



SAN

BAYLON

- COCKTAIL BAR -

Cocktail List & SPIRITS

*We create alchemy through our twists
on classic cocktails, developing new sensations.*




RELAIS &
CHATEAUX

Delicatessen

- COLD CUTS BOARD23,00
- CHEESE BOARD “GREGORIO ROTOLO” ...23,00
- BRESAOLA, PICKLE VEGETABLES25,00
- PARMA RAW CURED HAM
AND BUFFALO MOZZARELLA 22,00
- BURRATA CHEESE, SUN-DRIED TOMATOES
AND TAGGIASCHE OLIVES 22,00
- CANTABRIAN ANCHOVIES
WITH BREAD AND BUTTER 18,00

From the Sea

- CATCH OF THE DAY*:
SERVED RAW ACCORDING TO MARKET
- OYSTERS 30,00 (HALF DOZEN)

Small Bites

- A CICCETTI TOUR 22,00
*(Pallotta “cacio e ova”, crunchy chicken skewer
with peanut sauce, fried striped prawns
with spicy sauce)*
- WAFER WITH BEEF TARTARE 10,00
- BEEF CROQUETTE
WITH GREEN SAUCE 8,00
- ROMAN SUPPLI 6,00
- SALMON TARTARE*, GUACAMOLE ... 10,00
- ROMAN MEATBALL 6,00
- ATLANTIC CROACKER RAW FISH* ... 10,00
- FRIED STRIPED PRAWNS
WITH SPICY SAUCE 10,00
- “PALLOTTA” CACIO E OVA 6,00
- CRUNCHY CHICKEN SKEWER
WITH PEANUT SAUCE 8,00
- “MARITZZO”, GORGONZOLA CHEESE
AND ZUCCHINI SCAPECE 9,00
- CRISPY ARTICHOKE
WITH MINT SAUCE 5,00
- BRIOCHE WITH CANTABRIAN
ANCHOVIES AND BUTTER 9,00

Desserts

- WILD BERRIES TARTLET
WITH DIPLOMAT 12,00
- SEMIFREDDO TIRAMISU 12,00
- ICE-CREAM SELECTION 10,00
*Three scoops (please enquire our staff about our
daily choices)*

Amari

Amari (bitters) are liqueurs obtained from the maceration or infusion of medicinal herbs, spices, barks and other botanical species in alcohol. They were born as herbal remedies typically used to help digestion, which is why the ritual of amaro in Italy usually takes place after a meal.

- BRAULIO - (Lombardy) 21° 10,00
- BRAULIO RISERVA - (Lombardy) 24,7° 10,00
- AMARO MAFFEI - (Puglia) 42° 10,00
- AMARO CIOCIARO PAOLUCCI - (Lazio) 30° 10,00
- SAN MARCO SARANDREA - (Lazio) 30° 10,00
- CHINA RICCARDI - (Lazio) 30° 10,00
- CICLISTA CASONI - (Emilia Romagna) 26° 10,00
- FERNET BRANCA - (Lombardy) 39° 10,00
- CENOBIUM AURELIO VISCONTI - (Tuscany) 30° 10,00
- STILLA AURELIO VISCONTI - (Tuscany) 30° 10,00
- AMARO DELL'ERBORISTA VARNELLI - (Marche) 21° 10,00
- AMARO FORMIDABILE - (Lazio) 33,5° 10,00
- GENZIANA VITTORIA - (Lazio) 21° 10,00
- AMARO JEFFERSON - (Calabria) 30° 10,00
- AMARO JAGERMEISTER - (Germany) 35° 10,00
- AMARO SANTONI - (Tuscany) 16° 10,00
- AMARO NONINO (Friuli-Venezia Giulia) 35° 10,00
- AMARO UNICUM - (Hungary) 40° 10,00
- DORAGROSSA STORICO DI TORINO - (Piedmont) 30° 10,00
- DORAGROSSA COFFEE LIQUOR - (Piedmont) 28° 10,00
- DORAGROSSA BERGAMOT LIQUOR - (Piedmont) 30° 10,00
- DORAGROSSA RHUBARB LIQUOR - (Piedmont) 30° 10,00
- DORAGROSSA CHINOTTO LIQUOR - (Piedmont) 32° 10,00
- DORAGROSSA MINT LIQUOR - (Piedmont) 24° 10,00

Twist on Classic Cocktails

ZABAYLÒN / 20,00

Appleton Estate Rum 8yo, Wild Turkey Rye, eggnog, Galliano, pineapple juice, lime juice, chocolate bitter

WITCH REVIVER N° 2 / 18,00

Bulldog Gin, Lillet Blanc, Orange Curacao, Bénédictine D.O.M., Strega liquor, lemon juice, kumquat essence

LAST FENNEL / 18,00

Bickens Gin, Amaro Maffei, Maraschino, bergamot bitter, lime juice, gum syrup

NEGRONI 2.0 / 18,00

Gin del Professore Monsieur, Aperol, Pedro Ximénez Sherry

NEGRONI 3.0 / 20,00

Rum Diplomático Reserva, Pedro Ximénez Sherry, Cynar, orange and walnut bitter

BAYLON BAY / 18,00

Baron Samedi Spiced Rum, Apricot Brandy, Licor 43, pineapple juice, agavesito, mint leaves

CLOVER PALACE / 20,00

Courvoisier VS Cognac, Chambord, Lillet Blanc, raspberries

ORANGE PENNICILIN / 18,00

Glen Grant Whisky 5, Talisker 10, rouge bourbon syrup, malic orange juice, ginger beer, egg white

CLASSIC CHAMPAGNE POIRE / 20,00

Paul Clouet Champagne, pear and cognac liquor François Peyrot, Absinthe La Fée, white sugar cube

HERO COCKTAILS

AMERICANO / 18,00

Campari, Del Professore Red Vermouth, soda

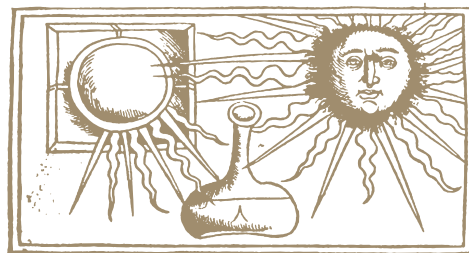
OLD FASHIONED / 18,00

Wild Turkey 101 Bourbon, gum syrup, bitters

MANHATTAN / 18,00

Wild Turkey Rye, Del Professore Vermouth Red, bitters

CONTINUES



VERMOUTH / FLAVOURED OR FORTIFIED WINES

NON-ALCOHOLIC

BASIL FRESH / 14,00 - Low. Cal.

Seedlip garden, cucumber and ginger syrup,
basil leaves, gum syrup, soda

THE TROPICAL ONE / 14,00

Orange juice, pineapple juice, lemon juice,
cranberry juice, orgeat syrup

ZERO PALOMA / 14,00

Seedlip spice, lime juice, pink grapefruit soda



Important for both classic and non-classical mixology, red and dry vermouths are part of the Italian food and wine tradition and of the worldwide drinking culture. Originally known as French dry vermouth and Italian sweet vermouth, the latter was born in Turin in 1786 thanks to Don Benedetto Carpano.

These products are based on wine that is subsequently flavoured, sweetened and fortified.

VERMOUTH DI TORINO DEL PROFESSORE ROSSO - 18°	12,00
VERMOUTH DI TORINO CINZANO 1757 ROSSO - 16°	12,00
VERMOUTH BELSAZAR ROSSO - 18°	12,00
VERMOUTH PUNT E MES ROSSO - 16°	12,00
VERMOUTH DI TORINO CARPANO ANTICA FORMULA - 16,5°	12,00
VERMOUTH ROSSO SANTO - 17°	12,00
VERMOUTH DORAGROSSA BIANCO - 17°	12,00
VERMOUTH NOILLY PRAT DRY - 18°	12,00
LILLET BLANC - 17°	12,00
NECTAR BY GONZALEZ BYASS PEDRO XIMENEZ SHERRY - 15°	12,00
PORTO SANDEMAN FINE RUBY - 19,5°	12,00
PORTO TAYLOR'S OLD TAWNY 20y - 20°	12,00
MARSALA SUPERIORE TARGA VECCHIO FLORIO - 19°	12,00
VINO MOSCATO DINDARELLO MACULAN 2021 - 11,5°	14,00
PASSITO DI PANTELLERIA BUKKURAM 2019 - 14,5°	14,00

Please inform our staff of any allergies or diet requirements before placing your order.

Handling/preparation/administration of food and beverage may involve sharing areas and utensils, which may lead to a risk of allergens cross-contamination. We follow HACCP procedures in order to minimize the hazard.

* Fish intended to be eaten raw or almost raw has undergone preventive freezing treatment (-20°C for 24 hours) in order to comply with the requirements of EC Reg. 853/2004 and the Ministerial Order of 12/05/1992 to prevent the Anisakis risk. | ♣ Frozen product. | ♦ Products that are difficult to find or not seasonal can be frozen. | ♠ Products undergone a negative heat reduction process in order to preserve its safety.



VODKA, GIN, Jenever

Poland and Russia dispute the paternity of the name and the first production of vodka. The word derives from the terms voda, voda and woda, respectively in Russian and Polish, "water" which combined with the suffix -ka, as a diminutive, gives it the term of endearment of "little water". Initially it was produced from food waste such as potato peelings and cereal semolina, among which rye often appeared.

Modern gin evolved in England from the Dutch Jenever, a cereal distillate flavored with juniper berries, between the 17th and 18th centuries. The production of gin involves the flavoring of ethyl alcohol with juniper and other components called "botanicals", such as flowers, spices, bark, roots, berries and herbs.



VODKA

CIROC - France 40°	18,00
GREY GOOSE - France 40°	18,00
BELVEDERE - Poland 40°	18,00
KETEL ONE - Netherlands 40°	16,00
STOLICHNAYA ELIT - Russia 40°	20,00
BELUGA - Russia 40°	18,00
POTOCKI - Poland 40°	20,00
TITO'S - USA 40°	16,00
KAUFFMAN HARD - Russia 40°	20,00
BAARIA - Italy 40°	16,00
MOSKOVSKAYA - Russia 40°	16,00
ZUBROWKA BISON GRASS - Poland 37,5°	16,00
ABSOLUT ELYX - Sweden 42,3°	20,00
SKYY - Usa 40°	16,00

GIN

ONDINA - Italy 45°	18,00
GINARTE - Italy 43,5°	18,00
GINEPRAIO - Italy 43,1°	18,00

CONTINUES



GIN

G'VINE FLORAISSON - France 40°	18,00
ROBY MARTON GIN - Italy 47°	18,00
SIPSMITH VJOP - UK 57,7°	22,00
TANQUERAY - UK 43,1°	16,00
TANQUERAY N° 10 - UK 47,3°	20,00
TANQUERAY RANGPUR - UK 41,3°	18,00
HENDRICK'S - Scotland 44°	18,00
GIN MARE - Spain 42,7°	18,00
PORTOFINO - Italy 43°	22,00
FIFTY POUNDS - UK 43,5°	18,00
PLYMOUTH - UK 41,2°	16,00
PLYMOUTH NAVY STRENGTH - UK 57°	22,00
ETSU JAPANESE GIN - Japan 43°	20,00
ROKU - Japan 43°	18,00
NIKKA COFFEY - Japan 47°	20,00
BULLDOG - UK 40°	18,00
BICKENS - UK 40°	16,00
VII HILLS - Italy 43°	18,00
PORTOBELLO 171 - UK 42°	18,00
PORTOBELLO BUTTER - UK 42°	18,00
MONKEY 47 - Germany 47°	22,00
SABATINI - Italy 41°	18,00
BOBBY'S DRY - Netherlands 42°	18,00
BOBBY'S PINANG RACI SPICE - Netherlands 42°	20,00
BOBBY'S SCHIEDAM Jenever - Netherlands 38°	20,00
ELEPHANT - Germany 45°	22,00
BOMBAY SAPPHIRE - UK 40°	16,00
GIN DEL PROFESSORE MONSIEUR - Italy 43,7°	18,00
GIN DEL PROFESSORE MADAME - Italy 42,9°	18,00
GIN DEL PROFESSORE CROCODILE - Italy 42,9°	18,00
VILLA ASCENTI - Italy 41°	18,00
MARTIN MILLER'S - UK 40°	18,00
N° 3 - UK 46°	18,00

GRAPPA & OTHER DISTILLATES

Grappa is a typical Italian spirit distilled from pomace, waste of the grape pressing process.

Although of humble origin, grappa offers remarkable tasting experiences thanks to the concentration of aromatic notes hidden in the skin of the grapes.

Typical Italian and European products are also the fruit distillates.

Maximum expression of the peasant drinking culture, nowadays they represent the pride and excellence of meditation spirits.

GRAPPA

GRAPPA SARPA DI POLI MORBIDA - 40°	12,00
GRAPPA SARPA ORO POLI - 40°	12,00
GRAPPA DI SASSICAIA POLI - 40°	40,00
GRAPPA DI AMARONE CLEOPATRA - 40°	15,00
GRAPPA BERTA 3SOL3 - 43°	30,00

CALVADOS

CALVADOS CHATEAU DU BREUIL RÉSERVE 8Y - 40°	22,00
CALVADOS CHRISTIAN DROUIN PAYS D'AUGE RÉSERVE - 40°	20,00

FRUIT DISTILLATES

GOUTTE DE REINE CLAUDE DOREE PASSERILL (plums distillate) - 45°	60,00
MASSENEZ EAU DE VIE POIRE WILLIAMS - 40°	20,00
CAPOVILLA ALBICOCCHIE DEL VESUVIO - 49°	45,00
CAPOVILLA AMARENE DI MONTAGNA - 51°	45,00
CAPOVILLA UVE MOSCATO - 49°	30,00

NON-ALCOHOLIC DISTILLATES

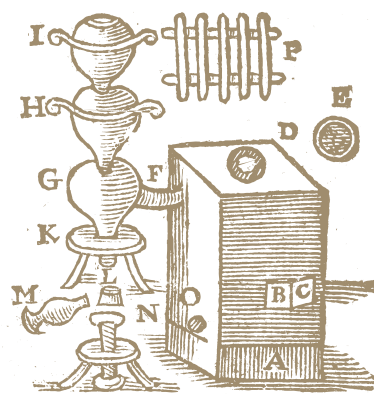
TANQUERAY 00	12,00
SEEDLIP GARDEN 108	12,00
SEEDLIP SPICE 94	12,00



Rum / Ron RHUM, SUGAR cane and OTHER LATIN DISTILLATES

Contrary to what one might think, sugar cane comes from Asia and not from South America.

It was brought to the Caribbean by European settlers who began to ferment and distill it based on the production style of their traditional distillates. The main styles are: Anglo-Saxon (rum), Hispanic (ron) and French (rhum).



FLOR DE CANA 12y - Nicaragua 40°	18,00
ZACAPA 23y - Guatemala 40°	35,00
ZACAPA XO - Guatemala 40°	65,00
CARUPANO 21y - Venezuela 40°	35,00
SAILOR JERRY SPICED - Dominican Republic 40°	18,00
DIPLOMATICO RESERVA EXCLUSIVA - Venezuela 40°	20,00
ABUELO 12y GRAN RESERVA RON - Panama 40°	18,00
EL DORADO DEMERARA RUM 15y - Guyana 43°	31,00
PLANTATION ISLE OF FIJI - Fiji 40°	20,00
SANTERO 11y - Cuba 38°	30,00
EQUIANO AMBRATO BARBADOS - Mauritius 43°	22,00
REAL MC COY 12y - Barbados 40°	36,00
BARON SAMEDI SPICED - Trinidad and Tobago 40°	18,00
APPLETON 8y - Jamaica 43°	18,00
APPLETON 12y - Jamaica 43°	20,00
APPLETON 21y - Jamaica 43°	55,00
RUM DON PAPA BAROKO - Filippine 40°	20,00
RUM DEPAZ V.S.O.P - Martinica 45°	38,00
CLAIRIN COMMUNAL - Haiti 43°	18,00
CLAIRIN SAJOUS - Haiti 56,5°	22,00
TROIS RIVIÈRES CUVÉE DE L'OCÉAN - Martinica 42°	20,00
TROIS RIVIÈRES RHUM AMBRÉE - Martinica 40°	20,00
TROIS RIVIÈRES CUVÉE DU MOULIN - Martinica 40°	35,00



AGUARDIENTE E CACHACA

AGUARDIENTE DE CUBA SANTERO - Cuba 40°	16,00
CACHACA SAGATIBA - Brasile 38°	12,00

PISCO

FONTANA UVA ITALIA - Perù 40°	16,00
TABERNERO UVA ITALIA MOSTO VERDE - Perù 44°	16,00
TABERNERO ACHOLADO - Perù 40°	14,00



COGNAC & GRAPES

Grape and wine spirits belong to a vast world characterized by several facets.

Cognac and Armagnac are French distillates protected by very strict production standards that can lead to very prolonged aging.

Brandy is a wine distillate produced typically in Italy and Spain but replicable anywhere else of the world.

Pisco is made from fermented grape juice of specific varieties and is produced in Peru and Chile.

HENNESSY V.S. - Cognac 40°	18,00
HENNESSY X.O. - Cognac 40°	85,00
COURVOISIER V.S. - Cognac 40°	18,00
PAUL GIRAUD NAPOLEON - Cognac 40°	40,00
FILLIOUX NAPOLEON - Cognac 40°	30,00
ALBANE GRANDE CHAMPAGNE - Cognac 40°	25,00
FRANCOIS PEYROT V.S.O.P. - Cognac 40°	20,00
JANNEAU V.S.O.P. - Cognac 40°	20,00
DOMAINE D'AURENSAN 15y - Armagnac 42,9°	40,00
DOMAINE D'AURENSAN 30y - Armagnac 41,2°	90,00
CHATEAU DE LEBERON 36y 1980 - Armagnac 47,9°	90,00
CHATEAU DE LEBERON 41y 1974 - Armagnac 42,6°	120,00



AMERICAN & CANADIAN

DREAM BLENDED AMERICAN WHISKY - USA 48,8°	32,00
BULLEIT BOURBON - USA 45°	18,00
BULLEIT RYE - USA 45°	18,00
WILD TURKEY 81 BOURBON - USA 40,5°	18,00
WILD TURKEY 101 BOURBON - (USA) 50,5°	20,00
WILD TURKEY RYE WHISKEY - (USA) 40,5°	18,00
WILD TURKEY LONGBRANCH BOURBON - (USA) 43°	20,00
JACK DANIEL'S TENNESSEE WHISKEY - (USA) 40°	18,00
JACK DANIEL'S SINGLE BARREL, TENNESSEE WHISKEY - (USA) 45°	20,00
CANADIAN CLUB - (Canada) 40°	18,00



Tequila & Agave

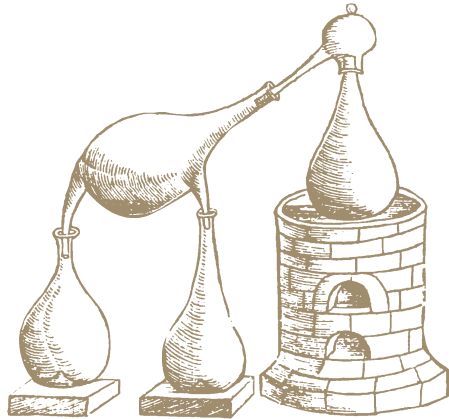
Mezcal is Mexico's oldest distillate, made through the distillation of agave with a process that still keeps its craftsmanship intact today. In the production of the distillate, of the over 200 different species of agave existing in the world, only 12 can be used for creating Mezcal.

One of the best known agave species is Agave Azul Tequilana Weber, that is the only suitable one in the making of Tequila, one of Mexico's most representative products that can only be distilled in 5 mexican states.

ESPOLON BLANCO - (Tequila) 40°	16,00
ESPOLON REPOSADO - (Tequila) 40°	18,00
ESPOLON ANEJO - (Tequila) 40°	20,00
HERRADURA REPOSADO - (Tequila) 40°	20,00
TAPATIO ANEJO - (Tequila) 38°	20,00
OCHO BLANCO - (Tequila) 40°	20,00
DON JULIO BLANCO - (Tequila) 40°	25,00
KAH BLANCO - (Tequila) 40°	32,00
KAH REPOSADO - (Tequila) 40°	35,00
FORTALEZA BLANCO - (Tequila) 40°	32,00
FORTALEZA REPOSADO - (Tequila) 40°	35,00
CASAMIGOS BLANCO - (Matatlán, Oaxaca) 40°	30,00
CASAMIGOS REPOSADO - (Matatlán, Oaxaca) 40°	30,00
CLASE AZUL PLATA - (Santa Maria Chanchesda) 43°	45,00
CASAMIGOS MEZCAL - (Mezcal, Espadin) 40°	35,00
MONTELOBOS - (Mezcal, Espadin) 43,2°	18,00
BRUXO N°2 - (Mezcal Pechuga, Espadin & Barril) 46°	25,00
BRUXO N°5 - (Mezcal, Tobalà) 46°	51,00
MEZCALES DE LEYENDA DURANGO (Mezcal, Durangensis) 47°	30,00
MEZCALES DE LEYENDA GUERRERO (Mezcal, Cupreata) 45°	30,00
DANGEROUS DON MANDARINO (Mezcal, Espadin & mandarino) 48°	25,00

WHISKY / WHISKEY & CEREALS

The different name derives from cultural factors. The term *whisky*, in fact, has Scottish roots while *whiskey* has Irish roots. It is a distillate produced from cereals all over the world and, depending on the blend and processing of the same, the following production styles are distinguished: single malt, single pot still, blended, bourbon, rye, single grain, wheat, corn and so on. It is considered the distillate that best reflects the terroir and culture of the people who produce it.



SCOTCH & IRISH

GLENGRANT 5y SINGLE MALT - Speyside 40°	18,00
JOHNNIE WALKER BLACK LABEL BLENDED - Scotland 40°	18,00
JOHNNIE WALKER BLUE LABEL BLENDED - Scotland 40°	75,00
CAOL ILA 12y SINGLE MALT - Islay 43°	22,00
CARDHU 12y SINGLE MALT - Speyside 40°	18,00
DALWHINNIE 15y SINGLE MALT - Highlands 43°	25,00
GLENMORANGIE 12y SINGLE MALT NECTAR D'OR Highlands 46°	30,00
GLENMORANGIE 18y SINGLE MALT - Highlands 43°	35,00
LAGAVULIN 16y SINGLE MALT - Islay 43°	32,00
TALISKER 10y SINGLE MALT - Skye 45,8°	20,00
TALISKER 18y SINGLE MALT - Skye 45,8°	75,00
GLENFIDDICH 18y SINGLE MALT - Speyside 40°	40,00
LOST DISTILLERY LOSSIT BLENDED MALTS - Islay 43°	24,00
LOST DISTILLERY DALARUAN BLENDED MALTS - Campbeltown 43°	24,00
ROE & CO BLENDED - Ireland 45°	18,00
JAMESON - Ireland 40°	18,00

JAPANESE

NIKKA FROM THE BARREL BLENDED - Japan 51,4°	28,00
NIKKA TAKETSURU PURE MALT - Japan 43°	34,00

CONTINUES

