

BVLGARI

HOTEL PARIS

BAR

THE BVLGARI COCKTAIL

A fruity and silky mix of Bombay Sapphire gin and Aperol, fresh orange, lime, and pineapple juice.
36€

LEMONITA

A Margarita revisited with Volcan Blanco tequila infused with fermented lemon, Mahani mezcal, Cointreau, lemon leaf cordial, and BBQ Bitter.
36€

SPUMA DI FRUTTA

A fresh and indulgent cocktail blending Bellavista Franciacorta with blackberry, strawberry, raspberry and fresh basil, elevated by a delicate foam and elegant Italian bubbles.
36€

SAPORE DI SALE

A herbaceous, briny, and refreshing cocktail that evokes the ocean, dill-infused Belvedere, samphire cordial, oyster leaf, and Fino sherry.
36€

NEGRONI

The quintessential Italian classic, bitter and elegant
36€

MOCKTAILS

VERDE GIARDINO

Non-alcoholic gin Sober Spirits, basil, lemon, bergamot, and cloves
28€

ROSSO DI SERA

Non-alcoholic bitter Sober Spirits, apricot and balsamic vinegar shrub, coconut, and Three Cents Cherry Soda
28€

OMBRA TROPICALE

Non-alcoholic rum Sober Spirits, Okinawa sugar, homemade mint soda
28€

Full beverage menu available upon request

PIZZA BAR

PIER DANIELE SEU

PIZZA

MARGHERITA DOP

Roasted San Marzano tomatoes, mozzarella «treccia», parmesan, basil, Seu mixed peppers
36€

SUPER CAPRICCIOSA

Black olive cream, fior di latte, roasted ham, roasted artichokes, fior di latte «treccia», soft-boiled egg, semi dried cherry tomatoes, mushroom cream, olive powder, coral mizuna 42€

VARIAZIONE DI ZUCCHINE

Zucchini cream, roasted zucchini, provola cheese, zucchini flowers, scapece sauce, parmesan cheese, mint
44€

INDIAVOLATA

San Marzano with nduja, ventricina, stracciatella, mediterranean green sauce, peperoncino compote, olive powder
42€

FORMAGGIE LIMONE

Parmigiano cream, buffalo mozzarella, blue cheese, goat cheese, lemon and champagne jam, 30-month-aged parmesan cheese, lemon zest
44€

COCKTAIL DI GAMBERI

San Marzano stew and shrimp bisque, Gambero rosso, roasted lettuce cream, pink sauce, baby leaves, Taggiasca olive powder
58€
add Oscietra Caviar +50€

TARTARE

Onion and beetroot stew, fior di latte, beef tartare, savory zabaglione, fried capers, micro leaf, pickled onion, mixed peppers and lemon thyme
56€

DESSERTS

TIRAMISÙ

23€

FIOR DI FRAGOLA

Caramelized pizza, ricotta cramed with sugar and lime, strawberries in osmosis, strawberry puree, strawberry compote, sanded almonds and mint
30€

BELLAVISTA

FRANCIACORTA

BY THE GLASS

SPARKLING

Bellavista Franciacorta DOCG Assemblage Alma Non Dosato
23€

WHITE WINE

Cantina Terlan, DOC Alto Adige Pinot Bianco Tradition 2024
24€

RED WINE

Ridolfi, DOCG Brunello di Montalcino 2019
35€

BOTTLES

SPARKLING

Bellavista Franciacorta DOCG Assemblage Alma Non Dosato
120€
Bellavista Franciacorta DOCG Rosé Millésimé 2018
160€

Bellavista Franciacorta DOCG
Vittorio Moretti Riserva 2016
300€

WHITE WINE

Cantina Terlan, DOC Alto Adige Pinot Bianco Tradition 2024
125€
Pietradolce, DOC Etna Bianco Archineri 2023
145€
Bellavista Curtefranca DOC
Convento Santissima Annunciata 2019
160€

RED WINE

Ferdinando Principiano, DOCG Barolo Comune di Serralunga 2021
170€
Ridolfi, DOCG Brunello di Montalcino 2019
155€
Podernuovo a Palazzone, IGT Toscana 2022
115€

Prix net in Euros, T.V.A. et service included,
Glass 15cl/Bottle 75cl
Full wine list available upon request