

RED SNAPPER

26

The Original Bloody Mary created at

The St. Regis New York in 1934.

Absolut Vodka, tomato juice, spice mix,

fresh lemon juice



SANTA MARIA

30

Inspired by the Original Bloody Mary,

this is our version at The St. Regis Venice.

Absolut Vodka, clear tomato, verjus,

spicy tincture, salt solution, grappa spray



OUR SPRITZ'S

28

The Clear Spritz

Sparkling wine,
Italicus, soda,
mint essence



The Pink Spritz

Sparkling wine,
grapefruit liqueur,
soda, rose essence

The Red Spritz

Sparkling wine,
Select, soda,
lavander essence

OUR NEGRONI'S

26

The Clear Negroni

Tanqueray,
Luxardo White Bitter,
Poli Gran Bassano,
Orange bitters



The Pink Negroni

Beefeater 24,
Luxardo White Bitter,
Belsazar rose,
Martini Rubino

The Red Negroni

Tanqueray No. Ten,
Bitter Martini Riserva
Speciale,
Martini Rubino

All prices listed in EURO.

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GIO'S BAR SIGNATURE

28

DOGE'S TIPPLE

Select, artichoke infused Vermouth,
Amaro Venesian

DREAMING ADRIATICO

Amaretto Adriatico, Cynar, Verjus,
Chocolate Bitters

CLEAR ESSENCE

Gin, Apricot liqueur, citric acid,
peach & jasmine soda

WAY TO BASSANO

Grappa, Amarico, bitter chinato,
house-made strawberry shrub

HONEY BEER

Beer, Italicus, honey, Lillet Blanc,
Orange bitters

TEMPERANCE

20

LIGHT BREEZE

Coconut water, hibiscus tea, house-made
raspberry syrup, peach & jasmine soda

LADY FLOWER

Lychee juice, fresh lime juice, fresh mint,
elderflower syrup

BITTER TRUST

Non-alcoholic Amaro, house-made ginger
syrup, fresh lime juice, London Essence Tonic

VIRGIN MARY

Tomato juice, fresh lemon juice, spicy mix

BARTENDERS SELECTION

26

RUSSIAN SPRING PUNCH

Ketel One vodka, Cassis, fresh lemon juice,
house-made raspberry syrup, Champagne

JUNGLE BIRD

Dark rum, Campari, pineapple juice, fresh lime
juice, sugar syrup

NAKED & FAMOUS

Mezcal, Aperol, Yellow Chartreuse, fresh lime
juice

CLOVER CLUB

Gin, fresh lemon juice, house-made raspberry
syrup, egg whites

PALOMA

Don Julio tequila, fresh lime juice, grapefruit
soda, agave nectar

CHAMPS ELYSÈES

Cognac, Green Chartreuse, fresh lemon juice,
sugar syrup, Angostura bitters

PENICILLIN

Scotch Whisky, fresh lemon juice, honey water,
house-made ginger syrup, Talisker Skye

PAPER PLANE

Bulleit bourbon, Amaro Nonino, Aperol, fresh
lemon juice

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SPARKLING WINE

Glass Bottle

PROSECCO JEIO EXTRA DRY

Bisol – Glera 100%

16 80

FERRARI PERLÈ BIANCO

Ferrari – Chardonnay 100%

22 120

R DE RUINAR BRUT

Ruinart – Pinot Noir 49% Chardonnay 40% Pinot Meunier 11%

30 170

VEUVE CLICQUOT BRUT ROSÈ

Ruinart – Pinot Noir 48% Chardonnay 30% Pinot Meunier 22%

36 200

KRUG GRANDE CUVÉE

Ruinart – Pinot Noir 47% Chardonnay 29% Pinot Meunier 24%

80 460

WHITE WINE

Glass Bottle

SOAVE IL CASALE 2021

Vicentini – Garganega 100%

18 80

POMINO BENEFIZIO RISERVA 2021

Frescobaldi – Chardonnay 100%

22 100

VINTAGE TUNINA 2021

Jermann – Sauvignon, Chardonnay, Malvasia, Ribolla Gialla

34 150

POUILLY FUMÈ DE LADOUCETTE 2021

Château de Nozet De Ladoucette – Sauvignon Blanc 100%

40 180

RED WINE

Glass Bottle

VALPOLICELLA BONACOSTA 2021

Masi – Corvina 70%, Rondinella 25%, Molinara 5%

18 80

PINOT NOIR 2020

Cloudy Bay – Pinot Noir 100%

26 120

CHIANTI RIALZI GRAN SELEZIONE 2019

Frescobaldi – Sangiovese 100%

34 150

TIGNANELLO 2020

Marchesi Antinori – Sangiovese 85%, Cabernet Sauvignon 10%, Cabernet Franc 5%

64 290

ROSÈ WINE

Glass Bottle

ALIÈ ROSÈ 2022

Frescobaldi – Syrah 95% Vermentino 5%

20 90

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BAR WINE SELECTION

SPARKLING WINE

Bottle

FERRARI PERLÈ BIANCO <i>Ferrari – Chardonnay 100%</i>	120
FERRARI GIULIO RISERVA DEL FONDATORE 2010 <i>Cantine Ferrari – Chardonnay 100%</i>	250
FRANCIACORTA BELLAVISTA BRUT SATÈN 2017 <i>Bellavista – Chardonnay 80% Pinot Bianco 20%</i>	130
FRANCIACORTA VINTAGE DOSAGE ZÈRO 2018 <i>Ca' del Bosco – Chardonnay 65% Pinot Bianco 13% Pinot Nero 22%</i>	140
RUINART BLANC DE BLANCS BRUT <i>Ruinart – Chardonnay 100%</i>	200
RUINART BRUT ROSÈ <i>Ruinart – Pinot Noir 55% Chardonnay 45%</i>	230
RUINART DOM RUINART BRUT 2009 <i>Ruinart – Chardonnay 100%</i>	420
BILLECART-SALMON BRUT RÉSERVE <i>Billecart-Salmon – Pinot Meunier 40% Pinot Noir 30% Chardonnay 30%</i>	180
BOLLINGER SPECIAL CUVÉE <i>Bollinger – Pinot Noir 60% Chardonnay 25% Pinot Meunier 15%</i>	170
BOLLINGER LA GRANDE ANNÉE 2012 <i>Bollinger – Pinot Noir 65% Chardonnay 35%</i>	480
BELLE ÉPOQUE BRUT 2014 <i>Perrier-Jouët – Chardonnay 50% Pinot Noir 45% Pinot Meunier 5%</i>	460
LOUIS ROEDERER CRISTAL 2013 <i>Louis Roederer – Pinot Noir 60% Chardonnay 40%</i>	720
LOUIS ROEDERER CRISTAL ROSÈ 2009 <i>Louis Roederer – Pinot Noir 58% Chardonnay 42%</i>	860
DOM PERIGNON VINTAGE BRUT 2013 <i>Moët & Chandon – Chardonnay 46% Pinot Noir 54%</i>	400
DOM PERIGNON P2 DEUXIÈME PLÉNITUDE 2003 <i>Moët & Chandon – Chardonnay 55% Pinot Noir 45%</i>	950
DOM PÈRIGNON VINTAGE ROSÈ 2005 <i>Moët & Chandon – Pinot Noir 63% Chardonnay 37%</i>	880
KRUG GRANDE CUVÉE <i>Krug – Pinot Noir 47% Chardonnay 29% Pinot Meunier 24%</i>	460
KRUG VINTAGE BRUT 2006 <i>Krug – Pinot Noir 46% Chardonnay 29% Pinot Meunier 25%</i>	820
KRUG BRUT ROSÈ <i>Krug – Pinot Noir 100%</i>	800
LAURENT-PERRIER CUVÉE ROSÈ <i>Laurent-Perrier – Pinot Noir 100%</i>	220
VEUVE CLICQUOT-PONSARDIN SAINT-PÉTERSBOURG <i>V.Clicquot-Ponsardin – Pinot Noir 55% Chardonnay 30% Meunier 15%</i>	170
VEUVE CLICQUOT BRUT ROSÈ <i>V.Clicquot-Ponsardin – Pinot Noir 48% Chardonnay 30% Pinot Meunier 22%</i>	200
COMTE DE MONTAIGNE BLANC DE BLANCS <i>Comte de Montaigne – Chardonnay 100%</i>	130

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WHITE WINE

	Bottle
VINTAGE TUNINA 2021 <i>Jermann – Sauvignon, Chardonnay, Malvasia, Ribolla Gialla</i>	150
VENUSA BIANCO 2019 <i>Venissa – Dorona 100%</i>	150
RONCO DELLE CIME 2022 <i>Venica&Venica – Friulano 100%</i>	100
RONCO DELLE MELE 2022 <i>Venica&Venica – Sauvignon 100%</i>	120
ROSSI BASS 2022 <i>Gaja – Chardonnay 100%</i>	180
GAIA & REY 2020 <i>Gaja – Chardonnay 100%</i>	480
CA'MARCANDA VISTAMARE 2022 <i>Cà Marcanda Gaja – Vermentino 60% Viognier 40%</i>	100
POUILLY FUMÈ DE LADOUCKETTE 2021 <i>Château de Nozet De Ladoucette – Sauvignon Blanc 100%</i>	180
CHABLIS LES DEUX RIVES 2018 <i>Domaine Laflaive – Chardonnay 100%</i>	180
MEURSAULT 2021 <i>Domaine François Mikulski – Chardonnay 100%</i>	260

RED WINE

	Bottle
AMARONE DELLA VALPOLICELLA COSTASERA 2018 <i>Masi – Corvina 70% Rondinella 25% Molinara 5%</i>	180
AMARONE DELLA VALPOLICELLA CLASSICO 2015 <i>Quintarelli – Corvina 55% Rondinella 30% Nebbiolo 5% Sangiovese 5%</i>	570
LA POJA 2017 <i>Allegrini – Corvina Veronese 100%</i>	260
DUCA ENRICO 2018 <i>Duca di Salaparuta – Nero d'Avola 100%</i>	150
BAROLO CLASSICO 2019 <i>Pio Cesare – Nebbiolo 100%</i>	170
BARBARESCO 2019 <i>Gaja – Nebbiolo 100%</i>	400
LANGHE SORI' TILDIN 2014 <i>Gaja – Nebbiolo 100%</i>	780
BOLGHERI ORNELLAIA SUPERIORE 2019 <i>Ornellaia – Merlot 51% Cab. Sauvignon 40% Cab. Franc 7% P.Verdot 2%</i>	600
SASSICAIA 2020 <i>Tenuta San Guido – Cabernet Sauvignon 85% Cabernet Franc 15%</i>	590
BRUNELLO DI MONTALCINO PIAN DELLE VIGNE 2018 <i>Marchesi Antinori – Sangiovese 100%</i>	150
BRUNELLO DI MONTALCINO BIONDI SANTI 2016 <i>Tenuta Greppo – Sangiovese Grosso 100%</i>	350
TURRIGA ISOLA DEI NURAGHI 2018 <i>Argiolas – Cannonau 85% Bovale 5% Carignano 5% Malvasia Nera 5%</i>	180
GEVREY-CHAMBERTIN 2018 <i>Louis Jadot – Pinot Noir 100%</i>	340
VEGA SICILIA ÚNICO 2005 <i>Bodegas Vega Sicilia – Tempranillo 90% Cabernet Sauvignon 10%</i>	1000

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BEEFEATER 24	16
BOMBAY PREMIER CRU	20
TANQUERAY	15
TANQUERAY N. TEN	18
KINOBİ	26
HENDRICK'S	19
MONKEY 47	24
PLYMOUTH	20
BOTANIST	20
VILLA ASCENTI	22
MARE	23
BAREKSTEN BOTANICAL	20
BOATYARD DOUBLE GIN	24
OXLEY	22
KAPRIOL OLD TOM	16
MALFY POMPELMO	19

TEQUILA, MEZCAL & SOTOL

CASAMIGOS AÑEJO	32
CASAMIGOS BLANCO	28
CASAMIGOS REPOSADO	30
DON JULIO REPOSADO	22
DON JULIO 1942	90
VOLCAN XA	60
OLMECA REPOSADO	14
PATRON SILVER	20
CASAMIGOS MEZCAL	32
VIDA MEZCAL	20
MONTELOBOS TOBALA	24
LA VENENOSA RAICILLA	35
LA HIGUERA SOTOL	16

VODKA

ABSOLUT ELYX	22
BELVEDERE	18
BELVEDERE 10	65
KETEL ONE	18
ALTAMURA	20
CHASE POTATO	24
CHASE SMOKED	28
CIROC	20
GREY GOOSE	20
STOLI ELIT	25

RUM & CACHAÇA

APPLETON 15	36
APPLETON 21	60
BACARDI 8	15
SANTA TERESA 1796	27
ZACAPA 23	27
ZACAPA XO	50
EL DORADO 15	30
DIPLOMATICO RESERVA	22
HAMPDEN ESTATE	22
J. BALLY 12	40
YAGUARA CACHAÇA	18

GRAPPA

DOMENIS STORICA NERA	20
NONINO MOSCATO	14
NONINO OPTIMA	14
PO DI POLI AROMATICA	14
POLI VESPAIOLO	24
POLI SASSICAIA	32
PRIME UVE NERE	18

COGNAC, ARMAGNAC & CALVADOS

MARTELL VSOP	16
MARTELL CORDON BLEU	34
COURVOISER XO	36
HENNESSY XO	42
HENNESSY PARADIS	150
REMY MARTIN XO	44
REMY MARTIN LOUIS XIII	450
ARMAGNAC SAMALENS MILLESIME 1990	28
CALVADOS RESERVE C. DROUIN	20
CALVADOS HORS D'AGE C. DROUIN	34

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SINGLE MALT WHISKY

HIGHLANDS

ABERFELDY 12YO	22
DALWHINNIE 15YO	22
DALMORE 18YO	40
GLENMORANGIE 10YO	25
OBAN 14YO	23

LOWLANDS

GLENKINCHIE 12YO	22
EDRADOUR SHERRY'08	45

SPEYSIDE

BALVENIE 21YO	50
GLENFIDDICH 18YO	35
GLENLIVET 15YO	23
AULTMORE 12YO	28
MACALLAN 12YO	37
MACALLAN 18YO	65
MACALLAN 1968-18YO	900

ISLAY

ARDBEG 10YO	30
BOWMORE 15YO	32
CAOL ILA 12YO	20
LAGAVULIN 16YO	26
LAPHROAIG 10YO	18

ISLANDS

HIGHLAND PARK 12YO	19
TALISKER SKYE	20

OTHER SPIRITS

PISCO LA DIABLADA	22
BAIJU MING RIVER	20
AQUAVIT BAREKSTEN	24
AMARENE DI CAPOVILLA	28
LAMPONI DI POLI	17
PERE DI POLI	17

BEERS

PERONI NASTRO AZZURRO	13
ASAHI	15
ESTRELLA DAMM GLUTEN FREE	13
GUINNESS	15
BIBOCK AMBER	15
PEDAVERNA ALC.FREE	13

WHISKY

BLENDED WHISKY

CHIVAS 12YO	16
CHIVAS 18 YO	24
CHIVAS 21YO ROYAL SALUTE	57
JOHNNIE WALKER BLACK LABEL	16
JOHNNIE WALKER BLUE LABEL	52

IRISH WHISKEY

JAMESON BLACK BARREL	18
GREEN SPOT	22
REDBREAST 12YO	25

AMERICAN WHISKEY

EAGLE RARE 10YO	17
HUDSON BABY BOURBON	40
WILD TURKEY RUSSEL RESERVE	32
BULLEIT RYE	18
BULLEIT BOURBON	18
ANGEL'S ENVY	30
WOODFORD RESERVE	22
JACK DANIEL'S SINGLE BARREL	19
MICHTER'S RYE	25
WHISTLE PIG 12YO RYE	36

JAPANESE WHISKY

NIKKA FROM THE BARREL	25
NIKKA COFFEY MALT	28
NIKKA YOICHI	30
YAMAZAKURA BLENDED	26

PORT & SHERRY

LUSTAU PALO CORTADO	22
LUSTAU OLOROSO	19
FONSECA LBV 2012	16
NIEPOORT 20 TAWNY	30
NIEPOORT COLHEITA 2007	20

COFFEE, TEA, JUICE

ESPRESSO	7
AMERICANO	9
CAPPUCCINO	9
TEA	9
FRESH JUICES	12
GIO'S SIGNATURE FRESH MIX	12
- Orange, Carrot, Ginger	
- Spinach, Cucumber, Fennel, Celery	

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FROM 12.30 TO 10.30 PM

GIO'S SIGNATURE



Burrata from Andria, whole wheat bread Panzanella, cherry tomato concassè and capers	26
Monograin Felicetti Linguine with truffle carbonara	40
Monograin Mezzi Paccheri, blue lobster and spicy anise bisque	40
Lagoon sea bass with garlic, oil and spicy pepper, sautéed spinach and celeriac purée	 54
Garronese beef tenderloin with rosemary, veal jus, Cardoncelli mushrooms and seasonal truffle	 54

ST. REGIS BAR ALL-DAY DINING

Classic Italian green salad with cherry tomatoes and Parmigiano	18
Selection of red and black quinoa, crunchy vegetables with chickpeas cream and mint	 18
Classic Caesar Salad	28
- with BIO chicken and bacon	32
- with prawns	38
Organic soup from Venice garden	  25
Culatello ham with Monte Veronese cheese	34
Caroline Classic - Ham and Asiago cheese toast served with French fries	20
Avocado toast with wholegrain bread, salmon and fennel	 R 30
Club Sandwich with chicken, bacon, egg, lettuce, tomato, fennel mayonnaise and French fries	38
Fassona beef burger with bacon, Asiago cheese, caramelized onions and sweet potato fries	38

SIDES

Baked Mountain potatoes	10
Fried artichoke with Vezzena cheese	20

DESSERTS

The St. Regis Tiramisù	20
Pecans tart with dark chocolate cream, milk & ginger ice cream	18
Home made ice cream selection	 14



lactose free



gluten free



R gluten free on request



vegan



locally sourced

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The St Regis Cairo

HIBISCUS MARY

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Omnipresent in Cairo, the hibiscus flower's history can be traced to ancient Egypt, when pharaohs ruled the region. By incorporating the blossom, this refreshing cocktail offers a gracious twist on the traditional Bloody Mary, collapsing the city's dramatic history into its vibrant present.

Hibiscus infused vodka, tomato juice, hibiscus salt, spice mix, mint spray

The St Regis Changsha

BAIJIU MARY

26

The modern edition of the Bloody Mary evokes the spirit of Changsha by uniting Baijiu, a traditional Chinese liquor, with fresh flavors native to the Hunan province. Red chili nods to local cuisine, while a twist of citrus celebrates nearby Orange Island – as well as the curve of the hotel's signature Grand Staircase.

Baijiu, fresh lemon juice, tomato juice, soy sauce, spicy mix



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