

ARTS BAR

## OUR STORY

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The Arts Bar team have carefully curated this cocktail menu to invite you into a journey of art, flavours, textures and creativity; taking inspiration from the rich heritage of the arts and culture that our palazzo and Venice posses.

Palazzo Barozzi was once home to the San Moisè Theatre, a small but highly influential theatre nonetheless, hosting operas composed by Rossini, performances such as the Venetian 'Commedia dell'Arte' and the first cinema projection by the Lumière brothers.

In 1868 the palaces transformed into one of Venice's most grand hotels known as the Hotel Britannia were Monet stayed and painted in the early 20<sup>th</sup> Century.

To continue this tradition, our serves are inspired from renowned artworks that have an association to Venice in one way or another.

Cheers!

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Salute!

## INSPIRATION



PIERO DELLA FRANCESCA • ANNUNCIATION OF VIRGIN MARY

1467-1468

Now celebrated as one of the most important Italian painters of the 15th century, Della Francesca languished in obscurity for several centuries. The grandeur and precision of his paintings spoke to a host of 20th-century avant-garde artists from Georges Seurat & Giorgio de Chirico to Balthus & Philip Guston. Known for his geometric attention to detail – a romantic representation of the serene nature of human life is the Annunciation of Virgin Mary. This image works to connote the milk punch as the drink has so much depth – whilst at first sight appears rather two-dimensional.

## PIERO'S PUNCH

CLEAN • FIZZY • AROMATIC



## INGREDIENTS

Clarified milk punch, rose-hip infused Martel VSOP, Plantation 5 Old Barbados, Parfait Amour, house-made raspberry shrub

## GARNISH

Gold Dust

24

## INSPIRATION



JACOPO TINTORETTO • THE MIRACLE OF THE SLAVE

1548

Nearly 500 years ago, born Jacopo Robusti, Tintoretto was Venice's avant-garde artist; an Italian painter & a notable exponent of the Venetian school.

Also known as The Miracle of St. Mark, is currently housed in the Galleria dell'Accademia in Venice. The rich colors stand to represent the fruits and flavor profiles within the serve – dark berries, rich apricot, lemons and strawberry – the hanging foliage also conjures images of grape vines and complex red grape characteristics – namely Valpolicella; all the working of a complex, yet archetypal cobbler. A cobbler fit for the patron of the city – The Venetian Cobbler.

## VENETIAN COBBLER

RICH • SMOKY • REFRESHING



## INGREDIENTS

Valpolicella, house-made strawberry shrub, Fino Sherry, Abricot De Roussillon, Talisker, Peychaud's

## GARNISH

Green Tea Smoke

29

## INSPIRATION



CANALETTO • THE ENTRANCE TO THE GRAND CANAL

1730

Giovanni Antonio Canal, commonly known as Canaletto created a new category of painting, 'Vedutismo' – paintings focused on landscapes in real life.

He move to London for few years and that's the inspiration for the creation of our take on the classic Gin and Tonic. The five gondolas on the painting, carrying with them different spices from the world represent the ingredients of the bitters. All being topped up with a tonic water flavoured with Mediterranean ingredients reminding the variety of ingredients in Italy.

## G&T WITH A VIEW

ZINGY • BOTANICAL • LONG



## INGREDIENTS

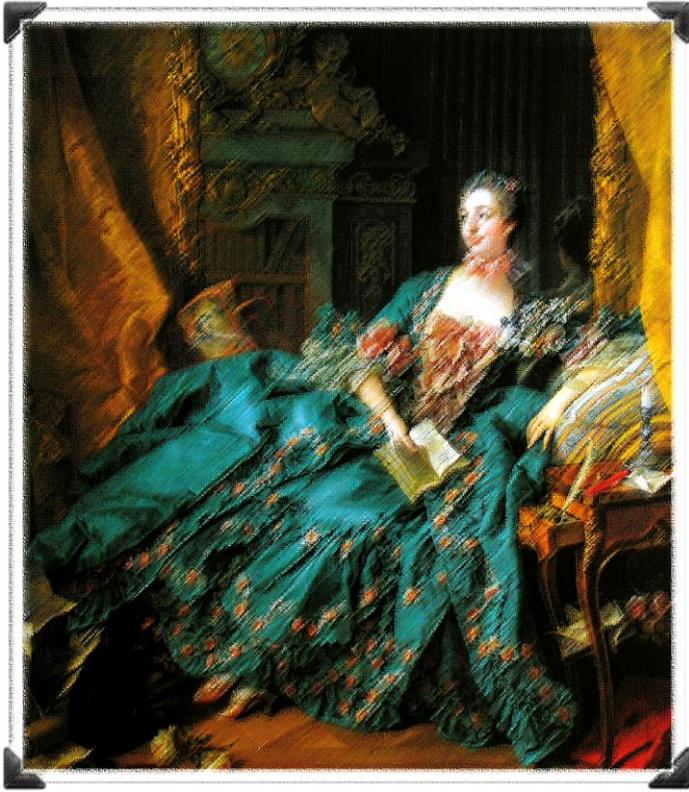
Gin Marconi, Italicus, Elemakule Tiki Bitters, Mediterranean Tonic Fever Tree, house-made mint syrup

## GARNISH

Lemon Peel, Mint Sprig & Stamp

21

## INSPIRATION



FRANCOIS BOUCHER • MADAME DE POMPADOUR

1756

Giacomo Girolamo Casanova was an Italian adventurer and author from the Republic of Venice. Casanova, famous for his often elaborate affairs with women, is now synonymous with "womanizer". He associated with European royalty, popes, luminaries such as Voltaire, Goethe and Mozart.

Avant-garde in his approach, claimed to be a Rosicrucian and an alchemist, aptitudes which made him popular with some of the most prominent figures of the era, among them Madame de Pompadour, Count de Saint-Germain and Jean-Jacques Rousseau.

## CHEVALIER

SMOOTH • ELEGANT • APHRODISIAC



## INGREDIENTS

Absolut Elyx, St. Germain, house-made ginger syrup, house-made grenadine, Burlesque Bitters

## GARNISH

Secret Envelope & Hibiscus Dust

26

## INSPIRATION



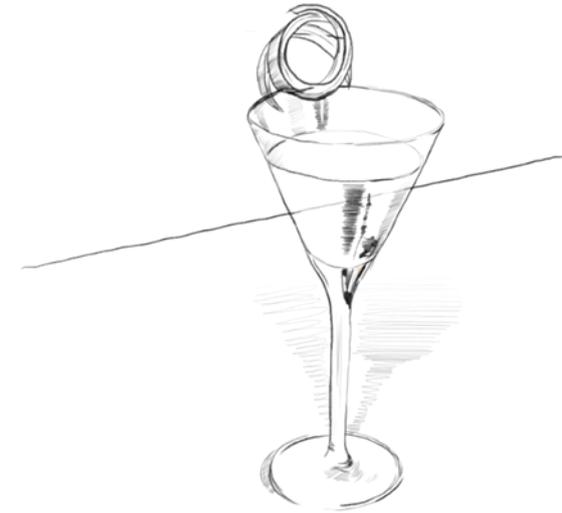
GIACOMO BALLA • ABSTRACT SPEED + SOUND

1913

In late 1912 to early 1913 Giacomo Balla turned from a depiction of the splintering of light to the exploration of movement and, more specifically, the speed of racing automobiles. The choice of automobile as symbol of abstract speed recalls Filippo Tommaso Marinetti's notorious statement in his first Futurist manifesto, published on February 20, 1909, in Le Figaro in Paris, only a decade after the first Italian car was manufactured: "The world's splendour has been enriched by a new beauty: the beauty of speed." In 1899, his work was exhibited at the Venice Biennale.

## SLS

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STRONG • COMPLEX • MARTINI STYLE



## INGREDIENTS

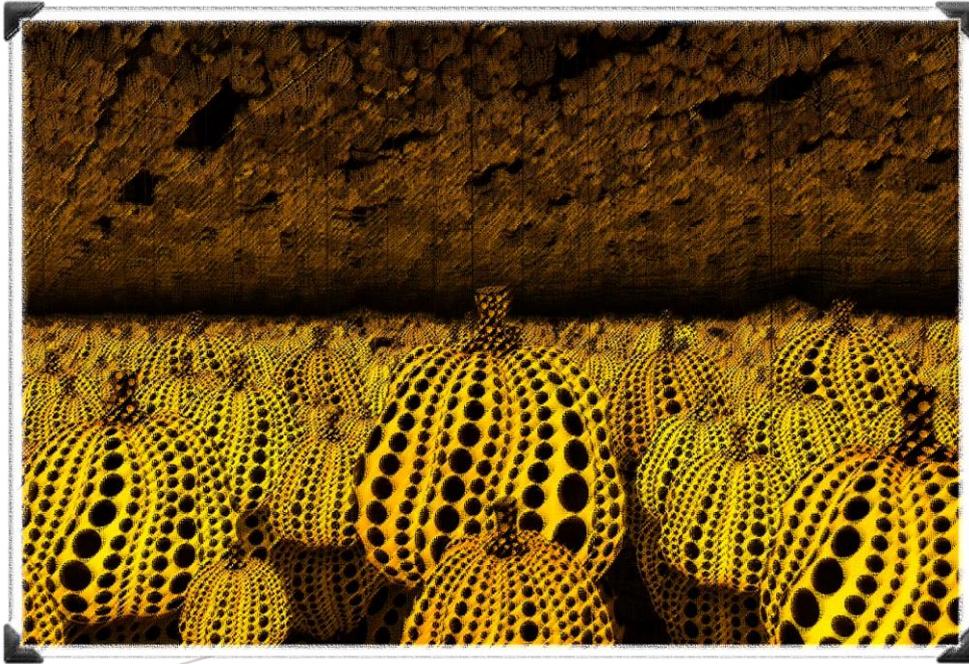
Green Tea Infused Cocchi Americano, Kummel,  
DOM Benedictine,  
Dry Curacao, strawberry & celery bitters

## GARNISH

Coral & Flamed Wild Fennel Essence

22

## INSPIRATION



YAYOI KUSAMA · MIRROR PUMPKIN ROOM

1993

'Pumpkin Mirror Room', which was exhibited at the Venice Biennale in 1993. The artist, Yayoi Kusama, is a Japanese avant-garde artist who works primarily in sculpture and installations however also active in painting. Kusama's work has continued to appeal the imagination and the senses, including dizzying walk-in installations, public sculptures, and the "Dots Obsessions" paintings. It is a twist on a classic whisky sour, with Japanese whisky representing the strong character of the artist. To represent the dots we created black spheres with cherry flavour that recreate the classic cherry garnish in a whisky sour.

## WHISKY DOT SOUR

FANCY · SMOOTH · FRUIT NOTES



## INGREDIENTS

Nikka Whisky, peach liquor, lemon sherbet, passion fruit, egg whites

## GARNISH

Berry Spheres

28

## INSPIRATION



JEFF KOONS • CRACKED EGG

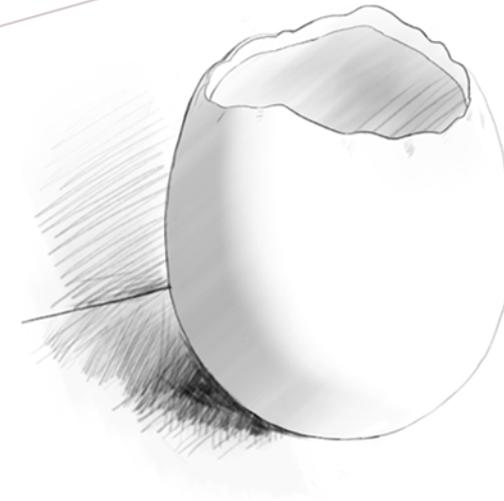
2006

Inspired on Jeff Koons, one of the most popular contemporary American artist of the last decades, known for working with popular culture subjects and his reproductions of banal objects.

The cracked egg is part of a collection of similar eggs with different colours, called 'Celebration Series'. In this case we celebrate the birth of the Negroni in 1919, taking inspiration on the Celebration Series, we mature the Negroni in an oak barrel before serving.

## THE HATCHED NEGRONI

AGED • BOLD • BITTER



## INGREDIENTS

Tanqueray No. Ten, Poli grappa, Campari, Cynar,  
Punt E Mes, Martini Rubino

## GARNISH

Grapefruit Peel & Stamp

24

## INSPIRATION



BANKSY • VENICE BIENNALE GRAFFITI

2019

Inspired from one of the most talented street artist in the recent years: Banksy. During the first week of the Venice Biennale 2019, this piece of art appears on one of the buildings in Venice. We use mezcal, a spirit with a very strong personality yet mysterious and unknown to the commercial streams of popularity, similarly to the artist we are getting inspiration from. To link the cocktail with the local area, we created a cordial using artichokes from Sant'Erasmus.

To reproduce the pink smoke, we use pink air, which is going to be aromatised with a spray of salted aromatic water to recall the Venice sea salted water.

## CANAL-ART

UNEXPECTED • HEARTY • LIGHTLY SMOKY



## INGREDIENTS

Mezcal, Fino Sherry, Briottet Orange Curacao, house-made artichoke cordial, grapefruit bitters, lime juice

## GARNISH

Mezcal Air

28