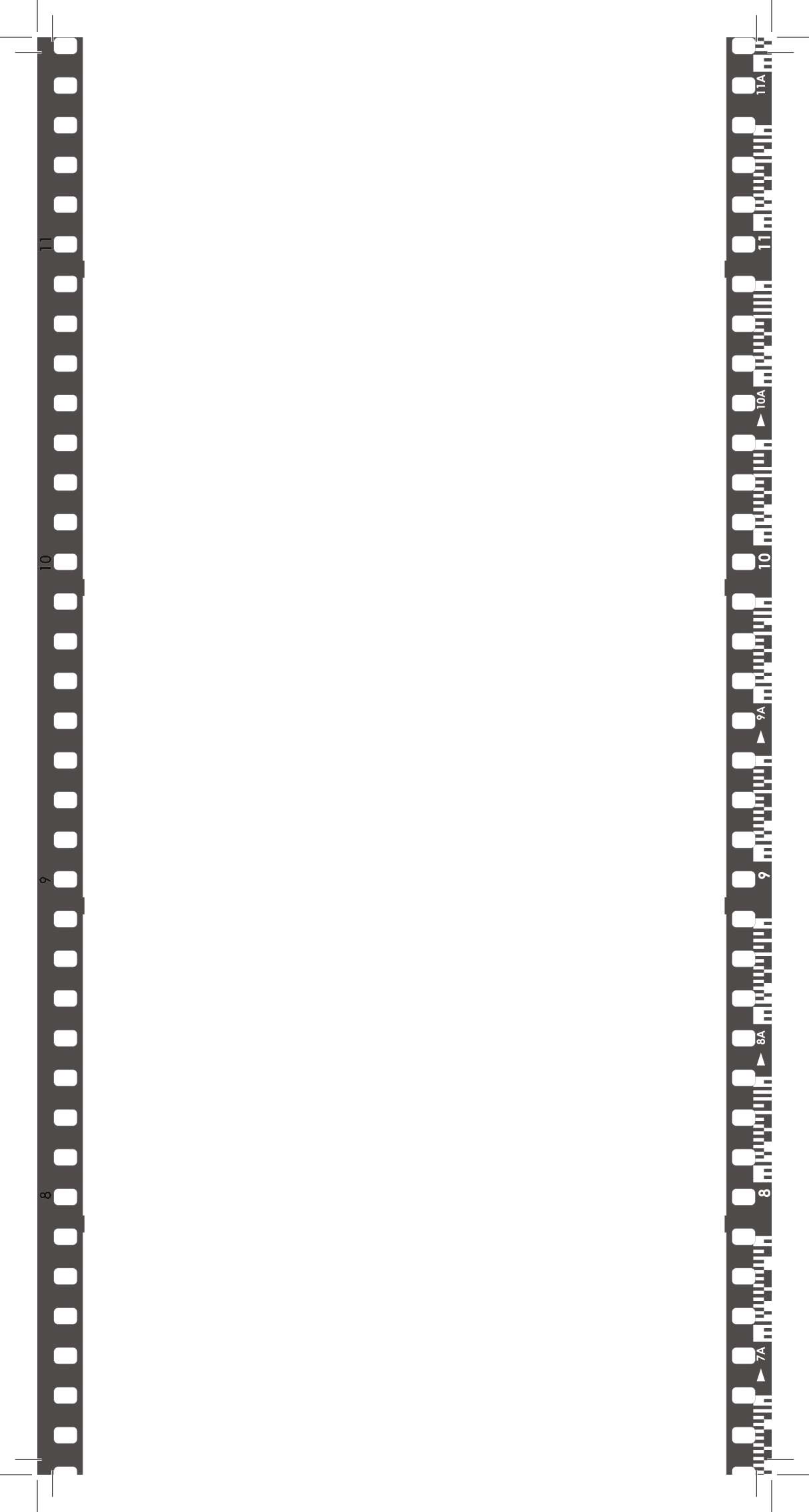




Bar Visconti is named in honor of famed Italian filmmaker Luchino Visconti who inhabited the Castello in the 1960's. Born into the nobility, Luchino directed his first film, *Ossessione*, an unofficial adaptation of the novel *The Postman Always Rings Twice*, in 1942. Known for his decadent and lavishly beautiful aesthetic, his later films include *The Leopard*, *Death in Venice*, *The Innocent*, and *The Damned* for which he received the 1969 Academy Award nomination for Best Screenplay. The Earl Visconti was also a celebrated theatre and opera director.

Under his tutelage, new business vigor brought about the building of a large open-air cattle shed at Braccio di Mensano as well as a game reserve, a restaurant at Molino d'Elsa and a new system of agricultural management, which employed about 70 farm workers on the estate.

During this time, movie stars such as Burt Lancaster, Sophia Loren and Helmut Lang along with members of the international jet-set used to frequent the villa and attend notable social events organized by Luchino Visconti himself.



## SANDWICHES

### **Club sandwich croccante servito con patate fritte**

Club sandwich with crispy chicken and french fries  
€ 20,00

### **Sandwiches di salmone affumicato Scozia**

Smoked salmon sandwich  
€ 18,00

### **Sandwiches di tonno, pomodoro, lattuga**

Tuna, tomato and lettuce sandwich  
€ 16,00

### **Sandwiches di prosciutto crudo Toscano stagionato**

Cured Tuscan ham sandwich  
€ 16,00

### **Toast prosciutto e formaggio Emmenthal**

Ham and Emmenthal cheese toasted sandwich  
€ 14,00

## INSALATE

### **Caesar salad con pollo e focchi di formaggio Parmigiano 24 Mesi**

Caesar salad with grilled chicken and  
matured parmesan cheese  
€ 20,00

### **Insalate miste condite con vinaigrette all'aceto Balsamico**

Assorted young salad leaves dressed  
in balsamic vinegar  
€ 14,00

### **Hamburger di manzo Chianina con pomodoro, lattuga, cipolla e patate fritte**

Chianina beef burger with tomato, lettuce, onions and  
french fries  
€ 20,00

**CheeseBurger al pecorino semistagionato DOP  
con pomodoro, lattuga, cipolla e patatine fritte**

Cheeseburger and DOP pecorino cheese with  
tomato, onions, lettuce and french fries

€ 20,00

**Patatine tartufate al parmigiano con salsa aioli**

Parmesan truffle french fries with aioli

€ 12,00

**\*Tutti i sandwiches verranno serviti  
con insalata assortita condita**

Sandwiches are served with assorted salad

**DOLCI**

**Torta di frutta** - Fruit tartlets

€ 8,00

**Desserts cioccolato** - Chocolate dessert

€ 8,00

**Gelati di nostra produzione**

Homemade ice creams

€ 8,00

**Frutta di stagione al taglio** - Fresh fruit platter

€ 8,00

**BIBITE**

**Illy Caffè espresso, decaffeinato, macchiato**

Illy espresso, decaf, macchiato

€ 4,00

**Illy cappuccino, caffelatte, cioccolata calda**

Illy cappuccino, latte, hot chocolate

€ 5,00

**Illy caffè filtro**

Illy filtered coffee, American coffee

€ 5,00

**Selezione di té Damman Frères**

Selection of Dammann Frères tea

**Té neri, te verdi** - Black tea, green tea

€ 6,00

**Rooibos** - Rooibos

€ 6,00

**Infusioni** - Infused with flavor

€ 6,00

**Té freddo** - Iced tea

€ 6,00

**Té bianchi** - White tea

€ 12,00

**MINERALS**

Panna still water and Pellegrino sparkling water

€ 5,00

**SOFT DRINK**

Coca Cola, Coca Cola Light, Coca Cola Zero, Sprite,  
Fanta, Tonic, Bitter Lemon, Lemonade, Ginger Ale,

San Bitter, Crodino

€ 8,00

**FRUIT JUICE**

Apricot, Peach, Pear, Green Apple, Pineapple,

Tropical, Ace, Blueberry

€ 8,00

**FRESH SQUEEZED**

Orange, Grapefruit

€ 10,00

**BEER**

Nastro Azzurro, Heineken, Budweiser, Becks, Corona

€ 10,00

## WINE LIST

### White Wines

Valentina, Vermentino, Gualdo del Re, Suvereto

Glass € 8,00    Bottle € 40,00

Vermignon, Vermentino Sauvignon,

Tenute Lenzini, Lucca

Glass € 8,00    Bottle € 40,00

Bianco Costa dell'Argentario, Ansonica,

La Parrina, Orbetello

Glass € 8,00    Bottle € 40,00

### Red Wines

Zizzolo Rosso, Fornacelle, Merlot Cabernet, Bolgheri

Glass € 10,00    Bottle € 40,00

Chianti Classico, Poggio Amorelli, Castellina

Glass € 10,00    Bottle € 48,00

Rosso di Montalcino, Sangiovese Grosso,

Castello Martinozzi

Glass € 10,00    Bottle € 44,00

“C” Castello di Casole

Glass € 10,00    Bottle € 40,00

### Sparkling wines and Champagne

Franciacorta Le Marchesine Extra Brut

Glass € 14,00    Bottle € 80,00

Prosecco Zardetto Extra Dry

Glass € 10,00    Bottle € 50,00

Champagne Charpentier Brut

Glass € 18,00    Bottle € 88,00

## **APERITIF**

Aperol, Bitter Campari, Martini Bianco,  
Martini Rosso, Martini Dry, Punt & Mes, Cynar,  
Nolly Prat  
€ 10,00

## **ANISETTE & ABSINTHE**

Pastis, Richard, La Fee Absinthe  
€ 8,00

## **MARSALA & SHERRY**

Vecchio Florio, Tio Pepe, Dry Sack  
€ 8,00

## **PORT**

Graham's Port White  
€ 8,00

Ruby Port  
€ 8,00

Tawny Port  
€ 10,00

Graham's 20Y Port  
€ 14,00

## **VODKA**

Stolichnaya red  
€ 10,00

Stolichnaya blue  
€ 10,00

Absolut  
€ 10,00

Moscowskaya  
€ 10,00

Stolichnaya Elite  
€ 12,00

Russian Standard

€ 12,00

Imperia

€ 14,00

Grey Goose

€ 16,00

Belvedere

€ 16,00

Kauffman Soft Selected

€ 18,00

## **GIN**

Gordon's

€ 10,00

Beefeater

€ 10,00

Bombay Sapphire

€ 12,00

Tanqueray

€ 12,00

Plymouth

€ 12,00

Hendrick's

€ 14,00

Tanqueray Ten

€ 16,00

## **TEQUILA**

Orendain Blanco

€ 12,00

Jose Cuervo

€ 14,00



Patron  
€ 16,00

**CACHAÇA & PISCO**  
Cachaça Velho Barreiro Silver  
€ 12,00

Pisco Moai  
€ 14,00

## WHISKY

### IRISH WHISKY

Jameson  
€ 12,00

Tullamore Dew  
€ 12,00

A drop of the Irish 11Y  
€ 14,00

### SCOTCH BLENDED WHISKY

Famous Grouse  
€ 10,00

Ballantine's  
€ 10,00

J&B  
€ 10,00

Johnnie Walker Red label  
€ 10,00

Chivas Regal 12Y  
€ 12,00

Johnnie Walker Black label  
€ 14,00

Johnnie Walker Blue label  
€ 32,00

## SCOTCH SINGLE MALT WHISKY

Glenfiddich 15Y

€ 14,00

Macallan fine oak 12Y

€ 14,00

Macallan fine oak 15Y

€ 16,00

Caol Ila 12Y

€ 16,00

Glenmorangie 10Y

€ 16,00

Highland Park 1981 Samaroli

€ 16,00

Glenlivet 1987

€ 16,00

Cragganmore 1993

€ 16,00

Balvenie double wood 12Y

€ 16,00

Tobermory 1995 exclusive malt

€ 16,00

Nikka barrel blend

€ 16,00

Lagavulin

€ 18,00

Oban

€ 18,00

Talisker

€ 18,00

Laphroig

€ 18,00

**RYE WHISKY**

Canadian Club

€ 12,00

Hudson Manhattan

€ 18,00

**BOURBON & TENNESSE  
SOUR MASH WHISKEY**

Wild Turkey

€ 12,00

Jack Daniel's

€ 12,00

Jim Beam

€ 14,00

Knob Creek

€ 16,00

Maker's Mark

€ 16,00

**BRANDY**

Vecchia Romagna

€ 10,00

Gran Duque d'Alba

€ 14,00

**BAS ARMAGNAC**

Chateau de Laubade VSOP

€ 12,00

Millesimè 1992

€ 14,00

**CALVADOS**

Monin VS

€ 10,00

Christian Douin Horse d'Age  
€ 20,00

**COGNAC**  
Courvasier VSOP  
€ 12,00

Martell VS  
€ 12,00

Petit Gourmel Premiers Saveurs  
€ 14,00

Hennessy XO  
€ 30,00

Decanter Age des Fleurs  
€ 32,00

Remy Martin Louis XIII (4cl)  
€ 180,00

**EUX DE VIE & GRAPPA**

Kirsch  
€ 14,00

Williamine Morand  
€ 14,00

Grappa Gaiarine Prosecco  
€ 10,00

Grappa UE Nonino  
€ 12,00

Grappa barile 4Y  
€ 12,00

Grappa Tignanello  
€ 14,00

Grappa Brunello Palazzo  
€ 18,00

Grappa Bosso La Rionda  
€ 22,00

Grappa Berta Luigi Bonollo  
€ 26,00

## **RUM**

Flor de Cana extra dry 4Y slow aged  
€ 10,00

Sailor Jerry  
€ 10,00

Havana Club 3Y  
€ 10,00

Myers's  
€ 12,00

Matusalem Gran Reserva Solera 15Y  
€ 14,00

El dorado 12Y  
€ 14,00

La Mauny Vieux Agricole Vintage 1995  
€ 20,00

XO Zacapa 25Y centenario  
€ 26,00

## **LIQUERS**

Amaretto di Saronno, Frangelico, Limoncello della  
Costiera Amalfitana, Mirto, Sambuca Molinari,  
Galliano, Chamborde, Southern & Comfort, Drambuie,  
Grand Marnier, Cointreau, Tia Maria, Melon Bols,  
Marie Brizard, Maraschino Luxardo, Batida de Coco,  
Malibu, Kalua, Bailey's, Benedictine, Strega, Peter  
Heering, Creme de Menthe White, Creme de Menthe  
Green, Chartreuse Green, Mandarin Napoleon.  
€ 8,00

## **AMARI**

Amaro Averna, Fernet Branca, Branca Menta, Amaro Montenegro, Amaro Ramazzotti, Amaro Jagermeister  
€ 8,00

## **MIXOLOGY**

### **Sprits**

Based on Aperol, Campari or white wine-soda water  
€ 12,00

### **Americano**

Bitter Campari-Red Vermouth-soda  
€ 15,00

### **Bloody Mary**

Vodka-tomato juice-lemon juice-Worcestershire  
sauce Tabasco-salt-pepper  
€ 15,00

### **Beachcomber**

White rum-lime juice-Cherry Brandy-Maraschino  
€ 15,00

### **Daiquiri**

White rum-lime juice-sugar syrup  
€ 15,00

### **Negroni**

Sweet Vermouth-Gin-Bitter Campari  
€ 15,00

### **Manhattan**

Rye Whisky-sweet Vermouth and bitters  
€ 15,00

### **Margarita**

Tequila-Triple Sec-lime juice  
€ 15,00

### **Gimlet**

Rose's lime juice Cordial-lime juice and Vodka or Gin  
€ 15,00

**Milano&Torino**

Bitter Campari -Punt & Mes-soda

€ 15,00

**Pegu Club Cocktail**

Dry Gin-Orange Liqueur-lime juice-and bitters

€ 15,00

**CHAMPAGNE COCKTAIL**

**Bellini**

Champagne-fresh peach nectar and sugar

€ 16,00

**Rossini**

Champagne-fresh strawberry nectar and sugar

€ 16,00

**Champagne Cocktail**

Cognac-Grand Marnier-Angostura bitters-sugar cube

€ 16,00

**Mimosa**

Champagne-fresh orange juice-Grand Marnier

€ 16,00

**The Legend**

Champagne-Aperol-Passoã and passion fruit nectar

€ 16,00

**Peach Pepperoni Royale**

Peach tree-Champagne-fresh pepperoni

€ 16,00

**Chambord & Champagne**

Black raspberry liqueur and Champagne

€ 16,00

## LONG DRINK AND TROPICAL COCKTAIL

### **Caipirinha**

Cachaca-muddled with fresh lime and sugar cane  
€ 16,00

### **Hurricane**

Rum-passion fruit juice-Lime Juice Rose's Cordial  
lime-fresh lime juice-grenadine  
€ 16,00

### **Moscow Mule**

Vodka-Ginger Ale-Rose's Lime Juice Cordial  
€ 16,00

### **Mai Tai**

Rum-almond syrup-Orange Curaçao-lime  
juice-Grenadine  
€ 16,00

### **Cuba Libre**

Rum-Coca Cola-lime-sugar  
€ 14,00

### **Mojito**

Havana Rum 3Y-pounded with fresh mint-lime  
juice-sugar-Soda water  
€ 16,00

### **Piña Coloda**

Pineapple juice-White Rum-coconut syrup  
€ 16,00

### **Gin Fizz**

Gin-lemon juice-sugar-Soda water  
€ 14,00

### **Pisco Sour**

Pisco-lemon juice-sugar-white egg and bitters  
€ 14,00



**Singapore Sling**

Cherry Brandy-pineapple juice-Benedictine-Cointreau  
Grenadine-lime juice-drops of bitters  
€ 16,00

**Planters Punch**

Dark Rum-lime juice-orange juice-Grenadine syrup  
and bitters  
€ 16,00

**Sex on the Beach**

Vodka-cranberry juice-orange juice-Peach Liqueur  
€ 16,00

**Bahia Breeze**

Tequila-pineapple juice-cranberry juice  
€ 16,00

**Mint Julep**

Bourbon whiskey-fresh mint-sugar-Soda Water  
€ 16,00

**Colbert Bump**

Plymouth Gin-Cherry Heering-lemon juice-Soda Water  
€ 16,00

**Frozen Daiquiri**

Havana Rum-lime juice-Maraschino-sugar  
€ 16,00

**El Diablo**

Silver Tequila-Crème de Cassis-lime juice-Ginger Ale  
€ 16,00

**Whisky Sour**

Bourbon whiskey-lemon juice-sugar  
€ 14,00

**Pimm's No. 1 Cup**

Pimm's and lemonade  
€ 16,00

**Long drink classic brand**

€ 14,00

Long drink special brand  
€ 18,00

## **VIRGIN**

### **Iron Man**

Orange juice-cranberry juice-pineapple juice-lemon  
juice-sugar  
€ 10,00

### **Blueberry Colada**

Pineapple juice-cream of coconut-fresh blueberries  
€ 10,00

### **Fruit punch**

Passion fruit juice-lime juice-almond syrup-Grenadine  
€ 10,00

### **Rapsodia**

Fresh raspberries-fresh banana-yoghurt-pineapple  
juice-coconut syrup  
€ 10,00

### **Empire of the sun**

Grapefruit juice-Grenadine syrup-Cedrata Tassoni  
€ 10,00

## **NIGHTCAP**

### **Alexander**

Cognac-Crème de Cacao white-cream  
€ 14,00

### **Apple Sidecar**

Calvados-Cointreau-lemon juice  
€ 14,00

### **Mary Pickford**

White Rum-pineapple juice-Grenadine-Maraschino  
€ 14,00

### **Tiramisù**

Dark Rum-Tia Maria-espresso caffè-vanilla sugar and  
fresh cream  
€ 14,00

**Golden Dream**

Galliano-Cointreau-orange juice and cream  
€ 14,00

**Old Fashioned**

Rye Whisky-sugar cube-dash Soda Water  
€ 14,00

**Stinger**

Brandy-Crème de Menthe white  
€ 14,00

**Grasshopper**

Green Creme de Menthe-Creme de Cacao and cream  
€ 14,00

**Sazerac**

Rye whisky-Creole bitter-drops of Absinthe  
€ 14,00

**HOT DRINK**

Irish coffèe  
€ 14,00

Punch  
€ 12,00

**MARTINI**

**Viscontini**

Dry Vermouth-Grey Goose Vodka and Tuscan flavours  
€ 16,00

**Hendrick's**

Hendrick's Gin-dry Vermouth-fresh cucumber peel  
€ 16,00

**Apple**

Vodka-Sour Apple and apple juice  
€ 14,00

**Rose**

Rose Syrup-Vodka-Dry Vermouth

€ 14,00

**Martinez**

Gin-Orange Bitter-Maraschino-Dry Vermouth

€ 14,00

Classic

€ 14,00

**GIN OR VODKA STIRRED  
WITH DRY VERMOUTH**

**Dirty**

Vodka or Gin and dirty juice

€ 14,00

**French**

Vodka-pineapple juice-Chambord Liqueur and  
fresh blackberries

€ 14,00

**Norma Jean**

Vodka-Cherry Brandy-Crème de Cacao White

€ 14,00

**Chocolate Martini**

Crème de Cacao White-Vanilla Vodka

€ 14,00