
The Winter Garden Bar





The History of the Hotel

The palazzo of The St. Regis Florence was constructed in 1432, originally known as the "Palazzo Giuntini". This palace was conceived by Filippo Brunelleschi, the same architect who designed the dome of the famous cathedral in Florence. This private residence evolved into a hotel in 1866 when it was bought by the Kraft family. During the same period, the iconic Winter Garden was created as an internal space for special occasions, a white marble fountain was placed in the centre of this unique courtyard, while an abundance of ornamental plant species flourished under its balcony. It is in this exquisite setting that the Winter Garden Restaurant & Bar is situated, punctuated by the wonderful stained-glass ceiling and an impressive six hundred pound Murano blown-glass chandelier.



The Winter Garden Bar

Everyday from 6 pm to 1 am

The St. Regis Signature Rituals

Bloody Mary Ritual

A classic Bloody Mary or the St. Regis
Florence Team's signature version,
accompanied by a small gift from the Chef.

28

Evening Ritual

The St. Regis Art of Sabrage, a ritual dating
back to the 19th-century, where a bottle of
sparkling wine is opened with an elegant sabre.

Everyday from 6 pm to 7 pm

26

“Bespoke” Spirits

A journey to explore your favourite spirits.
Three different experiences to enjoy and
discover the secrets and anecdotes
that hide behind each label.

Everyday from 9 pm to 12 am

Discovering Highlands - Whisky

130

Agave 360° - Tequila and Mezcal

110

Colonial Legacy - Rum

90

For information and reservations
restaurant.stregis@stregis.com

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The Story of the Bloody Mary

In 1934, Fernand Petiot became a bartender at The St. Regis New York, bringing with him the "Bloody Mary", a drink with a base of vodka and tomato juice that he began in Paris. It was at the famous King Cole Bar of The St. Regis that Petiot perfected his recipe, renaming it the "Red Snapper" to suite the hotel's high-end clientele... and even if the name did not stick, the spicy drink certainly did. Discover our curated menu of Bloody Marys that celebrates the iconic St. Regis cocktail and the cosmopolitan spirit that inspires its various interpretations.



The Original Bloody Mary 28

Vodka, Tomato Juice, Lemon Juice, Worcestershire Sauce,
Tabasco Sauce, Black Pepper, Celery Salt, Sea Salt

Bloody Marys of the World 28

Explore the worldly selection of St. Regis Signature Bloody Mary cocktail that highlights regional influences

Brunello Bloody Mary - The St. Regis Florence

Vodka, Brunello Grappa, Bloody Mary Mix*, Acacia Honey, Rosemary

Mary Terranean - The St. Regis Rome

Vodka, Bloody Mary Mix*, Spicy Red Pepper Powder,
Olive Oil, Oregano, Basil

Harry Texas Bloody Mary - The St. Regis Houston

Vodka, Tequila, Bloody Mary Mix*, Sugar, Sliced Jalapeño

Bloody Mary Mix* — Tomato Juice, Lemon Juice, Worcestershire Sauce,
Tabasco Sauce, Black Pepper, Celery Salt, Sea Salt

-1,4,6,9,12-

Mixology Atelier 38

A truly exquisite experience, where signature mixology is elevated by the elegance of the gueridon service guided by our Bar Manager. From the Signature Bloody Mary and the Aged Negroni to the Martini, each cocktail is prepared tableside with a premium selection of ingredients, accompanied by refined gourmet bites.



Brunello Bloody Mary

The signature cocktail of St. Regis, reinterpreted by our Team with a contemporary twist.
Vodka, Brunello Grappa, Bloody Mary Mix*, Acacia Honey, Rosemary

Aged Negroni

A distinctive interpretation of Florence's signature cocktail, elevated through the technique of ageing in Vin Santo barrels.
Ginarte, Winestillery Tuscan Vermouth, Campari.

Gin or Vodka Martini

The timeless Martini, presented in its most classic form, dry or dirty, or personalised to each guest's taste with special garnishes and bitters.

Bloody Mary Mix* — Tomato Juice, Lemon Juice, Worcestershire Sauce, Tabasco Sauce, Black Pepper, Celery Salt, Sea Salt
-1,4,6,9,12-

The Pentagram 30

The Winter Garden Bar is not simply a bar: it is a stage. Each evening, beneath the extraordinary 19th-century stained-glass ceiling and the Murano glass chandelier, the piano sets the tone for an experience that transcends the simple act of drinking. The ritual of sabrage raises the curtain, the lighting transforms the atmosphere, and live music becomes the soundtrack to an unforgettable evening.

Our Signature List is born from this uniqueness. Its *fil rouge* is music: not as mere decoration, but as a narrative language, each cocktail is a note, and our guests, the orchestra.

Suite N°1

Ginarte Dry Gin, Amaro Santoni, Cordiale St. Regis, Soda Water

Serenata

Remy Martin VSOP, Mancino Sakura Vermouth, Raspberry,
Marchese Antinori Blanc de Blancs

Opus III

Casamigos Blanco, Montelobos, Grapefruit, Honey, Wasabi, Tonic Water

Bis

Laphroaig 10, Pineapple, Orgeat Syrup

Claire de Lune

Belvedere, Frangelico, Lillet Blanc, Chocolate



The Classics 26

Martinez

London Dry Gin, Sweet Vermouth, Maraschino Liqueur, Orange Bitter

Naked and Famous

Mezcal, Chartreuse Jaune, Aperol, Lime Juice

Old Cuban

Aged Rum, Simple Syrup, Angostura Bitter,
Lime Juice, Mint Leaves, Champagne Brut

Penicillin

Blended Scotch Whisky, Lagavulin 16 y.o., Lemon Juice,
Miele Syrup, Fresh Ginger

Pisco Sour

Pisco, Lemon Juice, Simple Syrup

South Side

London Dry Gin, Lemon Juice, Simple Syrup, Mint Leaves

Stinger

Cognac, White Crème de Menthe

VE.N.TO

White Grappa, Lemon Juice, Honey Mix, Chamomile Cordial

Low Alcohol Cocktails 26

Spritz 2.0

Martini Floreale, Non-Alcoholic Prosecco, Ginger Ale

Regis Temple

Apple Vinegar, Strawberry, Grenadine, Ginger Beer

SPA

Spinach, Celery, Cucumber, Mint, Green Apple

Metropolitan 0,6% Alc.

Seedlip Grove 42, Amaro Amara, Cranberry, Orange, Lime

Gin's Hour 1,2% Alc

Jimmy, Strawberry, Lime, Red Berry Black Tea, Soda Water

*All cocktails are hand-crafted using freshly squeezed juices

The Story of the Negroni

It was 1919 in Florence when Count Camillo Negroni, a regular guest of the Winter Garden Bar, would stop for a drink at the Drogheria Casoni, located on the corner of Via de' Tornabuoni.

One evening, while drinking there, he asked the bartender, Fosco Scarselli, to strengthen his usual Americano with a touch of gin, in homage to his English origins.

The result was a drink with the same deep, intense red colour, a pleasantly dry sensation on the palate, and a distinctive note of juniper. From that moment on, the Count's "Americano" became what we now know as the "Negroni": equal parts gin, red vermouth and Campari, garnished with a slice of orange.



The Original Negroni 28

London Dry Gin, Bitter Campari, Red Vermouth

Signature Negronis 28

We are pleased to present our own twists on the famed cocktail

Camillo Woodford Reserve, Campari, Cynar, Barley

Anta Patron Silver, Martini Riserva Ambrato, Bitter Rouge

Fosco Diplomatico Reserva Exclusiva Rum,
Amaro Nonino, Campari, Coffee

From the Cellar



Red Wines (12,5 cl / 4,2 oz)



Ser Lapo Chianti Classico Riserva DOCG - Mazzei	Sangiovese, Merlot	24	95
CastelGiocondo Brunello di Montalcino DOCG - Frescobaldi	Sangiovese Grosso	30	155
Poggio all'Oro Brunello di Montalcino DOCG - Banfi	Sangiovese Grosso	55	260
Tignanello Toscana IGT Antinori	Sangiovese, Cabernet Sauvignon, Cabernet Franc	60	350
Argentiera Bolgheri DOC Superiore - Argentiera	Merlot, Cabernet Sauvignon, Cabernet Franc	48	250
Pinot Nero Alto Adige DOC Franz Haas	Pinot Nero	26	110
Barolo DOCG - Oddero	Nebbiolo	30	155
Costasera Amarone della Valpolicella DOCG - Masi	Corvina, Rondinella, Molinara	28	125

White & Rosé Wines (12,5 cl / 4,2 oz)

Campo della Pieve Vernaccia di San Gimignano DOCG Colombaio di Santa Chiara	Vernaccia di San Gimignano	20	90
Mezzo Braccio Toscana IGT Antinori	Riesling	22	90
Cervaro della Sala Umbria IGT Antinori	Chardonnay, Grechetto	38	160
Gewürztraminer Alto Adige DOC Alois Lageder	Gewürztraminer	20	90
Pinot Grigio Alto Adige DOC Tramin	Pinot Grigio	22	90
Vulcaia Fumè Veneto IGT - Inama	Sauvignon Blanc	26	120
W...Dreams... Venezia Giulia IGT Jermann	Chardonnay	30	140
"A" Rosato Toscana IGT - Antinori	Aleatico	22	90
Whispering Angel Château d'Esclans	Grenache, Cinsault, Rolle	22	90

Italian Sparkling Wines (12,5 cl / 4,2 oz)

			
Crede Valdobbiadene Prosecco Superiore DOCG - Bisol 1542	Glera, Verdiso, Pinot Bianco	22	90
Cuvée Prestige Franciacorta DOCG Ca' del Bosco	Chardonnay, Pinot Nero, Pinot Bianco	26	130
Marchese Antinori "Blanc de Blancs" Franciacorta DOCG - Antinori	Chardonnay, Pinot Bianco	26	120
Bellavista Satèn Franciacorta DOCG - Bellavista	Chardonnay	30	175
Cabochon Franciacorta DOCG Monterossa	Chardonnay, Pinot Nero	38	225
Annamaria Clementi Franciacorta DOCG - Ca' del Bosco	Chardonnay, Pinot Nero, Pinot Bianco	***	320
Perlé Rosé Trento DOC Riserva Ferrari	Pinot Nero, Chardonnay	30	185

Champagne (12,5 cl / 4,2 oz)

Billecart - Salmon Brut Réserve	Pinot Noir, Chardonnay, Pinot Meunier	38	190
Bollinger Special Cuvée	Pinot Noir, Chardonnay, Pinot Meunier	33	180
Comte de Montaigne Extra Brut Grande Réserve	Pinot Noir, Chardonnay	28	130
Cristal Louis Roederer	Pinot Noir, Chardonnay	***	770
Dom Perignon Brut Vintage	Pinot Noir, Chardonnay	***	525
Krug Grande Cuvée	Pinot Noir, Chardonnay, Pinot Meunier	85	560
Ruinart Blanc de Blancs	Chardonnay	46	240
Billecart - Salmon Rosé	Pinot Noir, Chardonnay, Pinot Meunier	***	300
Veuve Clicquot Rosé	Pinot Noir, Chardonnay, Pinot Meunier	42	210

Dessert Wines (7cl / 2,3 oz)



Asta Rosa Regale - Banfi	Moscato Bianco	22
Ben Ryé - Donna Fugata	Zibibbo	24
Moscato Rosa - Franz Haas	Moscato Rosa	24
Muffato della Sala - Antinori	Sauvignon Blanc, Grechetto, Gewürztraminer, Sémillon, Riesling	24
Vin Santo - Badia Coltibuono	Trebbiano, Malvasia	22

Port Wines (7cl / 2,3oz)

Graham's 20 anni	28
Graham's 30 anni	36
Graham's 40 anni	42
Graham's Fine White	22
Graham's Tawny	24

Madeira (7cl / 2,3oz)

H.M.Borges	Sweet	22
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Sherry (7cl / 2,3oz)

Tio Pepe	Very Dry	22
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Artisanal Tuscan Beer 16

Listra Birrificio 26 Nero	Blanche	Refreshing, Floral	4,7%
 Fedora Birrificio 26 Nero	Golden Ale	Fruity, Floral, Slightly Bitter	5%
Guadagnata Birrificio 26 Nero	Amber Ale	Spiced, Toasted, Caramellized	6%
La Mancina Birrificio del Forte	Belgian Strong Ale	Smooth, Fruity, Complex	7,5%

National and Non-Alcoholic Beer 12

Moretti	Pilsner	Floral, Malted, Slightly Bitter	4,6%
Peroni Nastro Azzurro	Pilsner	Refreshing, Floral	5,1%
Tourtel	Lager	Refreshing	<0,5%

Neat or on the Rocks



Spirits (4cl / 1,35oz)

The following prices are intended for spirits served neat or on the rocks.
If requested as a cocktail, the price will be supplemented with 5 euros.

Gin			Vodka		
Copper Strength	Florence	32	VKA	Toscana	28
Floressence	Florence	26	Absolut	Sweden	22
Ginarte	Florence	24	Absolut Citron	Sweden	22
Jimmy (21% alc.)	Florence	22	Absolut Vanilla	Sweden	22
Peter in Florence	Florence	28	Absolut Elyx	Sweden	30
Ambrosia	Tuscany	24	Belvedere	Poland	24
Sabatini	Tuscany	24	Chopin	Poland	28
Malfy Pompelmo Rosa	Italy	24	Potocki	Poland	30
Beefeater	England	22	Ciroc	France	26
Bombay Sapphire	England	22	Grey Goose	France	28
Martin Miller's	England	24	Beluga Gold	Montenegro	48
Oxley	England	30	Line		
Plymouth Navy Strength	England	28	Mamont	Russia	28
Silent Pool	England	30	Stolichnaya Elit	Russia	32
Sipsmith	England	26	Ketel One	Holland	24
Sipsmith V.J.O.P.	England	30	Tito's	USA	24
Hendrick's	Scotland	24	Nikka Coffey	Japan	30
Tanqueray	Scotland	22			
Tanqueray N°Ten	Scotland	26			
Elephant	Germany	26			
Monkey 47	Germany	30			
Gin Mare	Spain	24			
Nordés	Spain	24			
Nikka Coffey	Japan	28			
Roku	Japan	24			
Bobby's Dry	Holland	26			
Dutch Courage	Holland	28			
N°3	Holland	24			

Rum - Ron - Rhum

Caroni 17	68
Clement Rare Cask	36
Depaz XO	40
Diplomatico Reserva 12	28
El Dorado 12	28
El Dorado 21	38
Exquisito 1990	30
Flor de Caña 18	30
Flor de Caña 25	46
Gosling's Black Seal	24
J.M Millésimé 2000	54
Karukera Reserve Spéciale	28
Saint James Blanc Fleur de Canne	24
Santa Teresa Solera 1796	28
Zacapa Royal	62

Tequila

Casamigos Blanco	26
Casamigos Reposado	28
Casamigos Anejo	32
Clase Azul Plata	42
Clase Azul Reposado	70
Don Julio Blanco	26
Don Julio Reposado	28
Don Julio 1942	54
Fortaleza Blanco	28
Fortaleza Reposado	36
Fortaleza Anejo	40
Herradura Extra Anejo	80
Selección Suprema	
Jose Cuervo Res. Familia	56
Patròn Silver	26
Patròn Reposado	28
Patròn Anejo	32

Mezcal

Alipus	30
Montelobos	34
Pechuga Del Maguey	68

Cachaça

Leblon	24
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Cognac

Courvoisier X.O.	48
Hennessy Paradis	220
Hennessy X.O.	56
Louis XIII Remy Martin	440
Martell V.S.O.P.	26
Martell X.O.	60
Remy Martin V.S.O.P.	26
Remy Martin X.O.	52

Armagnac

Dartigalongue	32
Laberdolive Hors d'Age	42
Sables Fauv.	

Brandy

Cardenal Mendoza	24
Villa Zarri 10	26

Calvados

Coeur de Lion Drouin 25	54
Père Magloire	24
Prestige Camut 50	70
Roger Groult 12	48

Whiskey & Whisky (4cl / 1,35oz)

Scotch Single Malt Whisky

Highland

Aberfeldy 12	28
Glenfiddich 12	26
Glenmorangie Nectar d'Or	32
Oban 14	28
The Dalmore Port Wood	30
The Dalmore 15	40
The Dalmore 18	55
The Dalmore Alexander III	60

Islands

Ardbeg 10	28
Bowmore 12	28
Caol Ila 18	58
Highland Park 18	48
Lagavulin 16	32
Laphroaig 10	26
Laphroaig 25	98
Talisker 25	62

Speyside

Aberlour 18	34
Aultmore 12	30
Balvenie 14 Caribbean Cask	38
Glenfarclas 15	34
Mortlach 20	60
The Glenlivet Founder's Reserve	24
The Glenlivet 18	40
The Macallan 12 Double Cask	34
The Macallan 15 Double Cask	62
The Macallan 18 Double Cask	74
The Macallan Rare Cask	100
The Macallan 25 Sherry Oak	280

Scotch Blended Whisky

Chivas Regal 12	24
Chivas Regal 18	32
Chivas Royal Salute (21 y.o.)	48
Johnnie Walker Black L.	24
Johnnie Walker Green L.	30
Johnnie Walker Blue L.	58

Japanese Whisky

Nikka Coffey Malt	30
Nikka From the Barrel	30
Nikka Miyagikyo	34
Suntory Hibiki Harmony	40
Suntory The Yamazaki Single Malt 12	86

American Whiskey

Basil Hayden's	32
Buffalo Trace	26
Bulleit Rye	24
Few Rye	30
Jack Daniel's Old 7	24
Jack Daniel's Single Barrel	28
Jim Beam Signature Craft	30
Knob Creek Bourbon (9 y.o.)	28
Knob Creek Rye	28
Maker's Mark	26
Michter's Bourbon	30
Whistlepig 12	38
Woodford Reserve	30

Irish Whiskey

Jameson	24
Jameson Black Barrel	24
RedBreast (12 y.o.)	28

Canadian Whisky

Canadian Club	22
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Aperitif (6 cl / 2 oz) 22

Antica Formula Carpano, Aperol,
Bitter Bianco Luxardo, Bitter
Fusetti Cacao, Campari Bitter,
Carpano Punt e Mes, China
Clementi, Cocchi Vermouth
Rosso, Lillet Blanc, Macchia
Vermouth, Mancino Vermouth
Rosso, Martini (Bitter / Bianco /
Dry / Rosso / Fiero / Rosato),
Mulassano Vermouth Rosso,
Noilly Prat Original Dry, Pastis
(Ricard / Pernod), Pimm's N° 1,
Select, Winestillery (Bitter /
Tuscan Vermouth Rosso / Dry)

Amaro (4 cl / 1,35 oz) 22

Amaro del Capo, Amaro
Leonetta, Amaro Locale, Amaro
Nonino, Averna, Branca Menta,
Braulio, Cynar, Fernet Branca,
Jefferson, Montenegro,
Rabarbaro Zucca, Ramazzotti

Italian Liqueurs 24 (4 cl / 1,35 oz)

Acqua di Cedro Nardini,
Amaretto Disaronno, Frangelico,
Galliano, Limoncello Villa Massa,
Essentiae Lunae (Caffè/ Erba
Cedrina/ Persichetto),
Mirto Raro Wild, Sambuca
Molinari, Strega

International Liqueurs 24 (4 cl / 1,35 oz)

Absinthe La Fée, Bailey's,
Chambord, Chartreuse (Jaune /
Verte), Cointreau, D.O.M.
Benedictine, Drambuie,
Elephant Sloe Gin, Grand
Marnier, Licor 43, Midori,
St. Germain

Grappa (4 cl / 1,35 oz)

Barbaresco Gaja	<i>Piedmont</i>	24
Brunello Banfi	<i>Tuscany</i>	24
Fragolino Nonino	<i>Friuli</i>	38
Camomilla R. Levi	<i>Piedmont</i>	30
Oltre il Vallo Berta	<i>Piedmont</i>	28
Po'di Poli Morbida	<i>Veneto</i>	24
Sassicaia Poli	<i>Veneto</i>	38
Tignanello Antinori	<i>Tuscany</i>	28

Acqueviti (4 cl / 1,35 oz)

Riserva Nonino		48
<i>Friuli</i>		
Pisco Portòn Acholado		26
<i>Peru</i>		
Kirsch Massenez		22
<i>France</i>		
Pere Williams Massenez		22
<i>France</i>		

Tea, Coffee and Beverages



Juices and Soft Drinks		Cafeteria	
		American Coffee	10
Aranciata Sanpellegrino	12	SC illy Barley Coffee	10
Chinotto Lurisia	12	SC illy Ginseng Coffee	10
Coca Cola	12	SC illy Iced Coffee	10
Coca Cola Zero	12	SC illy Cappuccino	12
Crodino	12	SC Hot Chocolate	12
Fever Tree Ginger Ale	12	SC illy Espresso	10
Fever Tree Ginger Beer	12	SC illy Double Espresso	12
Fever Tree Acqua Tonica	12	SC Fresh Herbal Teas	12
Fever Tree Soda	10	Latte	10
Plose Lemon Soda	12	Dammann Frères Cold Teas	12
Red Bull	12		
Sanbitter Red	12		
Seven Up	12		
Fruit Juices	12		
Apricot			
Pineapple			
Cranberry			
Passion Fruit			
Lychee			
Red Apple			
Blueberry			
Pear			
Peach			
Fresh-Squeezed Juices	14		
Orange			
Lemon			
Grapefruit			

Herbal Teas 12

(Dammann Frères,
France, Since 1692)

Chamomile

Peppermint Tea

Cedeberg Rooibos

Tilleul de Carpentras Linden

Verveine

Berger Tea (Inden, Verbena,
Lemongrass, Mint, Orange
Flowers)

The Experience of Tea

(Dammann Frères, France, Since 1692)

Black Tea

		Loose	Bags	
		14	12	
The exclusive blend of The St. Regis Florence	Aromas of Pineapple, Caramel and Maraschino	•		China
 Breakfast	Assam, Ceylan, Darjeeling	•	•	India, Sri Lanka
Ceylan O. P.	Full-Bodied, Strong Taste	•	•	Sri Lanka
 Darjeeling	Almonds, Ripe Peach	•	•	India
Earl Grey Yin Zhen	Bergamot, Cornflowers	•	•	China
Earl Grey Decaffeinated	Bergamot, Cornflowers		•	China
Lapsang Souchong	Smoked Pine Wood	•	•	China
Paul&Virginie	Caramel, Red Fruits	•		China, Sri Lanka
Pomme d'Amour	Baked and Caramelised Apple Pieces	•		China, Sri Lanka
 Vanilla	Mild and Warm		•	China
4 Fruit Rouges	Red Fruits Pieces	•		China, Sri Lanka

Oolong Tea

Caramel	Aroma of Caramel	•		China
Fancy	Chestnut, Low Caffeine	•		China

Pu-erh Tea

Cang Yuan	Dark, Intense, Woody and Earthy Notes	•		China
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Green Tea

Gunpowder	Leaves Rolled into Pearls		•	China
 Jasmin	Jasmin Flowers	•	•	China
L'Oriental	Passion Fruit, Peach	•	•	China
Touareg	Mint Leaves, The Desert Tea	•	•	China

White Tea

Passion de Fleurs	Rose Petals, Apricot	•	•	China
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From the Kitchen

from 6 pm to 10:30 pm



Light Meal Menu

from 6 pm to 10:30 pm

Tomato and Mozzarella “Suppli” (2 pcs.) 12

-1,3,7,8,9,12-

Raw Ham and Parmesan Cheese 16

-7,12-

T Mixed Seasonal Salad 26

-9-

**V “Caprese” Salad with Bufala Mozzarella,
Cherry Tomatoes and Basil 32**

-7-

V Caesar Salad 29

with Grilled Chicken Breast +7

-1,3,4,7,8,12-

***Grilled Prawns, Lettuce Hearts and Tartare Sauce 42**

-1,2,3,4,7,8,12-

Ham and Cheese Toasted Sandwich with French Fries 26

-1,5,6,7,8,11,12,13-

Classic Club Sandwich with French Fries 44

(Chicken Breast, Bacon, Egg, Lettuce, Tomato, Mayonnaise)

-1,3,4,5,7-

T The St. Regis Burger with French Fries 44

(Beef, Lettuce, Tomato, Cheddar Cheese, Mayonnaise)

-1,3,5,7,8,11,13-

V Spaghetti with Tomato Sauce and Basil 34

-1,7,9-

Desserts

Fresh Fruit Salad 32

Our “Cheese Cake” with Mixed Berries 22

-1,3,5,6,7,8,11,12,13-

Crème Brûlée 20

-3,7-

Classic Tiramisù 22

-1,3,7,8-

V Selection of Homemade Sorbet and Gelato

(Vanilla, Chocolate, Pistachio, Strawberry, Lemon, Passion Fruit)

1-2 scoops 16

3-4 scoops 20

-1,4,7,8-

Dear Guest, below you will find the list of allergens which may be contained in a dish. Allergens are indicated throughout the menu for each dish where present. For any further questions, our staff is at your complete disposal.

- | | |
|-------------------------------|-----------------------------------|
| 1. cereals containing gluten | 8. nuts |
| 2. crustaceans | 9. celery |
| 3. eggs | 10. mustard |
| 4. fish | 11. sesame seeds |
| 5. peanuts | 12. sulphur dioxide and sulphites |
| 6. soy beans | 13. lupins |
| 7. lactose and dairy products | 14. molluscs |

T: Territoriality

V: Vegetarian

* Frozen Product

SC: Sustainability Certification by illy
environmentally, socially and economically

Cover charge of 8 euros per person

V.A.T. Included



ST REGIS
FLORENCE

