

Le proposte dello Chef Chef's Suggestions

Toast Classico con Prosciutto e Formaggio 7
Toasted Ham and Cheese Sandwich 7
Euro 8,00

Prosciutto crudo con Burrata Pugliese 5,7
Raw Ham with Apulian Burrata 5,7
Euro 14,00

Club Sandwich Classico con Patate Fritte* 3,5,7
Classic Club Sandwich with Fried Potatoes* 3,5,7
Euro 15,00

Merenda Tradizionale
**Bruschetta, Panino con Salame Nostrano e
piccolo Fritto di Pesce e Patate* 4,5,7**
Traditional Snacks with Bruschetta, little Bread with
local Salami and small Fried Fish and Potatoes* 4,5,7
Euro 16,00

Insalata La Cupola
Misticanza, melone, prosciutto, mozzarelle ciliegine 7
La Cupola salad with mixed salad, melon, ham,
small mozzarella cheese 7
Euro 12,00

Piatto del giorno (a cura dello Chef)
Daily special dish from our Chef

Prodotti surgelati all'origine (*)
Originally frozen products (*)

ALLERGENI

Accanto al nome di ogni pietanza potete trovare l'indicazione
degli allergeni presenti, in base alla seguente corrispondenza numerica

ALLERGENS

Next to the name of each dish, you will find which allergens
are contained, according to the following numerical correspondence

1. Cereali contenenti glutine e prodotti derivati / cereals containing gluten and derivatives
2. Crostacei e prodotti derivati / crustaceans and derivatives
3. Uova e prodotti derivati / eggs and derivatives
4. Pesce e prodotti derivati / fish and derivatives
5. Arachidi e prodotti derivati / peanuts and derivatives
6. Soia e prodotti derivati / soy and derivatives
7. Latte e prodotti derivati (compreso lattosio) / milk and derivatives inc. lactose
8. Frutta a guscio e prodotti derivati / nuts and derivatives
9. Sedano e prodotti derivati / celery and derivatives
10. Senape e prodotti derivati / mustard and derivatives
11. Semi di sesamo e prodotti derivati / sesame seeds and derivatives
12. Anidride solforosa e solfiti in concentrazioni superiori a 10 mg/kg o mg-l espressi come so2 / Sulphur dioxide and sulphites at concentrations above 10 mg - kg or mg - l as so2
13. Lupino e prodotti a base di lupino / lupine and derivatives
14. Molluschi e prodotti a base di mollusco / molluscs and derivatives

Special Cocktails

preparati con un prodotto unico di
Venezia...

Il Vermut Venusa a base di
erba Santonico e Finocchietto marino

Our special cocktails prepared with
Vermut Venusa
made with local herbs from the lagoon

Carlton Royal
Vermut Venusa, Spumante brut
Euro 12,00

Sky Lounge Negroni
Gin Mare, Vermut Venusa, Bitter Campari
Euro 12,00

Cori Tonic
Vodka Moskovskaya, Vermut Venusa, Tonica
Euro 12,00

Venusa Mule
Vermut Venusa, Ginger beer,
succo di Limone
Euro 12,00

Venice Sour
Vermut Venusa, succo di Limone,
Zucchero liquido
Euro 12,00



Aperitivi Aperitifs

Aperol o Bitter Campari o Select Spritz	8,00
Aperol or Bitter Campari or Select, Prosecco, Soda Water	
Hugo Spritz	8,00
Eldelflower Syrup, Mint Leaves, Prosecco	
Bellini (In Season) (*)	10,00
Fresh peach juice, Prosecco	
Rossini	10,00
Fresh strawberry juice, Prosecco	
Americano	12,00
Bitter Campari, Red Vermouth, Soda Water	
Negroni	12,00
Gin, Red Vermouth, Bitter Campari	
Old Fashioned	12,00
Bourbon Whiskey, Angostura Bitter, Soda Water	
Whiskey Sour	12,00
Bourbon Whiskey, Lemon Juice, Sugar	
Manhattan	12,00
Rye Whiskey, Red Vermouth, Angostura Bitter	

Analcolici No Alcool Aperitifs

Gingerino	4,50
Strawberry Passion	8,00
Fresh strawberry juice, orange juice, elderflower syrup	
Shirley Temple	8,00
Grenadine, Ginger Ale	
Fruit Punch	8,00
Mix Fruit juices and Grenadine Syrup	

Birre

Beers

Peroni Nastro Azzurro, Beck's, Corona,
Beck's blu "No Alcool"

6,00

Bibite Soft Drinks

Aranciata San Pellegrino, Coca Cola, Coca Zero,
Lemon Schweppes, Tonic Schweppes, Ginger Ale,
Ice Lemon Tea, Ice Peach Tea, Ginger Beer

5,00

Soda Water Schweppes

4,00

Succhi di Frutta e Spremute

Fruit Juice and Fresh squeeze juice

Peach Juice, Pineapple Juice, Cranberry Juice,
Orange Juice, Tomato Juice and Green Apple Juice

5,00

Fresh Squeeze Orange or Lemon Juice

7,00

Acque Minerali Mineral Waters

Acqua Pet 0,50 l. Still/Gas water Pet 0,50 l.	2,50
Acqua Panna natural spring water 0,75 l.	4,00
San Pellegrino sparkling water 0,75 l.	4,00

Caffe' e The Coffee and Tea

Espresso, Espresso Decaffeinato	2,80
American Coffee, Caffe' d'orzo	2,80
Cappuccino, Cappuccino Decaffeinato, Cappuccino d'orzo, Latte Macchiato,	3,20
The e Infusioni	4,00
Ciocolata Calda Hot Chocolate	5,00

I Consigli del Barman Our Barman's Suggestions

Carlton Special	12,00
Bitter Campari, Vermouth Dry, Fernet Branca	
Corto Maltese	12,00
Bacardi White Rum, Cointreau, Grenadine Syrup, Pineapple juice	
Stinger	12,00
Cognac, White Crème de Mente	
Vesuvio	12,00
Vodka Moskowskaya, Limoncello, Ginger Ale, Grenadine Syrup	
Moscow Mule	12,00
Vodka Moskowskaya, Ginger Beer, Mint Leaves	
Blue Lagoon	12,00
Vodka Moskowskaya, Blue Curaçao, Fresh Lemon Juice	

Cocktail Classici Classic Cocktails

Bacardi Cocktail	12,00
Bacardi White Rum, Lemon juice, Grenadine	
Kir	10,00
Crème de Cassis, White Wine	
Kir Royal	16,00
Crème de Cassis, Champagne	
Caipirinha	12,00
Cachaca, Lime, Brown Sugar	
Cosmopolitan	12,00
Vodka Moskowskaya, Cranberry Juice, Cointreau, Lime.	
Champagne Cocktail	16,00
Champagne, Grand Marnier, Cognac	
Margarita	12,00
Tequila Sauza, Lime juice, Cointreau	
Vodkatini	12,00
Vodka Moskowskaya, Dry Vermouth	
Martini Dry	12,00
Gin Beefeater, Dry Vermouth	
Vesper Martini 007	12,00
Gin Beefeater, Vodka Moskowskaya, Dry Vermouth (Shaken not Stirred)	

After Dinner

Black / White Russian	12,00
Kahlua, Vodka Moskowskaya, Cream	
Irish Coffee	10,00
Jameson Irish Whiskey, Coffee, Brown Sugar, Cream	
Sidecar	12,00
Brandy, Cointreau, Lemon juice	
White Lady	12,00
Gin Beefeater, Cointreau, Lemon juice	

Scotch Whiskies

Johnnie Walker Red Label	8,00
Johnnie Walker Black Label 12 yrs.	12,00
Dimple "John Haig" 15 yrs.	12,00
Cragganmore Speyside Single Malt 12 yrs.	14,00
Lagavullin 16 yrs.	16,00

Tennessee, Kentucky Bourbon Whiskeys

Four Roses Kentucky Straight Bourbon Whiskey	8,00
Jack Daniel's Old n° 7 Sour Mash Tennessee	10,00

Canadian Whisky

Canadian Club	8,00
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Irish Whiskeys

Jameson	8,00
Bushmill's	8,00

**Gli ospiti con allergie o richieste specifiche sono
pregati di rivolgersi al Barman o al Maitre
prima dell'ordine**

**If you or any of your guest have any allergies or dietary
restriction, please inform the Barman or Maitre
and our Chef will be happy to accomodate your needs**

Cognac e Brandy

Remy Martin Fine Champagne	10,00
Hennessy Fine de Cognac	10,00
Brandy Vecchia Romagna Etichetta Nera	8,00
Lepanto Brandy de Jerez Solera Gran Reserva	8,00

Calvados

Michel Biron Fine Calvados	8,00
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Gin, Rum, Vodka, Tequila

Bombay Sapphire, Tanqueray	8,00
Absolut	8,00
Rum Havana Club 7 Años	8,00
Rum Appleton Estate Rare Blend 12 Years Old	10,00
Tequila Jose' Cuervo Reposado	8,00

Grappe

Grappa Poli "Sarpa"	6,50
Grappa Poli "Cleopatra Moscato Oro"	7,00
Grappa Bonollo OF Di Amarone "Barrique"	10,00

Amari

Bitters

Vecchio Amaro Del Capo, Averna, Fernet Branca, Branca Menta.	6,00
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Liquori Italiani Italian Liqueurs

Disaronno, Limoncello, Sambuca	6,00
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Liquori esteri International Liqueurs

Southern Comfort, Baileys Irish Cream, Benedictine, Kahlua, White Creme de Menthe, Green Creme de Menthe, Cointreau, Drambuie, Grand Marnier

6,00

Long Drinks

Amaretto sour Amaretto liqueur, Lime juice	12,00
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Cuba Libre Bacardi White Rum, Coke	12,00
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Frozen Strawberry Daiquiri Bacardi White Rum, Lemon Juice, Sugar, Fresh Strawberry	12,00
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Gin "Beefeater" or Vodka "Moskowskaya" and Tonic	12,00
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Gin Fizz Gin Beefeater, Lemon juice, Sugar, Soda Water	12,00
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Long Island Iced Tea Gin Beefeater, Vodka Moskowskaya, Tequila Sauza, Bacardi white Rum, Cointreau, Coke	14,00
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Mojito Bacardi White Rum, Lime, Mint, Sugar	12,00
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Piña Colada Bacardi White Rum, Coconut sirup, Pineapple juice	12,00
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Planter's Punch Bacardi White Rum, Orange juice, Pineapple juice, Grenadine	12,00
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Tequila Sunrise Tequila Sauza, Orange juice, Grenadine	12,00
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Pimm's Cup Pimm's n°1, Ginger Ale	12,00
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Calipso Bacardi White Rum, Blue Curacao, Ginger Beer	12,00
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Leo Four Roses Bourbon Whiskey, Fresh Lemon juice, Ginger Beer	12,00
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