

The background is a complex, abstract composition of overlapping, translucent layers. A prominent, thick, vertical red streak runs down the left side. The rest of the image is filled with a dense network of thin, fibrous or liquid-like strands in various colors, including teal, yellow, orange, and purple. The overall effect is one of organic, chaotic movement and depth, with light filtering through the layers to create a rich, multi-colored palette.

V y N I Q U E

VY  
VINI  
BOUTIQUE  
UNIQUE



V

VINI  
WINES



## Bollicine / Bubbles

Santa Margherita	<b>Prosecco Brut</b> Valdobbiadene Prosecco Superiore D.O.C.G. Glera / 11,5 %	24
	<b>Prosecco Brut Rive di Refrontolo</b> Valdobbiadene Prosecco Superiore D.O.C.G. Glera / 11,5 %	30
Kettmeir	<b>Athesis Brut</b> Alto Adige D.O.C. Chardonnay, Pinot Bianco, Pinot Nero / 12,5 % <i>“Best Italian Sparkling Wine”</i> <i>- Champagne &amp; Sparkling Wine World Championships 2023 -</i>	42
	<b>Athesis Brut Rosé</b> Alto Adige D.O.C. Pinot Nero, Chardonnay / 12,5 %	48
Cà del Bosco	<b>Cuvée Prestige</b> Franciacorta D.O.C.G. Chardonnay, Pinot Bianco, Pinot Nero / 12,5 %	55
	<b>Cuvée Prestige Rosé</b> Franciacorta D.O.C.G. Pinot Nero, Chardonnay / 12,5 %	70
	<b>Vintage Collection Dosage Zero</b> Franciacorta D.O.C.G. Chardonnay, Pinot Bianco, Pinot Nero / 12,5 %	95
Billecart - Salmon	<b>Champagne Brut Réserve</b> Champagne AOC Pinot Noir, Pinot Meunier, Chardonnay / 12 %	80
Ruinart	<b>Champagne Blanc de Blancs</b> Chardonnay / 12,5 %	180

## Bianchi / White wine

Cà del Bosco	<b>Corte del Lupo</b> Curtefranca Bianco D.O.C. Chardonnay, Pinot Bianco / 13 %	46
Cà Maiol	<b>Lugana Prestige DOC</b> Lugana D.O.P. Trebiano di Lugana / 13,5 %	30
Kettmeir	<b>Müller Thurgau</b> Alto Adige D.O.C. Müller Thurgau / 13 %	28
	<b>Chardonnay</b> Alto Adige D.O.C. Chardonnay / 13 %	30
	<b>Sauvignon</b> Alto Adige D.O.C. Sauvignon / 13.5 %	30
	<b>Gewürztraminer</b> Alto Adige D.O.C. Gewürztraminer / 14 %	32
	<b>Pinot Bianco Athesis</b> Alto Adige D.O.C. Pinot Bianco / 14 %	45

Sassoregale	<b>Vermentino</b> Maremma Toscana D.O.C. Vermentino/ 13,5 %	24
Santa Margherita	<b>Pinot Grigio</b> Valdadige D.O.C. Pinot Grigio / 12,5 %	28
	<b>Pinot Grigio Impronta del Fondatore</b> Alto Adige D.O.C. Pinot Grigio / 13,5 %	35
	<b>Luna dei Feldi</b> Alto Adige D.O.C. Chardonnay, Müller Thurgau, Gewürztraminer, Pinot Bianco / 13,5 %	32
Cantina Mesa	<b>Giunco</b> Vermentino di Sardegna D.O.C. Vementino / 13,5 %	24
	<b>Opale</b> Vermentino di Sardegna D.O.C. Vementino / 13,5 %	38
	<b>Galesa</b> Valli di Porto Pino I.G.T. Vitigno autoctono bianco / 14 %	52

Tenuta Tascante	<b>C'eragià</b> Sicilia Chardonnay D.O.C Chardonnay / 12.5 %	55
Domaine Chanson	<b>Chablis Les Sureaux</b> Chablis AOC Chardonnay / 13.5 %	60
François Martenot	<b>Chablis Monflory</b> Chablis AOC Chardonnay / 12.5 %	60

## Rosati / Rosè wine

Cà Maiol	<b>Roseri Valtènesi Chiaretto</b> Valtènesi Riviera del Garda Classico D.O.P. Chiaretto Groppello, Barbera, Sangiovese e Marzemino / 12,5 %	32
Santa Margherita	<b>Trevezie Rosé</b> Trevezie I.G.T. chardonnay, sauvignon blanc, pinot nero / 12,5 %	30

## Rossi / Red wine

Cà del Bosco	<b>Corte del Lupo</b>	42
	Curtefranca Rosso D.O.C.	
	Merlot, Cabernet Sauvignon, Cabernet Franc, Carménère / 13 %	
Kettmeir	<b>Lagrein</b>	30
	Alto Adige D.O.C.	
	Pinot Nero / 13.5 %	
	<b>Pinot Nero</b>	32
	Alto Adige D.O.C.	
	Pinot Nero / 13.5 %	
	<b>Pinot Nero Maso Reiner</b>	48
	Alto Adige D.O.C.	
	Pinot Nero / 14 %	
Lamole di Lamole	<b>Vigneto di Campolungo</b>	55
	Chianti Classico D.O.C.G.	
	Sangiovese, Cabernet Sauvignon / 14 %	
	<b>Vigna Grospoli</b>	75
	Chianti Classico D.O.C.G Gran Selezione	
	Sangiovese (14,5%)	
Sassoregale	<b>Sangiovese</b>	24
	Maremma Toscana D.O.C.	
	Sangiovese / 13,5 %	
	<b>Poderalta</b>	42
	Maremma Toscana I.G.T.	
	Sangiovese, Cabernet Sauvignon / 14.5 %	

Cantina Mesa	<b>Buio</b>	28
	Carignano del Sulcis D.O.C.	
	Carignano / 13.5 %	
	<b>Brama</b>	34
	Syrah Valli di Porto Pino I.G.T.	
	Syrah / 14.5 %	
	<b>Moro</b>	36
	Cannonau di Sardegna D.O.C.	
	Cannonau / 15 %	
Ceretto	<b>Barbaresco</b> D.O.C.G	55
	Nebbiolo / 14.5 %	

## Dolci / Dessert wine

Kettmeir	<b>Moscato Rosa Athesis</b>	50
	Alto Adige D.O.C.	
	Moscato Rosa / 13.5 %	
Santa Margherita	<b>Dulcedo</b>	28
	Lison-Pramaggiore D.O.C.	
	Verduzzo Friulano / 13 %	



V

COCKTAIL

<b>Spritz (Aperol / Campari)</b>	9.00
Aperol or Campari, Prosecco, Soda	
<b>Campari Orange</b>	10.00
Campari, Succo di arancia / Campari, Orange juice	
<b>Limoncello Spritz</b>	12.00
Prosecco, Soda, Limoncello	
<b>Hugo Spritz</b>	12.00
Saint Germain, Mint Leaves, Prosecco, Soda	
<b>Mimosa</b>	10.00
Prosecco, Fresh orange juice	
<b>Rossini</b>	12.00
Prosecco, Strawberry puree	
<b>Bellini</b>	13.00
Prosecco, Peach pulp	
<b>Espresso Martini</b>	10.00
Espresso, Vodka, Kahlua, Sugar	
<b>Cosmopolitan</b>	10.00
Vodka, Triple Sec, Lime, Cranberry	
<b>Moscow Mule / London Mule</b>	10.00
Vodka, Ginger Beer, Lime / Gin, Ginger Beer, Lime	
<b>Mojito</b>	10.00
Contadora Rum, Lime, Sugar, Mint Leaves, Soda	

<b>Whisky Sour</b>	10.00
Bourbon, Lime, Sugar, Egg Whites	
<b>Caipiroska</b>	10.00
Vodka, Lime, Sugar, Soda	
<b>Bloody Mary</b>	10.00
Tomatoes juice, Vodka, Tabasco, Worcester Sauce, Lime, Salt and Pepper	
<b>Americano</b>	11.00
Rossi d'Angera Bitter, Punt e Mes Vermouth, Soda	
<b>Old Fashioned</b>	12.00
Bourbon Woodford Reserve, Angostura, Sugar, Cherry	
<b>Negroni</b>	12.00
Bombay Sapphire Gin, Rossi d'Angera Bitter, Punt e Mes Vermouth	
<b>Negroni Sbagliato</b>	12.00
Prosecco, Rossi d'Angera Bitter, Punt e Mes Vermouth	
<b>Margarita</b>	12.00
Tequila Patron Silver, Triple Sec, Lime	
<b>Manhattan</b>	12.00
Antica Formula, Bourbon Woodford Reserve, Angostura	

<b>Godfather</b>	12.00
Amaretto di Saronno, Whiskey Single Malt	
<b>Martini Cocktail</b>	12.00
Carpano Bianco, Tanqueray Ten	
<b>Sidecar</b>	12.00
Cognac Camus, Cointreau, Lemon Juice	
<b>White Lady</b>	12.00
Tanqueray ten Gin, Triple sec, Lime	
<b>Martini Royale</b>	13.00
White Vermouth, Mint Leaves, Lime, Franciacorta, Soda	
<b>French 75</b>	13.00
Gin, Franciacorta, Lemon juice, Sugar	
<b>Piña colada</b>	13.00
White rum, Coconut cream, Fresh Pineapple juice	
<b>Singapore Sling</b>	15.00
Gin Plymouth, Apricot brandy, Dom Benedictine, Angostura bitters, Triple sec, Fresh Pineapple juice, Lemon	
<b>Paradise</b>	15.00
Gin Plymouth, Apricot brandy, Fresh Orange juice	

The background is a complex, abstract composition of textures and colors. It features a dominant palette of warm tones, including various shades of orange, red, and terracotta, which are interspersed with cooler, muted blue and teal accents. The overall effect is reminiscent of a heavily layered and brushed surface, possibly a piece of aged paper or a textured wall, with visible brushstrokes and organic, irregular patterns. The lighting is uneven, creating a sense of depth and highlighting the tactile quality of the background.

V

MOCKTAIL

**Virgin Kevin**

10.00

Ananas, Rosmarino, Zucchero liquido,  
Lime, Lemon Tonic  
Pineapple, Rosemary, Liquid sugar,  
Lime, Lemon Tonic

**Virgin Thomas**

10.00

Mela, Mirtilli, Miele,  
Limone, Ginger Beer  
Apple, Blueberries, Honey,  
Lemon, Ginger Beer

**Virgin Farnese**

10.00

Cetriolo, Menta, Lime,  
Orzata, Gazzosa  
Cucumber, Mint, Lime,  
Orgeat (almond syrup), Lemonade / Sparkling soda

A detailed microscopic view of beer foam, showing a complex network of bubbles and liquid channels. The colors range from light tan to dark brown. A large, white, serif letter 'V' is superimposed over the center of the image.

V

B I R R A  
B E E R

**Ichnusa Ambra Limpida** 5.50  
(5%, Lager - Italia / Italy, 30 cl)

**Nuda & Cruda** 6.50  
(4.5%, Pils - Italia / Italy, 33 cl)

**Leffe Blonde** 6.50  
(6.6%, Pale Ale - Belgio / Belgium, 33 cl)

**Blanche De Namur** 6.50  
(4.5%, Blanche - Belgio / Belgium, 33 cl)

**Pauwel Kwak** 8.00  
(8.4%, Strong Ale - Belgio / Belgium, 33 cl)

**Augustiner Helles** 8.00  
(5.2%, Lager - Germania / Germany, 50 cl)



V

PREMIUM  
GIN TONIC

<b>Malfy</b>	41%	Italia / Italy	14.00
<b>Portofino</b>	43%	Italia / Italy	14.00
<b>Monkey 47</b>	47%	Germania / Germany	14.00
<b>Elephant</b>	45%	Germania / Germany	14.00
<b>Citadelle</b>	44%	Francia / France	14.00
<b>Gin Mare</b>	43%	Spagna / Spain	14.00
<b>Gin Mare Capri</b>	42.7%	Spagna / Spain	14.00
<b>Dutch Courage</b>	44.5%	Olanda / Netherlands	14.00
<b>Jinzu</b>	41.3%	Scozia / Scotland	14.00
<b>Hendrick's</b>	44%	Scozia / Scotland	14.00
<b>The Botanist</b>	46%	Scozia / Scotland	14.00
<b>Tanqueray Ten</b>	43.1%	Regno Unito / UK	14.00
<b>Bombay Sapphire</b>	40%	Regno Unito / UK	14.00
<b>Plymouth Gin</b>	41.2%	Regno Unito / UK	14.00
<b>Fifty Pounds</b>	43.5%	Regno Unito / UK	14.00
<b>Dingle</b>	42.5%	Irlanda / Ireland	14.00

#### Acqua tonica / Tonic water

- Thomas Henry
- S - Cortese Pura Tonica Botanica
- Cortese Pura Tonica Original



V

P R E M I U M  
V O D K A T O N I C

<b>Ketel One</b>	40%	Olanda / Netherlands	14.00
<b>Belvedere</b>	40%	Polonia / Poland	14.00
<b>Grey Goose</b>	40%	Francia / France	14.00
<b>Beluga</b>	40%	Russia	14.00

Acqua tonica / Tonic water

- Thomas Henry
- S - Cortese Pura Tonica Botanica
- Cortese Pura Tonica Original



V

DISTILLATI  
SPIRITS

## Whisky / Whiskey

Rare J&B Blended Scotch Whisky (40%)	6.00
Red Label Johnnie Walker Blended Scotch Whisky (40%)	6.00
Whisky Jack Daniel's (40%)	8.00
Glenfiddich Single Malt Scotch Whisky 12 Y.O. (40%)	9.00
Nikka Whisky From The Barrel (51,4%)	9.00
Woodford Reserve Master's Collection (45.2%)	12.00
The Balvenie DoubleWood 12 Y.O. (40%)	13.00
Eagle Rare Kentucky Straight Bourbon Whiskey 10 Y.O. (45%)	13.00
Highland Park Single Malt Scotch Whisky 14 Y.O. (45%)	16.00

## Cognac

Camus VS (40%)	9.00
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V

DISTILLATI  
SPIRITS

## Rum / Ron

Plantation Original Dark (40%)	9.00
Flor De Caña 12 Años (40%)	11.00
Bayou Louisiana Mardi Gras XO (40%)	14.00
Cubaney tesoro 25 Solera XO (38%)	14.00

## Vodka

Ketel One (40% - Olanda / Netherlands)	10.00
Belvedere (40% - Polonia / Poland)	10.00
Grey Goose (40% - Francia / France)	10.00
Beluga (40% - Russia)	10.00

## Tequila

Patron Silver 100% de agave (40% - Messico / Mexico)	12.00
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V

A M A R I  
G R A P P E

## Vermouth

Punt e Mes (16%)	6.00
Carpano Bianco (16%)	6.00
Antica Formula Giuseppe Carpano (16.5%)	8.00

## Bitter

Campari (25% - Milano)	5.00
Rossi d'Angera (25% - Varese)	8.00

## Amari

Amaro del capo (35%)	5.00
Jägermester (35%)	5.00
Averna (29%)	5.00
Jefferson (43%)	5.00
Fernet Branca (39%)	5.00
Montenegro (23%)	5.00

## Liquori

Sambuca Molinari (42%)	5.00
Amaretto di Saronno (28%)	6.00
Limoncello di Capri (32%)	6.00
Baileys (17%)	6.00
Martini Rosso (15%)	6.00

## Grappe

Grappa Veneta Bonollo (40%)	6.00
Grappa of Amarone Barrique Bonollo (42%)	9.00

VyNIQUE Farnese  
Via dei Baullari 106, Roma  
farnese.vynique.it

VyNIQUE Enoteca Regionale del Lazio  
Via Frattina 94, Roma  
enotecalazio.vynique.it



Image: Pexels  
karolina-grabowska

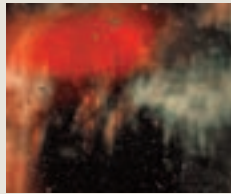


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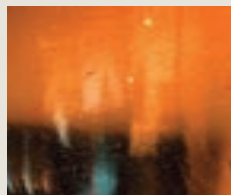


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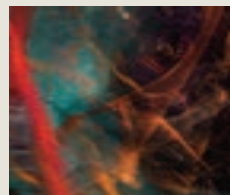


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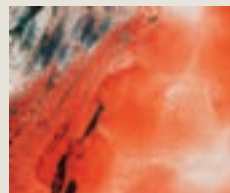


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