

**“The Jewel in the crown of  
Italian restaurants”**

Step into our world of exquisite flavours, where tradition meets innovation and passion is infused into every drink. We proudly present to you our bar menu; meticulously crafted to take you on a journey through the diverse regions of Italy, whilst enjoying the highest level of Italian hospitality and service.

At Signor Sassi, we embrace the essence of Italian culture, celebrating its rich history and timeless elegance. Our talented bartenders, masters of their craft, skillfully transform spirits into masterpieces that will tantalize your taste buds and leave you craving for more.

*Alla Salute*

## SIGNATURE COCKTAILS

Malfy Gin Con Limone  
Campari with Yellow Tomato & Basil  
Mancino Rosso Vermouth  
Olive Oil

SIGNOR NEGRONI <sup>SUL</sup>  
*Aperitif, Bitter, Aromatic*  
85

Elit Vodka  
St Germain Liqueur  
Lime Juice  
Peach Purée  
Lavander Syrup  
Prosecco

BELLEZZA <sup>SUL</sup>  
*Fruity, Aromatic, Elegant*  
85

Four Roses Bourbon with Hazelnut  
Maple Syrup  
Amaro Lucano  
Angostura

SASSI FASHION <sup>TN</sup>  
*Rich, Smoky, Elegant*  
90

Mezcal Amarás Verde  
Fresh Lime Juice  
Salsa Verde (tomatillo, jalapeño,  
coriander, agave)  
Ancho Reyes Verde

SMERALDO  
*Smoky, Savoury, Spicy*  
80

Ketel One Vodka with Raspberries  
Aperol  
Campari  
Fresh Lemon Juice  
Egg White

LA DOLCE VITA <sup>E</sup>  
*Sweet, Sour, Fruity*  
90

Aperol  
Wilfred's Aperitif  
Prosecco  
Strawberry Purée  
Fresh Lime Juice

50 SPECIAL <sup>SUL</sup>  
*Aperitif, Citrusy, Refreshing*  
90

### Allergen Disclaimer

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SUL - Sulphites | C - Celery | M - Dairy | G - Gluten | E - Eggs | S - Shellfish | MOL - Mollusks | F - Fish | MUS - Mustard | SOY - Soybeans | SS - Sesame | L - Lupin | TN - Treenuts | P - Peanuts

All prices are in UAE Dirhams inclusive of %10 service charge, %5 VAT and subject to %7 Municipality fee

## SIGNATURE COCKTAILS

Olmeqa Blanco Tequila  
Watermelon & Thyme Cordial  
Ancho Reyes Original  
Fresh Lime Juice  
Pink Grapefruit Tonic Water

POMPELMO TWIST <sup>M</sup>  
*Highball, Citrusy, Refreshing*  
85

Tanqueray Gin  
Mancino Bianco Ambrato  
Italicus Rosolio di Bergamotto  
Peach Tea Syrup  
Fresh Grapefruit Juice

PORTOFINO <sup>SOY, M, SUL</sup>  
*Sweet, Sour, Delicate*  
85

Stoli Vodka  
Peach Tea Syrup  
Mixed Berry Purée  
Lemon Juice  
Prosecco

SPLENDIDO <sup>SUL</sup>  
*Aperitif, Fruity, Bubbly*  
75

Bacardi Superior Rhum  
Pineapple Juice  
Passion Fruit Purée  
Lime Juice  
Peach Syrup

MERAVIGLIA  
*Punch, Fruity, Refreshing*  
90

Tanqueray Gin  
Chamomille Syrup  
Lemon Juice  
Basil Leaves  
Limoncello & Prosecco Foam

PESTO FIZZ <sup>M, SUL</sup>  
*Highball, Citrusy, Foamy*  
90

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## NON-ALCOHOLIC COCKTAILS

Wilfred's Aperitif  
Strawberry Purée  
Fresh Lime Juice  
Grapefruit Soda

**50 SPECIAL**  
*Aperitif, Citrusy, Refreshing*  
65

Wilfred's Aperitif  
Fresh Orange Juice  
Tonic Water

**TU VUÒ FA'  
L' AMERICANO**  
*Aperitif, Bitter, Fizzy*  
60

Lyres Aperitif Rosso  
Blueberry Puree  
Fresh Mandarine Juice  
Fresh Lemon Juice  
Ginger Ale

**SANGRIA SPRITZ**  
*Spritz, Citrusy, Bubbly*  
60

Lyres Amaretti  
Fresh Melon Juice  
Ginger Ale  
Fresh Lemon Juice

**MELONCELLO**  
*Long, Citrusy, Refreshing*  
60

Rush Hour Berry Tea  
Fresh Lemon Juice  
Vanilla Essence  
Grenadine Syrup

**FRESCO**  
*Iced Tea, Fruity, Refreshing*  
60

Fresh Pineapple Juice  
Passion Fruit Puree  
Fresh Lime Juice  
Peach Syrup

**SOLERO**  
*Long, Fruity, Refreshing*  
65

## SPIRITS

### VODKA

25ml / BTL

Stoli	65	1400
Elit	75	1800
Ketel One	65	1400
Belvedere	85	1850
Grey Goose	85	1850
Grey Goose Altius	260	5200
Beluga Noble	95	2000
Beluga Gold	180	4300

### GIN

Hendricks Gin	70	1400
Bombay Sapphire	55	1200
Malfy Rosa	65	1400
Malfy Con Limone	65	1400
Malfy Originale	65	1400
Tanqueray No.10	65	1400
Roku Gin	80	1750
Gin Mare	80	1750
The Botanist Gin	75	1650
Monkey 47	95	2000
Kinobi Gin	75	1650
Portofino	90	1500

### TEQUILA

Enemigo Cristalino	85	2100
Enemigo Extra Anejo	180	4800
Patron Silver	70	1500
Patron Reposado	85	1850
Patron El Alto	265	6200
Casamigos Reposado	95	2000
Casamigos Anejo	105	2300
Avion 44	290	6500
Don Julio Blanco	90	2250
Don Julio Reposado	100	2400
Don Julio Anejo	110	2800
Don Julio 1942	300	7000
Clase Azul Plata	210	4600
Clase Azul Reposado	250	5500
Komos Reposado Rosa	105	2800
Komos Anejo Cristallino	175	3875
Komos Extra Anejo	610	11500

### MEZCAL

Del Maguey Vida	55	1200
Mezcal Amarás Verde	55	1400
Mezcal Amarás Espadín	55	1100
Mezcal Amarás Cupreata	60	1300
Ojo De Dios Café	60	1300
Montelobos Espadín	70	1700
The Lost Explorer Espadín	110	2200
The Lost Explorer Tobala	150	3000

## SPIRITS

### SINGLE MALT WHISKY 25ml / BTL

Glenfiddich 12yo	75	1650
Glenfiddich 15yo	90	1950
Glenfiddich 18yo	120	3200
Glenfiddich 21yo	240	6500
Talisker 10yo	75	1650
Glenmorangie Original	80	1750
Laphroiaig 10yo	80	1900
Balvenie 14yo	110	2400
Lagavulin 16yo	190	4100
Macallan 12yo Double Cask	105	2300
Macallan 15yo Double Cask	170	3700
Macallan 18yo Double Cask	250	5500

### BLENDED WHISKY

Monkey Shoulder	65	1550
Johnnie Walker Gold Label	75	1650
Johnnie Walker Black	70	1500
Johnnie Walker Blue Label	295	6200
Chivas Regal 12yo	70	1500
Chivas Regal 18yo	140	3500
Chivas Ultis XX	275	6000
Chivas Regal 25yo	380	7600

### IRISH WHISKEY

Jameson	60	1350
Jameson Black Barrell	80	1750

### AMERICAN WHISKEY

Jack Daniel's	60	1350
Maker's Mark	60	1350
Bulleit Bourbon	60	1400
Wild Turkey 101	60	1600
Woodford Reserve	70	1500
Michter's Straight Bourbon	75	1650
Michter's Straight Rye	75	1650

### JAPANESE WHISKY

Nikka Whisky from the Barrel	90	1950
Hibiki Harmony	120	2600
Yamazaki 12yo	250	6000

## SPIRITS

### COGNAC & BRANDY

25ml / BTL

Hennessy VS	70	1500
Hennessy VSOP	95	2000
Hennessy XO	210	4600
Hennessy Paradis	1100	19000
Torres I Jaime	130	3000
Remy Martin VSOP	110	2600
Remy Martin XO	250	5500
Remy Louis XIII	3100	62000

### RUM

Bacardi Carta Blanca Superior	50	1100
Gosling Black Seal	65	1400
Havana Club Añejo 7 Años	70	1500
Diplomatico Reserva	70	1500
Matusalem 15 Rum	70	1500
Appleton Estate 12YO	80	2000
Ron Zacapa 23yo	105	2300
Ron Zacapa XO	120	2600

## GRAPPA

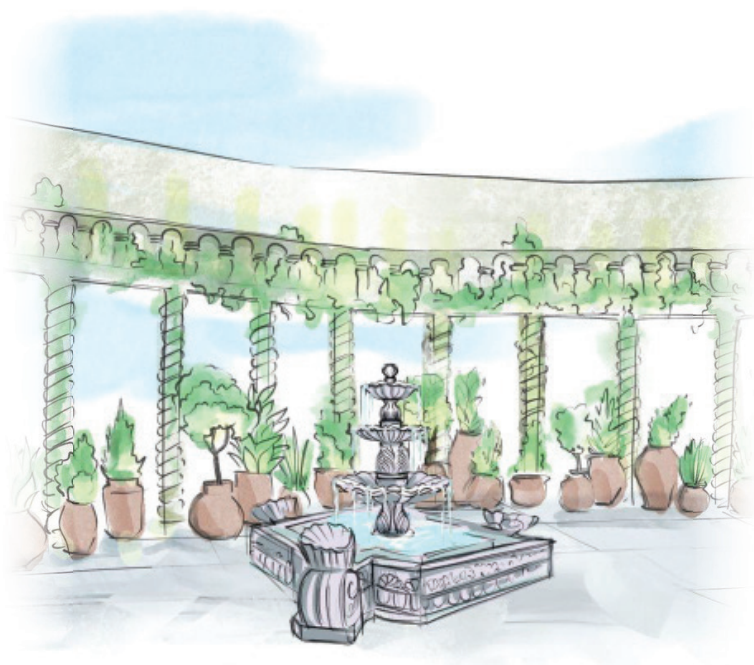
Vendemmia Millesimata, Nonino	55
Il Sauvignon Blanc, Nonino	60
Lo Chardonnay, Nonino	60
Da Prosecco, Nonino	65
Il Moscato, Nonino	65
ÛE Monovitigni Riserva 5yo, Nonino	130
Gaja & Rey Grappa Chardonnay	150
Grappa Di Luce	180
Amaro Nonino Quintessentia	130
Gran Riserva Nonino ÛE Cru Monovitigno 30yo	650
Gran Riserva Nonino Cru Monovitigno Picolit 10yo	750

## DIGESTIVES & LIQUEURS

Ancho Reyes Original	50
Homemade Meloncello	50
Homemade Limoncello	50
Aperol	45
Cynar	45
Fernet Branca	45
Sambuca Isolabella	45
Campari	50
Jagermeister	50
Amaro Montenegro	50
Amaro Lucano	50
Branca Menta	55
Cointreau	55
Italicus	60
Baileys	60
Frangelico	60
St. Germain	60
Maraschino	80

## BEER

Peroni 0.0% - Non Alcoholic Beer	50
Peroni 5.0%	60
Noam Lager 5.2%	65



## MINERALS

Surgiva Still Water 750 ml	35
Surgiva Sparkling Water 750 ml	35

## SOFT DRINKS

Pepsi	35
Pepsi Zero Sugar	35
7up	35
Ginger Ale	35
Soda Water	35
Tonic Water	35
Ginger Beer	35

## ENERGY DRINKS

Red Bull	50
Sugar Free Red Bull	50
Red Bull Watermelon	55

## FRESH JUICES

Grapefruit	33
Green Apple	33
Orange	33
Pineapple	33

## COFFEE

Americano	30
Cappuccino	35
Double Espresso	30
Double Macchiato	32
Espresso	25
Ice Latte	35
Latte	35
Macchiato	26
Irish Coffee	75

## TEA

<b>Bamboo Snow White</b>	30
<i>Delicate Snow White Tea combined with Sweet Bamboo Leaves &amp; Cranberries</i>	
<b>Organic Chamomille Blossoms</b>	30
<i>Finest North African Chamomille Flowers with Bright Clarity &amp; Mellow Sweetness</i>	
<b>Organic English Breakfast</b>	30
<i>Aromatic Full Leaf Blend of Malty Assam, Fruity Ceylon &amp; Sweet Yunnan Tea</i>	
<b>Majestic Earl Grey</b>	30
<i>A Classic Tea Made with the Essence of Sicilian Bergamot Orange &amp; Finest Black Tea</i>	
<b>Lemon Verbena &amp; Lavender</b>	30
<i>A Golden infusion with Citrusy Floral Notes, &amp; Lingering Freshness</i>	
<b>Oriental Moments</b>	30
<i>Pu erh, Oolong &amp; Black Tea Mixed with the Most Aromatic Oriental Ingredients</i>	
<b>Rush Hour Berry</b>	30
<i>Mouthwatering Combination of Flavourful Garden &amp; Luscious Forest Berries</i>	
<b>Organic Japanese Sencha</b>	30
<i>Sweet &amp; Aromatic Medium Steamed First Flush Sencha from Kagoshima Prefecture</i>	
<b>Sapphire Jasmine Needle</b>	30
<i>A stunning, Decadent Blue infusion with Subtle Delicate Notes of Jasmine</i>	
<b>White Bud Silver Needle</b>	30
<i>Young &amp; Moist Tender Tea Buds with Delicate &amp; Floral Notes</i>	

## CIGAR SELECTION

### *Light Body*

*Ring Size Length Price*

H Upmann #2	52	6.1	420
Hoyo de Monterrey #4 Edicion Limitada 2021	55	5.7	1500
Trinidad Vigia	54	4.3	760
Trinidad Fundadores	40	7.6	850
Hoyo de Monterrey Epicure No 2	50	4.9	450

### *Medium to Full*

Montecristo Short Year Rabbit	26	3.1	65
Montecristo Wide Edmundo	54	4.7	510
Montecristo Open Eagle	54	5.9	520
Montecristo Edmundo	52	5.3	490
Montecristo Leyenda Linea 1935	55	6.1	990
Cohiba Siglo #3	42	6.0	690
Cohiba Robusto	50	4.8	950
Cohiba Siglo #6	52	5.9	1650
Cohiba Behike 52	52	4.6	3000
Juan Lopez 150 Anniversary	52	6.7	550

### *Full Body*

Partagas Serie D No. 4	50	4.9	420
Partagas Legado Edición Limitada 2020	48	6.1	990
Montecristo 520 Edición Limitada 2012	55	6.4	2650

## CIGARETTES

Marlboro Vista Green Fusion	55
Marlboro Gold	55

## BAR FOOD MENU

Imperial Oscietra Caviar 50gr <sup>M, G, E, F</sup>	1050
Imperial Oscietra Caviar 100gr <sup>M, G, E, F</sup>	2100
Gillardeau Oyster N2 <sup>MOL</sup>	50/PP
Seafood Tower <i>(to share)</i> <sup>S, MOL, F, MUS</sup>	980
Sicilian Rice Balls Arancini with Truffles <sup>C, M, G, E</sup>	95
Gamberetti & Calamari Fritti with Tartar Sauce <sup>G, E, S, MOL, MUS</sup>	165
Bresaola Della Valtellina with Shaved Parmesan & Rocket Salad <sup>M, MUS</sup>	95
Pizzetta Margherita <sup>M, G</sup>	80
Pizzetta with Black Truffle <sup>M, G</sup>	165
Pizzetta Burrata & Anchovies <sup>M, G, F</sup>	140
Pizzetta Spicy Salame <sup>M, G</sup>	125
Truffle French Fries with Parmesan Cheese <sup>M</sup>	65

## DESSERT

Traditional Tiramisu <sup>M, G, E, SOY</sup>	70
Lemon Viaggio a Sorrento <sup>M, E, SOY</sup>	50
Chocolate Profiteroles <sup>M, G, E, SOY, TN</sup>	80
Meringata Sassi <sup>M, E, SOY</sup>	80
Chocolate Cake <sup>M, E, SOY</sup>	75
Strawberry Fior di Fragola Cake <sup>M, E, SOY</sup>	70

## GELATO MANTECATO

Pistachio, served with Black Cherry sauce & Pistachio crumb <sup>M, G, E, SOY, TN</sup>	130
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## SGROPPINO

Table Side Vanilla Icecream, Lemon Sorbet, Vodka & Prosecco <sup>SUL, M</sup> <i>(to share)</i>	360
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