

WONDER BAR



QUICK BREAKFAST (GLUTEN-FREE) €14,00

ASSORTED BREAKFAST DISH:

Selection of single portion jams, hazelnut cream, chocolate mini-tart, Corn Flakes, rusks and muffins.



COFFEE AND HOT DRINKS:

I drink of your choice from::

espresso coffee - decaffeinated coffee - double coffee - 'Shakerato' coffee (shaken with ice) - double 'macchiato' (espresso with shot of milk) - cappuccino - decaffeinated cappuccino - cappuccino with soy milk - milk in a glass - hot milk with a shot of coffee - hot chocolate - hot tea.

FRUIT JUICES:

Assorted fruit juices - freshly squeezed orange juice

COFFEE AND HOT DRINKS:

Espresso coffee	€ 2.20
Liquor-laced coffee	€ 3.00
Decaf coffee	€ 2.20
Barley coffee espresso	€ 2.20
Americano	€ 2.50
Iced 'Shakerato' coffee	€ 3.50
Double coffee	€ 4.00
Cappuccino	€ 3.20
Barley cappuccino	€ 3.20
Decaf cappuccino	€ 3.20
Cappuccino with soy drink	€ 3.20
Glass of milk	€ 3.00
Latte macchiato (hot milk with espresso coffee)	€ 3.50
Hot chocolate	€ 5.00
Tea, infusions and chamomile tea	€ 4.50
Ginseng coffee	€ 3.00

PASTRIES

°Selection of croissants	€ 3.00
°Assorted doughnuts	€ 4.50
Jam/Chocolate tart	€ 6.50

SOFT DRINKS

Soft drinks on tap	€ 4.00
Bottled soft drinks 33cl. (Sprite - Coca Cola and Coca Cola Zero)	€ 4.50
Redbull 33cl	€ 5.00
Assorted fruit juices	€ 4.00
Freshly-squeezed orange juice	€ 5.00
Mineral water - 50cl	€ 2.50
Mineral water - 100cl	€ 4.00

DRAUGHT BEER

Beck's 0.4cl (5% vol)	€ 6.50
Lefte Rouge 0.5cl (6.6% vol)	€ 7.50
Franziskaner Hell 0.5cl (5% vol)	€ 7.50

BOTTLED BEERS

Beck's 33cl. (5% vol)	€ 6.00
Corona 33cl. (4.5% vol)	€ 6.00
Corona '0.0' 33cl. (0.0% vol)	€ 6.50
Super Tennent's 33cl. (9% vol)	€ 7.50
Gluten-free beer 33cl. (4.7% vol)	€ 6.50

NON-ALCOHOLIC APERITIFS

Virgin Mojito (demerara sugar, lime, fresh mint and soda water)	€ 7.50
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NON-ALCOHOLIC APERITIF FOR KIDS € 7.50

Prezzemolo: Pear nectar, kiwi syrup, coconut pulp, green tea

Aurora: Pineapple nectar, strawberry syrup, lemon, and green tea

SPRITZ, AND MORE

Crodino, Gingerino, Cedrata, Ginger Beer	€ 5.50
Campari spritz (Campari Bitter, Prosecco D.O.C. and soda water)	€ 7.50
Aperol Spritz (Aperol, Prosecco D.O.C. and soda water)	€ 7.50
Hugo spritz (Prosecco D.O.C., fresh mint and elderflower and lime syrup)	€ 7.50
Spritz Bianco (Prosecco D.O.C., soda water and lemon)	€ 6.50

DRINKS and LONG DRINKS

Campari Soda	€ 7.00
Martini Bianco	€ 7.00
Martini Rosso	€ 7.00
Bellini (Prosecco D.O.C. and Peach Juice)	€ 9.00
Mimosa (Prosecco D.O.C. and fresh orange juice)	€ 9.00
Rossini (Prosecco D.O.C. and fresh strawberries)	€ 9.00
Americano (Red Vermouth, Campari Bitter and soda water)	€ 9.00
Negroni (Campari Bitter, Red Vermouth and Bombay Gin)	€ 9.00
Negroni Sbagliato (Prosecco D.O.C., Campari Bitter and Red Vermouth)	€ 9.00
Martini Cocktail (Bombay Gin and Vermouth Dry)	€ 10.00
Moscow Mule (Absolut Vodka, Ginger Beer and Lime Juice)	€ 10.00
Redbull Vodka (Absolut vodka and Red Bull)	€ 10.00
Gin Tonic (Tanqueray Gin and tonic water)	€ 10.00
Gin Tonic (Gin Monkey and tonic water)	€ 14.00
Gin Lemon (Tanqueray Gin and Lemonsoda)	€ 10.00
Gin Lemon (Gin Monkey and Lemonsoda)	€ 14.00
Vodka Tonic (Absolut vodka and tonic water)	€ 10.00
Lemon Vodka (Absolut vodka and Lemonsoda)	€ 10.00
Campari Orange (Campari Bitter and fresh orange juice)	€ 10.00
Cuba Libre (White Rum and Coca Cola)	€ 10.00
Whisky Cola (Jack Daniel's whisky, Coca Cola and lime)	€ 10.00
Long Island (Sauza Blanco Tequila, Bombay Gin, Stock Triple Sec and Absolut vodka)	€ 10.00
Strawberry Caipiroska (Absolut vodka and fresh strawberries)	€ 10.00
Caipiroska (Absolut vodka, lime and demerara sugar)	€ 10.00
Caipirinha (Cachaca, demerara sugar and lime)	€ 10.00
Bloody Mary (Absolut vodka, Tomato juice, Worcestershire sauce, Tabasco and celery)	€ 10.00
Mojito (Legendary white rum, demerara sugar, lime, fresh mint and soda water)	€ 10.00

BITTERS AND LIQUEURS 4CL

Our selection of bitters: € 7.50
Montenegro, Amaro del capo, Ramazzotti, Jagermeister, Amaretto di Saronno, Averna, Cynar, Lucano, Braulio, Unicum, Fernet Branca, Branca Menta, Limoncino, Mirto, Anima Nera, Sambuca, Cointreau, Baileys, Gran Marnier.

GRAPPA (4CL)

Sarpa - Poli	€ 7.50
Grappe 18 Lune	€ 8.50

Grappe 18 Lune Riserva Porto	€ 10.50
Grappa Amarone Giare	€ 11.50
Grappa of Sassicaia	€ 18.00

SCOTCH AND IRISH WHISKEY- 4 CL

Jack Daniel's	€ 8.50
Glen Grant 5 years old	€ 8.50
Laphroaig 10 years old	€ 12.00
Macallan 15 years old	€ 20.00
Oban 14 years old	€ 12.00
Lagavulin 16 years old	€ 14.00

BRANDY - COGNAC - 4CL

Vecchia Romagna	€ 7.50
Hennessy	€ 12.00
Courvoisier	€ 11.50
Martell	€ 12.00
Armagnac	€ 12.00

RUM DIGESTIFS (4 CL)

Ron Legendario Elixir de Cuba 7 anos	€ 9.00
Ron Legendario Añejo 9 anos	€ 12.00
Ron Legendario Gran Reserva 15 anos	€ 35.00
Ron Zacapa 23 anos	€ 12.00
Ron Pampero aniversario	€ 10.00

ATTENTION! Any allergenic ingredients in the dishes on our menu are signalled using the classification symbols in the infographic, along with the relative explanation on the ingredients list and the food allergen matrix menu, available in our restaurants.

ITALIAN SPARKLING WINE

Prosecco D.O.C. "Perlage"	Veneto	€ 6.50	€ 26.00
Trento D.O.C. Millesimato 2021 Brut "Revi"	Trentino alto Adige	€ 9.00	€ 40.00
Cuvée Prestige "Ca' del Bosco"	Franciacorta/ Lombardia	€ 10.00	€ 65.00

FRENCH SPARKLING WINES

Brut Authentique Pierre Gobillard	Champagne/France	€ 15.00	€ 75.00
Grand Brut Perrier-Jouët	Champagne/France		€ 95.00

ITALIAN WHITE WINES

Custoza D.O.C. Cavallina	Veneto	€ 6.00	€ 24.00
Chardonnay D.O.C. Corte Giara Allegrini	Veneto	€ 6.00	€ 24.00
Lugana D.O.C. Le Quaiare Cantine Bertani	Veneto	€ 6.00	€ 26.00
Soave Vintage D.O.C. Cantine Bertani	Veneto	€ 7.50	€ 33.00
Ribolla Gialla D.O.C. Livio Felluga	Friuli Venezia Giulia		€ 38.00
Vermentino D.O.C. 2023 Tenuta Guado al Tasso Marquis Antinori	Bolgheri/Tuscany		€ 45.00

ROSÉ WINES

Organic Bardolino Charetto D.O.C. Cantina Monteci	Veneto	€ 6.50	€ 24.00
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ITALIAN RED WINES

Merlot Corvina I.G.T. Allegrini Corte Giara	Veneto	€ 7.00	€ 24.00
Valpolicella Classico D.O.C bio Cà La Bionda	Veneto	€ 8.00	€ 32.00
Valpolicella Ripasso D.O.C Cantine Bertani	Veneto	€ 8.50	€ 35.00
Valpolicella Ripasso 'Malavoglia' 2021 D.O.C bio Cà La Bionda	Veneto	€ 9.50	€ 45.00
Amarone della Valpolicella Classico D.O.C.G. 2018 bio Cà La Bionda	Veneto	€ 14.00	€ 72.00

SWEET WINES (RECIOTO AND PASSITI)

I Capitelli I.G.T. 2022 375cl Anselmi Soave	Veneto		€ 55.00
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QUICK SNACKS

Mixed salad € 12.00
(Mixed greens, carrots, cherry tomatoes, cucumber, olives, and corn)

°Caesar Salad  € 16.00
(Salad, grilled chicken breast, shavings of Grana Padano PDO, Caesar sauce and toasted bread croutons)

°Hot Dog  € 8.00
(Frankfurter – ketchup and mayonnaise served separately)

Classic Toastie  € 8.00
(Ham and cheese)

Baguette  € 9.00
(Fresh tomato, mozzarella, oregano, and basil)

°Flatbread with Parma ham  € 9.50
(Parma ham, ricotta and rocket)

°Regina Margherita Pinsa  € 9.00
(Tomato, mozzarella, basil, and oregano)

°Roman Pinsa  € 10.00
(Tomato, olives, anchovies, and oregano)

Room service € 15.00

FOOD ALLERGIES & INTOLERANCES

Dear Guest, In accordance with Regulation (EU) no. 1169/2011, we hereby list the 14 substances that primarily cause serious food allergies or intolerances on the basis of EFSA (European Food Safety Authority) scientific opinion. You can check for the allergens in every one of the dishes on our menu by looking for the symbols listed below. We inform you that, while every precaution is taken to avoid cross-contamination, our kitchens do handle food substances containing allergens, including nuts and gluten. We ask you to speak to a member of staff for specific information about ingredients before ordering. Our staff can provide information only about 14 common allergens.

Please note that if you choose to exclude some ingredients from a dish, the price of the dish remains unchanged.



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The menu may be subject to change, in accordance with the seasonality and availability of the products.

°Frozen and blast-chilled at source.

°We inform our customers that if fresh produce is unavailable, then frozen or blast-chilled alternatives may be used.

