

Per accompagnare i vostri cocktail dalle 18 alle 21
To go with your Cocktail from 6 to 9 p.m.

Il tipico accompagnamento Florian

Prosciutto San Daniele, selezione di formaggi veneti, olive e baccalà

Typical Florian dish

San Daniele ham, Veneto cheeses selection, olives and cod fish

8,00

La tartare di Fassona piemontese con nocciole tostate e sale Maldon

Piedmont Fassona tartare with toasted hazelnuts and Maldon salt

10,00

Selezione di salumi pregiati e formaggi mortadella d'oca, salame tradizionale d'oca, speck d'anatra e robiola di capra, Shropshire al Porto di uva di Corinto con mostarde Florian

Selection of fine cold cuts and cheeses Goose mortadella and salami, duck smoked ham and goat robiola, Shropshire flavored with Port Corinth raisin and Florian mustards

15,00

Vassoio di crudo di pesce

Capasanta con passion fruit, salmone selvaggio, gambero rosso di Sicilia, scampi, tonno rosso, ostrica DivinesRoyal con insalata di salicornia

Tray of raw fish

Sea scallop with passion fruit, wild salmon, Sicily red shrimp, prawns, red tuna, oyster DivinesRoyal with glasswort salad

22,00

Assortimento di paté con pan brioche

Pesto di oca, fegatini, foie gras d'anatra, al tartufo nero

Selection of pates with bread brioche

Goose pesto, Tuscan chicken liver, goose-liver, black truffle

8,00

Quinoa integrale con verdure croccanti con maionese di soia profumata alla salicornia

Whole wheat Quinoa with crispy vegetables with soya mayo scented with glasswort

6,00

I cicchetti veneziani

Selezione di specialità veneziane con Baccalà ed altre sorprese dello Chef (disponibili fino alle 22.30)

Venetian "Cicchetti"

A selection of Venetian typical specialties with cod fish and other Chef's special choices (available till 10.30 p.m.)

16,00





GREAT CLASSIC SELECTION AT FLORIAN

MOJITO SLOPPY 1939

Havana 3, Mint, White Sugar, Lime Juice, Soda, Angostura Bitters

BLOODY MARY

Vodka, Tomato Juice, Lemon Juice, Tabasco, Worcestershire Sauce, Salt, Pepper

BRAMBLE

Gin, Wildberry Liquor, Sugar Syrup, Lemon Juice

CORPSE REVIVER #2

London Dry Gin, Cointreau, Americano Cocchi, Lemon Juice, Absinthe

THE BOULEVARDIER

Bourbon Whiskey, Campari Bitter, Vermouth Torino

THE SCOFF-LAW

Straight Rye Whiskey, Vermouth Noilly Pratt, Lemon Juice, Home Made Granatina

FRENCH 75

London Dry Gin, Sugar Syrup, Lemon Juice, Champagne

OLD FASHIONED

Bourbon Whiskey, Sugar, Angostura Bitters, Water

SAZERAC

Straight Rye Whiskey, Absinthe, Sugar, Peychaud's Bitters

VIEUX CARRE'

Straight Rye Whiskey, Cognac, Vermouth Torino, Benedictine, Peychaud's Bitters

MAI TAI (Trader Vic)

Rum Mix, Orange Curacao, Orgeat Syrup, Sugar Syrup, Lime Juice

CLOVER CLUB

London Dry Gin, French Vermouth, Raspberry Syrup, Lemon juice, Angostura Bitters



FLORIAN FIRENZE BEST SELLERS

SPRITZ FLORIAN FIRENZE

Aperol, Bitter Campari, Ginger Ale, Prosecco DOCG Florian, Cucumber, Agrumes, Wild Berries

MOSCOW MULE FLORIAN

Vodka Stolichnaya, Home Made Falernum, Lime Juice, Ginger Beer

VENETIAN SPARKS (when in season)

Prosecco DOCG Florian with:

White Peaches (Bellini)

Strawberries (Rossini)

Wildberries (Tchaikovsky)

SPICED NEGRONI

Gin London Dry, Bitter Campari, Vermouth infused with Spices

ROTELLA'S PUNCH

Rum Mix, Orange Brandy, Pineapple and Raspberry Oleo Saccharum, Infuso Tramonto a Venezia

CASANOVA'S SOUR

Bourbon Whiskey, Acqua di Cedro, Home Made Falernum, Lime and Grapefruit Juice, Angostura Bitter

Il prezzo di ogni cocktail è di 10 Euro

The price of each cocktail is 10 Euros

Richieste differenti possono essere soggette a variazioni di prezzo

Different requests may be subjects of a variation on the price

