

CIBRÈO

RISTORANTE

DAL 1979



CIBRÈO SIGNATURE COCKTAILS

PINZIMONIO SOUR

€20

Whiskey di Segale Bulleit, Zucchero e Succo di Limone conditi ad arte con Sedano, Pepe Rosa e Ravanelli
Bulleit Rye Whiskey, Sugar and Lemon Juice wisely seasoned with Celery, Pink Pepper and Radish

BLOODY PICCHI

€20

La Nostra "Pomarola" sapientemente condita e invasa dal Gin Infuso ai Capperi di Pantelleria
Our Tomato Sauce wisely seasoned, overflowed by Caper Infused Gin

DUE ZOMBIE SANT'AMBROGIO

€20

Rivisitazione del Celebre Zombie a base di Rum, Succo di Lime e Orzata, arricchito dal Galliano alla Vaniglia di Livorno e Alkermes
A twist of the renowned Zombie Cocktail made with Rum, Lime Juice & Orgeat, enriched by Vanilla Galliano from Livorno and Alkermes

IL NEGRONI DEL CIBRÈO

€20

Old Tom Gin e Vermouth Rosso di Winestillery amalgamati ad hoc con China Clementi e Alkermes
Old Tom Gin and Winestillery Red Vermouth well mixed with Clementi China and Alkermes

RISENTIAMOCI DOMANI

€20

Gin Bombay Dry Infuso al Cipollotto, Vermouth Dry e una Pioggia di Curcuma per un abbinamento singolare e coraggioso
Sping Onion Infused Bombay Dry Gin, Dry Vermouth and a pinch of Turmeric to taste an unusual match

KENTUCK'APITO

€20

Whisky e Vin Santo si fondono con l'Aroma di Nocciole Tostate, Sentori di Cacao e Zafferano
Whiskey and Vin Santo blended with the Aroma of Roasted Hazelnuts, Hints of Cocoa and Saffron

AMERICAN SAMURAI

€20

Il Calore del Vermouth Rosso di Winestillery smorzato da un Amaro alle Erbe,
successivamente bilanciato con la Gazzosa Lurisia e Salsa di Soia
The warmth of Winestillery Red Vermouth first softened by a Bitter Herb, then balanced with Lurisia Gazzosa and Soy Sauce

LIVORNO-CANCÙN ANDA & RIANDA

€20

Si parte con un po' di Galliano alla Vaniglia di Livorno, si aggiungono Succo di Limone, Cedro ed
Erbette e si finisce con della Tequila Patrón
A bit of Vanilla Galliano from Livorno enriched by Lemon Sugar, Citron and Herbs, wisely served with an addition of Tequila Patrón

GARRISCA AL VENTO IL CAVOLO VIOLA

€22

Vodka e Vermouth Toscani azzardatamente mischiati al Cavolo Viola e Spezie Orientali
Tuscan Vodka and Vermouth mixed with Purple Cabbage and Oriental Spices

NERO STIGE

€22

Vodka Grey Goose, Vermouth Secco e Acqua di Pomodoro shakerati audacemente con Nero di
Seppia e Peperoncino Fiammante
Grey Goose Vodka, Dry Vermouth and Tomato Water bravely shaken with Squid Ink and Flaming Chilli

AZT-ZECCATO

€22

Un mix inaspettato fra Pisco e Mezcal, uniti a del Bergamotto e Alkermes per un cocktail che fa
volare
An unexpected mix between Pisco and Mezcal, combined with Bergamot and Alkermes

ROSA, ROSAE, ROSAE

€25

Lo storico Elisir di Santa Maria Novella infuso alle Rose incontra una Bollicina Toscana e si impreziosi-
sce di fiocchi d'oro
The historical Santa Maria Novella Rose Elixir meets a Tuscan Sparkling Wine and gets enriched by Gold Flakes



COCKTAILS INTERNAZIONALI

CLASSIC COCKTAILS

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| AMERICANO Vermouth Rosso, Bitter, Soda <i>Red Vermouth, Bitter, Soda Water</i> | €18 |
| AVIATION Gin, Maraschino, Liquore alla Violetta, Succo di Lime <i>Gin, Red Vermouth, Bitter</i> | €18 |
| COCKTAIL MARTINI Gin o Vodka, Vermouth Dry <i>Gin or Vodka at your choice, Dry Vermouth</i> | €18 |
| DAIQUIRI Rum Chiaro, Succo di Lime, Zucchero <i>White Rum, Lime Juice, Sugar</i> | €18 |
| ESPRESSO MARTINI Vodka, Liquore al Caffè, Caffè Espresso, Zucchero. <i>Vodka, Coffee Liqueur, Espresso Coffee, Sugar</i> | €18 |
| HUGO St. Germain, Bollicine, Soda, Menta <i>St. Germain, Prosecco, Soda Water, Mint</i> | €18 |
| LONG ISLAND ICED TEA Rum, Gin, Vodka, Cointreau, Zucchero, Succo di Limone, Coca Cola. <i>Rum, Gin, Vodka, Cointreau, Sugar, Lemon Juice, Coke</i> | €18 |
| MANHATTAN Rye Whiskey, Vermouth Rosso, Angostura <i>Rye Whiskey, Red Vermouth, Angostura</i> | €18 |
| MARGARITA Tequila, Cointreau, Succo di Lime <i>Tequila, Cointreau, Lime Juice</i> | €18 |
| MOSCOW MULE Vodka, Succo di Lime, Ginger Beer <i>Vodka, Lime Juice, Ginger Beer</i> | €18 |

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| NEGRONI Gin, Vermouth Rosso, Bitter <i>Gin, Red Vermouth, Bitter</i> | €18 |
| OLD FASHIONED Bourbon Whiskey, Zuccherò, Angostura <i>Bourbon Whiskey, Sugar, Angostura</i> | €18 |
| SAZERAC Cognac o Rye Whiskey, Zuccherò, Bitter Peychaud's, Assenzio <i>Cognac or Rye Whiskey at your choiche, Sugar, Peychaud's Bitter, Absinthe</i> | €18 |
| SPRITZ Aperol o Campari, Bollicine, Soda <i>Aperol or Campari at your choice, Prosecco, Soda Water</i> | €18 |
| WHITE LADY Gin, Cointreau, Succo di Limone <i>Gin, Cointreau, Lemon Juice</i> | €18 |



MOCKTAILS

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| WINTER GARDEN Seedlip Garden, Acido Citrico, Olive, Soda <i>Seedlip Garden, Citric Acid, Olives, Soda</i> | €16 |
| SUMMER GARDEN Seedlip Groove, Arancia, Cetriolo, Ginger Ale <i>Seedlip Groove, Orange, Cucumber, Ginger Ale</i> | €16 |
| FRUTTETO Arancia, Lime, Mirtilli, Lamponi, Menta <i>Orange, Lime, Blueberries, Raspberries, Mint</i> | €16 |



BIRRE BEERS

BIRRIFICIO ARTIGIANALE PETROGNOLA – CRAFT BEER SELECTION FROM PETROGNOLA BREWERY

SASSOROSSO 0,33 LT

€10

Artigianale Ambrata al Malto di Farro
Artisanal Amber Beer brewed with Spelt Malt

MONTEFIORE 0,33 LT

€10

Artigianale Chiara al Malto di Farro
Artisanal Light Beer brewed with Spelt Malt

BIRRIFICIO ARTIGIANALE SAN QUIRICO – CRAFT BEER SELECTION FROM SAN QUIRICO BREWERY

IRIS 0,38 LT

€12

Birra Chiara
Blonde Beer

GIULITTA 0,38 LT

€12

Birra Doppio Malto Ambrata
Double Malt Amber Beer

ARTHEMISIA 0,75 LT

€22

Birra Chiara Doppio Malto
Double Malt Blonde Beer



VODKA

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| Grey Goose | €18 |
| Ketel One | €18 |
| Tito's | €20 |
| VKA | €20 |
| Beluga | €25 |
| Reyka | €25 |
| Crystal Head | €30 |

AGAVE

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| Montelobos Mezcal | €20 |
| Patrón Reposado | €20 |
| Patrón Silver | €20 |
| Casamigos Blanco | €25 |
| Perro De San Juan Espadin Abocado | €25 |
| Casamigos Anejo | €30 |

GIN

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| Bon St. Premium 47% | €18 |
| Ginarte | €18 |
| Grifu | €18 |
| G'Vine Floraison | €18 |
| Roku | €18 |
| Tanqueray Ten | €18 |
| Winestillery Dry Gin | €18 |
| Gilt | €20 |
| Ginepraio | €20 |
| Hendrick's | €20 |
| Old English | €20 |
| Oxley | €20 |
| Peter in Florence | €20 |
| Sabatini | €20 |
| Winestillery Old Tom | €20 |
| Elephant | €25 |
| Gil Peated | €25 |
| Hendrick's Midsummer Solstice | €25 |
| Z44 | €25 |
| Death's Door | €28 |
| Hapusa | €28 |



WHISKY & WHISKEY

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| Ardbeg 10 y.o. | €18 |
| Bulleit Bourbon | €18 |
| Bulleit Rye | €18 |
| Cutty Sark Prohibition | €18 |
| Glendalough Double Barrel | €18 |
| Jameson | €18 |
| Johnnie Walker Black | €18 |
| Maker's Mark | €18 |
| Royal Brackla 12 y.o. | €18 |
| Akashi White Oak | €20 |
| Glenfiddich IPA | €20 |
| Kavalan Select | €20 |
| Lagavulin 16 y.o. | €20 |
| Nikka from the Barrel | €20 |
| Amrut Fusion Single Malt | €25 |
| Dad's Hat Rye | €25 |
| Kirin Fuji Sanroku | €25 |
| Michter's | €25 |
| Port Askaig 100 Proof | €25 |
| Laphroaig Lore | €30 |
| Royal Brackla 16 y.o. | €30 |
| Johnnie Walker Blue Label | €50 |



RUM

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| Clairin Communal | €18 |
| Karukera Gold | €18 |
| Santa Teresa | €18 |
| Veritas | €18 |
| Barceló Imperial | €20 |
| Zacapa 23 y.o. | €20 |
| Plantation Overproof | €25 |
| Transcontinental Fiji | €25 |
| J. Bally 12 y.o. | €30 |
| Zacapa XO | €35 |

SPIRITS & CO.

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| Stravecchio | €14 |
| Grappa Barrique | €14 |
| Grappa Marzadro La Trentina | €14 |
| Grappa Marzadro Anfora | €18 |
| Cachaça Yaguara | €18 |
| Courvoisier | €18 |
| Pisco Quebranta | €18 |
| Armagnac | €20 |
| Hine Rare | €25 |
| Rémy Martin XO | €40 |



AMARI E DIGESTIVI
BITTERS & LIQUEURS

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| Amara | €14 |
| Amaro Lucano | €14 |
| Amaro Lucano alla Menta | €14 |
| Animanera | €14 |
| Bailey's | €14 |
| Cynar 70 | €14 |
| Fernet Branca | €14 |
| Jefferson | €14 |
| Montenegro | €14 |
| Petrus | €14 |
| Strega | €14 |
| Varnelli | €14 |
| Vecchio Amaro del Capo | €14 |
| China Clementi | €16 |