



## CASANOVA CAFFÈ

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espresso  
*coffee espresso*  
3,00

decaffeinato  
*decaffeinated coffee espresso*  
3,00

orzo  
*decaffeinated toasted barley coffee*  
4,00

espresso doppio  
*double coffee espresso*  
5,00

caffè corretto  
*espresso coffee corrected with liquor*  
5,00

caffè all'americana  
*american coffee*  
4,00

cappuccino  
*cappuccino*  
4,00

caffelatte  
*milk and coffee*  
5,00

latte  
*milk*  
3,00

iced coffee  
*iced coffee*  
5,00

caffè con panna  
*coffee with whipped cream*  
4,00



ALLE  
CORONE  
RESTAURANT  
LOUNGE BAR

orari d'apertura dalle 10.30 alle 00.00  
*opening times from 10.30 am to 00.00 pm*





CIOCCOLATA  
*HOT CHOCOLATE*

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cioccolata in tazza  
*dark hot chocolate in a mug*  
5,00

cioccolata con panna  
*dark hot chocolate with whipped cream*  
6,50

SELEZIONE DEI TÈ AI REALI  
HAMPSTEAD TEA BIODINAMICO,  
BIOLOGICO E FAIRTRADE  
*SELECTED AI REALI TEA  
HAMPSTED ORGANIC,  
BIODYNAMIC FAIRTRADE TEA*

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black tea, flavoured black tea  
(english breakfast,  
earl grey, darjeeling)  
5,00

green tea, flavoured green tea  
(green tea, mint green tea)  
5,00

fine & rare tea  
(biochai, white tea)  
6,50

infusi e tisane  
*herbal tea and fruit infusion*  
5,00





SUCCHI DI FRUTTA  
*FRUIT JUICES*

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spremute: arancia, pompelmo  
*freshly squeezed orange and grapefruit juices*  
7,00

centrifughe di frutta e verdura  
*fruit and vegetable smoothies*  
8,00

succhi di frutta plose  
*plose organic fruit juices*  
6,00

BIBITE  
*SODAS & SOFT DRINKS*

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coca cola, coca zero, fanta,  
sprite lemonade, ginger ale,  
tonic water, soda water  
5,00

chinotto, gazzosa, cedrata, analcolici  
*italian soft drinks*  
6,00

ACQUA MINERALE NATURALE O FRIZZANTE  
*SPARKLING OR NATURAL MINERAL WATERS*

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dolomia lt. 0,33  
3,00

dolomia lt. 0,75  
5,00





TENTAZIONI GASTRONOMICHE  
SNACKS TEMPTATIONS

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salmone affumicato con crostini  
integrali e salsa allo yogurt  
*wholewheat crostini with smoked  
salmon and a yoghurt sauce*

17,00

pizza soffice dello chef  
*the chef's fluffy pizza*

9,00

toast prosciutto cotto  
e formaggio edamer  
*toasted ham and edamer  
cheese sandwich*

8,00

focaccia farcita  
con prosciutto s.daniele DOP,  
rucola e scaglie di parmigiano  
*focaccia bread topped with prosciutto  
s.daniele DOP, rocket and shaved  
parmesan cheese*

10,00

selezione di formaggi italiani  
accompagnati da miele  
e marmellate fatte in casa  
*selected italian cheeses accompanied  
by honey and homemade preserves*

15,00

insalata caprese  
*tomato & mozzarella cheese*

15,00

insalata mista  
*season mixed salad*

10,00

prosciutto di parma 18 mesi  
accompagnato da sottaceti  
*parma ham, 18 months,  
accompanied by pickled vegetables*

16,00

macedonia di frutta  
*fresh fruit salad*

10,00





DOLCI FATTI IN CASA  
*HOMEMADE DESSERT*

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fantasia di sorbetti e gelati  
*selected sorbets and ice-creams*  
10,00

torta fatta in casa  
*homemade cake*  
8,00

tiramisù in coppa  
*tiramisu in a goblet*  
9,00

selezione di piccola pasticceria  
*selected small pastries*  
8,00 (per una persona)  
12,00 (per 2 persone)

PORTO, SHERRY, VINI DOLCI  
*PORTO, SHERRY DESSERT WINES*

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porto vintage  
8,00

taylor's 10 yr  
12,00

quinta da romaneira 10 yr  
14,00

tio pepe palomino fino  
8,00

marsala targa florio  
8,00

sutto ultimo manzoni bianco passito  
8,00

VERMOUTH

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martini bianco, rosso, dry  
7,00

carpano antica formula  
9,00





BOLLICINE  
SPARKLING WINES

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prosecco belstar

6,00 (bicchiere – *by the glass*)

25,00 (bottiglia – *bottle*)

metodo classico extra brut bellaguardia

9,50 (bicchiere – *by the glass*)

35,00 (bottiglia – *bottle*)

champagne brut l-p laurent-perrier

18,00 (bicchiere – *by the glass*)

40,00 (bottiglia 0,325l – *lt 0,375 bottle*)

80,00 (bottiglia – *bottle*)

I VINI BIANCHI DEL MESE  
WHITE WINES OF THE MONTH

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chardonnay piave D.O.C. tutto

5,00 (bicchiere – *by the glass*)

20,00 (bottiglia – *bottle*)

pinot grigio piave D.O.C. tutto

6,00 (bicchiere – *by the glass*)

22,00 (bottiglia – *bottle*)

soave classico D.O.C. ca'rugate

7,00 (bicchiere – *by the glass*)

25,00 (bottiglia – *bottle*)

sauvignon bianco I.G.T. serafini vidotto

8,00 (bicchiere – *by the glass*)

29,00 (bottiglia – *bottle*)

I VINI ROSSI DEL MESE  
RED WINES OF THE MONTH

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cabernet piave D.O.C. tutto

6,00 (bicchiere – *by the glass*)

22,00 (bottiglia – *bottle*)

valpolicella D.O.C. ca'rugate

7,00 (bicchiere – *by the glass*)

24,00 (bottiglia – *bottle*)

syrah sicily

8,00 (bicchiere – *by the glass*)

30,00 (bottiglia – *bottle*)

chianti classico badia a coltibuono

9,00 (bicchiere – *by the glass*)

34,00 (bottiglia – *bottle*)

per la lista vini dalla nostra cantina chiedere al barman  
*for the wine list from our cellar ask the bartender*





BIRRE  
BEERS

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peroni "nastro azzurro"

7,00

warsteiner premium verum

8,00

warsteiner premium fresh alcol 0,0%

7,00

BIRRA ARTIGIANALE IMPERIALE  
TENUTE COLLESI  
IMPERIALE TENUTE COLLESI  
CRAFT BEERS

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bionda—*blond beer*

rossa—*amber beer*

(lt. 0,75)

18,00





## CLASSIC VENETIAN

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spritz  
(aperol/campari, prosecco, soda water)  
6,00

campari soda  
8,00

americano  
(martini rosso, bitter campari, soda water)  
8,00

negroni  
(martini rosso, bitter campari, gin)  
8,00

rossini  
(chilled prosecco, strawberry)  
9,00

bellini  
(chilled prosecco, peach)  
9,00

mimosa  
(chilled prosecco, orange juice)  
9,00

## ANALCOLICI NON ALCOHOLIC DRINKS

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shirley temple  
(ginger ale, granadine)  
7,00

skiwasser  
(lemon juice, raspberry juice, soda water)  
7,00

fruit punch 1  
(lemon juice, orange, pineapple,  
grapefruit and granatina syrup)  
9,00

fruit punch 2  
(lemon, peach, strawberry and freshly  
squeezed orange—soda water on the top)  
9,00







## PRE-DINNER

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manhattan  
(rye whiskey, martini rosso, angostura)  
10,00

dry martini  
(gin, martini dry)  
10,00

margarita  
(lime, triple sec, tequila)  
10,00

vodka martini  
(vodka, martini dry)  
10,00

cosmopolitan  
(cointreau, lime juice, cranberry juice, vodka)  
10,00

luxury martinis  
(premium gin/vodka, martini dry)  
15,00

caipiroska  
(lime, demerara sugar, vodka)  
10,00

sea breeze  
(vodka, cranberry, pomelmo)  
10,00

caipiriña  
(lime, caribe sugar, cachaça)  
10,00

kir (white wine, cream cassis)  
10,00

kir royal (cream cassis, champagne)  
18,00

champagne cocktail  
(sugar, angostura, cognac, champagne)  
18,00





## AFTER DINNER

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stinger  
(crema di menta bianca, cognac)  
10,00

black russian  
(vodka, coffee liqueur)  
10,00

alexander  
(crème de cacao, brandy, fresh cream)  
10,00

daiquiri  
(gomme syrup, lime juice, white rum)  
10,00

white lady  
(gin, cointreau, lemon juice)  
10,00

golden cadillac  
(crema di latte, liquore galliano,  
crema cacao bianca)  
10,00

irish coffee  
(irish whiskey, fresh cream, hot coffee)  
12,00

espresso martini  
(zucchero di canna, espresso,  
vodka, kahlua)  
12,00

“ai reali” cocktail  
(pralina cioccolato, liquirizia l’ombra,  
sambuca, chicchi caffè-flambé)  
12,00





## LONG DRINK

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blue lagoon  
(lemon, cointreau, blu curaçao vodka,  
tonic or bitter lemon on the top)  
10,00

screwdriver  
(orange juice, vodka)  
10,00

tequila sunrise  
(orange juice, tequila, granadine)  
10,00

mojito  
(white rum, lime, demerara sugar,  
fresh mint, soda water)  
10,00

cuba libre  
(white rum, lime, coca cola)  
10,00

bloody mary  
(vodka, tomato juice, sauce)  
10,00

piña colada  
(coconut cream, white rum, pineapple juice)  
10,00

gin/vodka tonic  
(gin/vodka, tonic water)  
10,00

glamourtonic  
(special gin/vodka, tonic water)  
15,00

pimm's cup n°1  
(pimm's, ginger ale)  
10,00

bourbon ginger ale  
(bourbon, ginger ale)  
10,00





## VODKA

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kraus vodka

12,00

mamont

15,00

belenkaya

12,00

russian standard

10,00

greygoose

15,00

vodka beluga

15,00

vodka belvedere

15,00

vodka absolut

8,00

imperia

16,00



glamourtonic  
(special gin/vodka, tonic water)

16,00





## GIN

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gin tanqueray ten

15,00

gin monkey 47

15,00

gin martin miller's

10,00

gin hendrick's

15,00

gin bombay sapphire

8,00

gin beefeater

8,00

tanqueray

10.00

gordon

8.00

fifty pounds

12,00



luxury martinis  
(premium gin/vodka, martini dry)

16.00





## AMERICAN WHISKEY

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jack daniel's, canadian club, wild turkey,  
8,00

maker's mark bourbon  
10,00

jack daniel's single barrel  
15,00

## IRISH WHISKEY

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bushmills, jameson  
8,00

## BLENDED SCOTCH WHISKY

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johnnie walker red label  
8,00

johnnie walker black label  
15,00

chivas regal  
12,00

## SINGLE MALT

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macallan 12 yr, glenlivet 12 yr,  
oban, lagavulin, talisker  
15,00

wilson & morgan barrel selection:  
caol Ila anniversary, bowmore sherry finish,  
glenrothes sherry wood  
16,00

## JAPAN WHISKY

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nikka taketsuru  
18,00





## BRANDY ITALIANI E SPAGNOLI

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brandy antinori, stravecchio branca

8,00

cardinal mendoza solera gran reserva

12,00

## COGNAC E ARMAGNAC

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remy martin V.S.O.P.

10,00

courvoisier V.S.O.P.

10,00

hardy XO

18,00

janneau XO armagnac

15,00

gaston legrand bas armagnac 1975

20,00

cristian drovin calvados pays d'auge

10,00

## GRAPPA

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le nostre selezioni:

*our selections:*

collesi (umbria), nonnino (friuli), poli (veneto)

8,00

le nostre selezioni speciali e barriques:

*our special selections and barriques:*

10,00





## RUM

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havanaclub 7  
8,00

rum bacardi  
7,00

brugal extra  
8,00

rum nation: martinique, barbados  
10.00

j.bally millesimé  
12,00

ron zacapa centenario  
15.00

rom millonario XO  
20.00

tequila cuervo  
8,00

tequila cuervo reposado  
10,00

chachaça  
8,00

## LIQUEURS

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liquirizia l'ombra, amaretto, braulio,  
fernet branca, southern comfort, galliano,  
unicum, montenegro, sambuca, limoncello,  
baileys, cointreau, grand marnier,  
jägermeister, pastis, benedictine,  
drambuie, strega, chartreuse  
8,00



ALLE  
CORONE  
RESTAURANT  
LOUNGE BAR

orari d'apertura dalle 10.30 alle 00.00  
opening times from 10.30 am to 00.00 pm

