



# MENU

## BAR



Next Door  
BAR & RISTORANTE

If you have any dietary requirements or food allergies, please inform your server. All fish products to be served raw, marinated or lightly cooked have undergone a preventive. Upon request, documentation listing all ingredients and allergens contained in our dishes is available. Sanitation process through blast chilling in accordance with EC regulation No. 853/2004. Available in compliance with EU Regulation No. 1169/2011.





## CAFFETTERIA

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Caffè espresso	1,50 €
Caffè espresso doppio	2,00 €
Caffè decaffeinato <i>Decaf coffee</i>	1,50 €
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 A shot of coffee with a splash of liquor (grappa o Sambuca)	2,00 €
Ginseng	2,00 €
Cappuccino	1,70 €
Latte macchiato	3,00 €
Caffè latte Espresso with plenty of steamed milk	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

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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*

**5,00 €**

### Smoothie di stagione

*Seasonal Smoothie*

**7,00 €**

### Centrifuga di Frutta

*Fresh fruit extract*

**5,00 €**

### 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

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Cornetto vuoto / integrale <i>Plain / wholemeal croissant</i>	1,50 €
Cornetto farcito <i>Filled croissant</i>	1,80 €
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

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Tramezzino	5,00 €
Trancio di pizza <i>Slice of pizza</i>	5,00 €
Focaccia artigianale con farciture selezionate <i>Artisanal focaccia with selected fillings</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!*



# WINE LIST



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# VINI AL CALICE

## *Prosecco - Sparkling Wine*



PROSECCO VALDOBBIADENE	12,00 €
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## *Vini Bianchi - White Wine list - by glass*

SANTA CRISTINA MARCHESI ANTINORI bianco 2024	12,00 €
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TELLUS FALESCO Chardonnay 2024	12,00 €
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PINOT GRIGIO BOEM BIO 2023	12,00 €
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SAUVIGNON BOEM 2023	12,00 €
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MULLER THURGAU BOEM	12,00 €
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CHARDONNAY BOEM	12,00 €
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## *Vini Rossati - Rosé Wine list - by glass*

TELLUS FALESCO ROSÉ 2024	10,00 €
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## *Vini Rossi - Red Wine list - by glass*

CHIANTI SUPERIORE SANTA CRISTINA ANTINORI	12,00 €
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TELLUS SYRAH FALESCO COTARELLA 2022	12,00 €
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SANTA CRISTINA MARCHESI ANTINORI ROSSO 2023	12,00 €
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MERLOT BOEM	12,00 €
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# VINI IN BOTTIGLIA

## *Vini Bianchi - Bottled White Wine Selection*



CHARDONNAY ELENA WALCH 2024	<b>25,00 €</b>
MÜLLER THURGAU ELENA WALCH 2024	<b>25,00 €</b>
PINOT GRIGIO ELENA WALCH 2024	<b>30,00 €</b>
SAUVIGNON ELENA WALCH 2024	<b>30,00 €</b>
AFIX RIESLING JERMANN 2022	<b>45,00 €</b>
PINOT BIANCO JERMANN 2023	<b>35,00 €</b>
SAUVIGNON JERMANN 2023	<b>38,00 €</b>
TRAMINER AROMATICO JERMANN 2021	<b>40,00 €</b>
BOLGHERI VERMENTINO ANTINORI 2024	<b>30,00 €</b>
CHARDONNAY BRAMÌTO DELLA SALA 2023	<b>35,00 €</b>
CHARDONNAY BOEM	<b>20,00 €</b>
SHARIS 2023 LIVIO FELLUGA	<b>28,00 €</b>
FALLWIND CHARDONNAY ST. MICHAEL - EPPAN	<b>30,00 €</b>
LANGHE ARNEIS PRUNOTTO 2023	<b>28,00 €</b>

# VINI IN BOTTIGLIA

## *Vini Rosé - Bottled Rosé Wine Selection*



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

# VINI IN BOTTIGLIA

## *Vini Rossi - Bottled Red Wine Selection*



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

# VINI IN BOTTIGLIA

## *Sparkling wines*



FRANCIACORTA ALMA ASSEMBLAGE 1 EXTRA BRUT BELLAVISTA	<b>90,00 €</b>
FRANCIACORTA ALMA ASSEMBLAGE 1 NON DOSATO BELLAVISTA	<b>90,00 €</b>
FRANCIACORTA DOCG CUVÉE PRESTIGE EDIZIONE 46 ROSÉ CA' DEL BOSCO	<b>70,00 €</b>
FRANCIACORTA DOCG CUVÉE PRESTIGE EDIZIONE 47 CA' DEL BOSCO	<b>60,00 €</b>
PROSECCO DOC MILLESIMATO 2023 BRUT ZONIN	<b>30,00 €</b>

# VINI IN BOTTIGLIA

## *Champagne e Bollicine*



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



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## BIRRE

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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

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

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## COCKTAILS

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

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## COCKTAILS

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

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## GIN EXPERIENCE

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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>Elgant 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 €
Gin Penarea <i>Sweet and fruity</i>	10,00 €
Gin Bulldog <i>Sweet and fruity</i>	9,00 €
Gin Nordés <i>Sweet and fruity</i>	10,00 €
Gin Etna <i>Sweet and fruity</i>	10,00 €
Gin London No. 1 <i>Sweet and fruity</i>	11,00 €

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

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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 Lampona	13,00 €
Liquore Rossa	13,00 €
Liquore Rabarbaro	13,00 €



## GRAPPE E AMARI

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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 €

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## TEQUILA & RUM

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Tequila Blanco Cazadores	9,00 €
Tequila Reposado Cazadores	9,00 €
Tequila Patrón Reposado	10,00 €
Tequila Patron 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 €

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## TEQUILA & RUM

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Bermuda Black Rum	10,00 €
J.Bally Rhum	12,00 €
Rum Havana Club	10,00 €
Rum Zacapa Solera Gran Reserva	15,00 €
Rum Agricole Clairin Le Rocher	15,00 €
Rum Diplomatico Reserva Exclusiva	10,00 €
Rum Angostura Caribbean	10,00 €
Rum Santa Teresa Solera	11,00 €
Malibu	9,00 €

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## VODKA

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Vodka Pesca Keglevich	9,00 €
Vodka Skyy	10,00 €
Vodka Absolut Clear	13,00 €
Vodka Belvedere	15,00 €
Vodka Ketel One	15,00 €
Vodka Grey Goose	15,00 €
Vodka Vanilla	13,00 €



## WHISKY

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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 €
Talisker Storm	12,00 €
Lagavulin	12,00 €



## MEZCAL & BAELYS

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

# MENU

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## COCKTAILS ANALCOLICI

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

*- Homemade -*

# BURGER



- Premium Quality Ingredients
- Locally Sourced (Km 0)





# HAMBURGER

## NEXT DOOR PRIME

€ 18.00

Burger di manzo selezionato, cheddar fondente, lattuga e pomodori cuore di bue, cipolla caramellata fatta in casa e la nostra salsa burger signature. Un classico che conquista ad ogni morso.

*Selected Beef Burger with Melted Cheddar, Lettuce and Oxheart Tomatoes, Homemade Caramelized Onion, and Our Signature Burger Sauce. A classic that delights in every bite.*

**PATATINE INCLUDE - FRIES INCLUDED**

## ETERNAL CRISPY BURGER

€ 16.00

Pollo panato ai cornflakes, cheddar e bacon croccante, lattuga fresca e cipolla caramellata fatta in casa, esaltati dalla nostra salsa burger signature. Croccante fuori, irresistibile dentro.

*Cornflake-cruste chicken, melted cheddar and crispy bacon, fresh lettuce and homemade caramelized onions, elevated by our signature burger sauce. Crispy on the outside, irresistibly tender inside.*

**PATATINE INCLUDE - FRIES INCLUDED**

## GARDEN LUXE

€ 18.00

Hamburger vegano, pomodori cuore di bue e lattuga croccante, con da cipolla caramellata fatta in casa e dalla nostra salsa burger signature.

*Vegan Burger with Oxheart Tomatoes and Crisp Lettuce, topped with Homemade Caramelized Onion and Our Signature Burger Sauce*

**PATATINE INCLUDE - FRIES INCLUDED**

FAI LINEA DI SALSE: Ketchup - Maionese - BBQ

Guacamole € 2,00

