



## HARRY'S BAR

*The Garden*

### PRE DINNER COCKTAIL

AMERICANO RED VERMOUTH, BITTER CAMPARI, SODA	€ 20.00
BLOODY MARY TOMATO JUICE, VODKA, LEMON, WORCESTERSHIRE, TABASCO, SALT, PEPPER	€ 20.00
BOULEVARDIER SWEET VERMOUTH, BITTER CAMPARI, WHISKY	€ 20.00
BULL SHOT VODKA, BROTH, LEMON, WORCHESTERSHIRE, TABASCO	€ 20.00
CHAMPAGNE COCKTAIL SUGAR, ANGOSTURA BITTER, BRANDY, CHAMPAGNE	€ 20.00
COSMOPOLITAN VODKA, COINTREAU, LIME JUICE, CRANBERRY JUICE	€ 20.00
DAIQUIRI RUM, LIME, SUGAR	€ 20.00
DIRTY MARTINI GIN, VERMOUTH DRY, BRINE OF OLIVE	€ 20.00
KIR DRY WHITE WINE, CRÈME DE CASSIS	€ 20.00
MANHATTAN ANGOSTURA BITTER, RED VERMOUTH, RYE WHISKEY	€ 20.00
MARGARITA TEQUILA, COINTREAU, LEMON JUICE	€ 20.00
MIMOSA ORANGE JUICE, CHAMPAGNE	€ 20.00
MOJITO CANE SUGAR, LIME, MINT, WHITE RUM, SODA WATER	€ 20.00
OLD FASHIONED SUGAR, ANGOSTURA BITTER, WHISKY, SODA WATER	€ 20.00
PEACH COLLINS FRESH PEACH, VODKA, LEMON	€ 20.00
SPRITZ APEROL OR CAMPARI, SODA, PROSECCO	€ 20.00
WHISKY SOUR WHISKY, SUGAR, LEMON JUICE	€ 20.00



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### LONG DRINKS

CAIPIRINHA SUGAR, LIME, CACHAÇA	€ 25.00
GIN - VODKA - TONIC GIN OR VODKA, TONIC WATER	€ 25.00
WALBANGER VODKA, ORANGE JUICE, GALLIANO	€ 25.00
LONG ISLAND ICE TEA GIN, VODKA RUM, TEQUILA, COINTREAU, LEMON, SUGAR, COCA COLA	€ 25.00
MAITAI RUM, ORANGE CURAÇAO, LIME, BARLEY WATER	€ 25.00
MOSCOW MULE VODKA, LIME, JUICE CORDIAL, GINGER BEER	€ 25.00
PINA COLADA RUM, PINEAPPLE, COCONUT MILK	€ 25.00
PLANTER'S PUNCH DARK RUM, ORANGE, GRAPEFRUIT, LEMON, GRENADINE, ANGOSTURA, SUGAR	€ 25.00
RUSTY NAIL SCOTCH WHISKY, DRAMBUIE	€ 25.00
SCREWDRIVER VODKA, BLONDE ORANGE JUICE	€ 25.00
SEX ON THE BEACH PEACH VODKA, ORANGE JUICE, CRANBERRY JUICE	€ 25.00
SINGAPORE GIN SLING GIN, PINEAPPLE, CHERRY BRANDY, BÉNÉDICTINE, COINTREAU, GRENADINE, LIME	€ 25.00
TEQUILA SUNRISE TEQUILA, ORANGE JUICE, GRENADINE	€ 25.00
TOM COLLINS LEMON, SUGAR, GIN, SODA	€ 25.00



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### AFTER DINNER COCKTAIL

ALEXANDER MILK CREAM, DARK CHOCOLATE CREAM, COGNAC	€ 20.00
BLACK RUSSIAN VODKA, COFFEE LIQUEUR	€ 20.00
GRASSHOPPER MILK CREAM, GREEN MINT CREAM, WHITE CRÈME DE CACAO	€ 20.00
PAPA DOBLE WHITE RUM, GRAPEFRUIT JUICE, SUGAR LIME	€ 20.00
PIMM'S N°1 PIMMS, GINGER ALE	€ 20.00
STINGER COGNAC, WHITE MINT CREAM	€ 20.00
HANKY PANKY RED VERMOUTH, DRY GIN, FERNET BRANCA	€ 20.00

### HARRY'S SPECIALTIES

BELLINI FRESH PEACH, PROSECCO	€ 20.00
ROGER FRESH PEACH, PROSECCO, COINTREAU, GIN	€ 20.00
FRENCH 75 LEMON JUICE, CHAMPAGNE, COINTREAU, GIN	€ 20.00
AMERIGO DRY WHITE WINE, GRENADINE, LIME, PINEAPPLE, SAGE, VODKA	€ 20.00
MARTINI GIN OR VODKA, DRY VERMOUTH	€ 20.00
NEGRONI BITTER CAMPARI, RED VERMOUTH, GIN	€ 20.00
ROSSINI FRESH STRAWBERRIES, CHAMPAGNE	€ 20.00



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### SIGNATURE COCKTAIL

MILANO – TORINO 1958 (MI-TO) BITTER CAMPARI, VERMOUTH ROSSO, NOCINO	€ 20.00
PINK '53 RASPBERRY, MARTINI BIANCO, PROSECCO	€ 20.00

### NON-ALCOHOLIC COCKTAIL

FLORIDA GRAPEFRUIT JUICE, ORANGE, LEMON, SUGAR, SODA WATER	€ 20.00
VIRGIN BELLINI FRESH PEACH, SODA	€ 20.00
HBF FRUIT COCKTAIL GRAPEFRUIT JUICE, GRENADINE, LEMON, SODA WATER	€ 20.00
ROI ROGER COCA COLA, GRENADINE, LIME	€ 20.00
SHIRLEY TEMPLE GRENADINE, GINGER ALE	€ 20.00
SKYWASSER RASPBERRY JUICE, LIME, SODA WATER	€ 20.00
VIRGIN COLADA PINEAPPLE JUICE, COCONUT JUICE	€ 20.00
VIRGIN MOJITO LIME, MINT, SUGAR, GINGER ALE	€ 20.00
VIRGIN NEGRONI BITTER SYRUP, TONIC WATER, GRENADINE	€ 20.00



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### CHAMPAGNE, SPUMANTI, VINI AL BICCHIERE (BY THE GLASS)

CHAMPAGNE	€ 18.00
SPUMANTE BRUT	€ 15.00
PROSECCO	€ 12.00
VINO BIANCO - WHITE WINE	€ 12.00
VINO ROSATO - ROSÈ WINE	€ 12.00
VINO ROSSO - RED WINE	€ 12.00

### PORTO, SHERRY, DESSERT WINE

ROZES RESERVE	€ 12.00
TIO PEPE	€ 10.00
MOSCATO	€ 10.00
PASSITO	€ 10.00

### GRAPPE

GRAPPA BIANCA - WHITE GRAPPA	€ 10.00
GRAPPA INVECCHIATA - AGED GRAPPA	€ 15.00
GRAPPE DI SELEZIONE - SPECIAL SELECTION GRAPPA	€ 20.00
LIQUORI - LIQUORS	€ 10.00
SPECIAL SELECTION	S.T.

### BEERS

BIRRA ESSENTIAL N°1 - BIRRIFICIO SAN QUIRICO	€ 10,00
BIRRA ESSENTIAL N°2 - BIRRIFICIO SAN QUIRICO	€ 10,00
BIRRA ITALIANA - ITALIAN BEER	€ 10,00
BIRRA ESTERA - IMPORTED BEER	€ 10,00
BIRRA ANALCOLICA - NON-ALCOHOLIC BEER	€ 10,00



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### SOFT DRINKS

COCA COLA – ARANCIATA	€ 7.00
GINGER ALE – SPRITE	€ 7.00
CRODINO – SAN BITTER	€ 7.00
SUCCO FRUTTA	€ 5.00
SPREMUTE	€ 8.00

### CAFFETTERIA

CAFFÈ	€ 4.00
CAFFÈ AMERICANO	€ 5.00
CAPPUCCINO	€ 5.00
CAFFÈ SHAKERATO	€ 10.00
TEA FREDDO - ICED TEA	€ 7.00
IRISH COFFEE	€ 20.00
ACQUA MINERALE - MINERAL WATER (75CL)	€ 4.00

### GIN

GINEPRAIO	€ 20.00
GORDON'S	€ 20.00
BOMBAY	€ 20.00
TANQUERAY	€ 20.00
BEEFEATER	€ 20.00
HENDRICK'S	€ 20.00
SPECIAL SELECTION	S.T.

### VODKA

VKA	€ 20.00
BELVEDERE	€ 20.00
GREY GOOSE	€ 20.00
ABSOLUT	€ 20.00
MOSKOVSKAYA	€ 20.00
PURITY	€ 20.00
IMPERIA	€ 20.00
SPECIAL SELECTION	S.T.



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### WHISKIES

SCOTCH - BOURBON - IRISH - CANADIAN	€ 20.00
J. DANIELS BLACK LABEL	€ 20.00
CROWN ROYALE	€ 20.00
CHIVAS REGAL	€ 20.00
J. WALKER RED LABEL	€ 20.00
J. WALKER BLACK LABEL	€ 25.00
GLENLIVET 18Y	€ 25.00
DIMPLE 15Y	€ 25.00
CAOL ILA 12Y	€ 25.00
DALWHINNIE 15	€ 25.00
LAGAVULIN 16	€ 25.00
OBAN 14Y	€ 25.00
TALISKER 10Y	€ 25.00
SPECIAL SELECTION	S.T.

### BRANDY - COGNAC – CALVADOS

VECCHIA ROMAGNA	€ 20.00
CARLOS I	€ 20.00
CARDENAL MENDOZA	€ 20.00
COURVOISIER VSOP	€ 20.00
MARTELL VSOP	€ 20.00
REMY MARTIN VSOP	€ 20.00
CALVADOS PERE MAGLOIRE VSOP	€ 20.00
REMY MARTIN X.O.	€ 25.00
SPECIAL SELECTION	S.T.

### RUM

BACARDI CARTA BLANCA-ORO	€ 20.00
BACARDI RISERVA	€ 20.00
HAVANA BIANCO 3Y	€ 20.00
HAVANA CLUB 7Y	€ 20.00
ZAPACA 23Y	€ 25.00
CACIQUE 500 GRAN RISERVA	€ 30.00
SPECIAL SELECTION	S.T.



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## Harry's Bar Firenze

### Cocktail Bellini

*Polpa di Pesca fresca, Prosecco*

Il cocktail Bellini creato da Giuseppe Cipriani nel 1948 durante una mostra di pittura dedicata al pittore Giovan Battista Bellini, detto anche Giambellino. Il cocktail lo si preparava mischiando la polpa di pesca bianca fresca al prosecco. La versione rielaborata da Enrico Mariotti nel 1953 prevedeva la polpa di pesca gialla.

*Fresh peach pulp and Italian sparkling white wine*

*Cocktail Bellini was created by Giuseppe Cipriani in 1948 during an exhibition of paintings dedicated to painter Giovan Battista Bellini, also called Giambellino. The cocktail was prepared by mixing the pulp of fresh white peach and prosecco.*

*The revisited version by Enrico Mariotti in 1953, provided for the yellow peach.*

## Harry's Bar Venezia

### Cocktail Roger

*Polpa di pesca, Gin, Cointreau, Prosecco*

Nei primi anni del dopo guerra, Giuseppe Cipriani recupera, dall'interno di uno dei muri del locale Harry's Bar, molte casse di Gin che erano state nascoste, murate all'interno del muro, per paura di rappresaglie e furti durante il periodo della guerra. Nacque così l'esigenza di creare un drink per smaltire tutto quel Gin. Fu incaricato il 1° Barman Ruggero che creò Roger.

*Peach pulp, Gin, Cointreau, Prosecco*

*In the early postwar years, Giuseppe Cipriani recovers, behind one of the walls of the restaurant Harry's Bar, many cases of Gin, hidden behind the wall, for fear of reprisals and thefts during war. Thus was born the need to create a drink to dispose of all the Gin and 1° Barman Ruggero created Roger.*

## Harry's Bar Parigi

### Cocktail French 75

*Succo di Limone, Gin, Cointreau, Champagne*

Creato nel 1925 da Harry MacElhone, patron dell'Harry's Bar Parigi e ideatore anche di altri cocktails famosi, su tutti il Manhattan. Il French 75 fu chiamato così in onore alla pistola 75mm Howitzer, adottata sul campo dall'esercito Francese nella 1° guerra mondiale.

*Lemon Juice, Gin, Cointreau, Champagne*

*Created in 1925 by Harry MacElhone, patron of Harry's Bar in Paris, and creator of other famous cocktails, the most famous of which is Manhattan. The French 75 so named to honor the 75 mm gun Howitzer, adopted by the French Army in 1st World War.*

HARRY'S BAR THE GARDEN  
SINA VILLA MEDICI  
MANAGED BY HARRY'S BAR FIRENZE