE NOIR NV <i>Puglia - Cantina Carpentiere; 100% Nero di troia; 13,5% vol</i>	5	25
	CRONO FALERNO DEL MASSICO DOC 2019 <i>Campania - Cantina Masseria di Sessa; Falanghina, Fiano; 13,5% vol</i>	-	30
	RIESLING WEHLENER SONNENUHR SPÄTLESE 2018 <i>Germania - Mosella; Cantina Kerpen; 100% Riesling; 8,5% vol</i>	9	45





RED WINES ^{*12}



	VALTELLINA SUPERIORE DOCG "IL PETTIROSSO" 2019 <i>Lombardia - Cantina Arpepe; 100% Chiavennasca; 13% vol</i>	8	40
	VALTELLINA SUPERIORE SASSELLA DOCG "ULTIMI RAGGI" 2016 <i>Lombardia - Cantina Arpepe; 100% Chiavennasca; 14% vol</i>	-	110
	OLTREPÒ PAVESE PINOT NERO DOC "GIORGIO ODERO" 2017 <i>Lombardia - Cantina Frecciarossa; Pinot nero 100%; 14% vol</i>	-	50
	VIGNETI DELLE DOLOMITI IGT FOJANEGHE 2016 <i>Trentino - Cantina Conti Bossi Fedrigotti - Masi; Merlot, Cabernet Franc, Teroldego; 13,5% vol</i>	-	40
	AMARONE DELLA VALPOLICELLA CLASSICO DOC CAMPOLONGO DI TORRE 2013 <i>Veneto - Cantina Privata Boscaini - Masi; Corvina, Rondinella, Molinara; 16% vol</i>	-	160
BIO	VALPOLICELLA RIPASSO SUPERIORE CAMPI MAGRI DOC 2019 <i>Veneto - Corte Sant'Alda; Corvina Grossa, Corvina, Rondinella; 13.5% vol</i>	-	45
	FREISA D'ASTI DOC CONVENTO 2020 <i>Piemonte - Cantina Stella; 100% Freisa; 13,5% vol</i>	5	25
	FRIULI COLLI ORIENTALI REFOSCO DOC MYO 2018 <i>Friuli - Cantina Zortettig; Refosco 100%; 13,5% vol</i>	-	45
	BARBARESCO DOCG RABAJÀ-BAS 2019 <i>Piemonte - Castello di Verduno; 100% Nebbiolo; 14% vol</i>	-	70
BIO	CHIANTI CLASSICO RISERVA DOCG "IL GRIGIO" 2020 <i>Toscana - Cantina San Felice; Sangiovese 100%; 13% vol</i>	-	35
BIO	BOLGHERI ROSSO DOC 2020 <i>Toscana - Tenuta Le Colonne; Cabernet Franc, Merlot, Cabernet Sauvignon; 14% vol</i>	7	35
BIO	NARNI CILIEGIOLO IGT 05035 2022 <i>Umbria - Cantina Bussoletti; 100% Ciliegiolo; 13,5% vol</i>	-	25
	MONTEFALCO SAGRANTINO DOCG 2018 <i>Umbria - Fattoria Col Santo; Sagrantino 100%; 15,5% vol</i>	-	40
	PRIMITIVO DEL SALENTO IGP "125" 2021 <i>Puglia - Cantina Feudi Salentini; 100% Primitivo; 12,5% vol</i>	5	25

ROSÈ WINES ^{*12}

	VALTENESI RIVIERA DEL GARDA CLASSICO ROSÉ DOC MICAELA 2021 <i>Lombardia - Cantina Conti Thun; Groppello, Barbera, Sangiovese, Marzemino; 12% vol</i>	6	30
	CERASUOLO D'ABRUZZO SUPERIORE DOC VILLA GEMMA 2022 <i>Abruzzo - 100% Cerasuolo; 13,5% vol</i>	-	30

BIRRA WARS



PILS · Augustiner Brew [5,6% vol]
Sweet and bitter beer, light and dry with final hop aroma



0,3 4,5
0,4 6



KELLER · Monchshof brew [5,4% vol]
Unfiltered amber beer, sweet with peach and strawberry aroma



0,5 7

BEER OF THE MONTH

The world of the beer is huge and it's constantly evolving. For this reason, with the help of our beerspecialist, we want try to propose a different beer every month to find out what's new and satisfy your requests



0,3 6

THE LIMITED EDITION

Attention! Sometimes we could have beers that you can find once and then who knows! A suggest?
Try it!Ask to staff to know more.
Like for the wine, the beers choice it was a teamwork by Giuseppe and Giulia



COFFEE BAR

ACQUA NATURALE / GASSATA 0,5 L	1.5
COCA-COLA / COCA-COLA ZERO / ARANCIATA AMARA Sanpellegrino	4.5
CHINOTTO / GAZZOSA / LIMONATA Lurisia	5
GINGER BEER / ACQUA TONICA / SODA AL POMPELMO ROSA	4.5
CRODINO XL	5
CAFFÈ	1.5
CAFFÈ DECAFFEINATO / ORZO / GINSENG / CAPPUCCINO	2

AMARI

THE CLASSICS:

MONTENEGRO, FERNET BRANCA, BRAULIO, CYNAR	4.5
BRAULIO RISERVA	6

OUR SELECTION:



ILEX <i>Un infuso di 38 erbe che crescono sul monte Legnone, con l'aggiunta di un ingrediente segreto</i>	6
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SAN SEBASTIAN <i>Produced with aromatic herbs and wild roots from Valsassina</i>	5
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AMARA <i>Sicilian artisanal bitters made from blood orange and wild herbs from Etna Volcano</i>	6
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JEFFERSON <i>Calabrian bitters made from bergamot, bitter and sweet oranges, rosemary, oregano and other bitter herbs</i>	6
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CLANDESTINO <i>A fragrant, very balanced bitter with a predominantly herbaceous aroma and many nuances ranging from balsamic to citrusy, with a spicy finish</i>	6
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GENEPY <i>A traditional liqueur from the Western Alps made from the infusion of Artemisia Mutellina flowers</i>	6
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VENTI <i>Twenty different botanical ingredients, each inspired by an Italian region</i>	6
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Discover the English menu

📶 Usteriawifi 🔒 Usteria77

ALLERGENI

- 1] CEREALI contenenti glutine come grano, segale, orzo, avena, farro, kamut e i loro ceppi derivati e i prodotti derivati
- 2] CROSTACEI e 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 a base di latte (incluso 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 concentrazioni superiori a 10 mg/Kg o 10 mg/litro in termini di anidride solforosa totale
- 13] LUPINI e prodotti a base di lupini
- 14] MOLLUSCHI e prodotti a base di molluschi



Üsteria team carefully selects local raw materials, supporting local producers.



Discover the English drink list

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The background of the right half of the image features a wooden surface. On the right side, there is a movie clapperboard with a film reel on top of it. The clapperboard has a black and white striped pattern and the word "TAKE" is visible at the bottom. The film reel is made of metal and has several circular holes. The overall aesthetic is cinematic and artistic.

ÜSTERIA

DRINK LIST



Often, the **best supporting actor**
of many iconic films are the **cocktails**.
From movies, our Bartender was inspired for a cocktail list
with a **aftertaste** of a **quality film**.

This drink list is made by **Giuseppe Canino**,
third place in the regional championship
of the Italian Bartenders Association,
to give you **unique flavors and experience**.

If you want to drink a "**classic**",
we will be happy to prepare it for you.

A stylized, handwritten signature in dark ink, likely belonging to Giuseppe Canino.

Bartender, Giuseppe Canino



CHOCOLAT

Spicy rum Baron Samedi
Dark chocolate liquor
Chili tincture
Cascara*
Lemon juice
Moscovado sugar

10

*Cocktails and films highlight how is not always necessary
to have a life of rinunciation and sacrifice, but we need to live
and follow the temptations that make our lifes sensual.*

*Cascara: coffee husks infusion

Chocolat



CASABLANCA

Cremant* de Bourgogne Bouillot
Chartreuse* and cirtrus fruits foam

12

*In 1942, Rick Blaine finds, in his shop in Casablanca,
Ilsa his Parisian love and between one sip and another
the passion is rekindled.*

Cremant*: champagne produced outside the demarcated area

*Chartreuse: french herbal liquor with strong hint of saffron

SOME LIKE IT HOT

Cognac Montifaud
Porto Tawny Fonseca
Bergamot, cedar liquor and White Water's amber
Black cherry bitter Fabbri
Fruits and spices bitter

12

*A sensual drink, it is inspired by the Manhattan
drank from Marilyn Monroe in the 1959 film.*

A QUALCUNO PIACE
CALDO

COCO AVANT CHANEL

Calvados* Lelouvier
Elderflower liquor St. Germain
Hibiscus flower infusion
Artisanal honey
Orange bitter
Champagne Aubert et Fils

10

*Three cornerstones of Coco Chanel Style:
charismatic, as apple and pear distillate,
refined and fragrant as the elderflower liquor,
elegant as the delicious champagne.*

*Calvados: Spirit created by apple cider

COCO
AVANT CHANEL



FRIDA

Smoked Pineapple Tequila Esplon
Bitter Truth, Jamaican pepper liquor
Pomegranate and raspberry shrub*
Pink pomegranate soda T. Henry

12

*A gift to Mexico and a feminist icon:
A mix of ingredients, very balance like
the two personality of Frida.*

*Shrub: Arabic preparation, with a sweet-sour taste

FRIDA



PIRATI DEI CARAIBI

Rum Appleton Estate & Rum Trois Rivières
Bergamot, cedar liquor and White Water's amber
Green tea with mint
Salted caramel syrup

12

*There's always a bottle of Rum in a pirates story.
Rum, water and lime were unmissable on their ships.*

PIRATI *dei* CARAIBI
OLTRE I CONFINI DEL MARE

IL PADRINO

Bourbon Whisky Wild Turkey 101

Amaretto dell' Etna Villa Massa

Rooibos*

Passion fruits and mango

Butter syrup

12

*A gift to the actor of this film,
that is told he loves sip a drink
with whisky and amaretto: The Godfather.*

*Rooibos: Infusion obtained from the leaves of a South African plant

IL TEMPO DELLE MELE

Sherry Manzanilla* Lustau

Professor white vermouth

Cardamom tincture

Golden apple soda

10

*The apple time is a period of maturation for adolescents, t
hey see love for the first time and in this cocktail
they are rapresented by freshness.
Sip after sip, the cocktail matures and underlines its complex traits.*

* Sherry Manzanilla: Dry and mineral Spanish liqueur wine

IL TEMPO DELLE MELE

ULTIMO TANGO A PARIGI

di BERNARDO BERTOLUCCI

ULTIMO TANGO A PARIGI

*Pomegranate, raspberry and agave shrub**

Ginger soda T. Henry

8

*Non-alcoholic aphrodisiac,
that ignites passion like in the movie with Marlon Brando
and Maria Schneider.*

*Shrub: arabic drink with a sweet and sour taste

50 SFUMATURE DI ROSSO

Non-alcoholic distillate of cherry blossom and strawberries

Hibiscus infused in lemon juice

Raspberry puree

9

*As we know, red is the color of love,
passion, exuberance and often we in the erotic films
wich are sometimes romantic.*

CINQUANTA SFUMATURE
DI ROSSO

Regia di GABRIELE SALVATORE'S

Marrakech

MARRAKECH EXPRESS

Non-alcoholic distillate of citrus fruits and spices
Green tea with mint
Citrus orgeat

10

*Four friends leave for Africa to find a friend
held prisoner in Marrakech.
In this city, can not miss a cup of mint tea
that we match with a spicy non-alcoholic distillate
and with an amazing citrus orgeat.*

SEMPLICEMENTE IRRESISTIBILE

Non-alcoholic distillate of vanilla, saffron and orange flowers
Golden apple soda

9

Sarah Michelle
GELLAR

Sean Patrick
FLANERY

*A film which exotic-aphrodisiac
dishes are the key for a love story: saffron,
vanilla and licorice they will flavour your cocktail.*

Semplicemente
Irresistibile

MY SWEET GRAPPA REMEDIES

BY MARZADRO

DRY GRAPPA TRENTINA

Teroldego, Marzemino and Merlot pomace

5

SOFT GRAPPA TRENTINA IN ANFORA

6

GRAPPA DICIOTTO LUNE

6

GRAPPA 18 LUNE RESERVE

Aged in rum/whisky/porto barrels

7

GRAPPA AMARONE RESERVE

8

GRAPPA GEWÜRZTRAMINER RESERVE

8

CHAMOMILE, HAY, PINE CONE, BLUEBERRY INFUSION

5

THE RUM DIARY

DON DIEGO ENCANTADOR VINTAGE BARREL 1997

PANAMA, molasses Rum - Soft and complex with notes of caramel, toasted almond and candied fruit

9

DON PAPA

PHILIPPINES, molasses Rum - Sweet with vanilla notes matched with a mix of banana, coconuts and chocolate

8

FLOR DE CANA 18 YO CENTENARIO

NICARAGUA, molasses Rum - Intense smell of hezelnut and walnuts, with tobacco, cinnamon, cloves and chocolate notes

10

J.M.VIEUX AGRICOLE VSOP

MARTINICA, agricultural Rum - Aromatic rum with fruits shades and coffee notes

9

SAINT JAMES XO

MARTINICA, agricultural Rum - Toasted with chocolate, plum and figs notes

10

APPLETON ESTATE 12 RARE

JAMAICA, molasses Rum - Sweetly spicy with fruits, citrus fruits and coffee notes

10

WHISKY / WHISKEY

CONNEMARA PEATED ORIGINAL

IRLANDA - Unique singol malt product with peated barley malt

10

BIG PEAT

SCOTLAND, ISLAY - Ardbeg blend, Caol Ila, Bowmore and Port Ellen with peat, hezelnut and coffee notes wich ends sweetly

9

GLENLOSSIE 12YO

SCOTLAND, HIGHLANDS - Cocoa and red fruits notes with a balsamic ends

10

MAKER'S MARK BOURBON

AMERICA, KENTUCKY - A bit sweet and spicy with vanilla, butter and walnuts notes

7

WILD TURKEY 101

AMERICA, KENTUCKY - Intense, with caramel, honey, chocolate and pepper notes

10

LOT NO. 40 RYE

CANADA - Creamy, a bit spicy and aromatic with cinnamon, tropical fruits and violet notes

8

SUNTORY THE CHITA

JAPAN - Delicate, aged in barrels of bourboun, sherry and wine

9

