



*Picteau*  
BISTROT & BAR



COCKTAILS





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# Picteau

BISTROT & BAR

Il nostro cocktail bar segue una filosofia che tutela **il benessere dell'ambiente**. Utilizziamo solo **strumenti** ecosostenibili e ci serviamo esclusivamente di **materie prime** di qualità sfruttandole a 360 gradi, dal nettare agli elementi di scarto. Ne è di esempio il menù dal quale sta leggendo, stampato interamente su **carta riciclata**.

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Our cocktail bar follows a philosophy that protects **environmental well-being**. We only use eco-friendly **instruments** and we only use quality **raw materials**, exploiting them at 360 degrees, from nectar to waste. An example of this is the menu you are reading from, printed entirely on **recycled paper**.



# SIGNATURE COCKTAIL

20€



## Dripping

Gin Arte, Pino Mugo

Ibisco cordial, Elderflower tonic



## Conte di Picche

Winestillery Old Tom Gin,

Blend of Nardini Bitter, Raspbarry wine

FCW 2019



FLORENCE  
COCKTAIL  
WEEK



## Chac Mool

Illegal mezcal, Ancho reyes

Truffle honey, Pineapple tepache



## Coffee Gourmet

Winestillery Vodka, Lunae caffè

Clarified almond milk, Coffee powder

FCW 2019



FLORENCE  
COCKTAIL  
WEEK

BEST NEGRONI SIGNATURE COCKTAIL

# SIGNATURE COCKTAIL

20€



## Tiki Tiki

Bacardi carta blanca Rum, Havana 7 Dark Rum  
Rhubarb shrub, Amara bitter, Pineapple



## Loto del Mugello



Vermouth del Mugello Oro, Citrus oleo saccharum  
Persimmons water



## Smoked Boulevardier

Bulleit Bourbon Whisky, Campari bitter  
Antica Formula Carpano Vermouth, Ratafia Toro



## Red heart

Winestillery Bitter, Red fruits syrup  
Grapefruit soda



WE LOVE SUSTAINABILITY

# THE UNFORGETTABLES

18€

Autentiche ricette che esaltano le antiche **arti** della miscelazione mai perdute: così ritornano gli **indimenticabili**.

*Authentic recipes that enhance the ancient **arts** of mixing never lost: this is how the **unforgettable** returns.*

## Vieux Carrè

- 1927 -

Courvaisier vs Cognac, Cocchi Torino Vermouth,  
Bulleit Bourbon Whisky, D.O.M. Benedictine,  
Peychauds/Angostura bitter

## Paloma

- 1861 -

Espolon Tequila, Agave, Lime, Grapefruit soda

## Chanchanchara

- 1750 -

Clairin Communal Rum, Lime, Honey

## Hanky Panky

- 1920 -

Tanqueray London Dry Gin,  
Cocchi Torino Vermouth, Fernet Branca

## Suffering Bastard

- 1942 -

Bulleit Bourbon Whisky, Lime,  
Angostura bitter, Ginger beer



## Adonis

- 1884 -

Tio pepe Sherry fino,  
Cocchi Torino Vermouth, Orange bitter

## Corpse reviver n2

- 1930 -

Tanqueray London dry Gin, Cointreau,  
Cocchi Americano Vermouth, Lemon, Absinthe

## Passion Fruit Martini

- 2002 -

Below 42 Vodka, Vanilla, Passion fruit, Prosecco



# VINTAGE COCKTAILS

200€

## Royal Negroni

We are in Florence, 1919, at Caffè Casoni, when the Count Camillo Negroni, perhaps inspired by his trips to London, asks his fellow bartender Fosco Scarselli to strengthen his Americano cocktail by adding a “generous” part of gin instead of soda water.

**1950 Gordon gin, 1960 Campari, 1970 Martini Rosso**

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## Casinò Royal

The cocktail was invented in 1953 by Ian Fleming in the novel Casino Royale. The secret agent James Bond order and name the cocktail after Vesper Lynd, the bond girl he is in love with. This is where the famous sentence “Shaken not stirred” comes from.

**1950 Gordon gin, 1970 Smirnoff vodka, 1970 Martini Dry**

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## Kentucky Julep

The Mint Julep was first mentioned in 1862 by Jerry Thomas in one of his books and it was already very popular at the beginning of the 1900. In 1938 it becomes the official drink of the Kentucky Derby, one of the most important horse race which is held annually in May in Louisville.

**1970 Four Roses, mint, sugar**

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## Classic Manhattan

The drink originated at the Manhattan Club in New York City in 1874, where it was invented by Iain Marshall for a banquet hosted by Jennie Jerome, mother of Winston Churchill, in honor of presidential candidate Samuel J. Tilden

**1970 Four Roses Bourbon, 1970 Martini Rosso,  
Angostura bitters**

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## The Boulevardier

Its first appearance is in 1927 thanks to Erskyne Gwynne, an American-born writer who founded a monthly magazine in Paris called “The Boulevardier”, and his favourite barman Harry McElhone, escaped from the United States during the prohibitionism.

**1970 Four Roses Bourbon, 1970 Martini Rosso, 1960 Campari**





# MOCKTAILS

15€

## Like A Dripping

Seedlip, Pino Mugo  
Ibisco Cordial, Elderflower Tonic

## Simple Heart

No alcohol bitter  
Red fruits syrup, Grapefruit soda

## Virgin Sling

Seedlip, Grenadine  
Lime juice, Pineapple

# BEERS

## ITALIAN BEERS

Menabrea, Lager	€ 8
EVA, Blonde ale	€ 12
KALI, amber I.P.A.	€ 12






# SPIRITS

## VODKA

Stolichnaya – Russia	€ 12
Stolichnaya Elite - Russia	€ 18
Kauffman Soft - Russia	€ 20
Beluga Noble - Russia	€ 18
Beluga Gold Line - Russia	€ 44
Belvedere - Poland	€ 16
Chopin Potato Vodka – Poland	€ 16
Grey Goose - France	€ 14
Ketel One - Netherlands	€ 17
Winestillery Tuscan Vodka - Italy	€ 15
VKA Wheat Vodka – Italy	€ 14
42 Beloy - New Zealand	€ 12
Tito's Handmade - USA	€ 14
Crystal Head - Canada	€ 18

## GIN

Bombay Dry - England	€ 12
Bombay Sapphire - England	€ 13
Star of Bombay - England	€ 14
Tanqueray - England	€ 13
Tanqueray TEN - England	€ 17
Beefeater 24 - England	€ 14
Plymouth – England	€ 14
Hendrick's - Scotland	€ 16
The Botanist 22 Islay Dry Gin - Scotland	€ 17
Bol's Genever - Netherlands	€ 14
Gin Mare - Spain	€ 17
Monkey 47 – Germany	€ 18
Peter in Florence - Italy	€ 15
Ginepraio - Italy	€ 14
Sabatini - Italy	€ 15
Imperiale - Italy	€ 14
Ginarte - Italy	€ 14
David Gin - Italy	€ 14
Winestillery London Dry - Italy	€ 15
Winestillery Old Tom - Italy	€ 15
Moletto Gin - Italy	€ 14





## RHUM

Bacardi, Carta Blanca - Puerto Rico	€ 12
El Dorado, White - French Guiana	€ 13
Pampero, Anniversario - Venezuela	€ 13
Havana Club, 7 A-os - Cuba	€ 14
Diplomatico, Reserva - Venezuela	€ 15
El Dorado, 12 A-os - French Guiana	€ 16
Zacapa, Centenario 23 A-os - Guatemala	€ 18
El Dorado, 15 A-os - French Guiana	€ 20
Appleton Estate, 21 A-os - Jamaica	€ 22
Zacapa XO - Guatemala	€ 24

## TEQUILA


Espolon Tequila - Blanco	€ 12
Herradura - Blanco	€ 14
Herradura - Reposado	€ 16
Don Julio - Anejo	€ 19
Don Julio 1942 - Anejo	€ 44
Patron - Silver	€ 20
Ilegal Joven - Mezcal	€ 16
Ilegal Anejo - Mezcal	€ 32

## BRANDY

Brandy Italiano - Jacopo Poli	€ 12
Grand Armagnac V.s.o.p - Janneau	€ 16
Cognac V.s - Courvoisier	€ 12
Cognac Fine V.s.o.p. - Hennessy	€ 16
Cognac X.o. - Hennessy	€ 42
Cognac Paradis - Hennessy	€ 140

## GRAPPA

Po di Poli morbida - Jacopo Poli	€ 12
Le Diciotto Lune - Marzadro	€ 14
Grappa riserva Port cask - Sibona	€ 15
Grappa riserva Sherry cask - Sibona	€ 15
Grappa riserva Whisky cask - Sibona	€ 15
Grappa Ligneum Cru italie - Bonollo	€ 13
Grappa Amarone barrique - Bonollo	€ 15
Grappa Rivera Cuve - Bonollo	€ 18
Tignanello - Marchesi Antinori	€ 16
Grappa del Borro - Tenuta Il Borro	€ 16
Grappa del Drago - Castiglion del Bosco	€ 20
Sassicaia - Tenuta San Guido	€ 22





## AMARI

Amaro Del Capo	€ 11
Montenegro	€ 11
Ramazotti	€ 11
Lucano	€ 11
Brancamenta	€ 11
Fernet Branca	€ 11
Averna	€ 11
China Clementi	€ 11
Amaro Jefferson	€ 11

## LIQUORI

Amaretto Di Saronno	€ 11
Biancosarti	€ 11
Campari	€ 11
Limoncello	€ 11
Frangelico	€ 11
Pernod	€ 11
Baileys	€ 11
Kahlua	€ 11
Pimm's	€ 11
Cointreau	€ 11
Drambuie	€ 11
Benedictine	€ 11
Southern Comfort	€ 12
Grand Marnier	€ 12
Chambord	€ 14
St. Germain	€ 14
Italicus Rosolio Di Bergamotto	€ 14

