



MENU BAR



Next Door
BAR & RISTORANTE

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CAFFETTERIA

Caffè espresso	1,50 €
Caffè espresso doppio	2,00 €
Caffè decaffeinato <i>Decaf coffee</i>	1,20 €
Caffè espresso macchiato	1,50 €
Caffè americano <i>American coffee</i>	3,50 €
Caffè d'orzo	2,00 €
Caffè marocchino <i>Espresso with a cocoa and foamed milk</i>	2,00 €
Caffè corretto <i>A shot of coffee with a splash of liquor (grappa o Sambuca)</i>	2,00 €
Ginseng	2,00 €
Cappuccino	1,70 €
Latte macchiato	3,00 €
Caffè latte <i>Espresso with plenty of steamed milk</i>	1,70 €
Latte <i>Cup of hot milk</i>	2,00 €
Caffè Shakerato <i>Iced espresso shaken with ice</i>	3,50 €
Macchiato al pistacchio <i>Espresso with a dash of foamed milk and pistachio</i>	3,50 €
Macchiato al caramello <i>Espresso with a dash of foamed milk and caramel</i>	3,50 €
Macchiato al Cioccolato <i>Espresso with a dash of foamed milk and chocolate</i>	3,50 €

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AGGIUNTE

Latte di soya <i>Soy milk</i>	0,10 €
Latte senza lattosio <i>lactose-free milk</i>	0,10 €
Sciroppi <i>Syrup</i>	0,10 €



SOFT DRINKS

Acqua <i>Still / Sparkling</i>	1,50 €
Coca Cola / Coca Cola Zero	4,00 €
Fanta	4,00 €
Sprite	4,00 €
Succo di Frutta <i>Fruit Juice</i>	4,00 €
Crodino	5,00 €
Bitter	4,00 €
Acqua Tonica Aromatizzata <i>Flavored Tonic Water</i>	4,00 €
Acqua Tonica (Fever tree, Fchweppes) <i>Tonic water</i>	4,00 €
Soda Water Fever-Tree	4,00 €
Birra Ginger <i>Ginger beer</i>	4,00 €

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Spremuta d'arancia fresca

Fresh orange juice

7,00 €

Smoothie di stagione

Seasonal Smoothie

7,00 €

Centrifuga di Frutta

Fresh fruit extract

7,00 €

Scegli la tua combinazione preferita di 3 ingredienti

Choose your favorite combination of 3 ingredients

Mela

Apple

Arancia

Orange

Mango

Ananas

Pineapple

Cetriolo

Cucumber

Kiwi

Fragola

Strawberry

Carota

Carrot

Sedano

Celery

Zenzero

Ginger



PASTICCERIA ARTIGIANALE

Cornetto vuoto / integrale <i>Plain / wholemeal croissant</i>	1,50 €
Cornetto farcito <i>Filled croissant</i>	1,50 €
Crostata	2,00 €
Ciambellone <i>Soft, homemade sponge cake</i>	2,00 €
Torta di mele <i>Apple pie</i>	3,00 €
Biscotto di pasta frolla <i>Shortcrust pastry biscuit</i>	0,60 €
Mix di frutta <i>Fruit mix</i>	5,00 €



ARTIGIANALE SALATO

Tramezzino	5,00 €
Trancio di pizza <i>Slice of pizza</i>	5,00 €
Focaccia ripiena <i>Stuffed focaccia</i>	7,00 €



Scopri le novità artigianali e homemade fuori menù: chiedi al nostro staff!
Discover our artisanal and homemade specialties off-menu: ask our staff!



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VINI AL CALICE

Prosecco - Sparkling Wine



PROSECCO VALDOBBIADENE

12,00 €

Vini Bianchi - White Wine list - by glass

SANTA CRISTINA MARCHESI ANTINORI bianco 2024

12,00 €

TELLUS FALESCO Chardonnay 2024

12,00 €

PINOT GRIGIO BOEM BIO 2023

12,00 €

SAUVIGNON BOEM 2023

12,00 €

MULLER THURGAU BOEM

12,00 €

Vini Rossati - Rosé Wine list - by glass

TELLUS FALESCO ROSÉ 2024

10,00 €

Vini Rossi - Red Wine list - by glass

CHIANTI SUPERIORE SANTA CRISTINA ANTINORI

12,00 €

TELLUS SYRAH FALESCO COTARELLA 2022

12,00 €

SANTA CRISTINA MARCHESI ANTINORI ROSSO 2023

12,00 €

VINI IN BOTTIGLIA

Vini Bianchi - Bottled White Wine Selection



CHARDONNAY ELENA WALCH 2024	25,00 €
MÜLLER THURGAU ELENA WALCH 2024	25,00 €
PINOT GRIGIO ELENA WALCH 2024	30,00 €
SAUVIGNON ELENA WALCH 2024	30,00 €
AFIX RIESLING JERMANN 2022	45,00 €
PINOT BIANCO JERMANN 2023	35,00 €
SAUVIGNON JERMANN 2023	35,00 €
TRAMINER AROMATICO JERMANN 2021	40,00 €
BOLGHERI VERMENTINO ANTINORI 2024	30,00 €
CHARDONNAY BRAMÌTO DELLA SALA 2023	35,00 €
CHARDONNAY BOEM	20,00 €
SHARIS 2023 LIVIO FELLUGA	28,00 €
FALLWIND CHARDONNAY ST. MICHAEL - EPPAN	30,00 €
LANGHE ARNEIS PRUNOTTO 2023	28,00 €

VINI IN BOTTIGLIA

Vini Rosé - Bottled Rosé Wine Selection



BOLGHERI DOC SCALABRONE 2023 ANTINORI	28,00 €
FIVE ROSES ANNIVERSARIO 2024 LEONE DE CASTRIS	25,00 €
KREOS NEGROAMARO ROSATO CASTELLO MONACI	20,00 €
LAGREIN ROSÉ ALOIS LAGEDER 2023	25,00 €
REGALEALI LE ROSE NERELLO MASCALESE 2023 TASCA D'ALMERITA	20,00 €
ROSATO MAREVIGLIA 2022 CAMPO ALLE COMETE	20,00 €
VINO GARDINO	30,00 €
TELLUS FALESCO ROSE'	20,00 €

VINI IN BOTTIGLIA

Vini Rossi - Bottled Red Wine Selection



SANTA CRISTINA MARCHESI ANTINORI ROSSO	25,00 €
BARBERA D'ALBA PRUNOTTO 2023	30,00 €
DOLCETTO D'ALBA PRUNOTTO 2024	25,00 €
MONFERRATO DOC MOMPERTONE PRUNOTTO 2023	25,00 €
CHIANTI CLASSICO PEPPOLI ANTINORI 2023	30,00 €
BRUCIATO ANTINORI 2023	50,00 €
VILLA ANTINORI ROSSO 2022	35,00 €
BRUNELLO DI MONTALCINO LA PODERINA 2020	50,00 €
APPIA ANTICA 2021 TENUTA PRINCIPE ALBER	35,00 €
VERTIGO 2022 LIVIO FELLUGA	30,00 €
MERLOT ELENA WALCH 2023	30,00 €
BLAU & BLAU 2022 JERMANN	40,00 €
RED ANGEL 2021 JERMANN	45,00 €
AMARONE COLLEZIONE BERTANI 2021	45,00 €
CHIANTI SUPERIORE SANTA CRISTINA ANTINORI	25,00 €
TELLUS SYRAH FALESCO COTARELLA 2022	25,00 €

VINI IN BOTTIGLIA

Sparkling wines



FRANCIACORTA ALMA ASSEMBLAGE 1 EXTRA BELLAVISTA	60,00 €
FRANCIACORTA ALMA ASSEMBLAGE 1 NON DOSATO BELLAVISTA	70,00 €
FRANCIACORTA DOCG CUVÉE PRESTIGE EDIZIONE 46 ROSÉ CA' DEL BOSCO	70,00 €
FRANCIACORTA DOCG CUVÉE PRESTIGE EDIZIONE 47 CA' DEL BOSCO	60,00 €
PROSECCO DOC MILLESIMATO 2023 BRUT ZONIN	28,00 €

VINI IN BOTTIGLIA

Champagne e Bollicine



PROSECCO VALDOBBIADENE MASCHIO DE I CAVALIERI	30,00 €
FERRARI BRUT TRENTO DOC	45,00 €
FERRARI MAXIMUM BLANC DE BLANCS TRENTO DOC	60,00 €
FERRARI PERLE' TRENTO DOC	80,00 €
ALMA BELLAVISTA ASSEMBLAGE 2 EXTRA BRUT	90,00 €
ALMA NON DOSATO BELLAVISTA ASSEMBLAGE 1	90,00 €
CA DEL BOSCO FRANCIACORTA CUVÉE PRESTIGE	70,00 €
G.H. MUMM CHAMPAGNE BRUT CORDON ROUGE <i>Champagne</i>	90,00 €
VEUVE CLICQUOT BRUT YELLOW LABEL <i>Champagne</i>	90,00 €
LAURENT - PERRIER LA CUVÉE BRUT <i>Champagne</i>	120,00 €
MOET & CHANDON <i>Champagne</i>	120,00 €



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BIRRE

Birra Peroni	5,00 €
Birra Peroni Capri <i>Smooth lager with citrus notes</i>	8,00 €
Birra Messina <i>Sicilian lager, smooth, with sea salt crystals</i>	8,00 €
Birra Heineken	5,00 €
Birra Tennent's	6,00 €



SPRITZ

Aperol Spritz	12,00 €
Campari Spritz	12,00 €
Limoncello Spritz	14,00 €
Hugo Spritz	14,00 €

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COCKTAILS

Negroni Classico <i>Gin, red vermouth, bitter</i>	15,00 €
Negroni Sbagliato <i>Bitter, red vermouth, prosecco</i>	15,00 €
Americano <i>Campari, red vermouth, soda</i>	15,00 €
Mojito <i>White rum, fresh lime, brown sugar, mint, soda</i>	15,00 €
Margarita <i>Tequila, triple sec, lime juice</i>	15,00 €
Mai Tai <i>Light & dark rum, lime, orgeat, orange</i>	15,00 €
Piña Colada <i>White rum, pineapple juice, coconut cream</i>	15,00 €
Whisky Sour <i>Burbon, lemon juice, sugar, egg withe (optiona)</i>	15,00 €
New York Sour <i>Whiskey, fresh leon, syrup and egg withe, topped with red wine</i>	15,00 €
Cosmopolitan <i>Vodka, triple sec, lime, cranberry juice</i>	15,00 €
Martini (Dry/Vermouth) <i>Gin or vodka with fry vermouth, served with olive or lemon twist</i>	15,00 €
Porn Star Martini <i>Tropical passion-fruit cockatil</i>	15,00 €
Miami Iced Tea <i>Vodka, gin, rum, tequila, triple sec, lime, soda</i>	15,00 €

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COCKTAILS

Espresso Martini	16,00 €
<i>Vodka, espresso coffee, coffee liqueur</i>	
Long Island Iced Tea	16,00 €
<i>Vodka, gin, rum, tequila, triple sec, lime, cola</i>	
Old Fashioned	16,00 €
<i>Burbon, sugar, angostura, orange peel</i>	
Cuba Libre	14,00 €
<i>Rum, cola, lime</i>	
Kamikaze	14,00 €
<i>Vodka, triple sec, lime</i>	
Amaretto Sour	15,00 €
<i>Amaretto, lemon, sugar</i>	
Paloma	14,00 €
<i>Tequila, grapefruit, soda</i>	
Daiquiri	14,00 €
<i>Rum, lime, sugar</i>	
Tequila Sunrise	14,00 €
<i>Tequila, orange juice, grenadine</i>	
Moscow Mule	14,00 €
<i>Vodka, ginger beer, lime</i>	
Sex On The Beach	14,00 €
<i>Vodka, peach, orange, cranberry</i>	
Mimosa	14,00 €
<i>Prosecco, orange juice</i>	

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GIN EXPERIENCE

Bombay <i>Spicy and versatile</i>	9,00 €
Gin Tanqueray <i>Dry and classic</i>	10,00 €
Gin Roku Suntory <i>Floral and spicy</i>	10,00 €
Gin Malfy Arancia <i>Italian gin with Sicilian red oranges</i>	10,00 €
Gin Mare <i>Mediterranean and aromatic</i>	12,00 €
Gin Hendrick's <i>Rose and cucumber</i>	11,00 €
Gin Dry Portofino <i>Elegant and herbal</i>	15,00 €
Gin Monkey 47 <i>intense and complete</i>	15,00 €
Gin Elephant Sloe <i>Sweet and fruity</i>	17,00 €

Per la versione gin tonic, l'aggiunta di acqua tonica ha un costo extra di €4,00
Prices refer to gin neat or on the rocks. For gin & tonic, tonic water is an extra €4.00

DRINK LIST



LIQUORI

Limoncello Villa Massa - Artigianale	9,00 €
Sambuca Molinari	9,00 €
Amaretto di Saronno - Artigianale	9,00 €
Limoncello di Capri - Artigianale	13,00 €
Grand Marnier	13,00 €
Cointreau	13,00 €
Liquore Lampong	13,00 €
Liquore Rossa	13,00 €
Liquore Rabarbaro	13,00 €



GRAPPE E AMARI

MADE IN ITALY

Amaro Fernet Branca	9,00 €
Amaro Rupes	9,00 €
Amaro del Capo	9,00 €
Vecchia Romagna	10,00 €
Amaro Formidabile	13,00 €
Grappa Caffo Morbida	9,00 €
Grappa Libarna	10,00 €
Grappa di Chardonnay	12,00 €
Grappa di Gewürztraminer	12,00 €

ESTERI

Amaro Petrus	9,00 €
Amaro Jägermeister	9,00 €

DRINK LIST



TEQUILA & RUM

Tequila Blanco Cazadores	9,00 €
Tequila Reposado Cazadores	9,00 €
Tequila Patrón Reposado	9,00 €
Tequila Patrón Añejo	13,00 €
Cognac Courvoisier	13,00 €
Rum Bacardi Carta Bianca	10,00 €
Rum Pampero Especial	10,00 €
Don Papa Baroko	12,00 €
Rum Karukera Gold	15,00 €
Rum Karukera Vieux Agricole	15,00 €
Ryoma Japanese	18,00 €
Bermuda Black Rum	10,00 €
J.Bally Rhum	12,00 €

DRINK LIST



VODKA

Vodka Skyy	10,00 €
Vodka Absolut Clear	13,00 €
Vodka Belvedere	15,00 €
Vodka Ketel One	15,00 €
Vodka Grey Goose	15,00 €



WHISKY

Bulleit Bourbon Frontier	10,00 €
Jack Daniel's	10,00 €
Talisker Skyle Single Malt	12,00 €
Johnnie Walker Black Label	12,00 €
Jack Daniel's Gentleman	12,00 €
Jameson Irish Whiskey Triple Distilled	12,00 €
Jameson Black Barrel	12,00 €
Nikka Whisky From The Barrel	15,00 €
Bulleit Rye	10,00 €



MEZCAL & BAELYS

Mezcal Beneva 100% Agave	10,00 €
Mezcal Monte Alban	10,00 €
Baelys	9,00 €

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COCKTAILS ANALCOLICI

Roman Breeze <i>Ginger beer, grapefruit soda, topping soda</i>	9,00 €
Eternal Passion <i>passion fruit syrup, lime juice, vanilla syrup</i>	9,00 €
Dolce Vita Spritz <i>Orange juice, lime, tonic water, syrup</i>	9,00 €
Trevi Sunset <i>Orange juice, lime juice, syrup, topping soda</i>	9,00 €
Roman Colada <i>Coconut syrup, banana syrup,, lime, pineapple juice, soda</i>	9,00 €
Strawberry <i>Pineapple, strawberry, coconut</i>	9,00 €
Bari <i>Red Berries and soda</i>	9,00 €
Catania <i>Pineapple, apple and orange</i>	9,00 €
Napoli <i>Mango, coconut, strawberry</i>	9,00 €
Sardegna <i>Mango, peach, pineapple</i>	9,00 €