

# TO TRY

## our signature drinks 14

### FRESCO SOUR

Pisco quebranta, Martini reserve ruby, pepino, cinnamon, fresh lime.

### TU VUO FA

Martini reserve amber, campari, citrus beer velvet.

### LA PRIMA VOLTA

Gray goose vodka, rose water, fresh lemon, ciruela

### ONLY FANS

Amber reserve martini, gold bacardi, sangue di morlacco, strawberry shrub, fresh lime.

### CANDY KUSH

Vodka grey goose, bergamot, lillet blanc, chamomile, lime, herb of dreams.

### GOLD D

Hierbas ibizenca, santa teresa rum, marjoram, genmaicha tea, fresh lemon, panela sugar.

### CORT ES

Bombay sapphire flower infusion, muscovado sugar, fresh lemon, red fruit soda.

### FUTURA EX

Lemon Elixir, Bombay Sapphire, Jamaica (Hibiscus), Fresh Lemon, cloves

### CORN HUB

Wild turkey bourbon, umeshu shiso, salted corn syrup, lemon juice.



Cocktails classic 12

cocktails premium fom 14t o 18

## BY THE GLASS

### Sparkling

Prosecco di Vadobbiadene Astoria. 8

"Alma Cuvée" Brut, Bellavista. 12

Champagne Brut, G.H Mumm. 12

Ruinart, Brut. 18

### White wine

Pecorino, tocco. 8

Vermentino di Gallura DOCG, Sella & Mosca. 8

Chardonnay, Terre di Rai. 8

Gewurztraminer, Cantine d'Isera. 8

### Red wine

Cannonau di Sardegna DOC, Sella & Mosca. 8

Toscana IGT "Hebo", Petra. 8

Valpolicella Classico DOC, Cottini. 8

Negramaro, Rivera. 8

## FISH BAR.

Plateau royal, oysters (6pcs), Sicilian red shrimps (2pcs), scampi (4pcs), sea bulot, ponzu sauce and citronette. 90

Tasting of oysters (3/6 pcs), tabasco, aioli, champagne vinegar and shallots. 15/28

Tuna tartare with avocado and ponzu sauce. 20

Salmon tartare with mango, green apple, yuzu and soy. 19

Tris of tuna carpaccio, sea bass, seared salmon. 19

Mini lobster sandwiches with french fries. 28

Siberian Imperial caviar 18 gr and fresh cream. 70

## APPETIZERS.

Burrata, trio of tomatoes and gazpacho. 16

Fried artichoke with tartar sauce. 14

Spinach dip with stringy tortillas and pico de gallo. 14

Veal in tuna sauce with its pickled vegetables. 17

Prosciutto of Langhirano, burrata, fried dumplings. 18

Jamon iberico de Bellota with pan tomate. 23

Octopus marinated in harissa on eggplant cream. 20

Cantabrian anchovies with sour dough and isigny butter. 16

Grilled marrow, with beef tartare and truffle. 22

Angus meatballs with Sicilian cherry tomato sauce. 16

## THE TRADITION.

Fresh paccheri with 3 tomatoes and burrata. 21

Stir-fried Milanese risotto with beef cheek. 27

Honey and soy caramelized salmon with Thai vegetables. 28

Smoked Sicilian bluefin tuna with herbs, purée and confit datterino tomatoes. 32

The "Jazz" cutlet (elephant ear) dressed . 28

Milanese veal cutlet. 30

## FROM THE CHARCOAL GRILL.

Whole grilled sea bass with side dishes (for 2). 64

Sicilian prawns and lime (4 pcs). 32

Brick-baked baby chicken. 26

Uruguayan beef tenderloin. 34

Argentinian ribeye. 33

Picanha Argentina. 30

Entraña of black angus USA. 34

Tomahawk Ireland 1kg x 2.95

Black Angus ribs marinated in honey and spices. 32

### JAZZ CAFE MIX

*to share*

THE MIX OF JAZZ

-BUFALA CHEESE-

-ARTICHOKE-

-PROSCIUTTO OF LANGHIRANO-

-MEATBALLS-

-TRIO OF SEARED CARPACCIO-

-VEAL IN TUNA SAUCE-

25 EACH

(MINIMUM FOR 2)

### Dip sauce

-BASIL MAYO-

-FRESH WASABI-

-BERNESE-

-ISIGNY BUTTER-

-MAILLE MUSTARD-

3

## Sides

ROCKET AND CHERRY TOMATOES

6

GRILLED VEGETABLES

9

RUSTIC FRENCH FRIES

7

PUNTARELLE AND ANCHOVIES

8

CRISPY TRUFFLE POTATOES

9

ARTICHOKES AND PARMESAN

8