



ARTS BAR STORY

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 where Monet stayed and painted in the early 20th Century.

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

Cheers!

Salute!



JACOPO TINTORETTO • THE MIRACLE OF THE SLAVE

1548

Tintoretto was Venice's avant-garde artist, an Italian painter and a notable exponent of the Venetian school. In this painting we can see a crowd of people that wants to martyrize this slave as he was believing in another God. In this case the crowd is represented by the smoke and the slave by the cocktail. St Mark is represented by the dome that once removed it will save the slave. 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 all the working of a complex, yet archetypal cobbler.

VENETIAN COBBLER

RICH • SMOKY • REFRESHING



INGREDIENTS

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

GARNISH

Green Tea Smoke

3 2



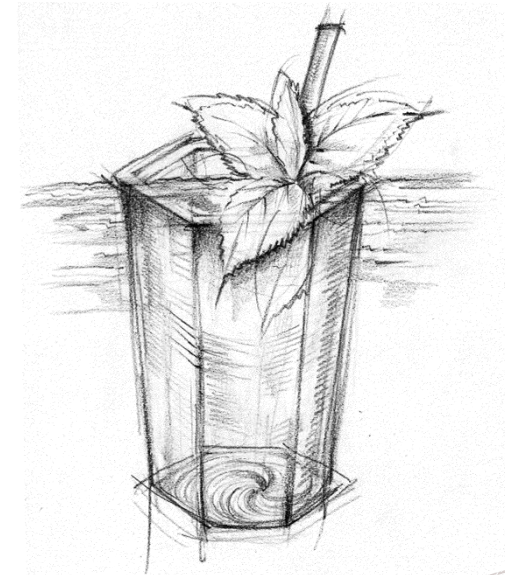
CANALETTO • THE ENTRANCE TO THE GRAND CANAL

1730

Inspired by “The entrance to the grand Canal”, painted by the Venetian artist Canaletto. He created a new category: vedutisti, painters who actually paint their frames on the real place. Canaletto lived in London for few years and that’s why we wanted to twist a british classic, the gin and tonic. In the painting we can see some of the boats carrying different spices recalling the ingredients of the bitter we find in the cocktail. We add some Rosolio which was the popular aperitivo at that time. The Mediterranean tonic reminds the variety of Italian ingredients.

G&T WITH A VIEW

ZINGY • BOTANICAL • LONG



INGREDIENTS

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

GARNISH

Fresh mint sprig

28



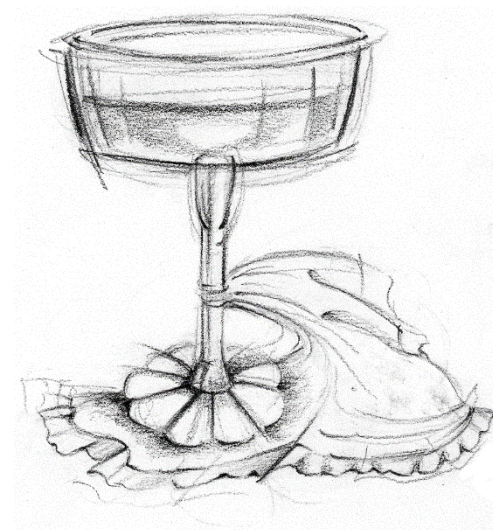
FRANCOIS BOUCHER • MADAME DE POMPADOUR

1756

Inspired by the painting of “Madame de Pompadour” of François Boucher dated 1756. One of the most prominent figures of the era who was attracted to one of the most popular gentleman of that period: Casanova. He was an avant-gardist in his approach to life and became one of the first dandy. To pay homage to both figures we are using hibiscus, elderflower and pomegranate - in history deemed to be a powerful aphrodisiac. The base of the glass recalls the dress of the lady and as a garnish we had some hibiscus power on top of the drink. The cocktail is a vodka base cocktail with notes of spice and a hint of sweetness.

CHEVALIER

SMOOTH • ELEGANT • APHRODISIAC



INGREDIENTS

Hibiscus infused Grey Goose , St. Germain,
house-made ginger syrup,
grenadine, Burlesque Bitters

GARNISH

Hibiscus Dust



GIACOMO BALLA • ABSTRACT SPEED + SOUND

1913

Inspired by Giacomo Balla's artwork "abstract speed + sound" 1913. He was one of the avant-garde futurist who used to paint the abstract speed into a movement of colours and lines, recalling the speed of racing automobiles. We translate the different lines into a beautiful complex drink with each colour representing an ingredient. The butter fat-washed technique gives richer texture and a silky mouthfeel. To finalize the drink we burn an essence mist to recall the engine ignition of a racing car. In 1899 his work was included in the Venice biennale.

SLS

CLEAR • AROMATIC • MARTINI STYLE



INGREDIENTS

Ketel One, Acqua Bianca, Genepy, Campari Cask Tales, Italian butter fat-washed

GARNISH

Flamed Wild Fennel Essence

30



SALVADOR DALÍ • BIRTH OF LIQUID DESIRES

1931

Inspired by “birth of liquid desires” dated 1931, an artwork of Salvador Dalí who joined the Surrealist group in 1929. This artwork is composed by 3 main shapes that seem to be fused in the grotesque dream-image of the creature at center. This gave us the inspiration to twist a classic Negroni which is made by 3 main ingredients. We had Calvados, a famous apple brandy, to recall the legend of William Tell. One of Dalí’s obsessions. Here William Tell’s apple is replaced by a loaf of bread. The vermouth is a blend of 4 recalling the violin in the artwork. The main is the Venissa, made with ingredients from the Venetian lagoon. This artwork is now exhibited at the Peggy Guggenheim Venice museum.

THE NEGRONI DESIRE

STRONG • COMPLEX • BITTER



INGREDIENTS

- amphora aged -
Bareksten Botanical Gin, Calvados,
Bitter Martini Riserva Speciale, Vermouth Mix

GARNISH

Apple cherry

32



CARLO SCARPA – TOMB BRION

1978

Inspired by Carlo Scarpa and his artwork “Tomb Brion” - a masterpiece of modernist architecture and a powerful commemorative monument. We choose a Japanese whisky as Japan influenced his life. Amaro Cipriani is the Venetian ingredient. Oriental syrup creates the connection between Japan and Italy.

Arts Bar is designed with Carlo Scarpa lines including our Logo.

ORIENTAL SHAPES

BOLD • SCENTED • BALANCED



INGREDIENTS

Nikka Coffey Malt, Amaro Cipriani, Oriental Syrup,
2 Drops Peychaud's Bitters

GARNISH

Cedar wood spray

32



BANKSY • VENICE BIENNALE GRAFFITI

2019

Inspired by 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 create a pink air.

CANAL-ART

UNEXPECTED • HEARTY • LIGHTLY SMOKY

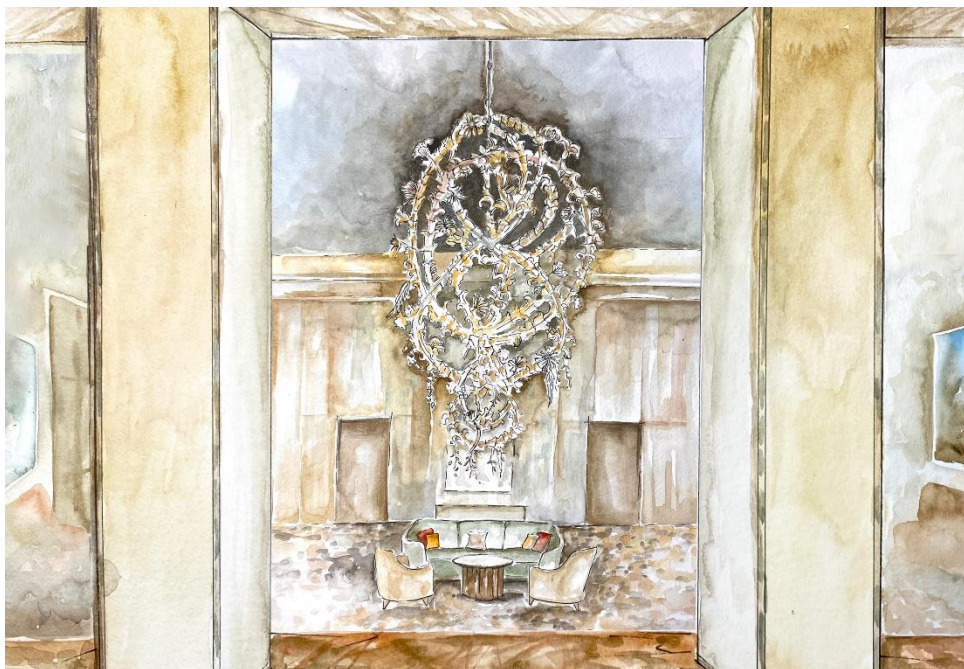


INGREDIENTS

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

GARNISH

Patron Silver Air



AI WEIWEI – THE WHITE CHANDELIER

2022

Cocktail dedicated to the great artist and activist Ai Weiwei and his exclusive artwork

in collaboration with the St Regis Venice: The White Chandelier.

Baijiu, Chinese national spirit combined with pineapple & black pepper shrub to

enhance the tropical and pepper notes of the spirit, balanced with Select.

All ingredients combined create a wonderful red cocktail that recalls the colour of

Chinese's national flag. His famous sunflower seed installation in London's Tate

museum gives us the inspiration to fat-washed the Baijiu with sunflower oil.

AW VISION

EXOTIC • INTRIGUING • UNIQUE



INGREDIENTS

Baijiu, Sunflower oil, Select,
house-made roasted pineapple & black pepper shrub

28



CLAUDE MONET • IL CANAL GRANDE

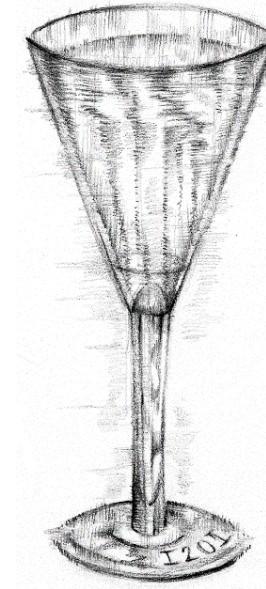
1908

Inspired from “Il canal grande” dated 1908 by Claude Monet, a founder of French Impressionist painting. Venice’s light and colors seduced the painter, like many other artists before. He was 68 years old when he came to Venice with his wife just for a few days. The beauty of the city let him stay longer. “We finally arrived at the Hotel Britannia, with a view, if such a thing were possible, even more beautiful than that of Palazzo Barbaro.” We decided to dedicate a drink to him as he had the pleasure to stay in one of our buildings, at that time called Grand Hotel Britannia. This cocktail is our interpretation of an alcohol-free Martini.

BRITANNIA 1201

FANCY • SMOOTH • JUNIPER NOTES

NON ALCOHOLIC



INGREDIENTS

Tanqueray 0.0,
house-made alcohol free Vermouth,
non-alcoholic Bitters

GARNISH

Tanqueray TEN spray



KAREN LAMONTE • RECLINING NOCTURNE 3

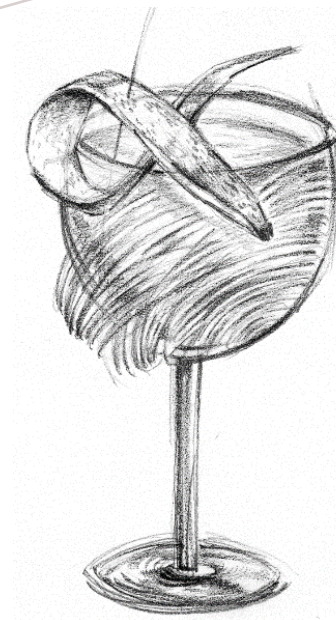
2019

Inspired from “Reclining Nocturne 4” by Karen LaMonte, an American artist known for her lifesize sculpture. This sculpture of a dress in glass uses the absent reclining female nude to challenge traditional perceptions of body and identity. This work of art has been selected by Berengo’s foundation to be previously showcased at the St Regis Venice. Adriano Berengo is an important Venetian glass patron. The dress without a woman inspired us to create a spritz without alcohol to challenge traditional perceptions of aperitivo.

SPIRIT ILLUSIONS

FRESH • AROMATIC • SPARKLING

NON-ALCOHOLIC



INGREDIENTS

Alcohol free sparkling wine, Bitter Note, Amarico,
Aromatic soda

GARNISH

Orange peel & olive

LUXURY BY THE BOTTLE

BUBBLES

Ferrari Giulio Riserva del Fondatore 2010	250
Bollinger Special Cuvée	170
Dom Perignon Vintage 2013	400
Dom Perignon P2 2003	950
Laurent-Perrier Rosè	220
Louis Roederer Cristal 2014	720
Ruinart Blanc de Blancs	200
Ruinart Brut Rosè	230
Ruinart Dom Ruinart 2009	450
Krug Grande Cuvée	500
Krug Rosè	800
Krug Clos D’Ambonnay 2006	6600

WHITE

Venusa Bianco 2020, Venissa	150
Rossj Bass 2022, Gaja	220
Gaja & Rey 2021, Gaja	480
Ronco Delle Mele 2022, Venica & Venica	120
Vintage Tunina 2021, Jermann	150
Chablis Premier Cru Vieilles Vignes 2022, Domaine Laroche	180
Batard-Montrachet Grand Cru 2016, Domaine Leflaive	1300
Saint Aubin 2021, Domaine François Mikulski	260
Pouilly Fumé Baron de L 2020, Chateau de Nozet De Ladoucette	300

RED

Amarone della Valpolicella Classico 2015, Quintarelli	570
La Poja 2017, Allegrini	260
Sassicaia 2020, Tenuta San Guido	590
Barbaresco 2020, Gaja	500
Barolo Classico 2019, Pio Cesare	180
Brunello di Montalcino Luce 2017, Tenuta Luce della Vite	300
Gevrey-Chambertin 2019, Louis Jadot	340
Clos Vougeot Grand Cru Vieilles Vignes 2017, Chateau de La Tour	1400
Château Petrus 2011	6800

WINE

BUBBLES

Franciacorta Vintage Collection Satèn 2018, Ca’ del Bosco	24 – 130
<i>Chardonnay 85%, Pinot Bianco 15%</i>	
Prosecco Relio Rive di Guia Brut 2022, Bisol	18 – 90
<i>Glera 100%</i>	
Ruinart Blanc de Blancs	36 – 200
<i>Chardonnay 100%</i>	
Ruinart Brut Rosè	40 – 230
<i>Pinot Noir 55%, Chardonnay 45%</i>	
Krug Grande Cuvée, 171ème Édition Brut	90 – 500
<i>Pinot Noir 43%, Chardonnay 35%, Pinot Meunier 22%</i>	

WHITE WINE

Soave La Rocca 2021, Pieropan	20 – 90
<i>Garganega 100%</i>	
Ronco Delle Mele 2022, Venica & Venica	26 – 120
<i>Sauvignon 100%</i>	
Vintage Tunina 2021, Jermann	34 – 150
<i>Sauvignon, Chardonnay, Malvasia, Ribolla Gialla</i>	
Rossj Bass 2022, Gaja	48 – 220
<i>Chardonnay 100%</i>	

RED WINE

Valpolicella Ripasso Superiore Catullo 2019, Bertani	20 – 90
<i>Corvina Veronese 70%, Corvinone 20%, Rondinella 10%</i>	
Pinot Noir 2021, Cloudy Bay	26 – 120
<i>Pinot Noir 100%</i>	
Barolo Classico 2019, Pio Cesare	36 – 180
<i>Nebbiolo 100%</i>	
Brunello di Montalcino Luce 2017, Tenuta Luce della Vite	66 – 300
<i>Sangiovese 100%</i>	

ROSÈ WINE

Aliè Rosè 2022, Marchesi Frescobaldi	20 – 90
<i>Syrah 95%, Vermentino 5%</i>	

TEQUILA, MEZCAL & SOTOL

Casamigos Blanco	28
Casamigos Anejo	32
Patron Silver	20
Don Julio Reposado	22
Don Julio 1942	90
Volcan XA	60
Don Fulano Reposado	25
Fortaleza Reposado	28
Tapatio Excelencia	50
Casamigos Mezcal	32
Vida Mezcal	20
Montelobos Tobala Mezcal	50
La Venenosa Raicilla	35
La Higuera Sotol	16

RUM & CACHACA

Fut Unique Neisson 2004	65
Appleton 15	36
Appleton 21	60
Bacardi 8	15
Santa Teresa Solera 1796	27
Diplomatico Reserva Exclusiva	22
Zacapa 23	27
Zacapa Centenario XO	50
Flor de Cana 18	28
El Dorado 21	50
Hampden Estate	22
Clairin Sajous	20
Yaguara Cachaca	18

GIN

Beefeater 24	16
Barekten Botanical	20
Botanist	20
Hendrick's	19
Kinobi	26
Mare	23
Monkey 47	24
Plymouth	20
Bombay Premier Cru	20
Tanqueray No. TEN	18
Villa Ascenti	22
Boatyard Double Gin	24
Kapriol Old Tom	16
Oxley	22
Sipsmith VJOP	24
Sipsmith Sloe	24

VODKA

Absolut Elyx	22
Belvedere	18
Belvedere 10	65
Chase Islay Cask	28
Chopin	19
Altamura	20
Grey Goose	20
Ketel One	18
Boatyard 2	22
Stoli Elit	25
VKA	18

SINGLE MALT WHISKY

HIGHLANDS

Dalwhinnie 15yo	22
Dalmore 15yo	38
Dalmore 25yo	260
Aberfeldy 12yo	22
Glenmorangie 10yo	25
Oban 14yo	23

LOWLANDS

Glenkinchie 12yo	22
Edradour Sherry 2008	45

SPEYSIDE

Balvenie 21yo	60
Benromach 10yo	25
Glenfarclas 25yo	55
Glenfiddich 18yo	35
Glenlivet 18yo	30
Aultmore 12yo	28
Macallan 18yo Double Cask	65
Macallan 18yo Sherry Cask	90
Macallan Reflexion	240
Macallan 1968 – 18yo	900
Mortlach 18yo	70
Strathisla 2005	30

ISLAY

Ardbeg 10yo	30
Bowmore 18yo	45
Caol Ila 18yo	44
Lagavulin 16yo	26
Laphroaig 10yo	18

ISLANDS

Highland Park 18yo	45
Talisker 25yo	74

WHISKY

BLENDED WHISKY

Chivas 18 yo	24
Chivas 25 yo	82
Johnnie Walker Gold Label	25
Johnnie Walker Blue Label	52

IRISH WHISKEY

Jameson Black Barrel	18
Green Spot	22

AMERICAN WHISKEY

Bulleit Rye	18
Eagle Rare 10yo	17
Hudson Baby Bourbon	40
Wild Turkey 10yo Russel Reserve	32
Michter’s Rye	25
Rebel Yell Bourbon	16
Angel’s Envy	30
Woodford Reserve	22
Jack Daniel’s Single Barrel	19
Whistle Pig 12yo	36

JAPANESE WHISKY

Akashi White Oak 5yo	52
Mars Komagatake	33
Nikka Yoichi	30
Nikka Coffey Malt	28
Hibiki Harmony	30
Yamazaki 18yo 100 th ed.	300
Hibiki 21yo	380
Hakushu 18yo 100 th ed.	260

COGNAC, ARMAGNAC & CALVADOS

Martell Cordon Bleu	34
Courvoiser XO	36
Hennessy XO	42
Remy Martin XO	44
Remy Martin Louis XIII	450
Hennessy Paradis	150
Jean Fillioux Tres Vieux	26
Bas Armagnac Dartigalongue 30 Ans	38
Bas Armagnac Samalens Millesime 1988	32
Calvados Reserve C. Drouin	20
Calvados Hors d'Age C. Drouin	34
Calvados Chateau Du Breuil XO	32

GRAPPA

Domenis Storica Nera	20
Domus Nebbiolo da Barolo	20
Nonino Picolit	42
Poli Vespaiole	24
Poli Sassicaia	32

OTHER SPIRITS

Pisco La Diablada	22
Aquavit Bareksten	24
Baijiu Ming River	20

PORT & SHERRY

Lustau Palo Cortado	22
Lustau Oloroso Pata de Gallina	19
Graham's 30	40
Niepoort 20 Tawny	30
Niepoort Colheita 2008	20

BEER

Peroni Nastro Azzurro	13
Asahi	15
Estrella Damm gluten free	13
Guinness	15
Pedavena alc. free	13

ARTS BITES

available from 6:30pm until 11pm

Selection of Calvisius caviar served with blinis, sour cream and shallots vinegar

- ❖ 10g Traditional Royal €60
- ❖ 10g Siberian Royal €90
- ❖ 10g Beluga €290

Local oysters



- ❖ 3 pieces €24
- ❖ 6 pieces €44

Lobster roll with Caesar sauce and lattuce



€32

Garronese veneta and Wagyu mini-burgers with Pecorino cheese, lattuce and tomatoes

€34

Vegetarian crispy sushi



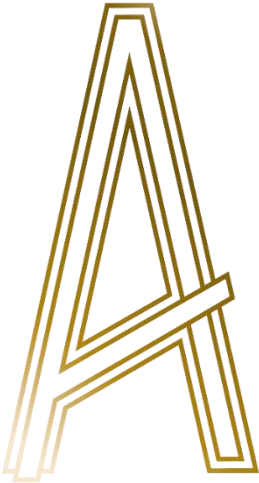
€22

Our chocolate selection



Itakuja 55% - Puertomar 73% - Oqo 73 %

€18



ARTS BAR



lactose free



vegan



gluten free



locally sourced

Le nostre proposte potrebbero contenere allergeni. In caso di intolleranze o allergie alimentari, vi preghiamo di rivolgervi al nostro Team.
Our offerings may contain allergens. Please refer to our Team in case of dietary requirements or allergies..