

Ladies & Gentlemen

Aperitivo project

Three unique aperitivo cocktails for all day long. Sparkling and refreshing low in alcohol cocktails.

Sangrias

White (sparkling)

18€

White wine, orange, bergamot, peach

Rose (sparkling)

18€

Rose wine, pomegranate, raspberry, geranium

Spritz

Abaton spritz (sparkling)

18€

Aperol, pink grapefruit, strawberry, white wine

Limoncello spritz (sparkling)

18€

Limoncello, mango, passion fruit, white wine

Digestivos

Arabica

18€

(twisted espresso martini)

Vodka, almond, vanilla,
espresso, amaro

Amaro

18€

Botanical & herbal liqueur,
mint, pink grapefruit, lemon

Bitter project

The bitter flavor is one of five flavors and the most interesting in the drinks

1860s. Milano - Torino 18€

(bitter, sweet vermouth)

Was created in Milan at the Caffè Camparino.

Got its name from the cities of brinks, bitter from Milano and vermouth from Torino.

1860s. Americano 18€

(bitter, sweet vermouth, soda)

Was created in Milan at the Gaspare bar and got its name because it is often ordered by Americans customers.

1890s. Veneziano spritz 18€

(white wine, bitter, sparkling wine)

Was created in Venezia with Italian white wine pinot grigio or soave and bitter.

1900s. Garibaldi

18€

(orange juice, bitter)

Combination of the north of Italy (bitter) and the south of the country (oranges).

Took its name from the Italian general Giuseppe Garibaldi.

1919. Negroni

18€

(gin, sweet vermouth, bitter)

At bar Casoni in Florence count Camilo Negroni asked for a different Americano and bartender put gin instead of soda.

1927. Boulevardier

18€

(bourbon whiskey, sweet vermouth, bitter)

Was created in Paris at Harry's New York bar and got its name from the magazine of the same name.

1950s. Cardinale 18€
(gin, dry vermouth, bitter)
Created at Excelisor
hotel in Rome.

1980s. Negroni sbagliato 18€
(prosecco, sweet vermouth, bitter)
At bar basso in Milan
bartender make a mistake
sbagliato in Italia
and put sparkling wine
instead of gin.

1988. Rosita 18€
(tequila reposado,
dry & sweet vermouth, bitter)
This mexican version
of Negroni published
in the book Mr. Boston
official bartenders guide.

2001. White negroni 18€
(gin, sweet vermouth, white bitter)
Was created in Bordeaux, France.
Is a more bittersweet version.

2010s. Negroni & tonic 18€

(gin, sweet vermouth, bitter, tonic)

Created by bartenders
as a lower alcohol version
without reducing bitterness.

2021. Abaton Negroni 18€

(carob, cacao, tonka,
gin, sweet vermouth, bitter)

Our version using a local
ingredient, the carob,
that harmonizes with
the bitter and gives
a chocolate aftertaste.

Cocktails

Highballs

Highballs are a type of simple cocktail consisting of a spirit and a carbonate beverage.

We have twist some classic cocktails into highball to try a more refreshin version of them.

Bramble & Tonic

18€

London dry gin, blackberry, lemon, sugar, tonic

Old fashioned & soda

18€

Whiskey bourbon, sugar, aromatic bitter, soda

Cosmo - soda

18€

Vodka, cranberry, lemon, orange, pink grapefruit soda

Clear Pina Colada

18€

Rum, coconut & pineapple soda

Mezcalita

18€

Tequila, mezcal, strawberry
& jalapeños chill soda, lime

Lowballs

Lowballs are a type of
sweet & sour cocktail consisting
of a spirit a sweet, a sour
and a bitter ingredient.

Basilico smash

18€

London dry gin, basil,
lemongrass, lemon, sugar

Forest

18€

Vodka, strawberries,
wild forest berries, cacao,
vanilla, lime

Passionate

18€

Rum, passion fruit, flowers, lime

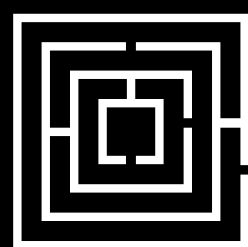
Market Inspection Representative:

Markos Pratsinakis

All prices are in euro.

Prices include all legal taxes
and service charges.

Customers may refuse to pay
if the restaurant does not issue a valid
tax receipt or invoice for their purchase(s).



ABATON