

**“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

Gordons Sicilian Lemon
Campari With Yellow Tomato & Basil
Mancino Rosso Vermouth
Olive Oil

SIGNOR NEGRONI ^{SUL}
Aperitif, Bitter, Aromatic
85

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

BELLEZZA ^{SUL}
Fruity, Aromatic, Elegant
85

Bulleit Bourbon Infused with
Roasted Hazelnuts
Maple Syrup
Amaro Lucano
Angostura

SASSI FASHION ^{TN}
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 ^E
Sweet, Sour, Fruity
90

Aperol
Wilfred’s Aperitif
Prosecco
Strawberry Purée
Fresh Lime Juice

50 SPECIAL ^{SUL}
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

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SIGNATURE COCKTAILS

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

POMPELMO TWIST^M
Highball, Citrusy, Refreshing
85

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

PORTOFINO^{SOY, M, SUL}
Sweet, Sour, Delicate
85

Stoli Vodka
Peach Tea Syrup
Mixed Berry Purée
Lemon Juice
Prosecco

SPLENDIDO^{SUL}
Aperitif, Fruity, Bubbly
75

Captain Morgan White
Pineapple Juice
Passion Fruit Puree
Lime Juice
Peach Syrup

MERAVIGLIA
Punch, Fruity, Refreshing
90

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

PESTO FIZZ^{M, SUL}
Highball, Citrusy, Foamy
90

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NON-ALCOHOLIC COCKTAILS

Red Bull Watermelon
Wilfred's Aperitif
Fresh Lime Juice
Strawberry Purée

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 Mandarinine 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
Ciroc	70	1750
Elit	75	1800
Ketel One	55	1200
Grey Goose	85	1850
Beluga Noble	95	2000
Beluga Gold	180	4300

GIN

Gordons Pink Gin	55	1375
Gordons Dry Gin	55	1375
Gordons Sicilian Lemon	60	1500
Tanqueray London Dry	55	1375
Tanqueray Flor de Sevilla	60	1500
Tanqueray No.10	65	1400
Hendricks Gin	70	1400
Roku Gin	80	1750
Gin Mare	80	1750
The Botanist Gin	75	1650
Monkey 47	95	2000
Portofino	90	1500

TEQUILA

Enemigo Cristalino	85	2100
Enemigo Extra Anejo	180	4800
Patron Silver	70	1500
Casamigos Blanco	80	1800
Casamigos Reposado	95	2000
Casamigos Anejo	105	2300
Don Julio Blanco	90	2250
Don Julio Reposado	100	2400
Don Julio Anejo	110	2800
Don Julio Rosado	160	4000
Don Julio Primavera	170	4250
Don Julio 1942	300	7000
Don Julio 1942 Magnum		18000
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
Montelobos Espadín	70	1700
Casamigos Joven	75	1875
The Lost Explorer Espadin	110	2200
The Lost Explorer Tobala	150	3000

SPIRITS

SINGLE MALT WHISKY

25ml / BTL

Singleton 12yo	60	1500
Singleton 15yo	70	1750
Singleton Dufftown 18yo	155	3875
Glenfiddich 12yo	75	1650
Glenfiddich 15yo	90	1950
Glenfiddich 18yo	120	3200
Glenfiddich 21yo	240	6500
Talisker Storm	65	1625
Talisker 10yo	75	1650
Laphroiaig 10yo	80	1900
Lagavulin 16yo	190	4100
The Macallan 12yo Double Cask	105	2300
The Macallan 15yo Double Cask	170	3700
The Macallan 18yo Double Cask	250	5500
The Macallan Rare Cask	200	5600

BLENDED WHISKY

Monkey Shoulder	65	1550
Johnnie Walker Black Ruby	60	1500
Johnnie Walker Gold Label	75	1650
Johnnie Walker Black	70	1500
Johnnie Walker Double Black	70	1750
Johnnie Walker 18 Years	110	2750
Johnnie Walker Blue Label	295	6200
Chivas Regal 12yo	70	1500
Chivas Regal 18yo	140	3500
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

Captain Morgan White Rum	55	1375
Captain Morgan Spiced Rum	55	1375
Captain Morgan Black Label	55	1375
Gosling Black Seal	65	1400
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 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
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

Bamboo Snow White	30
<i>Delicate Snow White Tea combined with Sweet Bamboo Leaves & Cranberries</i>	
Organic Chamomille Blossoms	30
<i>Finest North African Chamomille Flowers with Bright Clarity & Mellow Sweetness</i>	
Organic English Breakfast	30
<i>Aromatic Full Leaf Blend of Malty Assam, Fruity Ceylon & Sweet Yunnan Tea</i>	
Majestic Earl Grey	30
<i>A Classic Tea Made with the Essence of Sicilian Bergamot Orange & Finest Black Tea</i>	
Lemon Verbena & Lavender	30
<i>A Golden infusion with Citrusy Floral Notes, & Lingering Freshness</i>	
Oriental Moments	30
<i>Pu erh, Oolong & Black Tea Mixed with the Most Aromatic Oriental Ingredients</i>	
Rush Hour Berry	30
<i>Mouthwatering Combination of Flavourful Garden & Luscious Forest Berries</i>	
Organic Japanese Sencha	30
<i>Sweet & Aromatic Medium Steamed First Flush Sencha from Kagoshima Prefecture</i>	
Sapphire Jasmine Needle	30
<i>A stunning, Decadent Blue infusion with Subtle Delicate Notes of Jasmine</i>	
White Bud Silver Needle	30
<i>Young & Moist Tender Tea Buds with Delicate & 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
Davidoff Gold Slim	55
Davidoff Evolve Dual Edge	55

BAR FOOD MENU

Imperial Oscietra Caviar 50gr	G, M, E, F, R	1050
Imperial Beluga Caviar 30gr	G, M, E, F, R	1700
Gillardeau Oyster N2	MOL, R	50/PP
Sicilian Rice Balls Arancini with Truffle	C, M, G, E	95
Wild Seabass Carpaccio with Avocado & Lime	F, MUS, TN, R	140
Gamberetti & Calamari Fritti with Tartar Sauce	G, E, S, MOL, MUS	165
Bresaola della Valtellina, Parmesan & Rocket Salad	M, MUS	95
Pizzetta Margherita	M, G	80
Pizzetta Burrata & Anchovies	M, G, F	140
Pizzetta with Black Truffle	M, G	165
Pizzetta Spicy Salame	M, G	125
Truffle French Fries with Parmesan Cheese	M	65

DESSERT

Cannoli Siciliani with Pistachio	SUL, M, G, SOY, TN	95
Traditional Tiramisu	M, G, E, SOY	70
Chocolate Profiteroles	M, G, E, SOY, TN	80
Meringata Sassi	M, E, SOY	80
Chocolate Cake	M, E, SOY	75
Fruit Platter		70
Cheese Board	M, TN	120

GELATO MANTECATO

Pistachio, served with Black Cherry sauce & Pistachio crumb	M, G, E, SOY, TN	130
Stracciatella, served with Black Cherries	M, G, E, SOY	130

SGROPPINO

Table Side Vanilla Ice Cream, Lemon Sorbet, Vodka & Prosecco	SUL, M	360
(to share)		

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