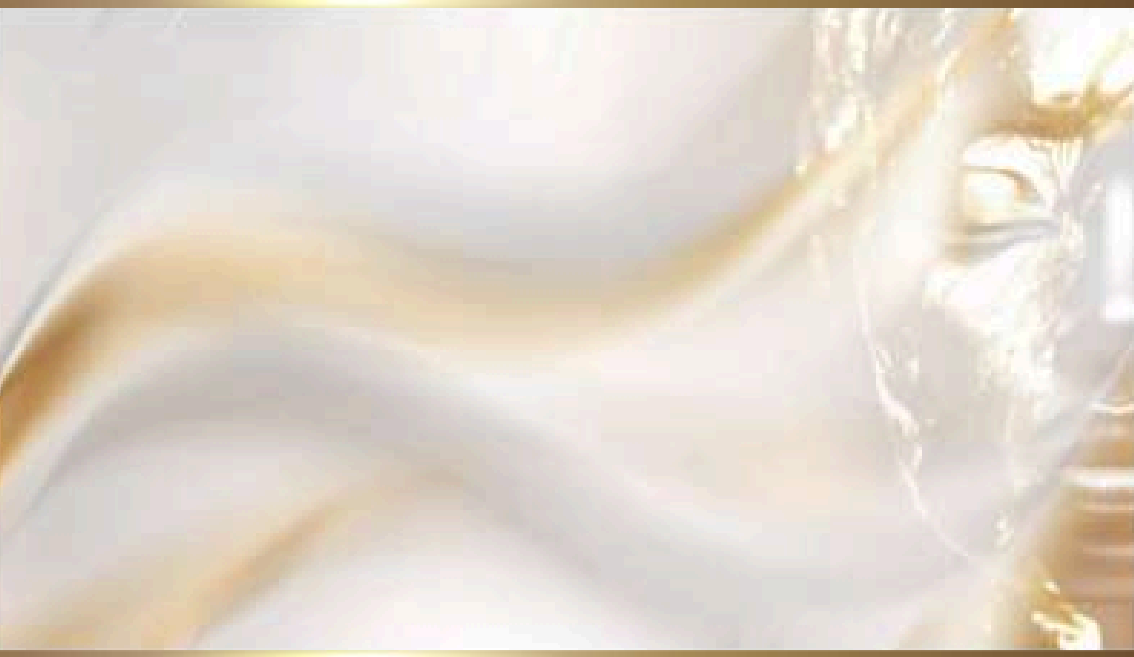


Cocktail & wine list



New experiences

by

Pollio farm

&

Donna Madonna Services



Welcome

From the passion of Petrantonio Pollio and Francesca Madonna, the ...

Pollio farm... to table

At the historic location Tenuta il Pizzo

Merron of tradition and innovation

Union of creativity and experience

Respect for the environment and homemade raw material

Attention to the needs of the most refined palates

... Thus our unmistakable food, drink and sensory experiences come to life, with many surprising recipes in a gourmet key, presented by our Executive Chef Salvatore Amato and an innovative cocktail list entirely dedicated to the Signatures created through the art of mixology brought to a higher level thanks to the use of the company's homemade products, from our formidable

Barlady Morgana Villazzi

We are much more than a restaurant: Exclusive and trendy club for those who believe in the importance of uniting tradition, taste, sustainability and innovation and sharing the values of our company..

Enter our reality and be part of our community for a future where gastronomy is synonymous with respect for the environment and means to create a virtuous circle that protects both our planet and our well-being.

In our company, the fight against food waste joins the ecological and energy transition, towards which we are projected, for a better world and an increasingly Green future.

Every dish, every cocktail and every product is an initiative in this direction, where sustainable agriculture, state-of-the-art cooking and processing techniques and the reduction of food waste are intertwined to create an eco-friendly and delicious culinary and sensory experience.

Signature cocktail list



The birth of the project

- The backbone: Mastu Giorgio

Mezcal, Chocolate Bitter, Vanilla Syrup, Lemon Soda and “top secret” infusion

- The strength: Don Pietro

Whiskey infused with red sandalwood, Habanero, Sugar syrup, Lemon juice, Aquafaba and Brown sugar brûlée

- The brain: Donna Madonna

Floral gin infused with pink pepper, Rose liqueur, Vanilla syrup, Lime juice, Raspberries, Eggwhite and champagne

- The location: Tenuta il Pizzo

Vodka infused with citrus, mint and vanilla, ginger, sugar syrup, lemon juice and ginger beer

- The context: Sorrento soul coast

Gin Mare, Blue Curaçao, Orange bitter, Lime Juice, Sugar Syrup and Homemade Limocello Mousse

- Our big family: Pollio spritz

Homemade beetroot liquor, white vermouth infused with tarragon, lemon juice, home made soda with lemonade thyme and truffle powder

- Eutierra

Ron Flor de Caña 12, butter Latticello with apricot flavor, Red pepper and lemon, Beetroot Kmo, AcquaFaba with the flavor of apricot and Honey Kmo

Garnish: Rose made of Beetroot decrease.

Glass: Lemon Bread

Creation for the Sustainable cocktail challenge of Flor de Cana

Dedicated to the granpa Antonino

€ 14,00

All the cocktails on our signature list have the same cost (indicated here on the side) including homemade appetizers prepared in the pattern of Chef Salvatore Amato based on the harvest of the day.

On request it is also possible to perform all traditional international cocktails (cost € 12.00)



Signature cocktail list



Tribute to the Cinema

- Viola come il mare

Gin, Bergamot Liqueur, Sugar Syrup, Lemon Soda and “top secret” infusion

- Mare fuori

Black Charcoal Infused Vodka, Chambord, Red Fruits, Lime Juice and Hibiscus Flowers

- L'Avvocato del Diavolo

Red Bitter Fusetti Infused with Coffee, Barbon Whiskey Infused with Sweet Paprika, Red Vermouth Fusetti and Rosemary

- Colazione da Tiffany

Saint Germain, Lime Juice, Prosecco, Beaded Mint Syrup and Sugar Paste Pearl Collier

- Joker 2

Tequila, Midori, Triple sec, Tajín and Pearled lemon juice

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€ 14,00





Signature cocktail list



Tribute to Art

• Apnea

Gin Mare, Basil, Cucumber, Ginger, Lime Juice, Sugar Syrup,
Ginger Beef and Thyme Salt

dedicated to Emma Marrone

• Angelina

White Rhum, Lime Juice, Sugar Syrup, Homemade Spicy
Mango Foam and Lime Pearls

dedicated to Angelina Mango

• Abbracciamme

Chilli Infused Vodka, Passion Fruit, Sugar Syrup, Lemon Juice,
Genger Beer

dedicated to Andrea Sannino

• Cocktaillerie da incubo

Vodka infused with black garlic, Frangelico, Calhua, Coffee, Coconut flour
and Orange blossom syrup accompanied by a ball of Neapolitan pastiera

dedicated to the Chef Antonino Cannavacciuolo

• The Big Signorini

Vodka, Champagne Syrup, Balsamic Vinegar, Lemon Juice,
Strawberry and Ginger Beer


dedicated to director Alfonso Signorini and friends of Big Brother

• The Kiss of Kilmnt

Cognac, Bergamot liqueur, Lemon juice, Saffron syrup and homemade
honey

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Salvatore Amato based on the harvest of the day. € 14,00

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Signature cocktail list



Traveling the World

- Made in Italy

The party version of Grandma's classic tiramisu

- The caprese

Vodka, tomato gaspacio, lemon juice, homemade mozzarella mousse, balsamic vinegar and caper powder

- Mexico

Mezcal, Tabasco, Agave Syrup, Triplesec, Raspberry, Lemon Juice, Acquafaba, Tajin and Chili Pistilli

- Africa

Spicy Rhum, Hibiscus Flower Infusion, Ginger, Maple Syrup, Pineapple, Mint, Cinnamon, Lime Juice

- Asia

Sakè, Cordial di macha, Qumquat, Yozu and Ginger beer

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€ 14,00





Signature cocktail list



Tribute to the Friends of the Pollio farm

- **Lady Morgana**

Gin, bergamot liqueur, sugar syrup, lemon soda and infusion
"top secret"

- **Lady Carmen**

Vanilla Vodka, Blue Coração, Lime Juice, Sugar Syrup,
Coconut Flour, Aquafaba and Hydrangea Water

- **Lady Ceci**

Dry Gin, Sugar, Mango, Lime and Tonic

- **Lady Carol**

Vodka, Strawberry Puree, Lemon Juice, Sugar Syrup and Aquafaba

- **Joker 2**

Tequila, Midori, Triple sec, Tajín and Pearled lemon juice

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€ 14,00

