





**HORECA24**

New Format 2014



1° Best Hotel Bar 2015



2° Best Hotel Bar 2017



## OUR HISTORY

**2013.** The Gin Corner is born. It's Italy's first gin bar. The idea is to transform the image of an anonymous hotel bar into a temple for Gin Lovers. With the help of Patrick Pistolessi – one of Rome's most prominent bartenders – we select the best Gin Labels, craft unforgettable signature cocktails, and begin spreading the culture of Gin. Patrick's expertise and love of mixology play a key role in the inauguration of the bar.

**2014.** The Gin Corner receives the award for Best New Format, solidifying its position as first bar in Italy dedicated entirely to gin.

**2015.** The prestigious Barawards names The Gin Corner "Hotel Bar of the Year", ranking it first.

**2017.** Schweppes chooses The Gin Corner for its first flagship store in Italy, solidifying our reputation as a leading gin destination.

**2025.** At the celebration of its 60th anniversary, Hotel Adriano reopens its doors after extensive renovations, and with it, its historic gin bar.

The gin love story continues.



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## GIN & TONIC

Do you really know G&T? We are inviting you to change your perception. Explore our curated selection of gins and tonic waters, and create your own perfect serve.

Botanicals vary from Gin to Gin and are often regarded as very much of a trade secret. No gin is better than another, it's simply a matter of taste.

### TONIC WATERS

3 Euro

Mix your favorite gin with one of our premium tonics or in one of our cocktails.

Fever Tree, Premium Indian Fever Tree, Mediterranean Schweppes Premium Mixer.



## THE GIN LIST

Our gins are classified in classics, premium and superpremium.

### CLASSICS

12 Euro

From Gin to Gin, often regarded as very much of a trade secret.

Gin Corner London Dry Gin, Tanqueray, Bombay Sapphire, Beefeater, Bulldog, Sipsmith, Ginepraio, Plymouth, Bankes, Hayman

### PREMIUM

15 Euro

Attained from locally selected botanicals, distilled both by steam and infusion.

Gud, Tanqueray n.10, Martin Miller's, No.3, Fifty Pounds, Beefeater 24, Geranium, Sabatini, Beefeater Garden, Nordes, Mare, Roku, Elephant, Bombay East, Plymouth Navy Strenght, Sipsmith VJOP, Martin Miller's NS, Oxley, Botanist, Ginepraio Amphora Navy Strenght, Opihr, Whitley Neill Blood Orange, Magellan, Blackwood's, Citadelle, Villa Ascenti, Explorer's, Bobby's, Gunpowder Irish, Co Cobaralto and many more...

### SUPERPREMIUM

17 Euro

Gin with botanicals and refined alcohol, distilled both by infusion and by steam.

Monkey 47, Leopold Navy Strenght, 209 Cambridge, Peter in Florence, William Chase, Tarquin's, Etsu, Camellia, Bloom, Rivo, Citadelle Reserve and many more...



## MARTINI AND I

In the 12 years of apprenticeship for the work which I am in love with, today I am grateful to Tommy, Heinz, Louis, my father, and also a bit to myself for the choices I made at that time. Choices that allowed me to work in Bars of the best hotels of Edinburgh, Frankfurt am Main, Lausanne and to finally land at Le Grand Hotel di Roma, where, as always, hospitality of luxury is realized for the top international clients. Among them there is a group of customers that clearly stand out for some qualities that may seem natural, but I have seen them grow, I know how they have acquired the skills to better appreciate the pleasures of life. I am particularly grateful to them for passing on some of their style, but here I will stop. I'm talking about the Martinians. Let me pass on the term, for which I also received the support of Umberto Eco during a round table on the Martini Cocktail at the Martini Terrace in Milan. Quotes and aphorisms on the Martini Cocktail fill the pages of literature throughout the twentieth century, but even today Woody Allen does not miss an opportunity to drink at least a couple in the scenes of his films. Among those I gladly remember, Woody Allen at a bar with a lady: "Two Martinis very dry, please". "How do you know what I drink?" "Ah, you want one also, then three!" But even Dorothy Parker (American poetess of the 40's) "I like to have a Martini Two at the very most, after three I'm under the table, after four I'm under my Host" And then Bernard De Voto (1948 Pulitzer Prize for Across the wide Missouri) "The Martini. The supreme American gift to the World." But that of Sandro Viola beats them all. (La Repubblica 2003) "Look at what Caro G. had to say, The Martini is the thing that when you ask for it in any Bar of the civilized world it gains you respect immediately." But not only that, "It also puts you in a position to communicate with a superior human race."

Have a good time and enjoy your Martini.

Mauro Lotti



## **MARTINIS**

### **THE MARTINI COCKTAIL**

Gin or Vodka, a touch of extra dry  
Vermouth, olive or lemon twist

### **VESPER MARTINI**

Gin, Vodka, a touch of extra dry Vermouth,  
Chinese Lillet, lemon twist

### **MARTINEZ**

Old Tom Gin, Red Vermouth, Maraschino,  
orange zest

### **AVIATION**

Gin, Maraschino liquor, lemon juice,  
violette liquor, lemon twist

### **GIBSON**

Gin, extra dry Vermouth, pickled onions

### **GIMLET**

Gin, lime cordial, lime twist

### **DIRTY MARTINI**

Vodka, fresh green olive juice

### **ESPRESSO MARTINI**

Vodka, coffee liquor, a shot of espresso,  
simple syrup

### **PINK GIN**

Gin, Angostura bitter, lemon twist

### **COSMOPOLITAN**

Vodka, triple sec, lime juice, cranberry  
juice, orange zest

15 Euro





## **SIGNATURES**

by Daniele Valeri

### **CUCU TONIC**

Gin Corner London Dry, cucumber zest,  
Bulgarian roses, violette bitter,  
Mediterranean tonic water

### **GRAND BAZAAR**

Gin Corner London Dry, Pimento Dram liquor,  
rosemary, orange zest, cinnamon stick,  
Indian tonic water

### **CASTRO STREET**

Campari bitter, Cynar artichoke liquor, red  
Vermouth, cucumber slice, smoked salt rim

### **THE GIN CORNER SOUR**

Gin Corner Gin, lime juice, vanilla syrup,  
eggs white, red wine float

### **AZUL**

Tequila silver, lime juice, basil & agave  
syrup, pistach rim

### **PISCO BLOSSOM**

Pisco, lime juice, litchi syrup, orange  
blossom water, Peychaud's bitter, eggs  
white, hibiscus powder

### **EL MARIACHI**

Mezcal, Frangelico roasted hazelnut liquor,  
agave syrup, lime juice

### **KRISHNA**

Gin cardamom infused, lime juice, mango  
porea, ginger syrup, smoked paprika rim

18 Euro



## **CLASSICS**

### **NEGRONI**

Gin, Campari bitter, red Vermouth

### **SPRITZ**

Aperol or Campari bitter, Prosecco, top of soda water

### **HUGO**

Prosecco, elderflower liquor, fresh mint leaves

### **MARGARITA**

Tequila, Triple sec, lime juice, salt rim

### **DAIQUIRI**

Rum, lime juice, simple syrup

### **MOJITO**

Rum, fresh mint leaves, lime juice, demerara sugar, top of soda

### **MAI TAI (Trader Vic Recipe)**

White rum, spiced rum, orange curacao, lime juice, orgeat syrup

### **MOSCOW MULE**

Vodka, lime juice, ginger beer

### **PALOMA**

Tequila, agave syrup, lime juice, pink grapefruit soda, salt rim

### **DARK 'N STORMY**

Spiced Rum, lime juice, ginger beer

### **BLOODY MARY**

Vodka, tomato juice, lime juice, salt, pepper and spices mix

15 Euro



## **MOCKTAILS**

### **VIRGIN MOJITO**

Fresh mint leaves, lime juice, simple sugar, top of soda water

### **VIRGIN MARY**

Tomato juice, lime juice, salt, pepper, spices

### **VIRGIN MULE**

Lime juice, ginger beer

10 Euro



## WINE

### WHITE

Sauvignon Frammento – Decugnano Dei Barbi  
(Umbria)

10 / 40 Euro

Viognier IGT BIO Linfa – Dionisio (Toscana)

45 Euro

Riesling DOC – Plonier (Alto Adige)

52 Euro

### ROSE

Primitivo Rosè – Torricella (Puglia)

12 / 45 Euro

### RED

Merlot Collio DOC – Crastin (Friuli)

10 / 40 Euro

Syrah Cortona DOC BIO Il Castagno -  
Dionisio (Toscana)

52 Euro

Amarone della Valpolicella DOCG – Cantine  
Di Ora (Veneto)

75 Euro

### SPARKLING

Prosecco DOC Treviso – Bacio Della Luna

10 / 35 Euro

Franciacorta Brut DOCG Batudè – Ambrosini

15 / 50 Euro

Champagne Billecart Salmon Brut Reserve

110 Euro

Champagne Billecart Salmon Brut Rosè

145 Euro



## **BEER**

Menabrea (Lager) 7 Euro

Hoegaarden (Blanche) 8 Euro

Birra del Borgo Reale (I.P.A.) 9 Euro

## **SOFT DRINKS**

Water still/sparkling 3 Euro

Soft drink, Juices 5 Euro

Espresso 2,50 Euro

Barley Coffee 2,50

Double Espresso 3,50 Euro

Macchiato / Deca / Ginseng Coffee 3 Euro

Americano 4 Euro

Cappuccino / Caffellatte 4 Euro

Tea & Infusions 5 Euro

## **SPIRITS**

### **VODKA**

Stolichnaya (Russian) 12 Euro

Ketel One (Holland) 12 Euro

Russian Standard Platinum (Russian) 14 Euro

Tito's Handmade (USA) 14 Euro

Belvedere (Poland) 17 Euro

Grey Goose (France) 17 Euro

Stolichnaya Elit Luxury (Russian) 20 Euro



## TEQUILA & MEZCAL

Epsolon Blanco 12 Euro  
Montelobos (Mezcal) 12 Euro  
Espolon Reposado 14 Euro  
Del Maguey Vida (Mezcal) 15 Euro  
Patron Silver 17 Euro  
Don Julio Reposado 20 Euro

## RUM

Plantation 3 stars (Jamaica) 12 Euro  
Sailor Jerry spiced Rum (Rep.Domenicana,  
Caraibi) 12 Euro  
Rum Diplomatico reserva Exclusiva (Venezuela) 15  
Euro  
Rum Eldorado 12yo Demerara (Guyana) 17 Euro  
Zacapa 23yo Sistema Solera (Guatemala) 22 euro

## COGNAC – ARMAGNAC – CALVADOS

Armagnac Janneau V.S.O.P. 16 Euro  
Calvados Chateau du Breuil V.S.O.P. 16 Euro  
Cognac Remy Martin V.S.O.P. 22 Euro

## JAPANESE WHISKEY

Nikka From The Barrel (Blended) 51,4% vol. 15  
Euro  
Nikka Coffey Grain (Single malt) 45% vol. 15  
Euro

## SCOTCH WHISKEY

Jhonnie Walker Black (Blended) 12 Euro  
Highland Park 12yo (Highland) 15 Euro  
Talisker Skye (Skye Island) 15 Euro  
Ardbeg 10yo (Islay) 15 Euro



Caol Ila 12yo (Islay) 15 Euro

Lagavulin 16yo (Islay) 20 Euro

Macallan 12yo (Speyside) 25 Euro

### **BOURBON, IRIS & RYEWHISKEY**

Jameson (Irish) 12 Euro

Jack Daniel's Single Barrell 12 Euro

Wild Turkey Bourbon 12 Euro

Maker's Mark Bourbon 14 Euro

Bulleit Bourbon 14 Euro

Bulleit Rye 15 Euro

Knob Creek Bourbon 15 Euro

Woodford Reserve Bourbon 17 Euro

### **GRAPPA**

Grappa Chardonnay (Bianca secca) 8 Euro

Grappa Moscato (Bianca morbida) 8 Euro

Grappa Barrique (Morbida) 10 Euro

### **VERMOUTH – AMARI – LIQUORS**

Averna, Jefferson, Braulio, Jagermeister, Fernet  
Branca Limoncello, Cointreau, Baileys, Liquore  
Caffè, Amaretto Di Saronno, Frangelico. Cynar,  
Pimm's N1, Vermouth Rosso/Bianco/Extra Dry

8 Euro