



Cocktail list

Bar Manager



I was born in Pristina, in the Kosovar region of Serbia, in a multi-ethnic family.

I arrived in Veneto when I was 13 and since then I have never stopped traveling, for necessity, for pleasure and for work. Germany, Spain, Sweden, then the return to Italy.

The cocktails of the drink list are the reflection of my personality: on one side I cannot forget the roots and tradition, with the twist on classics; on the other side I am open to the distance, and therefore to the innovative techniques, thanks to which I make my signature drinks.

To help in the choice, I have divided the recipes according to the alcoholic base used.

Take the time to choose or let yourself be ruled through the pages of my world.

Have a good trip.

*Rama
Redzepi*



Content

The Year of the Dragon	06
Sensations	10
Unforgettables of GHF	14
Shirley Temple 2.0	19

The Year of the **DRAGON**

- According to the Chinese calendar, the one that has just begun is the Year of the Dragon. For the occasion, bar manager Rama Redzepi created seven cocktails inspired by as many dragons from mythology. A mixture that symbolizes all the characteristics of one of the most meaningful creatures of Chinese culture, bearer of knowledge, wisdom and nobility.

- 16 €



Chilong

Chilling represent the south. Chilong is the dragon that most looks like the monsters of the medieval European tradition, it spits fire from its nostrils and is aggressive • **Glenmorangie Highland Single Malt Whisky infused with “Collina In Fiore Tea” rose petals and cornflowers, Antica Formula vermouth, old fashioned bitter**

Fúxī

Son of the eldest dragons, gentle-tempered dragon • **Tequila Viviana infused with “Emperor’s tea”, kumquat oleosaccharum, fresh lime juice, pink grapefruit soda.**

Qin Long

Qinlong represents the east. It’s the most powerful dragons, the spring where the vegetation grows and everything in reborn, for these it is an auspicious dragon • **Buffalo trace Kentucky straight bourbon whisky infused with “Coconut Truffle Tea”, mixed with passion fruit syrup, fresh lemon juice, old fashioned bitter, egg white**

Chaofeng

Son of the eldest dragons, instinctive and adventurous little dragon • **Mezcal Vida del Maguey infused with “Rhubarb Mule Tea”, fresh lime juice, sugar syrup, egg white, top of cherry soda and fruity and spicy black tea, with a mix of flavours due by the ginger and the rhubarb**

青龙

复习

青龙

嘲讽

Hēilóng

Heilong with a violent temperament and therefore often associated with storm and floods • **Grappa EVO infused with “Happy Chai”, dry orange curaçao, fresh lemon juice, cookie syrup, ginger beer tonic, a spiced infused with a blend of turmeric, ginger, cardamom, and also the smooth taste of cocoa shells and honey bush**

Jīnlóng

Jinlong, the emperor’s. Symbol par excellence, also represents luck and success • **Grumial gin infused with “Jasmin Dragon Pearls”, fresh lemon juice, filtered milk, passion fruit syrup, Fabbri vanilla syrup**

Bái Lóng

Bailong represents the west and it’s a good dragon. He is believed to be the one who makes snows thanks to his cold breath • **Porto Graham Blend Series N.5, Vodka O d V, clarified lemon, bergamot liqueur, white tea mango and lemon syrup • COCKTAIL WINNER OF THE 2024 GRAHAMS’ BLEND SERIES COCKTAIL COMPETITION (Italian Competition among 50 + Bartenders)**

黑龙

金龙

白龙

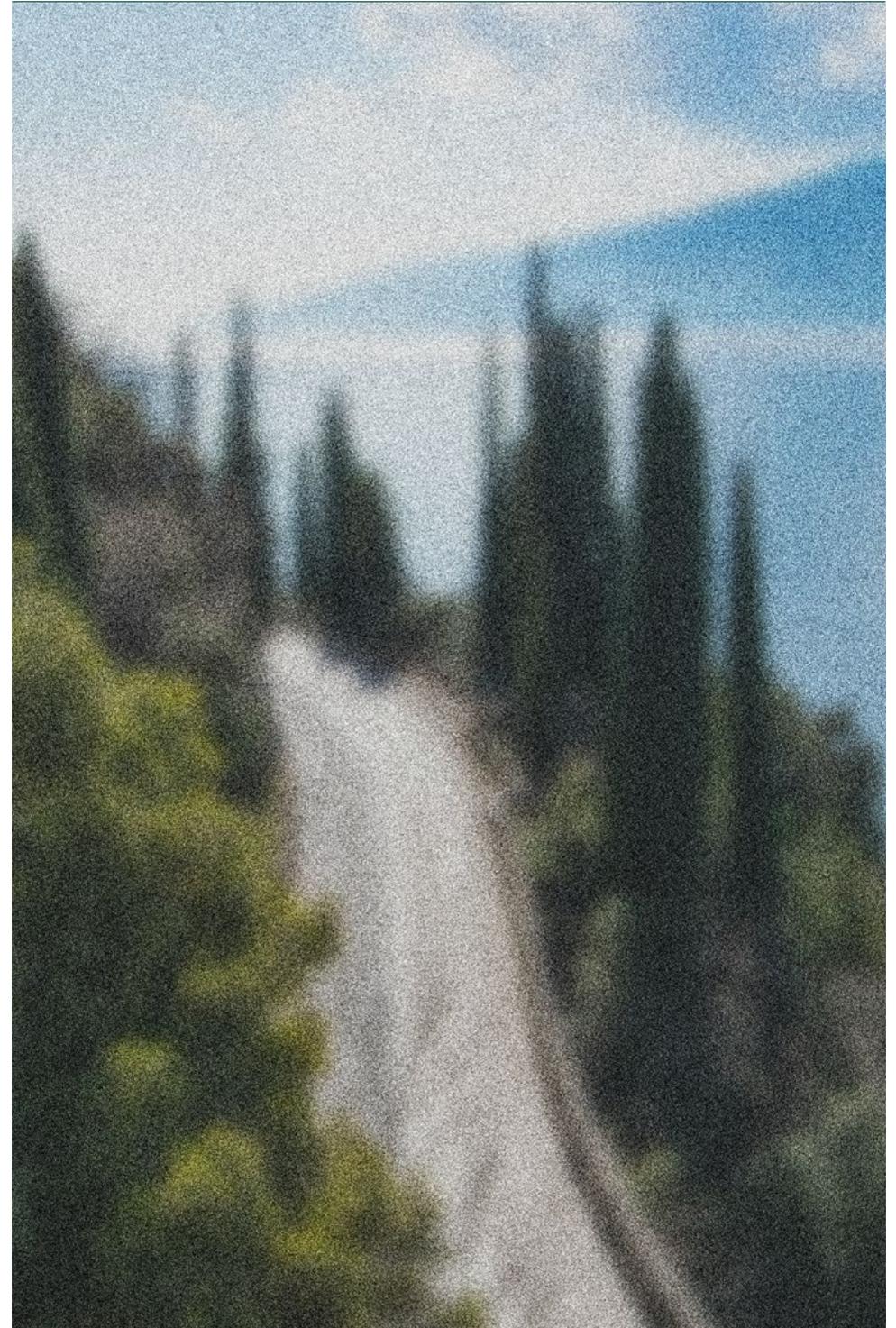
Sensations



Going back in memory, rediscovering a flavor that you thought you had erased. Imagine ordering a cocktail and experiencing an emotion. This is what you will experience when you choose a drink from the Sensations section.



16 €



Bucintoro

The Bucintoro is a refined cocktail that celebrates the well-known Cadello 88 liqueur enriched with notes of coffee, anise and chocolate, with a tropical touch given by pineapple. This unique blend creates a balanced and nuanced tasting experience, perfect for those who love complex and enveloping flavours • **Cadello 88, blend of our vermouth, Rhum Discovery Pineapple, old fashioned bitter**

Ricordi nel Tempo

Ricordi nel tempo is a drink that deceives, delicate but strong in flavor and persistent over time. Based on a local Gin, with notes of fig and vanilla, enriched with aromatic hints and an elegant bergamot essence with a fatty finish that disappears inside the drink. The last word will be "Where is the oil?" • **Gin O de V white, almond milk wash with flavored black tea four fruits rouges, oleo saccharum with bergamot, olive oil, fresh lemon juice**

Chinotto Infuso

This combination bring together the bitter flavor of Amaro Amante 1530 with the complexity of chinotto peels flavored vodka. The addition of balsamic vinegar, cardamom bitters and vermouth gives depth and character to this unique cocktail. Try it and be surprised by its harmonious blend of flavors • **Amaro Amante 1530, Chinotto Vodka, balsamic vinegar, cardamom bitter**

Sogno di Cioccolato all'isola di Caribe

This delicious cocktail begins with a chocolate muffin, whose flavor blends harmoniously with Flor de Caña Rum 12 years, giving a robust and rich note. To sweeten and add a citrus touch, it is used orange flavored sugar. The cloud of Jamaican pepper adds a deep, spicy touch, while the albumin creates a velvety texture, completing the tasting experience with an irresistible softness • **Flor de Caña Rum 12 years aged with chocolate muffin infused, oleo saccharum with orange, fresh lime juice, pimento foam**

No name

No name is an explosion of flavors designed for the Coffeetail Master 2023 Lavazza. This creation combines the intense aroma of Jamaican rum, with the sweetness of coffee liqueur, with an extra touch of depth thanks to cocoa crane and anise. To complete this unique sensorial experience, an espresso is added, which gives the drink a note of liveliness and freshness. The combination of these ingredients creates an intriguing mix that will surprise and delight the palate of anyone who tastes it • **Espresso Lavazza, vanilla syrup, Rhum Mayer's, Cadello 88 • COCKTAIL WINNER OF 2023 COMPETITION COFFEETAIL MASTER LAVAZZA**

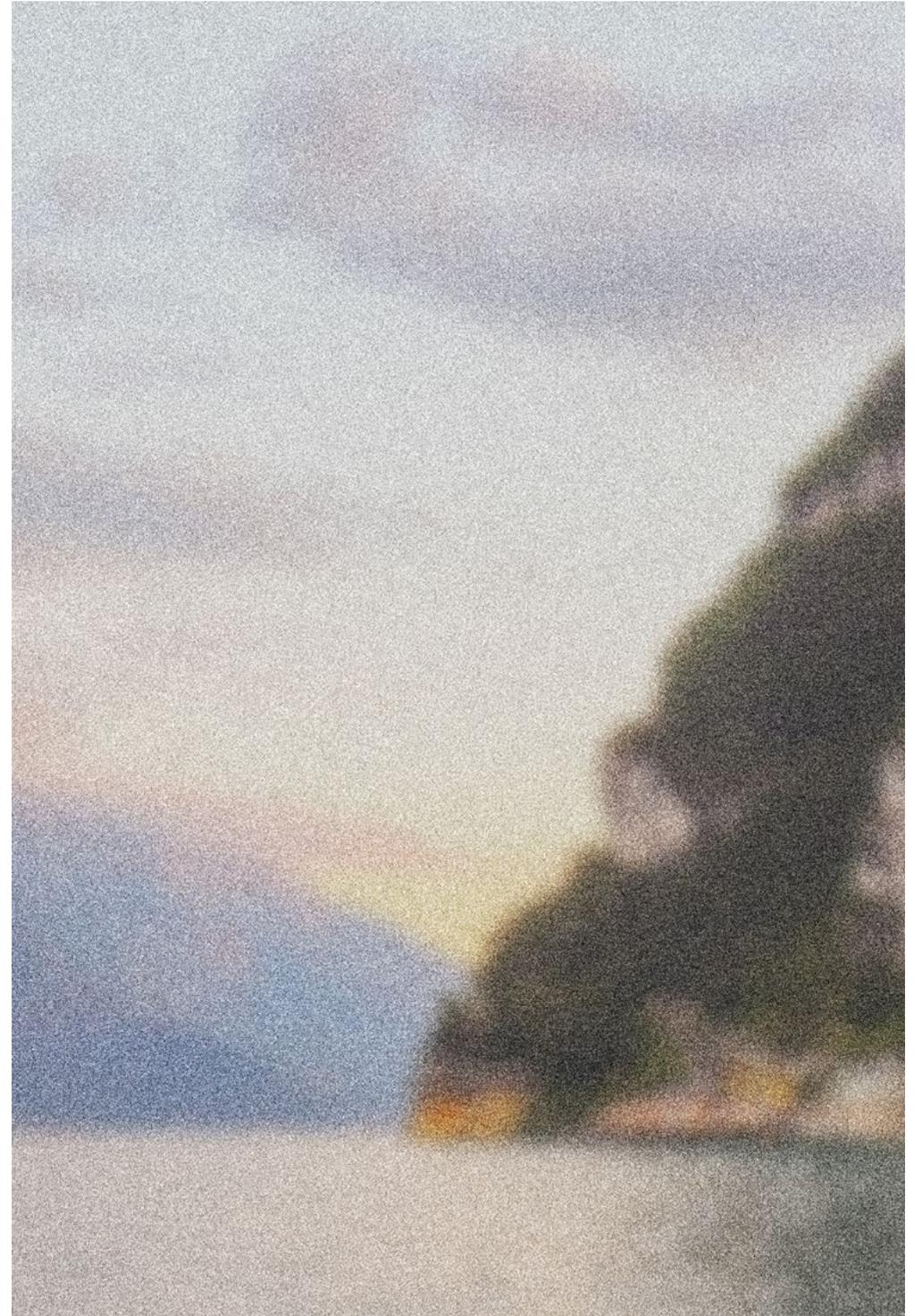
Unforgettables of **GHF**



A selection of our best cocktails



16 €



Conte Camillo

Grappa Evo Fumo, our selection of blended vermouth,
Campari infused with camomile and rose, red fruit smoked tea

Fasanin

Gin infused with lime kaffir leaves, passion fruit syrup,
bergamot liqueur, fresh lemon juice

Centoventimila

Saffron gin, bergamot liqueur, fresh lime juice, rosemary syrup,
egg white

Bootlegger

Bourbon whiskey, Frangelico liqueur, our selection of Italian vermouth

Mr. Carpano

Campari infused with camomile and our selection of Italian vermouth,
cinnamon cloves, star anise, lemon and orange twist

Zanardelli 190

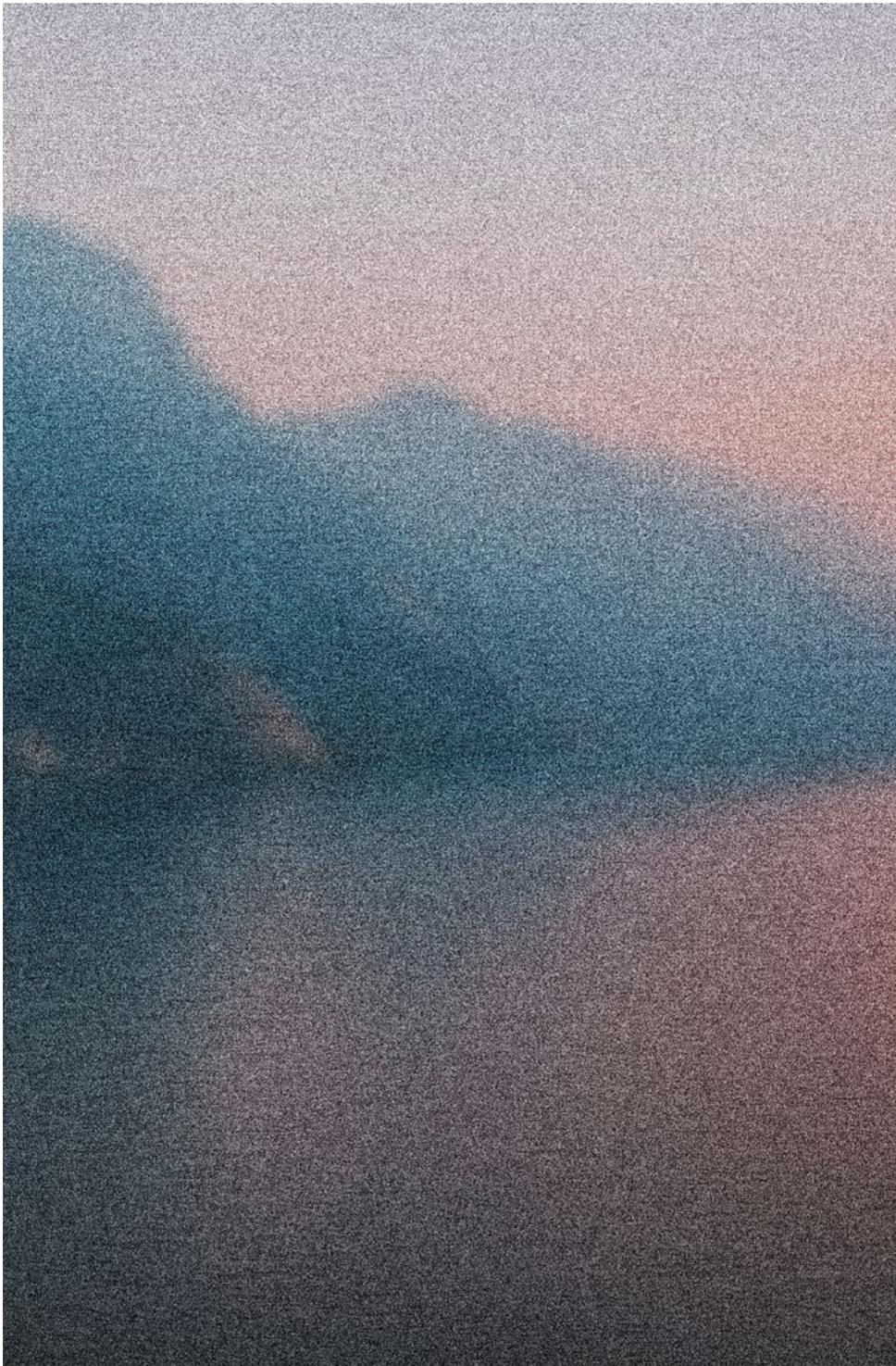
Grappa Evo Fumo, cinnamon syrup, a few drops of Peychaud bitter,
barrel wood chips and spray of absinthe

Cala Messico

Emporia Gin, Vecchio Amaro del Capo, sweet vermouth Cinzano 1757,
lemon twist • **COCKTAIL WINNER OF THE 2021 COMPETITION 110 E
LODE (Italian Competition among 30 + Five-Star Hotels)**

Pearls and Feathers

Gin Fabbri, sugar, clarified lemon, Prosecco Colesel "Quota 430 Tridik
DOCG Extra Brut" on top



Shirley Temple 2.0

Gin Big Gino, peach puree, fresh pomegranate juice,
elderflower syrup, drop of rhubarb bitter



Among the many stars of cinema who appreciated their stay at the Grand Hotel Fasano was Shirley Temple, who as a child spent some of her vacation time on Lake Garda.

The hotel director at that time, Giuseppe Mayr, grandfather of the current owners, had the job of serving to Shirley a nonalcoholic beverage with ginger ale and pomegranate juice base known as the “Shirley Temple”. She fell in love with this sweet cocktail beverage and as a token of her appreciation, left a photograph of herself dedicated to Grand Hotel Fasano that currently hangs at the hotel bar.

Today the Head Bartender, Rama Redzepi, felt the desire to dedicate a cocktail in honor of this anecdote, with the question: “What would Shirley Temple have drunk today if she was sitting on the terrace?”.

*The answer is: **Shirley Temple 2.0***



16 €

GRAND HOTEL **FASANO**



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OF THE WORLD®