



G I A N G O L

APERITIVO

**Pizza in teglia
di nostra produzione
con bufala e pomodorini .
Fritturina di verdure in pastella.**

€3

SIGNATURE DRINK

Smoky Vida

Espolon Blanco Tequila, Mezcal,
Lime, Ananas Fresco, Agave Affumicato

€14

Giangol Collins

Vodka Con Infuso Di Coriandolo, Sciroppo Di Macha,
Green Tea, Limone, Soda

€14

Alvea

Gin Con Infuso Di Vaniglia, Umeshu, Polline D'api,
Spuma Di Yuzu E Passion Fruit

€14

El Manhattan

Havana 7 Anejo, Vermouth Rosso Al Caffè,
Orange & Chocolate Bitter

€12



CLASSIC COCKTAIL

BASE RUM

Pinacolada, Dark and stormy, Hemingway Daiquiri
Daiquiri(classico, passion fruit, fragola, mango) Mai-Tai

€10

BASE VODKA

Cosmopolitan, Kamikaze, Espresso Martini, Pornostar Martini,
Litchi Martini, Sex On The Beach

€10

BASE GIN

Negroni, Singapore Sling, Gin Fizz, Bramble, Martini

€10

BASE WHISKY

Whisky Sour, New York Sour, Boulevardier,
Manhattan, Old Fashioned, Penicillin

€12

BASE COGNAC

Between The Sheets, Brandy Crusta, Sazerac
Brandy Alexander

€12

BASE TEQUILA

Margarina, Paloma, Tommy's

€10

BASE PISCO

Pisco sour, Pisco Fizz

€10



PREMIUM GIN

Monkey - €18
Gin Mare - Hendricks €15
Tanqueray - €12
Tanqueray Ten - €15
Marconi 46 - €14
River Mentana - €14
Gin del Professore - €15
Engine - €20
Japanese - €14

PREMIUM VODKA

Belvedere / Greygoose - €15
Kaufmann / Beluga - €17
Stolichnaya Elit - €17
Ciroc - €17

WHISKY

Blended

Johnnie Walker Black Label
€12 / Red €10

Bullet Bourbon - €12
Bullet Rye Tennessee - €12
Buffalo Trace Kentucky - €12
Michter's 10 y/o €22 Michter's Barrel Strength - €16
Canadian / Irish / Crown Royal 10 y/o - €12
Jameson - €12
Highland / Speyside / Gledfidish - €12
Islay / Caolilia - €12
Laphroaig 10y/o - €12



RUM & CHOCOLATE

Appleton - €12
Plantation Jamaican - €12
Saint James Martinique - €14
Clement agricolo - €14
Clairin sajours pure 57* Haiti - €18
Zacapa 23 - €12
Diplomatico extra anejo - €14
Matusalem 7 - €12

VINI E BOLLICINE

BIANCHI

Campania

Frassitelli "Casa d'Ambra"
cal.€8 / bott. €. 33

Falanghina "Casa d'Ambra"
cal.7/ bott 28

Greco di Tufo "Nativ"
cal.€.7/bott €.30

Friuli

Ribolla gialla "Dario Coos"
cal.€7/ bott €.36

Piemonte

Giangol Chardonnay
cal.€.7/ bott. €.26



ROSSI

Campania

Nero70 “Mazzella”

cal €8 / bott.€38

Aglianico eremo “Nativ”

cal.€7 /bott.€36

Veneto

Valpolicella Ripasso “

cal 8€ / bott 38€

Toscana

Chianti DOCG “Badia Morrone”

cal.€7/ bott 33€

Piemonte

Giagnol dolcetto d'alba

cal.€7/ bott €26

ROSE'

Lombardia

Chiaretto “Pasini Giovanni”

cal.€7/ bott. €32

BOLLICINE

metodo classico

Trento extra brut

Bott €40

Fusion Pinot Nero-Chardonnay

cal.€7/ bott. €36



Franciacorta F.lli Berlucchi
cal. €10- bott. €44

Ca' del Bosco
Bott. €45

BOLLICINE

metodo charmat
GIANGOL millesimato extra dry
cal.€6/bott.€30

CHAMPAGNE

Ruinart brut
€90

Ruinart Blanc de blanc
€120

Yvelyne Prat rose'
cal.€.10 / bott.€55

Birre

Nastro Azzurro spina
Media €8 / Piccola €6

Artigianale Flat €9
Chiara-Weisse- Rossa

Birre in bottiglia
€ 7





ANALCOLICO

Centrifughe frutta verdure

Centrifuga Verde: mela, ananas, cetriolo, sedano

Centrifuga Arancio: carota, mela, zenzero, pompelmo

Centrifuga Rossa: mela, fragola, ciliegie, barbabietola

€ 8

Soft drink

€ 7

Acqua

€ 3