

# CIBRÈO

RISTORANTE

DAL 1979



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## Cibrèò Signature Cocktails

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### **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 IN 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

*Spring 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  
*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 impreziosisce di Flocchi d'Oro  
*The Historical Santa Maria Novella Rose Elixir meets a Tuscan Sparkling Wine and gets enriched by Gold Flakes*



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## Cocktails Internazionali

### Classic Cocktails

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

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




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## Mocktails

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



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## Birre Beers

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### 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*



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## Vodka

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

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## 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

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## 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



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## 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



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## 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

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## 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





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**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