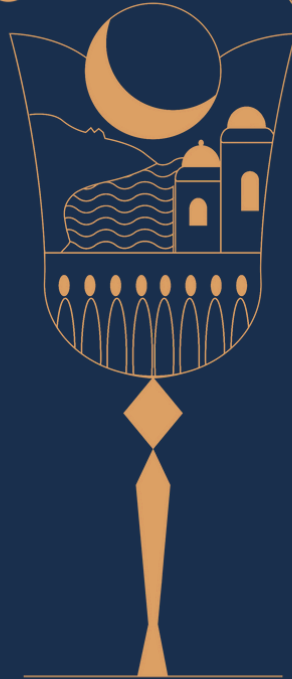




Garden Bar

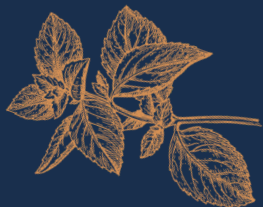


RAVELLO



WINE * SPIRITS * COCKTAILS * BISTROT





cocktails



HATE FOR THE SPRITZ

14.50

Skyy vodka allo sfusato - aperol al rosmarino - falanghina locale - cynar 70

Skyy vodka infuse with lemon - aperol rosemary - local falanghina - cynar 70

HATE FOR THE LIMONCELLO SPRITZ

14.00

Skyy vodka - limoncello - fino sherry - basilico - cardamomo - tonica

Skyy vodka - limoncello - fino sherry - fresh basil - cardamom - tonic water

SALTED CARAMEL OLD FASCIONED

15.00

Wild turkey lavato nel burro - caramello salato - angostura

Butter washed wild turkey - salted caramel - angostura

ANTONIO'S DAIQUIRI

13.50

Havana club 3 - vaniglia - maraschino - limone - peperoncino

Havana club 3 - vanilla - maraschino liquor - lemon - hot pepper

MALLIO

16.00

Campari bitter - vermouth del professore rosso - pedro ximenez sherry - soda

Bitter campari - sweet vermouth red del professore - pedro ximenez sherry - soda

WHITE LADY

13.00

Bull dog gin - curacao mediterraneo - limone - sale

Bull dog gin - mediterranean curacao - lemon - salt





mocktails



SURPRISE IN MALTA

10.00

Ananas - arancia - granatina

Pineapple - orange - granadine

FLORIDA

10.00

Limone - arancia - pompelmo - soda

Lemon - orange - grapefruit - soda

HIBISCUS ICE TEA

9.00

Infusione di fiori d'ibisco - limone - agave

Hibiscus flower infusion - lemon - agave

THE SAD TULLIO

10.00

Sciroppo agli agrumi - salamoia di oliva - acqua tonica

Citrus mix - olive brine - tonic water

ALFIOLONE

10.00

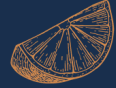
Ananas - agave - limone - tonica

Pineapple - agave - lemon - tonic





soft drinks



ACQUA 3.50

filtrata naturale / gasata

COCA COLA 5.00

COCA COLA ZERO 5.00

SPRITE 5.00

FANTA 5.00

LEMON SODA 5.00

TÈ FREDDO 5.00

limone - pesca

GINGER ALE 6.00

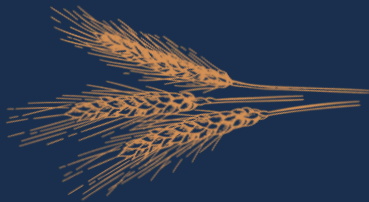
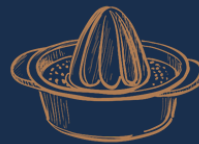
GINGER BEER 6.00

SODA AL POMPELMO 6.00

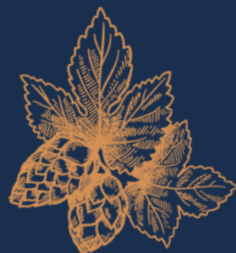
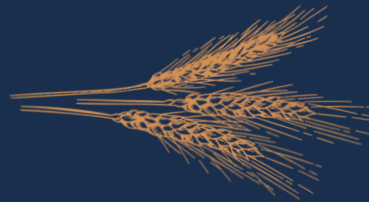
LIMONATA FATTA IN CASA 8.50

SPREMUTA DI ARANCIA 8.50

ESTRATTO D'ANANAS 9.00



beers



BÜRGER LAGER - POT 5.00

bionda

BÜRGER LAGER - PINT 8.00

bionda

PERONI ZERO 8.00

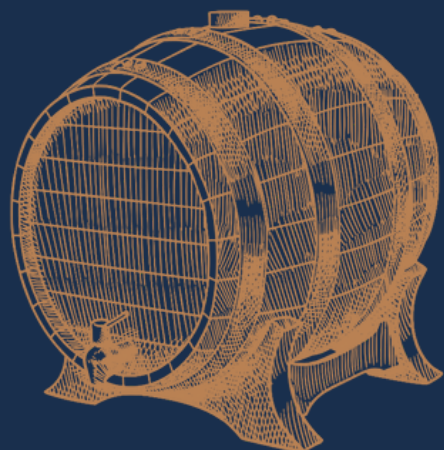
bionda senza alcol - bottiglia 33 cl

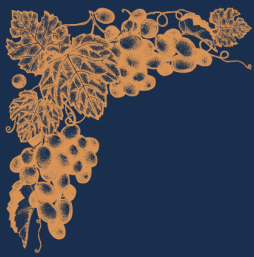
RAVELLO LIMONCELLO 10.00

RAVELLO KÖLSCH 10.00

PERONI SENZA GLUTINE 8.00

bionda - bottiglia 50 cl





wines & champagne



* vini bianchi / white wines *



TRAMONTI COSTA D'AMALFI DOC - TENUTA SAN FRANCESCO

Falanghina - Biancolella - Pepella

9.00 35.00

FIAGRE 2022 - CANTINE ANTONIO CAGGIANO

Fiano - Greco

8.00 33.00

J. HOFSTATTER CHARDONNAY

Chardonnay

9.00 42.00

J. HOFSTATTER DE VITE

Pinot bianco - Müller Thurgau - Sauvignon - Riesling

10.00 45.00

* vino rosato / rosè wine *

DA MILANO LANGHE ROSATO 2023

Nebbiolo

8.00 35.00

* vini rossi / red wines *

FUOCO ALLEGRO 2022 - PIEDIROSSO VESUVIO DOC CASA SETARO

Piedirosso

9.00 40.00

CARPINETO CHIANTI CLASSICO 2022

Sangiovese - Canaiola

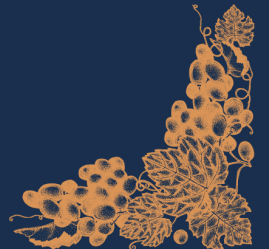
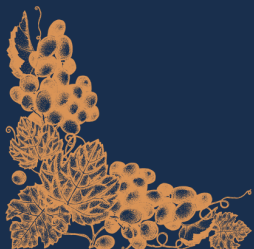
9.00 40.00

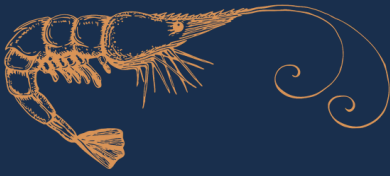
* spumante e prosecco / sparkling wine *

VIGNE DI MOLISE - SPUMANTE METODO CLASSICO BRUT NATURE

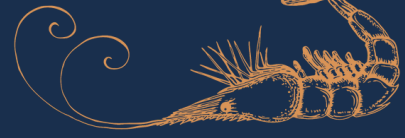
Vol. 18%

9.00 36.00





lunch menu



menù available from 12 A.M. to 3 P.M

CAESAR SALAD

17.50

*lattuga, gambero rosso, bacon croccante, maionese alle acciughe e crostini di pane
lettuce, red prawns, crispy bacon, mayonnaise with anchovies and toasted bread*

[2, 3, 8, 9, 13]

TARTARE DI MARE

25.00

*tartare di pesce di giornata, burrata e scorze di limone
raw catch of the day tartare, burrata cheese and lemon peels*

[2, 3, 9]

CAPRESE

15.50

*pomodori, fior di latte di Agerola, basilico e olio evo
tomatoes, Agerola fior di latte mozzarella, basil and extra virgin olive oil*

[9]

LA CONTADINA

15.50

*lattuga, pecorino a scaglie, pere, nocciole e dressing agrumi e miele
lettuce, pecorino cheese, pears, hazelnuts, citrus and honey dressing*

[9, 10]

PARMIGIANA DI MELANZANE

16.00

*melanzane fritte, passata di pomodoro San Marzano, fior di latte e basilico
fried aubergines, San Marzano tomato, fior di latte mozzarella cheese and basil*

[1, 9, 13]

FIORI DI ZUCCA

16.00

fiori di zucca ripieni di mozzarella e alici

zucchini flowers stuffed with mozzarella and anchovies

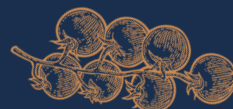
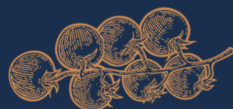
[1, 2, 3, 6, 7, 9]

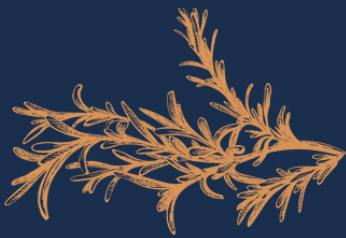
POLPETTE AL POMODORO CON CROSTINO DI PANE CAFONE

18.00

*polpette al pomodoro con crostino di pane cafone
tomato meatballs with cafone bread*

[1, 2, 9, 13]





spirits



* *whiskies* *



SCOTLAND

GLENFIDDICH 12 YO	14.00
GLENFIDDICH 15 YO	15.00
GLENFIDDICH 18 YO	17.00
GLENFIDDICH 23 YO	30.00
GLENFIDDICH IPA	15.00
GLENFIDDICH FIRE & CANE	15.00
TALISKER 10 YO	15.00
OBAN 14 YO	14.50
MACALLAN 12 YO	16.50
BALVENIE 12 YO	17.00
BALVENIE AMERICAN OAK	17.00
BALVENIE 14 YO	17.00
LAGAVULIN 16 YO	18.50
THE DALMORE 12 YO	17.50
THE DALMORE 14 YO	20.00
MONKEY SHOULDER	15.00
MONKEY SHOULDER SMOKEY	16.00

IRELAND

TULLAMORE	13.00
JAPAN	
NIKKA FROM THE BARRELL	16.50
NIKKA COFFEY GRAIN	16.50
NIKKA COFFEY MALT	17.00
YOICHI SINGLE MALT	18.00
U.S.A. BOURBON	
WILD TURKEY	12.00
BUFFALO TRACE	12.50
BULLEIT	12.00
MAKERS MARK	15.00
U.S.A. RYE	
WILD TURKEY	15.00
BULLEIT	14.00
CANADA	
J.P. WISERS	13.00



* gin *



BOMBAY SAPPHIRE	13.50	ENGINE ITALIAN ORGANIC GIN	17.00
APIUM LONDON DRY	13.50	RUTTE CELERY GIN	16.50
BULLDOG LONDON DRY	14.50	HENDRICK'S	15.50
HEPPLE GIN	18.00	HENDRICK'S ORBIUM	16.50
PORTOBELLO ROAD LONDON DRY	15.00	DEL PROFESSORE MADAME	17.50
PORTOBELLO ROAD NAVY STRENGHT	16.50	DEL PROFESSORE GENTLEMEN	17.50
PORTOBELLO ROAD SAVOURY	16.00	DEL PROFESSORE OLD TOM CROCODILE	16.50
WINESTILLERY LONDON DRY	17.00	DEL PROFESSORE FIGHTING BEAR	16.00
TARQUIN'S CORNISH DRY	16.00	VOLCANO	17.00
TARQUIN'S RHUBARB AND RASPBERRY	16.50	SIPSMITH LONDON DRY	17.50
TARQUIN'S PINK GRAPEFRUIT AND ELDERFLOWER	16.00	SABATINI	17.50
BEEFEATER 24	15.00	TANQUERAY TEN	16.00
BOTANIST	15.00	PLAYMOUTH NAVY	18.50
MARTIN MILLER'S	16.50	PLAYMOUTH	14.50
NIKKA GIN	18.00	N 3	17.50
ROKU	16.00	MIXERS INCLUDED	



* rum *



NICARAGUA

FLOR DE CAÑA 4 YO	11.00
FLOR DE CAÑA 5 YO	12.00
FLOR DE CAÑA ANEJO 12 YO	14.50
FLOR DE CAÑA ANEJO 18 YO	16.50

JAMAICA

MAYER'S	13.00
APPLETONE ESTATE 8 YO	14.50
APPLETONE ESTATE 8 12YO	16.50

GUYANA

EL DORADO 12 YO	14.00
EL DORADO 15 YO	16.00
EL DORADO 21 YO	18.00
REP. DOMINICANA	

SAILOR JERRY	13.00
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HAITI

CLAIRIN CASIMIR	15.50
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* vodka *



STOLICHNAYA	13.00
TITO'S	14.50
POTOCKI	15.00
ALTAMURA	13.00
KETEL ONE	14.00

* cachaca *



YAGURA	13.00
GERMANA	14.00

* pisco *



MIXERS	3.00
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TABERNERO QUEBRANTA	14.00
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* agave *



TEQUILAS

EL CIMARRON BLANCO	11.50	OCHO BLANCO	15.00
ESPOLÒN BLANCO	12.00	OCHO ANEJO	18.00
CALLE 23 BLANCO	14.50	FORTALEZA BLANCO	16.50
CALLE 23 REPOSADO	15.50	FORTALEZA REPOSADO	22.00
ARETTE	16.50	FORTALEZA WINTER BLEND	35.00



MEZCAL

HERENCIA DE SANCHEZ 12.00

Espadìn

ENCANTADO 13.00

Espadìn

DERUMBES OAXACA 15.00

Espadìn / Tobala

ALIPUS SAN BALTAZAR 15.50

Espadìn

LOS DANZANTES 14.50

Sierra Negra

LOS DANZANTES 18.00

Bicuixe / Espadìn

LOS DANZANTES 19.00

BRUXO 3 BARRIO 16.50

BRUXO 4 ESAMBLE 17.50

BRUXO 5 TOBALA 19.00

VAGO CARICA 19.00

VAGO CUIXE 21.00

SOTOL

COYOTE TRIUNFO DEL DESIERTO VIBORA 17.00





allergeni / allergens



[1] ARACHIDI E DERIVATI



[1] PEANUT'S AND DERIVED PRODUCTS

[2] GLUTINE



[2] GLUTEN

[3] PESCE



[3] FISH

[4] SESAMO



[4] SESAME

[5] SOIA



[5] SOY

[6] MOLLUSCHI



[6] MOLLUSKS

[7] UOVA E DERIVATI



[7] EGGS AND DERIVED PRODUCTS

[8] CROSTACEI



[8] CRUSTACEAENS

[9] LATTE E DERIVATI



[9] MILK AND DERIVED PRODUCTS

[10] FRUTTA A GUSCIO



[10] NUTS

[11] LUPINI



[11] LUPINS

[12] SENAPE



[12] MUSTARD

[13] SEDANO



[13] CELERY

[14] ANIDRIDE SOLFOROSA E SOLFITI



[14] SULPHUR DIOXIDE AND SULPHITES

