

Stravinskij
Bar

COCKTAILS / DRINKS

Euro

CRAZY FOR... SPRITZ

22,00

The Stravinskij

Prosecco and our secret blend of wild berries, saffron flowers, citrus essential oils, passion fruit and aromatic spices

Aperol

Prosecco, Aperol, orange slice, lemon twist

Campari

Prosecco, Campari, orange slice, lemon twist

Cristal

Prosecco, St. Germain, Biancosarti, ginger syrup, fresh green apple juice

Polvere di Stelle

Prosecco, Aperol dust, Vermouth Martini Ambrato, lemon juice

CRAZY FOR... MARY

23,00

(no alcohol 20,00)

Stravinskij Bloody Mary

Homemade "Piccadilly" tomato juice, Vodka, lime juice and our secret spicy mix

Carrot Mary

Bombay East Gin, lemon juice, spicy mix, Tabasco, carrot juice

Bloody Purple

Tequila Espolon, Mezcal Montelobos, lime juice, Maldon salt flakes, Worcestershire, Tabasco, red beetroot juice

Water Bloody Melon

Skyy Vodka, lime juice, spicy mix, Tabasco, watermelon extract

THE ITALIAN APERITIVO

23,00

Stravinskij Sbagliato

Stravinskij liquor, Carpano Punt&Mes, Champagne Brut

Sparkling & Fashion

Martini Rosato, wild berries, lime, mint, Prosecco

Americano

Vermouth Cinzano 1757, Bitter Campari, soda water

Negroni

Vermouth Cinzano 1757, Bitter Campari, Bulldog Gin served with a single ice block

Forte Campari

Bitter Campari, whiskey scented Trois Rivières Agricole rum, grapefruit juice, drops of bitter liquorice, Thomas Henry tonic water

Sparkling Gold Negroni

Coffee scented Bombay East Gin, Biancosarti, Martini Ambrato, bitter chocolate, soda water

Stravinskij House Punch

Spirit infused with fresh seasonal fruit blended with Champagne Brut

Gran Margarita

Tequila Espolon, grapefruit juice, Grand Marnier, Maldon salt flakes

Jalisco Breeze

Reposado Don Julio Tequila, lime juice, grapefruit juice, Liquore Strega, saffron infused, Talisker Whiskey, orange bitters

Pimento Margarita

Espolon Tequila, agave nectar, lime, pounded pepperoni, paprika

Los Danzantes

Montelobos Mezcal, pineapple, lime juice, ginger syrup, smoked salt

Spiced Pisco Sour

Pisco infused with cinnamon, star anise, vanilla, Pernod, Martini Ambrato, lime juice, pineapple syrup, egg white

Roma Antiqua

Nonino Uè, grape juice, lemon juice, honey and pepper infused

Little Italy

Grappa di Moscato, pineapple cordial, lemon, mint, chamomile bitters

Apricot Sour

Glenlivet Reserve Whisky, Capovilla distilled apricot, vanilla syrup, apricot jam, lemon juice, Angostura Bitters

Cool & Spicy

Beer La Bionna, Wild Turkey Bourbon, fresh apple juice, paprika, salt

Mr Hendrick's

Hendrick's Gin, Maraschino, elderflower, cucumber, basil, lime, celery, egg white

Modern Fizzy

Rum Appleton infused with saffron from Abruzzo, black pepper and honey syrup, Cardamom liquor, lime and grapefruit juice, Gazzosa Lurisia

Pisco Negroni

Pisco Porton, Vermouth Lillet Blanc, Campari cordial, orange bitters

STRAVINSKIJ TIMELESS

23,00

New York Sour

Rye Whisky, lemon juice, sugar,
egg white, red wine

Mint Julep

Bourbon Wild Turkey, mint leaves,
Angostura Bitters, white sugar

Tommy's Margarita

Tequila Ocho Blanco, agave nectar, lime juice

Old Cuban

Rum Bacardi 8, Angostura, lime, sugar,
mint leaves, Champagne Brut

Last Word

Gin Bulldog, Chartreuse Verte, Maraschino, lime juice

Paloma

Tequila Espolon, lime juice, Thomas
Henry pink grapefruit soda water

STRAVINSKIJ GIN & TONIC PLEASURE

23,00

Roman G&T

VII Hills, celery shrub, sage and
black pepper, Thomas Henry tonic water

Rosemary Collins

Gin Sabatini, rosemary syrup, Chartreuse
Verte, lemon, celery bitter

Dandy

Gin Hendrick's, cucumber, Bulgarian
roses, Thomas Henry tonic water

Mediterranean

O'ndina Gin, tomato shrub, basil,
Crusco pepperoni, black pepper,
Thomas Henry tonic water

Mr Smith

Sipsmith Gin, Pimento Dram, ginger,
juniper berries, Thomas Henry tonic water

Monkey Tonic

Monkey 47 Gin, pink grapefruit, pink pepper,
Thomas Henry tonic water

**NON-ALCOHOLIC SIGNATURE
COCKTAILS**

20,00

Exotic Sunset

Passion fruit, pineapple, ginger, lime, orange

Lady Bird

Blackberries, raspberries, brown sugar,
pineapple, cranberry juice

Secret Garden

Seedlip Garden, lime, ginger syrup,
basil, black pepper

Spicy Tonic

Seedlip Spice 94, grapefruit, pink pepper,
cucumber, Thomas Henry tonic water

HEALTHY & SUPERFOOD DRINKS

19,00

Exotic Detox

Pineapple, papaya, banana, coconut milk

Slim Fit

Strawberries, pineapple, coconut milk, Maca

Mirtillo Estasi

Banana, blueberries, almond butter,
oat milk, vegan proteins

CHAMPAGNE / WINES	Euro	Euro
Champagne & Prosecco	Gls	Btl
Comte de Montaigne Extra Brut, Comte de Montaigne	24,00	130,00
Laurent-Perrier Brut, Laurent-Perrier	22,00	110,00
Gosset Grande Resèrve, Gosset	25,00	130,00
Bollinger Special Cuvée, Bollinger	29,00	140,00
Ruinart Blanc de Blancs, Ruinart	37,00	190,00
Taittinger Cuvée Prestige, Taittinger	23,00	120,00
Dom Pérignon, Moët & Chandon	65,00	310,00
Laurent-Perrier Magnum, Laurent-Perrier	–	250,00
Veuve Cliquot Rosé, Veuve Cliquot	32,00	160,00
Laurent-Perrier Rosé, Laurent-Perrier	34,00	170,00
Comte de Montaigne Rosé, Comte de Montaigne	29,00	140,00
Dom Pérignon Rosé, Moët & Chandon	120,00	580,00
Prosecco Valdobbiadene Brut, Foss Marai	15,00	60,00
Prosecco Valdobbiadene Brut, Aneri	15,00	60,00
Franciacorta Alma G.C. Brut, Bellavista	17,00	80,00
Franciacorta Extra Brut Nefertiti, Vezzoli	18,00	90,00
Franciacorta Brut Rosé, Cola Battista	16,00	70,00
Ferrari Brut Perlé Bianco Riserva	22,00	110,00
Riserva del Fondatore Giulio Ferrari	47,00	290,00
White Wines	Gls	Btl
Chardonnay, Omina Romana	18,00	68,00
Chablis, Pascal Marchand-Tawse	16,00	60,00
Sauvignon Teramara, Pravis	16,00	55,00
Vermentino Campo Maccione, Rocca delle Macie	14,00	45,00
Pinot Grigio Collio Braide Grande, Livon	16,00	55,00
Gewurztraminer Petramontis, Villa Corniole	17,00	58,00
Vurria Grillo, Di Giovanna	16,00	48,00

	Euro	Euro
Rosé wines	Gls	Btl
Roses Roses, Ottella	16,00	55,00
Côtes de Provence, Château La Gordonne	15,00	48,00
Red wines	Gls	Btl
Cesanese Casal Mattei	15,00	52,00
Barolo Dagromis, Gaja	47,00	160,00
Valpolicella Superiore Ripassa, Zenato	16,00	55,00
Brunello di Montalcino, Silvio Nardi	24,00	95,00
Cabernet-Merlot Nestri, Meroi	16,00	55,00
Chianti Classico Sant'Alfonso, Rocca delle Maciè	17,00	65,00
Pinot Noir Bourgogne, Pascal Marchand-Tawse	18,00	69,00
Barbera Pomorosso, Coppo	24,00	95,00
Liquor wines – Porto & Sherry		
Porto Ruby		18,00
Porto Vintage		27,00
Tio Pepe Sherry Fino		16,00
Pablo Cortado Sherry 30 yrs		20,00
Dessert wines		
Passito Ben Ryè, Donnafugata		19,00
Moscato d'Asti, Martini		15,00
BEERS		
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Peroni Gran Riserva (6,6%) 33cl		13,00
Peroni Nastro Azzurro (5,1%) 33cl		13,00
La Fumarola (Rauch Ale) Birra La Dama (6,5%) 33cl		15,00
La Bionna (India Pale Lager) Birra La Dama (5,5%) 33cl		15,00
La T-Ipa (American Ipa) Birra La Dama (5,5%) 33cl		15,00
La Ciao Frank (Belgian Strong Ale) Birra La Dama (8,5%) 33cl		15,00
Birra Analcolica (0,5%) 33cl		13,00

LIQUORS / SPIRITS

Euro

Vermouth

16,00

Martini Bianco / Rosso / Rosato / Rubino
Ambrato / Carpano Punt&Mes / Antica
Formula / Classico
Cocchi Torino / Dopo Teatro
Lillet Blanc / Rouge
Noilly Pratt Dry
Cinzano 1757
Biancosarti

Bitters & Italian liquors

16,00

Amaro Averna / del Capo/ Braulio / Lucano / Montenegro
Sambuca Molinari
Limoncello di Capri
Mirto Lucrezio R.
Fernet-Branca / Branca Menta
Rabarbaro Zucca
Frangelico Cynar
Amaretto Disaronno
Liquirizia Amarelli
Anice Tutone
Ratafià Rapa Giovanni
Amara (Amaro d'Arancia Rossa)
China Clementi / Barolo Chinato
Rosolio Italicus
Amaro Formidabile

Bitters & foreign liquors

18,00

Ricard
Chartreuse Verte
Cointreau
Grand Marnier
Jägermeister
Tia Maria
Kalhua
Baileys
St. Germain
Pimm's
Bénédictine
Patron Citronge
Dry Orange Curaçao
Absint Duplais
Mandarin Napoleon
Mozart Dark
Chambord
Crème Violette Briottet

Premium Vodka

19,00

(Plus Soda or Tonic - 22,00)

Grey Goose
Belvedere
Ketel One
Skyy
Russian Standard
VKA Tuscany Organic Vodka
Tito's gluten free
Belvedere Forest
Potocki
Konik's Tail
Zubrowka

Super Premium Vodka

25,00

(Plus Soda or Tonic - 28,00)

Beluga Gold Line
Kauffman
Stolichnaya Elit

Euro

Premium Gin

19,00

(Plus Soda or Tonic - 23,00)

Bombay Sapphire
Hendrick's
Tanqueray
Bulldog
Elephant
Sabatini
O'ndina
Bombay East
Bombay Dry
50 Pound
Mare
Gordon's
Plymouth
Sipsmith
Martin Miller

Super Premium Gin

22,00

(Plus Soda or Tonic - 25,00)

Oxley
VII Hills
Monkey 47
Brockmans
Macaronesian
Portofino
Silent Pool
Citadelle
N° 3
Beefeter 24
Tanqueray Ten
The Botanist 22
Z44
Bacur
Sloe Elephant
Moletto
Whithley Neil

Tequila & Mezcal

Don Julio Blanco / Ocho	18,00
Patron Silver	24,00
Herencia Mexicana / Fortaleza Blanco	26,00
Espolon Blanco	20,00
Don Julio Reposado	22,00
Casamigos / Patron Reposado	26,00
Herencia Mexicana / Fortaleza Reposado	28,00
Espolon Reposado	22,00
Don Julio Añejo	24,00
Casamigos Añejo	26,00
Patron Añejo	29,00
Casa Noble Añejo	35,00
Patron Gran Burdeos Extra Añejo	45,00
Mezcal Montelobos	24,00
Mezcal Vago	28,00

Pisco & Cachaça

Pisco Porton / Cachaça Leblon / Cachaça Sagatiba	18,00
Pisco Lunas Acholado / Cachaça Do Pontal	21,00

Cognac

Rémy Martin Louis XIII	420,00
Hennessy Paradis	340,00
Rémy Martin XO	50,00
Hennessy XO	48,00
Rémy Martin VSOP	20,00

Armagnac & Calvados

Grand Armagnac Janneau 12 ans	25,00
Bas Armagnac Baron Gaston Legrand 1966	36,00
Calvados Lecompte 12 ans	25,00

Rum	Euro
Bacardi 8 yrs / Superior / Heritage	21,00
Blackwell	23,00
Eldorado 21 yrs	22,00
Myers's	21,00
Appleton 12 yrs	24,00
Mount Gay XO	26,00
Zacapa 23 yrs	26,00
Zacapa XO	35,00
Diplomatico Res. Exclusiva	24,00
Trois Rivières Agricole	24,00
Trois Rivières Blanc Agricole Cuvée de l'Océan	24,00
J.M. Agricole	24,00
J.M. Agricole Tres Vieux XO	30,00
Legendario Gran Res. 15 yrs	70,00

Brandy

Arzente Poli	18,00
Villa Zarri 20 yrs	24,00

Grappe

Brunello Banfi	22,00
Barolo Cru A.B.	25,00
Moscato di Pantelleria Barriques A.B.	25,00
Moscato d'Asti Barriques A.B.	25,00
Nonino Moscato	23,00
Nonino Uè	22,00
Nonino Picolit Cru	40,00
Millesimo 94 Barriques A.B.	25,00

Distillati of fruits

Capovilla Pera	24,00
Capovilla Amarena e Marasca / Susine Mirabelle	25,00
Capovilla Pesca	26,00

Single Malt Scotch Whisky

Balvenie 21 yrs	39,00
Macallan 12 yrs	24,00
Glenlivet 12 yrs	22,00
Talisker Port Ruighe	23,00
Glenmorangie 18 yrs	23,00
Oban 14 yrs	23,00
Lagavulin 16 yrs	24,00
Highland Park 12 yrs	23,00
Ardbeg 10 yrs	23,00
Laphroaigh 10 yrs	22,00
Glen Grant	22,00

Japanese Whisky

Nikka From The Barrel	23,00
Nikka Taketsuru	26,00
Suntory Hibiki Harmony	25,00

Blended & Irish Whisky

Johnnie Walker Black	21,00
Johnnie Walker Gold	23,00
Johnnie Walker Blue	36,00
Jameson	21,00
Chivas 12	21,00

American Bourbon

Buffalo Trace	21,00
Wild Turkey	21,00
Maker's Mark	21,00
Knob Creek	21,00
Gentleman Jack	21,00
Woodford Reserve	23,00
Noah's Rye	24,00
Bulleit Rye	21,00
Catoctin Creek Rye	24,00

CAFETERIA Euro

Espresso / Decaffeinated / Barley / Ginseng	6,50
Cappuccino / Caffelatte	8,00
Hot or cold milk	8,00
Filter coffee	8,00
Cappuccino / Caffelatte	10,00
Caffelatte Freddo	
Hot chocolate - Domori selection	10,00
Selection of teas and infusions	9,00

Soft Drinks, Freshly Squeezed and Juices

Soft Drinks	11,00
(Coca-Cola, Aranciata, Gazzosa)	
Iced tea (peach, lemon, mint, green)	12,00
Freshly squeezed juice (orange, lemon, grapefruit)	13,00
Juices	10,00
Our special tomato juice	12,00

ESTRATTI A FREDDO BIO “DEPURAVITA”:

Paradiso, invigorating: 12,00
apple, mango, passion fruit, cardamom.
Get that holiday feeling and start your
day with energy

Gold, draining and moisturising: 12,00
pineapple, apple, ginger and turmeric.
The perfect mix for a summer’s day

Genius, super vitamin: 12,00
apple, carrot, lemon, ginger, turmeric.
A vitamin boost for your busy day

Gold Energy, energy and vitality: 12,00
orange, carrot, lemon, beetroot
and Indian turmeric.
Perfect for an immediate “injection” of energy

Elixir Red, antioxidant: 12,00
cucumber, fennel, beetroot, carrot, celery.
To purify your body

**Extreme Green, purifying, draining
and detoxifying:** 12,00
cucumber, spinach, apple, celery, lemon, spirulina.
To better digest your meal and for a quick
remise en forme

Mineral Waters

Panna / San Pellegrino / Ferrarelle 75 cl	7,00
Panna / San Pellegrino / Ferrarelle 50 cl	5,00



ALLERGIES

We are pleased to accommodate special dietary requirements. Please ask our team to view a detailed menu indicating allergens as per EU Reg 1169/2011. We can't guarantee a total absence of allergens in all of our dishes and beverages.

Service and VAT included