



“Let yourself be enveloped by the timeless charm of the Gulf of Poets, where sea and sky merge in an embrace of light and color, and treat yourself to a moment of pure relaxation. Every sip of your drink will be accompanied by a refined appetizer, carefully selected by our Executive Chef, designed to delight and pamper the palate, transforming your aperitif into an unforgettable sensory experience that celebrates the flavors, aromas, and elegance of this enchanting land.”

ENCHANTED COFFEE SELECTION

Espresso	4
Decaffeinated Coffee	4
Americano	4
Barley Coffee	5
Ginseng Coffee	5
Espresso with a dash of liqueur	6
Moroccan Coffee	6
Shakerato (Iced Shaken Espresso)	7
Cappuccino	7
Latte Macchiato	7
Hot Tea	5

SOFT DRINKS

Organic Fruit Juices	7
Coca-Cola	7
Fanta	7
Lemon Soda	7
Tonic Water	7
Ginger Beer / Ginger Ale	7
Iced Tea (Lemon or Peach)	7
Crodino	7
Sanbitter	7
Campari Soda	7
Fresh Lemonade	10
Fresh Orange Juice	10
Still or Sparkling Water (0.5 L)	3
Still or Sparkling Water (0.7 L)	5

ITALIAN APERITIF

Aperol Spritz	14
(Aperol, Prosecco, sparkling water, orange)	
Campari Spritz	14
(Campari, Prosecco, sparkling water, citrus)	
Limoncello Spritz	14
(Limoncello, Prosecco, sparkling water, lemon)	
Hugo	14
(Elderflower liqueur, Prosecco, fresh mint, lime)	
Negroni	14
(Gin, Campari, sweet Vermouth)	
Negroni Sbagliato	14
(Campari, sweet Vermouth, Prosecco)	
Americano	14
(Campari, sweet Vermouth, sparkling water)	

INTERNATIONAL CLASSICS

Dry Martini	14
(Gin or Vodka, dry Vermouth)	
Espresso Martini	14
(Vodka, coffee liqueur, espresso)	
Margarita	14
(Tequila, Triple Sec, lime)	
Mojito	14
(Rum, sugar, mint, soda)	
Whisky Sour	14
(Whisky, sugar syrup, lemon juice)	

EXCEPTIONAL COCKTAILS

Old Fashioned	14
(Whiskey, sugar, bitters)	
Manhattan	14
(Whiskey, sweet Vermouth, bitters)	
Boulevardier	14
(Whiskey, Campari, sweet Vermouth)	

FRESH & LIGHT

Gin & Tonic	14
(Tanqueray, tonic water, garnish of your choice)	
Special Gin & Tonic	20
(Hendrick's/Monkey 47/Gin Mare/Portofino/London No.1, tonic water)	

SIGNATURE COCKTAILS

Respiro dei Poeti	18
(Agave, Sarty, Vodka, passion fruit syrup, lime)	
Tommy's al Golfo	18
(Tequila, Mezcal, lime, agave syrup, basil leaves)	

NON-ALCOHOLIC COCKTAILS	12
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APERITIF

Spring 2026 at the Golfo dei Poeti Relais & SPA

RAW SEAFOOD FOR APERITIVO

Langoustine with its roe – Cantaloupe melon [2]
12

Mazara red prawn – Ginger [2]
12

Bluefin tuna tataki [1,4,6]
12

OYSTERS [1,6,14]
3 oysters from different countries
12

CREAMED SALT COD [1,4,7,8]
Caviar – Rice chips
14

GUINEA FOWL CROQUETTES [1,5,7]
BBQ sauce – French fries
12

TEMPURA VEGETABLES... AND MORE
Carrots – Zucchini – Eggplant – Broccolini – Tartar sauce
10

WINE BY THE GLASS

White Wine	10
Red Wine	10
Rosé Wine	10
Prosecco	10
Franciacorta	15

*“We are delighted to guide you through a tasting experience
with our selection of wines by the glass;
if you’d like to explore other wines,
our staff will be happy to assist you and help you find the perfect choice from
our wine list.”*

Amari	10
Jefferson	
Vecchio amaro del Capo	
Montenegro	
Fernet Branca / Branca Menta	
Ramazzotti	
Cynar	
Braulio	
Averna	
Mirto	
Whiskey	
Oban	14
Lagavulin 16	16
Laphroaig 10	16
Bulleit bourbon	14
Johnnie walker red label	14
Johnnie walker black label	16
Grappe	
Barolo barique	12
Vermentino	12
Rhum	
Zacapa 23	15
Bumbu Rum Original	14
Zacapa Ris. Centenario	20
Vodka	
Beluga	16
Belvedere	16
Moskovskaja	12
Mezcal	
Montelobos	16

Liqueurs

Cointreau	12
Kahlua	12
Chartreuse	12
P31	12
Disaronno	12
Bayles	12
Limoncello	12
Sambuca	12

Vermouth

Carpano	12
Carpano antica formula	14
Martini Rosso	12
Martini Bianco	12
Martini Dry	12

Brandy

Stravecchio bianca	10
Vecchia Romagna	10

Cognac

Martell VS	14
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Gin

Tanqueray N10	12
Gin mare	12
Portofino	14
Hendrick's	14
Monkey 47	14
London N1	14

Tequila

Espolon	14
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