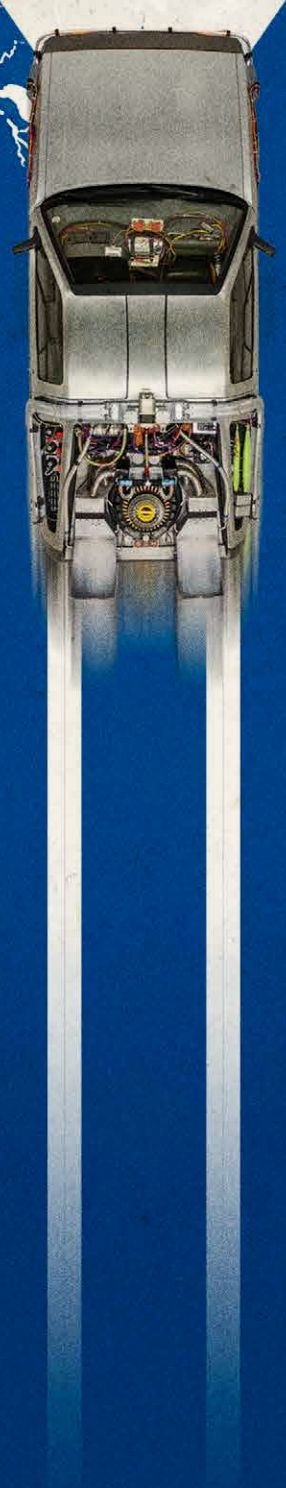
MONTH NOV DAY 16 YEAR 2015 AM/PM HOUR 01:21

DESTINATION TIME

*Artisan Cafè - Winter 2025/26*

# BACK TO THE FUTURE

*A return trip through the 10 years of Artisan Cafè.*



## 2015

### French Connection
*SWEET / FRUITY / CREAMY*

12.00 EURO

Cognac, blackberry and fig liqueur, grapefruit, fiordilatte ice cream.

**9,5% ABV – 7**

## 2016

### ACE democratico
*SAVORY / FRUITY / FERMENTED*

12.00 EURO

Orange Cognac, fermented carrot extract, lemon oleo saccharum.

**13% ABV**

## 2017

### Fog
*VERSATILE / SMOKED / HEADSTRONG*

11.00 EURO

Vodka, punt e mes, citrus, maple syrup.

**10% ABV – 12**

## 2018

### Tesla
*TART / FULL-BODIED / ELECTRIC*

11.00 EURO

Plum vodka, bread syrup, lactic soda.

**15% ABV – 1.7**

## 2019

### Drakaris
*ACIDIC / HERBACEOUS / EASY-DRINKING*

13.00 EURO

Mezcal, maraschino, citrus, tarragon.

**17,7% ABV**

## 2020

### Wonder Woman 2.0
*FRUITY / SEXY / BALSAMIC*

11.00 EURO

Gin, Mastiha, pineapple shrub and savory, cucumber soda.

**12,5% ABV**

## 2021

### Giapeto
*FRESH / SPICY / TITANIC*

12.00 EURO

Tequila, pisco, rum, bourbon, cachaça, falernum, black tea kombucha.

**16% ABV – 8**

## 2022

### Nocciolada
*SWEET / SMOOTH / NUTTY*

11.00 EURO

Bourbon, pineapple extract, hazelnut falernum, lime.

**12% ABV – 8**

## 2023

### Winter creole
*SWEET / ENVELOPING / TART*

12.00 EURO

Dark rum, persimmon shrub, chocolate bitters.

**15% ABV**

## 2024

### Dama bianca
*MAGICAL / SWEET AND SALTY / VELVETY*

10.00 EURO

Angelica root gin, lemon and salty, licorice cordial, Strega liqueur.

**17,6% ABV**

MONTH OCT DAY 01 YEAR 2025 AM/PM HOUR 01:22

PRESENT TIME

# NON-ALCOHOLIC

## Tower of London
*SWEET AND SOUR / RITUAL / FRAGRANT*

Black tea and black cherry kombucha,biscuit syrup.

**8.50** EURO

## Folk Gnome
*BITTER / HERBACEOUS / THIRST-QUENCHING*

Cranberry juice, Stout syrup, hoppy soda.

1

**9.00** EURO

## Penny
*WARM / SEXY / SPICY*

Hot non-alcoholic mulled wine.

12

**7.50** EURO

## Kimiko
*FRUITY / FRESH / EXOTIC*

Elderflower kombucha, passion fruit syrup, pink grapefruit soda.

**8.50** EURO

# BEST SELLERS

## Destiny drink
**12.00** EURO

The dice will decide for you!
Let us know of any allergies or intolerances and leave the decision to us!

## Santa Muerte
*FRESH / SPICY / SMOKY*

Tequila, jalapeño, raspberries, mint, citrus, smoky.

**15% ABV**

**12.00** EURO

## 80 GG
*FRESH / HERBACEOUS / CRUSHED*

Gin, yerba mate, citrus, cardamom.

**14% ABV**

**12.00** EURO

## Rocket peach
*HERBAL / FRESH / OUR SPRITZ*

Peach blossom and honey liqueur, arugula soda, Verjus.

**6,3% ABV**

**10.00** EURO

## Ruth Handler
*FRESH / PINK / POPULAR*

Redistilled basil gin, strawberry kombucha.

**15% ABV**

**11.00** EURO

# OUR NEGRONI

## Classic Negroni
**9.00** EURO

Gin, Carpano rosso, Campari.

## Alpine Negroni
**10.00** EURO

Mountain pine gin, Cocchi storico, Cynar.

## Boulevardier
**10.00** EURO

Bourbon whiskey, Carpano rosso, Campari.

## Willy Wonka
**11.00** EURO

Dark chocolate gin, Appleton 8, Carpano rosso, Campari.

## Conte Fumé
**10.00** EURO

Smoked Gin, Carpano rosso, Campari, lemon bitters, smoked.

## Bijou
**10.00** EURO

Gin, Carpano rosso, Chartreuse verde, orange bitters.

## Retrò
**12.00** EURO

Tequila blanco, cinchona elixir, port, grapefruit bitters.

## Teschio Rosso
**11.00** EURO

Passion fruit gin, Cocchi storico, Campari, coconut liqueur.

# THE CLASSICS

Other classics range **from 8 to 15 Euros**. Ask our staff to help you choose the best one: you won't be disappointed!

## Gimlet
**10.00** EURO

Gin, lime cordial.

## Gin Fizz
**10.00** EURO

Gin, lemon juice, sugar, club soda.

## Bramble
**11.00** EURO

Gin, lemon juice, blackberry liqueur, sugar.

## Cosmopolitan
**11.00** EURO

Vodka, Cointreau, cranberry juice, lime.

## Hemingway special
**11.00** EURO

White rum, lime and grapefruit juice, Maraschino.

## Bloody Mary
**11.00** EURO

Vodka, celery liqueur, tomato juice, spices.

## Old fashioned
**11.00** EURO

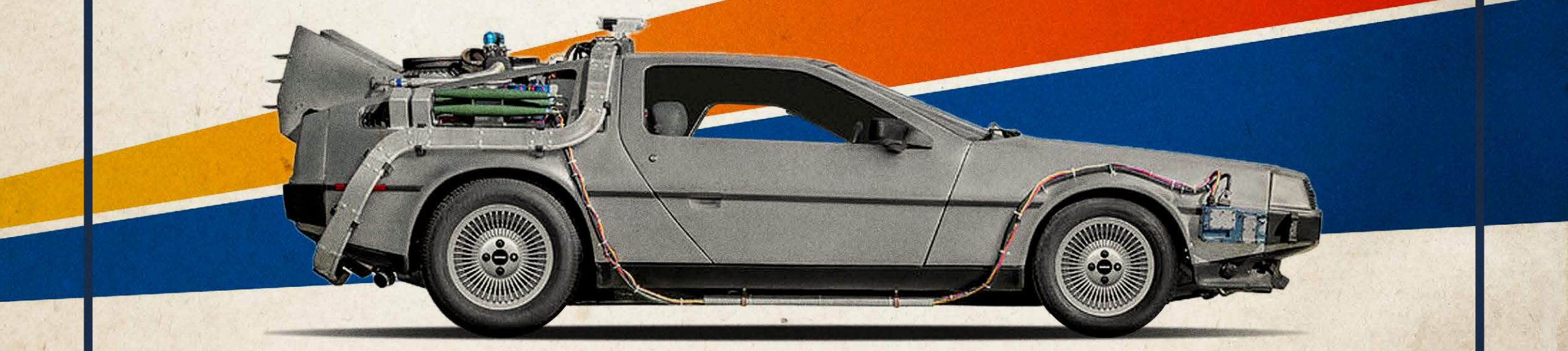
Bourbon, sugar, Angostura bitters.

## Dirty Martini
**11.00** EURO

Gin, dry vermouth, olive brine.

The DeLorean DMC-12

# LIVE THE DREAM

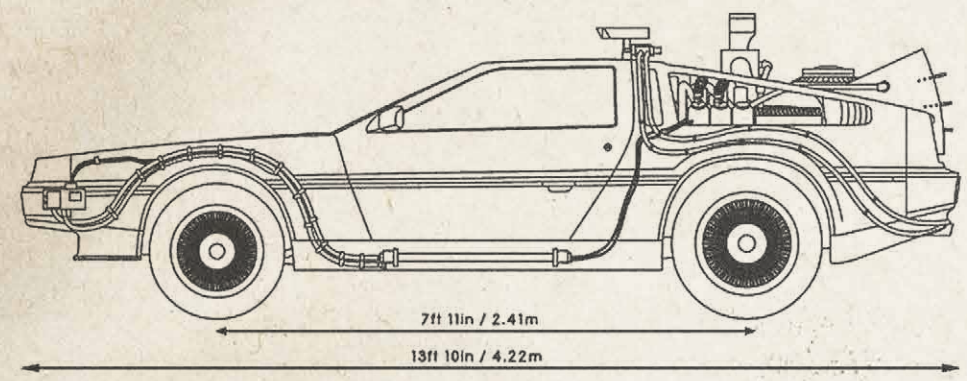


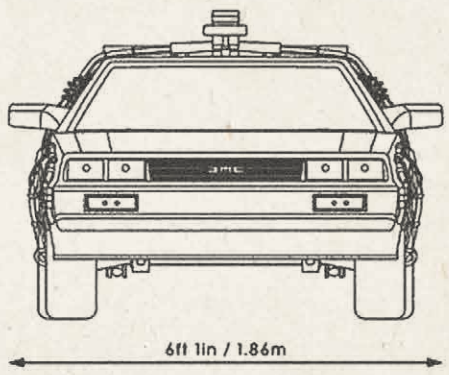
## DeLorean Time Machine

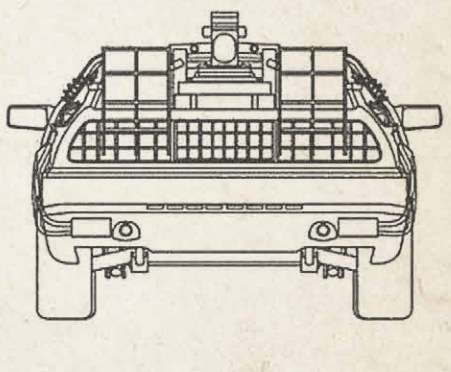
**Inventor:** Dr. Emmett Brown
**Built:** 1985
**Power Source:** Plutonium-powered Nuclear Reactor

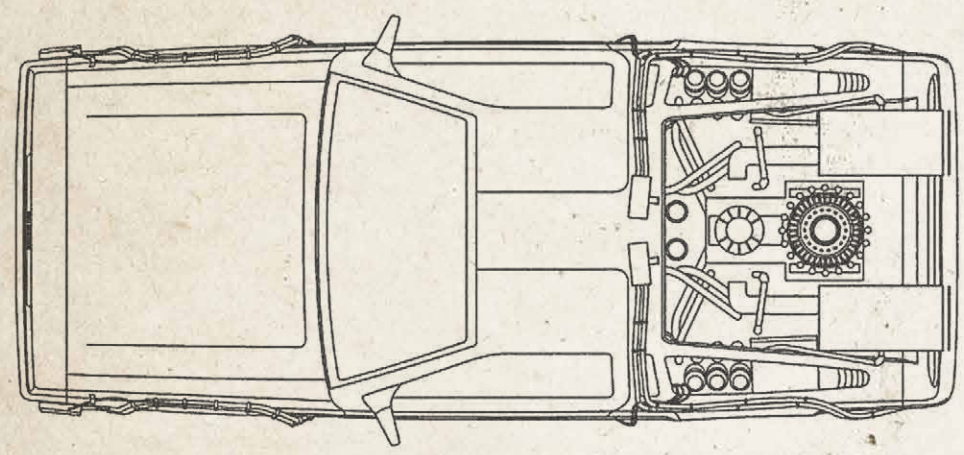
The DeLorean time machine was Dr.Emmett Brown's most successful invention, a plutonium-powered time machine built on a Delorean DMC-12 sports car that hat to reach 88miles per hour in order to rime travel.

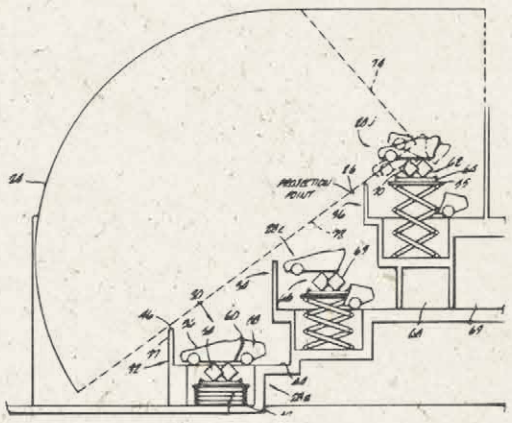
DMC
DE LOREAN MOTOR COMPANY

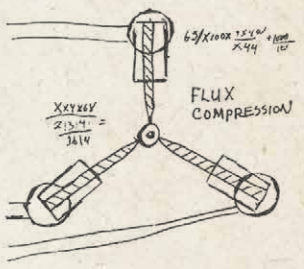







| DeLorean DMC-12<br>Back to the Future | |
|---|---|
| Production | 1985 |
| Engine | Fusion Reactor |
| Horsepower | a lot |
| Torque | too much |
| Max speed | 88 mph / 142 km/h |

# GIN THE SELECTION OF OUR HOMEMADE GINS

At this bar, we only serve **Dandy Tonic Water**, **Dandy Tonica Zero** (sugar-free), **Dandy Flower Tonic** (Hibiscus and Lavender), and **Dandy Riviera Tonic** (Mediterranean flavors), 100% artisanal drinks made in Italy.

Ask our staff to find out which commercial gins we have and any other flavors we don't have; we'll be happy to recommend them!

...and if you like our artisanal gins, we'll even sell them to you.

| MINI GIN TONIC | GIN TONIC | BOTTLE ONLY |
|---|---|---|
| 6.50 EURO | 12.00 EURO | 30.00 EURO |

| | | |
|---|---|---|
| Yerba Mate Gin | 40° | *Herbaceous / astringent* |
| Grapefruit Gin | 40° | *Fruity / bitter* |
| Kaffir Lime Leaf Gin | 40° | *Fresh / fragrant* |
| Chocolate Gin | 43° | *Dry / bitter* |
| Parsley Gin | 43° | *Dry / fresh* |
| Hay Gin | 43° | *Dry / herbaceous* |
| Lime Gin | 43° | *Dry / citrus* |
| Basil Gin | 43° | *Fresh / herbaceous* |
| Maracuja Gin | 43° | *Fruity / different* |

# DRINKS

**Homemade Kombucha** — **5.00** E
We have various flavors, just ask the staff.

**Bibite artigianali Dandy** — **5.00** E
Tonic water / Tonic water Zero / Ginger beer /
Soda Lemon / Tonica Floreale (Hibiscus e Lavanda) /
Riviera (Mediterranean Flavors) / Soda al Pompelmo Rosa

**Coca Cola** — **5.00** E

**Acqua** in lattina frizzante / naturale — **2.00** E

**Caffè** solo per chi cena — **2.00** E

**Distillati e Amari** — da **5.00** E a **20.00** E
Abbiamo una vasta gamma di distillati e amari,
indica pure le tue preferenze al nostro personale!

# VINI

## *SPARKLING*

**Franciacorta Brut**
MURATORI — GLASS **9.00** E — BOTT **43.00** E
*FRESHNESS GIVEN BY ACIDITY / UNRIPE FRUIT*

**Prosecco Extra Dry Millesimato**
COL DI LUNA — GLASS **7.00** E — BOTT **30.00** E
*SOFT / FRUITY / HARMONIOUS*

## *WHITES*

**Vermentino DOC "Balbino"**
TERENZI — GLASS **7.00** E — BOTT **30.00** E
*FRESH / SAVOURY / MINERAL*

**Chardonnay**
PITER ZEMMER — GLASS **7.00** E — BOTT **30.00** E
*FULL / LINEAR / DELICATELY SOFT*

## *REDS*

**Morellino Anima**
BRUNI — GLASS **7.00** E — BOTT **30.00** E
*FRESH / BALANCED / FRUITY*

**Valpolicella Ripasso**
BISCARDO — GLASS **7.00** E — BOTT **30.00** E
*VELVETY / BITTERISH / TANNIC*

# BIRRE

**Mia** Lager Hell from the Edit brewery **4,9% ABV - GLUTEN FREE** — GLASS 40CL **5.00** E
*FRESH / LIGHTLY HOPPED*

**Beer at the staff's feeling** — GLASS 40CL **6.50** E
Just ask what we have to offer!

**TAKING A SEAT AT THE TABLE IMPLIES MANDATORY CONSUMPTION**

# ARTISAN FOOD ALMANAC

## COVER CHARGE AND SERVICE INCLUDED

## 2015 – 2025

This menu is a celebration of time, growth, and an identity refined year after year. The offerings are organized according to a chronological order that reflects the evolution of our cuisine.
We offer iconic dishes, in true Artisan style. Some are returning, others are transformed thanks to the techniques that have distinguished us, creative nuances, prompt and transparent service, and ethical and informed choices.
The new menu was born precisely from this; it's not just a celebration, it's intended to narrate a story that began ten years ago.

## THE BEGINNINGS… TAPAS

A symbol of conviviality and sharing. Ten offerings, small portions, and a concentration of flavor. The tapas tell the story of our early days, years of experimentation, and intuitions in search of our identity.

| | TAPA | DISH |
|---|---|---|
| Patatas bravas<br>Fried rustic potatoes with original Brava sauce. **VEGAN** | 3.50 EURO | 6.00 EURO |
| Pettole with olives and sun-dried tomatoes<br>with Mediterranean mayonnaise.<br>Yeast dough fritters with oregano and tomato mayonnaise. **(1.3.10)** | 4.00 EURO | 7.00 EURO |
| Baked radicchio, pomegranate molasses and Pecorino Romano **(7) GLUTEN FREE** | | 5.50 EURO |
| Ricotta meatballs in oil with walnuts and marjoram with pumpkin brioche **(1.7.8)** | | 7.00 EURO |

## FIRST COURSES

A new balance between tradition and experimentation. Dishes are refined through our experience, aiming for depth of flavor.

Gratinated vegetable millefeuille with oat béchamel sauce. **VEGAN & GLUTEN FREE** — 12.00 EURO

Asparagus tortelli, Jerusalem artichoke cream and chicory coffee powder. **(1.3.7)** — 14.00 EURO

Egg macaroni with cheese, grappa, and pine pepper. — 13.00 EURO
Parmesan fondue, white grappa, and pine needle pepper. **(1.3.7)**

Gorgonzola Crème brulée, pear compote, and rustic seeded breadstick. **(1.3.7.10)** — 7.00 EURO

CCC Creamy coconut chickpea curry with baby vegetables on black rice and spinach sauce. **GLUTEN FREE** — 6.50 EURO

Vegetable rosti, herb sour cream with sweet and sour radish julienne. **(7.12) GLUTEN FREE** — 6.50 EURO

Fried Brussels sprouts on a smoked Parmantier, ponzu sauce, and yeast flakes. **(6) VEGAN** — 6.50 EURO

Crispy panko prawns with salmorejo soup and lettuce oil. **(1.2)** — 7.00 EURO

Cod Fish and Chips — 7.00 EURO
Cod fritter with rustic potato and yogurt and curry remulade. **(1.3.4.7)**

## SECOND COURSES

The taste remains, the style evolves. The focus is on simplicity, fewer ingredients, no excess, bold, ethical flavors with cultural influences.

Farmer's pie. Vegan version of the classic shepherd's pie — 13.00 EURO
Mushroom and lentil pie with mashed potatoes au gratin.
**(6) VEGAN & GLUTEN FREE**

Pork ribs braised in red wine with onion fritters. **(7.9.12) GLUTEN FREE** — 15.00 EURO

Squid low-temperature cooked with teriyaki sauce, zucchini flan and basil. **(3.6.7.14) GLUTEN FREE** — 15.00 EURO

## DESSERTS

What's to come...

Whole wheat hazelnut cake, carrots with lemon frosting. **(1.3.7.8)** — 7.00 EURO

Creamy strudel. — 7.00 EURO
Creamy rennet apple and yogurt cake, corn and walnut crumble, cinnamon caramel. **(1.3.6.7.8)**

Green tea and mango panna cotta. **VEGAN & GLUTEN FREE** — 7.00 EURO

**ALLERGEN LIST**

1 Gluten - 2 Crustaceans - 3 Eggs and derivatives - 4 Fish and derivatives - 5 Peanuts and derivatives - 6 Soy
7 Milk and derivatives - 8 Nuts - 9 Celery - 10 Mustard - 11 Sesame - 12 Sulphites - 13 Lupin - 14 Molluscs