

Art
di *Daniele Sperindio*

COCKTAIL MENU

Craft. Creativity.

Contemporary Cocktails.

At Art di Daniele Sperindio Bar, we distil the craft of the cocktail to the basics: respect for the best ingredients, the barman's creativity and pay homage to Italian flavours.

With a minimalist approach and focus on flavours, Art bar offers a dynamic experience mixing craft cocktails, classic, wines, beers and bar snacks.



Cocktails



ELDERFLOWER

Belvedere Vodka, Elderflower,
Lavender, Prosecco
Fizzy | Floral

25



COFFEE

Dictator 10, Espresso Coffee, Honey
Creamy | Silky

25



ROSE

Bombay Sapphire Gin,
Rose Liqueur, Rose Cordial
Floral | Fresh

25



SPEYSIDE

Benriach 10, Vanilla, Bitters, Tonic Water
Mineral | Refreshing

26



CLOVER 2.0

Bombay Sapphire Gin, Passion Fruit,
Lemon Juice, Raspberry
Sour | Fruity

26



NEIGHBOUR

Apple Jack Daniel's, Aperol, Chambord.
Lemon, Pineapple Juice
Soft | Citrus

25

Classic Cocktails



ESPRESSO MARTINI

26

Vodka, Coffee, Kahlua

Dick Bradsell, London's Brasserie



PENICILLIN

27

Blended Scotch, Honey - Ginger, Lemon Juice, Islay

Whisky 2005 by Sam Ross at Milk & Honey, NY



CLASSIC CHAMPAGNE

27

Cognac, Angostura Bitters, Sugar Cube, Champagne

1855, New York by Harper & Brothers



MANHATTAN

26

Rye Whisky, Cocchi Red Vermouth, Angostura Bitters

Dr Iain Marshall in the early 18th



MARGARITA

26

Tequila, Cointreau, Lime Juice

1936 newspaper editor James Graham



OLD FASHIONED

26

Bourbon Whiskey, Sugar Cube, Angostura Bitters

"The Old Fashioned Way" 18th

Mocktails



APPLE

Apple Juice, Passion Fruit Syrup, Lemon Juice

16



VIRGIN BELLINI

White Peach, Non - Alcoholic, Prosecco

14



COCONUT

Coconut Syrup, Pineapple Juice, Tonic Water

16