

# UMARELL

AVEC

## ❧ W H I S K E Y ❧

Jameson 28/Cl

Bulleit Rye 55/Cl

Lagavulin 16 65/Cl

Johnnie Walker Black 45/Cl

Johnnie Walker Gold 65/Cl

Makers Mark 36/Cl

Monkey Shoulder 45/Cl

Macallan 12 69/Cl

## ❧ G I N ❧

Bombay sapphire 36/Cl

Bombay Premier Cru 39/Cl

Plymouth 36/Cl

Hendricks 36/Cl

## ❧ C O G N A C ❧

Hennessy VS 55/Cl.

Martell VS 32/Cl

Martell V.S.O.P 55/Cl

# UMARELL

## ❧ B A R M E N U ❧

### CARNE CRUDO 145

Beef Tenderloin Tartare with Sun-Dried Tomatoes and Parmesan Cream

### INSALATA MISTA 65

Mixed Green Salad with Lemon Oil

### PIZZETTA CON TOMATE E PROSCIUTTO CRUDO 145

Pizzetta with Tomato, Stracciatella and Prosciutto Crudo

### PIZZETTA MARGHERITA 145

Pizzetta with Tomato and Mozzarella

### PIZZETTA CON MORTADELLA E PISTACCHIO 145

Pizzetta with Buffalo Ricotta, Stracciatella, Pistachio Mortadella and Pistachio Oil

### MISTO DI UMARELL 225

Chef's selection of cured meats

### PIATTO DI FORMAGGIO 235

Chef's selection of cheeses

## ❧ S N A C K S ❧

Oliver 55

Mandlar 55

Chips 55

# UMARELL

## ❧ BEER & CIDER ❧

### ON TAP

Menabrea Bionda 4,8% 85

Beteor Blanche 4,7% 98

### BOTTLE/CAN

Mariestads Continental 4,2% 89

Daura Damm Glutenfree Lager 5,4% 98

Omaka Suntrip 4,5% 115

Carnaby Bulldog IPL 5,6% 125

Briska Demi-Sec Peach & Riesling 4,5% 89

Spendrups signatur 4,7% 98

## ❧ NON ALCOHOLIC ❧

Oddbird Picollo 0,0% 115

Ship Full of IPA 0,0% 65

Menabrea 0,0% 65

Briska Cider 0,5% 65

Mino 55

*Lemon, Peach & Lemon, Peach & Blackcurrant*

Soda 42

*Coca-Cola Zero, Coca-Cola, Fanta, Sprite*

Stenkulla Sparkling 42/75

Red Bull 55

# UMARELL

## AVEC

### GRAPPA

Morelli Grappa 32/cl

Sarpa di Poli Grappa 65/cl

Sarpa Oro di Poli Grappa 65/cl

### RUM

Bacardi Carta Blanca 28/cl

Bacardi Carta Negra 30/cl

Bacardi 4 Añejo 32/cl

Bacardi 8 Añejo 32/cl

Diplomatico Reserva 55/cl

Diplomatico Mantuano 45/cl

### TEQUILA

Olmecca Silver 28/cl

Olmecca Altos Plata 32/cl

Olmecca Altos Reposado 38/cl

Patron Silver 36/cl

Clase Azul Reposado 114/clL

### MEZCAL

Vida del Maguey 45/CL.

Claze Azul Durango 214/CL

# UMARELL

AVEC

## AMARO & BITTER

Fernet Branca 28/CL

Branca Menta 28/CL

Amaro Montenegro 32/CL

Amaro Averna 28/CL

Vecchio Amaro Del Capo 32/CL

Benedictine D.O.M 28/CL

## LIQUORS

Disaronno Amaretto 28/CL

Sambuca Ramazotti 42/CL

Villa Masa Limoncello 28/CL

Galliano 28/CL

Green Chartreuse 45/CL

Yellow Chartreuse 45/CL

Cointreau 28/CL

Carlshamn Flaggpunsch 28/CL

Morelli Amaretto 42/CL

Morelli Limoncello 42/CL

Morelli Sambuca 42/CL

Morelli Spirito Di Caffè 55/CL

Baileys 28/CL

# UMARELL

## WINE

### SPARKLING

NV Perrier-Jouët Grand Brut, Épernay 195 / 1090

NV Le Contesse Prosecco 125 / 690

### WHITE WINE

2023 Terre Magre Sauvignon Blanc Friuli, Ita 150/675

2024 Mazzei Belguardo Vermentino, Toscana, Ita 155/695

2023 Domaine de Bieville Chablis, Bourgogne, Fra 180/795

2024 Pasqua Vigneti e Cantine Capitolo, Pinot Grigio, Veneto, Ita 130/560

2022 Frescobaldi Rè mole Bianco, Toscana IGT, Toscana, Ita 125/585

2024 Roberto Saratto Gavi di Gavi, Piemonte, Ita 155/695

### RED WINE

2022 Murari Valpolicella Ripasso, Veneto, Ita 155/695

2023 San Silvestro Nebbiolo d'Alba, Piemonte, Ita 180/795

2023 Prunotto Barbera d'Asti Fiulot, Piemonte, Ita 160/720

2024 Codici Primitivo, Puglia, Ita 125/560

2022 Mazzei Belguardo Bronzone, Toscana, Ita 180/795

2023 Cantina Lavis Pinot Nero, Trentino, Ita 170/765

2022 Mazzei Fonterutoli Chianti Classico, Toscana, Ita 170/765

### ROSE WINE

2024 Rosé Pour Toi, Provence, Fra 150/675

# UMARELL

## CLASSICS 165

### Bellini

Prosecco, Peach Liqueur

### Negroni

Bombay Sapphire, Campari, Sweet Vermouth

### Dry Martini

Bombay Premier Cru, Dry Vermouth, Olives

### Paloma

Olmeca Silver, Lime, Grapefruit Soda

### Margarita

Tequila, Cointreau, Lime, Simple syrup

### Hemingway Daiquiri

Bacardi, Maraschino Liqueur, Lime, Simple Syrup, Grapefruit Juice

### Vieux Carré

Rye Whiskey, Cognac, Sweet Vermouth, Bénédictine,  
Peychaud's Bitters, Angostura Bitters

### Perfect lady

Beefeater, Creme de peche, Lemon, Simple syrup, Egg white

### Between the Sheets

Cognac, Bacardi, Cointreau, Lemon

### Last Word

Beefeater Gin, Green Chartreuse, Maraschino Liqueur, Lime

### Pendennis

London dry Gin, Apricot, Lime, Peychauds bitters, Saline solution

# UMARELL

## ❧ SIGNATURES 165 ❧

### Prugna e Tequila (Sour)

Patrón Silver, Italicus, Plum, Lime

### Violetta e Lavanda (Sour)

Tequila, Violet Bitter Liqueur, Lemon, Lavender Syrup

### Passion (Sweet & Fruity)

Aperol, Strega, Lillet Blanc, Lime, Syrup, Passion Fruit, Prosecco

### Bergamot & Grapefruit (Refreshing)

Beefeater Gin, Italicus, Campari, Lemon, Grapefruit, Tonic

### Camomilla Old Fashioned (Sweet Bitter)

Diplomático Reserva, Chamomile Syrup, Strawberry, Angostura Bitters

### Ciliegia e Lambrusco (Refreshing)

Martini Rosso, Cynar, Cherry, Lambrusco

## ❧ AFTER DINNER 165 ❧

### Vaniglia e Limoncello

Absolut Vodka, Limoncello, Galliano, Lemon, Vanilla Foam

### Tiramisù

Martell VS, Kahlúa, Egg, Cream, Mascarpone, Cacao

### Sgroppino

Lemon Sorbet, Absolut Elyx, Prosecco

### Espresso Nocciola Martini

Kahlúa, Absolut Vodka, Frangelico, Espresso, Vanilla Syrup

### Limone e Pistacchio

Absolut Vanilj, Limoncello, Amaretto, Baileys,  
Blue Curaçao, Pistachio, Cream

### Caffè Corretto

Sarpa Oro di Poli, Kahlúa, Amaro Montenegro, Espresso