# STRAVINSKIJ BAR

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## OUR SECRET GARDEN

In the heart of Rome, tucked away from the city buzz, lies our Secret Garden, whose evocative colours, scents, and sounds have served as a natural muse for artists and poets throughout history. Composer Igor Stravinskij visited the Eternal City in 1917 alongside creative peers Pablo Picasso and Jean Cocteau, who described our verdant hideaway as an 'earthly paradise'.

The Stravinskij Bar celebrates a maestro who shaped the classical landscape with boundary-pushing compositions, bold exploration of genre, and masterful handling of form. Our inviting garden – a stage for nature's symphony – is somewhere Stavinkskij's mythical Firebird might well find sanctuary.

Inspired by our garden and Stravinskij's works, this season's cocktails by Maestro Salvatore Calabrese and our talented team led by Mattia Capezzuoli makes its debut in our Secret Garden – Rome's 'place to be' now, just as it was then.

## SALVATORE CALABRESE

A true luminary in the world of mixology, Maestro Salvatore Calabrese has dedicated over 40 years to his art. Revered as one of the most influential figures in the modern drinks industry, The Maestro crafts cocktails for presidents and royalty, the refined and the renowned. A best-selling author and a collector of rare spirits, he is known for concocting the world's most expensive cocktail and creating the globally-acclaimed Breakfast Martini.

# OUR SIGNATURE COCKTAILS

## STRAVINSKIJ SIGNATURE COCKTAIL 26

If the symphony of nature could be tasted, it would be the main ingredient: the essence of creation, passed like a baton from maestro to maestro.

*Vino Spumante, Wild Berries, Saffron, Citrus, Passion Fruit, Spices.*

## STRAVINSKIJ ORIGINAL BLOODY MARY 26

A unique interpretation that will surprise even the most discerning palates. Tomato, the undisputed star, meets aromatic spices, creating a bold yet harmonious character.

*Altamura Distilleries Vodka, Stravinskij Spice Mix, Tomato Juice, Tomato Extract, Lemon Juice, Salt Rim.*

## ANIMA TELLUS 26

A journey through flavours and traditions, from Italy's ancient grains to the sacred rituals of South America, and time-honoured Indian remedies.

*Altamura Distilleries Vodka, Fake Lime, Palo Santo Cordial, Black Cardamom Soda, Angostura.*

## RED ECLIPSE 26

A bold reinterpretation of the classic Negroni: its signature bitterness deepens into rich, powerful layers, gradually unveiling a delicate shade of peat.

*Campari, Del Professore Vermouth Rosso, Rabarbaro Zucca, Cacao Liqueur, Altamura Distilleries Vodka, Drops of Montelobos Espadin Mezcal.*

## GARDEN SYMPHONY 26

A refined twist on the classic milk punch, the robust character embraces exotic notes and a seductive warmth. The final bittersweet touch lends an elegant and intense nuance.

*Altamura Distilleries Vodka, Mr Black Coffee Liqueur, Pineapple, Vanilla Syrup, Caramel.*

## MOONFLARE 26

In a moonlit garden at the edge of dawn, where shadows still play, rich darkness softens into a bright, salted sweetness echoing the golden hush before sunrise.

*Wild Turkey 101, Disaronno, Salted Caramel.*

## AFTERNOON TEA 26

Where the timeless ritual of tea is infused with bold soul, heritage and innovation converge in a moment of stillness, capturing the quiet joy of suspended time.

*Wild Turkey Rye, Johnnie Walker Black Label, Oloroso Sherry, Oolong Tea Soda, Fernet Branca, Liquorice Roll.*

## BEE SPICY 26

Like bees weaving through blooms, a smoky base swirls with sweetness before blooming into a bold, fiery crescendo on the palate.

*Espolòn Tequila Reposado, Montelobos Espadin Mezcal, Ancho Reyes Liqueur, Honey Mix, Orange Bitter, Bee Pollen.*

## FLORA 26

From our Secret Garden and nature's exquisite perfume, floral elegance drifts into soft sweetness and settles on an earthy finish – a whisper of botanical mystery.

*Bulldog Gin, Montelobos Espadin Mezcal, Lavender, Honey Mix, Lemon Juice, Red Fruit Ice Cube.*

## GOLDEN BLOOM 26

A sensory glimpse into the Secret Garden's quiet mysteries, where warm depth meets a dark, nutty sweetness, blooming softly in the light of dawn.

*Appleton Estate 8 Year Old Reserve Rum, Hoxton Banana Rum, Frangelico, Liquorice Syrup, Lime Juice, Nutmeg.*

## LIGHT BLUE 26

An elegant choice for an aperitif or sunset toast, this floral expression evokes the lightness of summer with a gentle bitter note and bright effervescence to awaken the senses.

*Tanqueray No. Ten, Venturo Aperitivo, Champagne, Elderflower, Blue Glitter, Orange Bitter.*

# THE MAESTRO'S SIGNATURE COCKTAILS

## SPICY FIFTY 26

A masterpiece that takes you on an intriguing journey of flavours – sweet and sour with the Maestro's spicy signature.

*Vanilla Vodka, Elderflower Cordial, Lime Juice, Honey Syrup, Hot Chilli Pepper.*

## BREAKFAST MARTINI 26

A modern classic popular all over the world, dry with a hint of citrus and a lingering bittersweet marmalade flavour.

*Hoxton Gin, Cointreau, Lime Juice, Bitter Orange Marmalade.*

## NEGRONI SVEGLIATO 26

Two of our maestro's personal favourites in harmony, the classic Negroni with Salvatore's morning wake-up call – an Italian Moka Coffee. Fast becoming a global favourite.

*Hoxton Gin, Campari, 1757 Vermouth di Torino Rosso Infused with Coffee Beans.*



## AMERICANELLO 26

Our re-interpretation of the classic Americano cocktail. Spirited and perfectly balanced, we think you'll find it even more delightful.

*Campari, 1757 Vermouth di Torino Rosso, Pomegranate, London Dry Soda.*

## DIRECT MARTINI 26

Salvatore's newsworthy creation, developed in the 1980s to meet the exacting tastes of a mystery customer.

*Gin / Vodka, Splash of Dry Vermouth, Amalfi Lemon Peel.*

# NON-ALCOHOLIC COCKTAILS

## GUERNICA 24

Honouring the emotional intensity and revolutionary genius of Pablo Picasso with bold contrasts and unexpected harmonies, in the spirit of his powerful masterpiece.

*Seedlip Grove 42, Orange and Lemon Juice, Hibiscus, Coconut Water.*

## THE KISS 24

Inspired by the sensory frankness of Pablo Picasso's famous work, contrasting flavours stir passion, love, delicacy and balance in every sip.

*Everleaf Mountain, Lemon and Cranberry Juice, Sour Cherry Syrup, Soda Water.*



## LE SPECTRE DE LA ROSE 24

Like Diaghilev's Russian ballets, this delicate dance of flavours evokes the dream of a rose left on a pillow or an imaginary pas de deux.

*Amarico, Pea and Chamomile Cordial, London Essence Grapefruit, Rosemary Tonic Water.*

## ABSTRACTION 24

An homage to the choreography of Vaslav Nijinsky, this bold and unconventional blend challenges conventions and stimulates the senses.

*Apricot Juice, Green Tea, Jasmine and Pepe Timut, Verbena Honey, Coconut Water, Lime Juice.*

# OUR SOMMELIER'S SELECTION

## CHAMPAGNE

| | GLS | BTL |
|---|---|---|
| Brut "Réserve"<br>*Charles Heidsieck, Montagne de Reims* | 25 | 130 |
| Extra Brut<br>*Gaston Burtin, Vallée de la Marne* | 23 | 115 |
| Brut "Special Cuvée"<br>*Bollinger, Vallée de la Marne* | 42 | 185 |
| Brut Blanc de Blancs Grand Cru<br>*Franck Bonville, Côte des Blancs* | 32 | 135 |
| Brut Rosé<br>*Laurent Perrier, Vallée de la Marne* | 42 | 190 |



## SPARKLING WINES

| | GLS | BTL |
|---|---|---|
| Spumante Metodo Classico Brut<br>"Fiano 60 mesi" 2016<br>*Cantina Dryas, Campania*<br>*Fiano* | 22 | 85 |
| Spumante Metodo Classico Dosaggio<br>Zero 2019<br>*Decugnano dei Barbi, Umbria*<br>*Chardonnay, Pinot Nero* | 22 | 85 |
| Franciacorta Brut Nature "Coupé"<br>*Monterossa, Lombardia*<br>*Chardonnay, Pinot Nero* | 21 | 80 |
| Franciacorta Brut Rosé 2020<br>*Cola, Lombardia*<br>*Chardonnay, Pinot Nero* | 19 | 75 |
| Prosecco di Valdobbiadene Superiore<br>Extra Brut "Rive di Col San Martino" 2020<br>*Siro Merotto, Veneto*<br>*Glera* | 15 | 58 |

## WHITE WINES

| | GLS | BTL |
|---|---|---|
| Sauvignon "Teramara" 2023<br>*Pravis, Trentino* | 16 | 60 |
| Pinot Grigio Collio "Braide Grande" 2023<br>*Livon, Friuli Venezia Giulia* | 17 | 65 |
| "Fiorano" Bianco 2018<br>*Principe Boncompagni Ludovisi, Lazio*<br>*Grechetto, Viognier* | 24 | 95 |
| Orvieto Classico "Mare Antico" 2022<br>*Decugnano dei Barbi, Umbria*<br>*Grechetto, Procanico, Chardonnay, Vermentino* | 16 | 65 |
| "Salealto" 2020<br>*Cusumano, Sicilia*<br>*Inzolia, Grillo, Zibibbo* | 22 | 92 |
| Vermentino "Renosu" 2023<br>*Tenute Dettori, Sardegna* | 15 | 52 |
| Chablis 2021<br>*Vincent Wengier, Yonne, France*<br>*Chardonnay* | 24 | 95 |



## ROSÉ WINES

| | GLS | BTL |
|---|---|---|
| Rosato "Vetere Limited Edition" 2023<br>*San Salvatore 1988, Campania*<br>*Aglianico* | 18 | 70 |
| Rosé Vieilles Vignes 2023<br>*Le Cartel, Provence, France*<br>*Terret Blanc, Terret Gris, Clairette Noir* | 19 | 75 |

## RED WINES

| | GLS | BTL |
|---|---|---|
| Barbaresco 2020<br>*Parroco, Piemonte*<br>*Nebbiolo* | 25 | 115 |
| Valpolicella Superiore Ripasso 2020<br>*Zenato, Veneto*<br>*Corvina, Rondinella, Corvinone* | 18 | 65 |
| Brunello di Montalcino 2019<br>*Tenuta Buon Tempo, Toscana*<br>*Sangiovese Grosso* | 30 | 115 |
| "Fiorano" Rosso 2015<br>*Principe Boncompagni Ludovisi, Lazio*<br>*Cabernet Sauvignon, Merlot* | 34 | 130 |
| Bourgogne Pinot Noir Côte d'Or 2021<br>*Marchand-Tawse, Burgundy, France*<br>*Pinot Noir* | 28 | 110 |



## DESSERT WINES

| | GLS | BTL |
|---|---|---|
| Moscato d'Asti 2023<br>*Massolino, Piemonte* | 16 | 55 |
| Malvasia delle Lipari 2019<br>*Fenech, Sicilia* | 19 | 75 |
| Passito di Pantelleria "Ben Rye" 2021<br>*Donnafugata, Sicilia*<br>*Zibibbo* | 20 | 140 |
| Sauternes 2019<br>*Château Filhot 2ème cru classé, Bordeaux,*<br>*France Sémillon, Sauvignon* | 18 | 68 |

For a wider selection of Italian and international wines, please refer to the menu of our restaurant Le Jardin.

# AMARI, LIQUEURS & FORTIFIED WINES

## AMARI & ITALIAN LIQUEURS

| | |
|---|---|
| Amaro Averna / del Capo / Braulio / Lucano / Montenegro / Formidabile / Jefferson | 18 |
| Aperol | 18 |
| Barolo Chinato | 18 |
| Campari | 18 |
| Campari Cask Tales | 24 |
| Cynar | 18 |
| Disaronno | 18 |
| Frangelico | 18 |
| Italicus | 18 |
| Limoncello di Capri | 18 |
| Sambuca Molinari | 18 |
| Select | 18 |



## LIQUEURS

| | |
|---|---|
| La Fée Absinthe Supérieure | 20 |
| Ancho Reyes Green | 20 |
| Ancho Reyes Red | 20 |
| Baileys | 20 |
| Bénédictine | 20 |
| Chambord | 20 |
| Chartreuse Jaune | 20 |
| Chartreuse Verte | 20 |
| Cointreau | 20 |
| Crème de violette | 20 |
| Dry Orange Curaçao | 20 |
| Grand Marnier | 20 |
| Grand Marnier Louis Alexandre | 24 |
| Mandarin Napoleon | 20 |
| Mr Black | 20 |
| Pastis 51 | 20 |
| Pernod / Ricard | 20 |
| Pimm's | 20 |
| St. Germain | 20 |

## VERMOUTH

| | |
|---|---|
| Cinzano 1757 | 18 |
| Cinzano Bianco / Rosso | 18 |
| Cocchi Torino / Cocchi Americano | 18 |
| Martini Rubino / Ambrato | 18 |
| Noilly Prat Dry | 18 |
| Punt E Mes / Antica Formula | 18 |
| Vermouth del Professore | 18 |

## PORT & SHERRY

| | |
|---|---|
| González Byass Apóstoles Palo Cortado 30 yrs | 19 |
| Palo Cortado Sherry 30 yrs | 21 |
| Pedro Ximénez Emilio Hidalgo | 20 |
| Taylor's Fine Ruby Port | 19 |
| Tio Pepe Sherry Fino | 17 |

SPIRITS

## VODKA

| | |
|---|---|
| Altamura | 20 |
| Beluga Gold Line | 50 |
| Belvedere | 20 |
| Belvedere Forest | 25 |
| Boatyard | 20 |
| Chopin | 20 |
| Grey Goose | 20 |
| Kauffman | 30 |
| Ketel One | 20 |
| Skyy | 20 |
| Stolichnaya | 20 |
| Solichnaya Elit | 30 |
| Tito's | 20 |



## GIN

| | |
|---|---|
| 50 Pound | 20 |
| Beefeater 24 | 25 |
| Bes | 22 |
| Boatyard | 20 |
| Bombay Sapphire | 20 |
| Bulldog | 20 |
| Citadelle | 20 |
| Elephant | 20 |
| Gin Mare | 20 |
| Hendrick's | 20 |
| Hoxton Dry | 20 |
| Hoxton Pink | 20 |
| Martin Miller's | 25 |
| Monkey 47 | 25 |
| N3 | 25 |
| Nikka Gin | 20 |
| Nordes | 25 |
| Oxley | 25 |
| Plymouth | 20 |
| Portofino | 25 |
| Roku | 20 |
| Sabatini | 20 |
| Sipsmith | 20 |
| Sipsmith V.J.O.P. | 25 |
| Tanqueray Ten | 25 |
| The Botanist | 25 |

## TEQUILA

| | |
|---|---|
| Casamigos Anejo | 28 |
| Casamigos Blanco | 28 |
| Casamigos Reposado | 28 |
| Clase Azul Reposado | 62 |
| Clase Azul San Luis | 62 |
| Don Julio 1942 | 60 |
| Don Julio Añejo | 25 |
| Don Julio Blanco | 25 |
| Don Julio Reposado | 25 |
| Espolon Blanco | 22 |
| Espolon Reposado | 24 |
| Fortaleza | 30 |
| Ocho | 20 |
| Patron Añejo | 30 |
| Patron Reposado | 28 |
| Patron Silver | 25 |

## MEZCAL

| | |
|---|---|
| Casamigos Mezcal | 28 |
| Clase Azul Durango | 120 |
| Clase Azul Guerrero | 120 |
| Corte Vetusto Ensamble | 35 |
| Corte Vetusto Espadin | 35 |
| Montelobos Mezcal Ensamble | 30 |
| Montelobos Mezcal Espadin | 25 |
| Montelobos Mezcal Tobala | 44 |
| Siete Misterios Mezcal | 24 |



## CACHAÇA & PISCO

| | |
|---|---|
| Cachaça Leblon | 20 |
| Cachaça Sagatiba | 20 |
| Pisco Porton | 20 |

## COGNAC

| | |
|---|---|
| Bisquit VSOP | 28 |
| Courvoisier | 23 |
| Courvoisier XO | 50 |
| Hennessy Paradis | 340 |
| Hennessy XO | 50 |
| Rémy Martin Louis XIII | 420 |
| Rémy Martin VSOP | 22 |
| Rémy Martin XO | 50 |

## BRANDY

| | |
|---|---|
| Arzente Poli | 20 |
| Villa Zarri 20 y.o. | 25 |

## ARMAGNAC & CALVADOS

| | |
|---|---|
| Avallen | 23 |
| Bas Armagnac Baron Gaston Legrand 1978 | 36 |
| Calvados Lecompte 12 y.o. | 26 |
| Grand Armagnac Janneau 12 y.o. | 26 |

## RUM

| | |
|---|---|
| Appleton 8 y.o. | 23 |
| Appleton 12 y.o. | 25 |
| Appleton 21 y.o. | 30 |
| Captain Morgan | 20 |
| Diplomatico Reserva Exclusiva | 25 |
| El Dorado 21 y.o. | 30 |
| Flor De Cana 12 y.o. | 30 |
| Flor De Cana 18 y.o. | 40 |
| Hampden Estate Owh 2012 8 y.o. | 26 |
| Havana 3 y.o. | 20 |
| Hoxton Banana | 25 |
| Myer's | 23 |
| Rhum J.M X.O. Agricole | 30 |
| Trois Rivières Agricole | 25 |
| Trois Rivieres Cuvée de l'Océan | 25 |
| Trois Rivieres VSOP | 28 |
| Wray and Nephew | 23 |
| Zacapa 23 y.o. | 28 |
| Zacapa X.O. | 37 |



## GRAPPE & DISTILLATI DI FRUTTA

| | |
|---|---|
| Barolo Cru A.B. | 27 |
| Brunello Banfi | 24 |
| Capovilla Albicocche del Vesuvio | 45 |
| Capovilla Pere Williams | 45 |
| Capovilla Pesche di Vigna | 45 |
| Capovilla Grappa Tabacco | 50 |
| Millesimo 94 Barriques | 40 |
| Moscato d'Asti Barriques | 27 |
| Moscato di Pantelleria Barriques | 27 |
| Nonino Moscato | 25 |
| Nonino Picolit Cru | 42 |
| Nonino Uè | 24 |

## SINGLE MALT SCOTCH WHISKY

| | |
|---|---|
| Ardbeg 10 y.o. | 25 |
| Balvenie 21 y.o. | 47 |
| Caol Ila 18 y.o. | 25 |
| Dalmore 12 y.o. | 25 |
| Dalmore 15 y.o. | 40 |
| Dalmore vintage 18 y.o. | 52 |
| Dalmore vintage 2006 | 38 |
| Glen Grant 15 y.o. | 24 |
| Glen Grant 18 y.o. | 28 |
| Glenlivet Founder's Reserve Est 1824 | 24 |
| Glenmorangie 18 y.o. | 25 |
| Highland Park 12 y.o. | 25 |
| Highland Park 18 y.o. | 47 |
| Lagavulin 16 y.o. | 26 |
| Laphroaig 10 y.o. | 24 |
| Laphroaig 25 y.o. | 47 |
| Macallan 12 y.o. | 27 |
| Macallan 18 y.o. | 100 |
| Macallan 25 y.o. | 530 |
| Oban 14 y.o. | 25 |
| Talisker Port Ruighe | 25 |
| Talisker 18 y.o. | 53 |



## BLENDED SCOTCH WHISKY

| | |
|---|---|
| Chivas 12 | 23 |
| Hoxton Spiced whisky | 25 |
| Johnnie Walker Black | 23 |
| Johnnie Walker Blue | 50 |
| Johnnie Walker Gold | 25 |

## IRISH WHISKY

| | |
|---|---|
| Green Spot | 25 |
| Jameson | 23 |
| Yellow Spot 12 y.o. | 30 |

## JAPANESE WHISKY

| | |
|---|---|
| Nikka From The Barrel | 25 |
| Nikka Taketsuru | 28 |
| Suntory Hibiki Harmony | 27 |

## AMERICAN & BOURBON

| | |
|---|---|
| Blanton's | 25 |
| Buffalo Trace | 23 |
| Bulleit | 23 |
| Gentleman Jack | 23 |
| Knob Creek | 23 |
| Maker's Mark | 23 |
| Michter's American Bourbon | 28 |
| Michter's Sour Mash | 30 |
| Wild Turkey 101 | 23 |
| Wild Turkey Rare Breed | 28 |
| Wild Turkey Russel Reserve 10 y.o. | 30 |
| Woodford Reserve | 25 |
| Yellowstone Lion's Choice | 85 |
| Yellowstone Select | 23 |

## RYE

| | |
|---|---|
| Bulleit | 23 |
| Michter's Stright Rye | 28 |
| Minor Case | 24 |
| Wild Turkey | 23 |
| Whistle Pig 10 y.o. | 40 |
| Whistle Pig 12 y.o. | 50 |



## NON-ALCOHOLIC SPIRITS

| | |
|---|---|
| Amarico Bianco | 18 |
| Amarico Rosso | 18 |
| Everleaf Forest | 18 |
| Everleaf Marine | 18 |
| Everleaf Mountain | 18 |
| Seedlip Garden | 18 |
| Seedlip Groove | 18 |
| Seedlip Spice | 18 |

# BEERS, HOT DRINKS, WATER & SOFT DRINKS

## BEERS

| | |
|---|---|
| Noam | 16 |
| Non Alcoholic Beer | 13 |
| Peroni Gran Riserva | 16 |
| Peroni Nastro Azzurro | 14 |
| Ritual Lab | 16 |

## HOT DRINKS

| | |
|---|---|
| American Coffee | 12 |
| Cappuccino | 12 |
| Caffelatte | 12 |
| Espresso | 9 |
| Espresso Decaf | 9 |
| Ginseng | 9 |
| Hot Chocolate Domori Selection | 12 |
| Hot Chocolate Domori Selection with cream | 17 |
| Hot or cold Milk | 8 |
| Iced Cappuccino | 12 |
| Iced Caffelatte | 12 |
| Orzo | 9 |
| Tea and Infusion Selection | 13 |



## WATER & SOFT DRINKS

| | |
|---|---|
| Freshly Squeezed Juice | 13 |
| Iced Tea | 14 |
| Nepi Sparkling Natural Water | 10 |
| San Benedetto Millenium Still and Sparkling | 10 |
| Soft Drinks | 12 |

# FOOD

SERVED FROM 12PM TO 10.30PM

For a full list of allergens please ask a team member.

## CANAPES *from 5pm onwards*

| | |
|---|---|
| Miniature Caesar salad | 15 |
| Traditional supplì croquettes | 20 |
| Tuna Milanese and wasabi on toast | 25 |
| Fried calamari with mango and chilli mayonnaise | 25 |

## STARTERS & SALADS

| | |
|---|---|
| Quinoa with vegetables, almonds and seeds | 28 |
| Crudo of sea bream Catalana style, rocket salad | 34 |
| Burrata, tomatoes, tarragon-scented strawberries | 29 |
| De Russie salad with lobster, green beans and orange sauce | 58 |
| Caesar salad | 29 |
| Chicken Caesar salad | 34 |
| Veal in tonnato sauce, radishes | 33 |



## FIRST COURSES

| | |
|---|---|
| Spaghetti with tomato and basil | 31 |
| Tonnarelli cacio e pepe | 31 |
| The Amatriciana | 31 |
| Market vegetable soup | 25 |

## MAIN COURSES

| | |
|---|---|
| Seared scallops, creamed potatoes, seasonal truffle | 34 |
| Veal Milanese, vanilla-infused tomatoes, rocket salad | 40 |
| Aubergine parmigiana | 33 |

## BRUSCHETTE & SANDWICHES

| | |
|---|---|
| Apulian bread, mozzarella, tomato, Parma ham | 28 |
| Rye bread, avocado, smoked salmon, yoghurt dressing | 31 |
| Ham and cheese toastie | 28 |
| Hamburger (25 min.) | 40 |
| Club sandwich (25 min.) | 46 |

## DESSERT

| | |
|---|---|
| Stravinskij Tiramisù | 18 |
| Chocolate mousse and raspberries | 18 |
| Sorbets | 18 |
| Ice-creams | 16 |

CAMPARI®

All prices are in euros. A discretionary service charge of 15% will be added to the bill.

HOTEL DE RUSSIE

ROME

A ROCCO FORTE HOTEL