



The Winter Garden Bar



The Story of The St. Regis Florence

«The St. Regis Florence building was constructed in 1432 and was known as “Palazzo Giuntini”. This palace was mainly designed by Filippo Brunelleschi, the same architect who built the dome of the famous cathedral in Florence. This private residence turned into a hotel in 1866 when it was bought by the Kraft family. During the same period the famous Winter Garden was created as a inner space for special occasions: a white marble fountain was placed in the centre of this unique courtyard as well as many ornamental plants species under the balcony all around. In this exquisite setting, the Winter Garden Bar and Restaurant is located, dominated by a wonderful colored glass ceiling and an impressive six hundred pounds Murano blown glass chandelier».



The Winter Garden Bar
Everyday from 6 pm to 1 am



WINTER GARDEN BAR

Tea Experience

(Dammann Frères Selection, France, Since 1692)

Black tea		Loose	Bags	
		€ 14	€ 12	
The St.Regis Florence Exclusive Signature Blend	Exclusive black teas blend. Aromas of Pineapple, Caramel and Maraschino	•		China
Breakfast (#6)	Assam, Ceylan, Darjeeling	•	•	India, Sri Lanka
Ceylan O. P. (#7)	Fullbodied, strong taste	•	•	Sri Lanka
Darjeeling (#8)	Almonds, ripe Peaches	•	•	India
Earl Grey Yin Zhen (#0)	Bergamot, Cornflowers	•	•	China
Earl Grey Decaffenaited	Bergamot, Cornflowers		•	China
Gout Russe Douchka (#1)	Citrus fruits	•		China, Sri Lanka
Lapsang Souchong (#9)	Pine wood smoked	•	•	China
Paul&Virginie (#11)	Caramel, Red fruits	•		China, Sri Lanka
Pomme d’Amour (#14)	Baked and Caramelled apple pieces	•		China, Sri Lanka
Vanilla	Mild and Warm		•	China
4 Fruit Rouges (#4)	Red fruits pieces	•		China, Sri Lanka
Oolong Tea				
Caramel	Caramel aroma	•		China
Fancy (#36)	Chestnuts aroma, low Caffeine	•		China
Pu-erh Tea				
Cang Yuan (#266)	Dark, intense, Woody and Earthy nuances	•		China
Green tea				
Gunpowder	Leaves rolled into pearls shape		•	China
Jasmin (#13)	Jasmin flowers	•	•	China
L’oriental (#2)	Passion fruit, Peach	•	•	China
Menthe	Aromatic Mint from Morocco		•	China
Sencha Fukuyu BIO	Refreshing taste, Herbal notes and Fruity aroma		•	Japan
Touareg (#5)	Mint leaves. The Desert Tea	•	•	China
White tea				
Passion de Fleurs (#20)	Rose petals, Apricot	•	•	China

Prices in Euro

Juices & Soft Drinks		Cafeteria	
Aranciata Sanpellegrino	12	Espresso illy	10
Pepsi	12	Cappuccino illy	12
Pepsi Max	12	American coffee	10
Chinotto Lurisia	12	Illy Barley coffee	10
Crodino	12	Illy Ginseng coffee	10
Fever Tree Ginger Ale	12	Illy Iced coffee	10
Fever Tree Ginger Beer	12	Cappuccino frozen illy	12
Fever Tree Tonic Water	12	Hot chocolate	12
Fever Tree Soda Water	10	Illy Double espresso	12
Plose Lemon flavored Soda	12	Fresh herbal tea	12
Red Bull	12	Hot milk with one shot of espresso	10
Sanbitter Red / White	12	Dammann Freres Ice cold tea, fresh Lemon juice, Sugar syrup	12
Seven Up	12		
Fruit juices	12		
Apricot		Herbal Teas 12 (Dammann Frères, France, Since 1692)	
Pineapple			
Cranberry			
Red apple		Camomille	
Green apple		Peppermint Tea	
Pomegranade		Rooibos Cedeberg Rooibos	
Blueberry		Tilleul de Carpentras linden	
Pear		Verveine	
Peach		Tisane de 40 Sous: Orange and Lemon peels, Rosehip Petals, Verbena, Liquorice, Thyme	
Fresh squeezed Orange juice	14	Tisane du Berger: Inden, Verbena, Lemongrass, Mint, Orange flowers	
Fresh squeezed Lemon juice, Simple syrup, Soda Water	14		
Fresh squeezed Grapefruit juice	14		

St. Regis Signature Rituals

Bloody Mary Ritual

Original Bloody Mary or Brunello Bloody Mary, a signature version from the St. Regis Florence, with a touch of Brunello Grappa, combined with our Chef's Gift

€ 28

Evening Ritual

St. Regis Art of Sabrage, a ritual dating back to the 19th Century, which includes opening a bottle of sparkling wine with an elegant saber.

Every day from 6pm to 7pm

€ 24

For Information and Reservations

Restaurant.stregis@stregis.com

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The Story of Bloody Mary

In 1934, Fernand Petiot became a bartender at The St.Regis Hotel, New York, bringing with him the “Bloody Mary”, a vodka and tomato juice drink he had started making in Paris. It was in The St.Regis’ King Cole Bar that Petiot perfected his original formula, adding salt, pepper, lemon, Tabasco and Worcestershire Sauce to create the drink that is so beloved today. It was rechristened the “Red Snapper” to appeal to the hotel’s elite clientele... and while the name might not have caught on, the spicy drink most certainly did. Over the years, it has become the signature cocktail of the King Cole Bar. We are pleased to present our St.Regis Florence Signature Bloody Mary celebrating the original recipe created by Mr. Petiot. All is prepared with the freshest homemade mixes, and the salute tradition with its own unique twist!



The Original Bloody Mary 26

Vodka, Tomato juice, Lemon juice, Worchestershire sauce, Tabasco sauce, Black Pepper, Celery salt, Sea salt

The Bloody Mary World Collection 28

We are pleased to present our World Collection of the St.Regis Signature Bloody Mary blends celebrating regional influences combined with the original recipe of Mr.Petiot.

Brunello Bloody Mary - The St.Regis, Florence

Vodka, Brunello Grappa, Bloody Mary mix*, Acacia Honey, Rosemary

Mary Terranean - The St.Regis, Rome

Vodka, Bloody Mary mix*, Red Hot Pepper Powder, Olive Oil, Oregano, Basil

The Harry’s Texas Mary - The St.Regis, Houston

Vodka, Tequila, Bloody Mary mix*, Sugar, sliced Jalapeño

*Bloody Mary mix

Tomato juice, Lemon juice, Worchestershire sauce, Tabasco sauce, Black Pepper, Celery salt, Sea salt

Aperitif 22

(6cl / 2 oz)

- Antica Formula Carpano
- Aperol
- Campari Bitter
- Carlo Alberto Vermouth rosso
- Cinzano Rosso 1757
- Carpano Classico
- Cocchi Vermouth Rosso
- Galliano Bitter
- Lillet Blanc
- Macchia Vermouth Mediterraneo
- Mancino Vermouth Rosso
- Martini Bianco / Rosso / Gold
- Martini Bitter Riserva Speciale Ambrato / Rubino
- Noilly Prat Original Dry
- Pastis Ricard / Pernod
- Vermouth del Professore

Bitters 22

(4cl / 1,35oz)

- Amaro del Capo
- Amaro Nonino
- Averna
- Branca Menta
- China Martini
- Cynar
- Fernet Branca
- Jefferson
- Lucano
- Montenegro
- Rabarbaro Zucca
- Ramazottti

Porto (7cl / 2,3oz)

- | | | |
|----------|------------|----|
| Graham’s | 20 years | 26 |
| Graham’s | 40 years | 46 |
| Graham’s | Fine White | 22 |
| Graham’s | Tawny | 24 |
| Graham’s | Vintage | 56 |

Madeira (7cl / 2,3oz)

- | | | |
|------------|-------|----|
| H.M.Borges | sweet | 22 |
|------------|-------|----|

Sherry (7cl / 2,3oz)

- | | | | |
|-----------|----------|-----|----|
| Del Duque | 30years | dry | 24 |
| Tio Pepe | very dry | 22 | |

Beers

Tuscan Craft Ale 16

- ”Monte Fiore” (La Petrognola)
Bier Blanche 5%
- ”La 9” (Olmaia)
Strong Bitter 6,5%
- ”La Mancina” (Birrificio del Forte)
Belgian Strong ale 7,5%
- ”Stoner” (Bruton)
Strong Golden ale 7,5%

Lager 12

- | | | |
|----------------------|---------|-------|
| Moretti | Pilsner | 4,6% |
| Nastro Azzurro | Pilsner | 5,1% |
| Peroni (gluten Free) | Pilsner | 4,7% |
| Tourtel | Lager | <0,5% |

Italian Liqueurs 22		Grappe	
(4cl / 1,35oz)			
Acqua di Cedro Nardini	Barbaresco Gaja	Piemonte	24
Amaretto DiSaronno	Brunello Banfi	Toscana	24
Caffè Essentiae Lunae	Extrafina Nardini	Veneto	24
Frangelico	Fragolino Nonino	Friuli	24
Limoncello Villa Massa	Camomilla R.Levi	Piemonte	26
Lunae Liquore di Caffè	Oltre il Vallo Berta	Piemonte	26
Mandarino Varnelli	Po'di Poli Morbida	Veneto	24
Mirto Raro Wild	Sassicaia Poli	Veneto	34
Sambuca Molinari	Tignanello Antinori	Toscana	30
Strega			
International Liqueurs 22		Italian Schnapps	
(4cl / 1,35oz)		(4cl / 1,35oz)	
Absinthe Versinthe	Amarene Capovilla	Veneto	28
Bailey's	Pesche Capovilla	Veneto	28
Benedectine	Riserva Nonino	Friuli	40
Captain Morgan			
International Schnapps		International Schnapps	
(4cl / 1,35oz)		(4cl / 1,35oz)	
Chambord	Pisco BarSol Acholado		22
Chartreuse Jaune/Verte	Perù		
Cointreau	Roner		22
Drambuie	Südtirol		
Elephant Sloe Gin			
Grand Marnier			
Licor 43			
Malibù			
Midori			
Pimm's			
St.Germain			

Signature Cocktails 28

Our Signature Drinks are inspired by the visionaries, artists and architects of the Art Nouveau movement. The Winter Garden, with its elegant furnishings, ambience and allure, perfectly reflects this artistic era. The pioneers of Art Nouveau were true luminaries-connoisseurs of refined classicism yet bold, innovative trailblazers.

Lautrec

Gin, Campari, St. Regis Cordial, Pink Grapefruit, Rosemary, Soda Water

Tiffany

Venturo, Saint James, Golden Falernum, Gewurztraminer, Fennel

Klimt

Peter in Florence, Licor 43, Lemon, EVO Olive Oil

Beardsley

Bulleit Rye, Chamborde, Chartreuse Jaune, Raspberry, Mushrooms

Mucha

Patròn Silver, Chartreuse Verte, Coconut, Basil, Chili Pepper

Gaudì (Hot Drink)

Knob Creek Bourbon, Chamomile, Candied Lemon, Cream, Amaretto

Classic Collection 26	
Our Team will be Pleased to satisfy any request for Classic International Cocktails and Drinks.	
Martinez	
London Dry Gin, Sweet Vermouth, Maraschino Liqueur, Orange Bitter	
Naked and Famous	
Mezcal, Yellow Chartreuse, Aperol, Lime Juice	
Old Cuban	
Aged Rum, Simple syrup, Angostura Bitter, Lime Juice, Mint Leaves, Champagne Brut	
Penicillin	
Blended Scotch Whisky, Lagavulin 16 y.o. Lemon Juice, Honey syrup, Fresh Ginger	
Pisco Sour	
Pisco, Lemon Juice, Simple syrup	
South side	
London Dry Gin, Lemon Juice,Simple syrup, Mint Leaves	
Stinger	
Cognac, White Crème de Menthe	
VE.N.TO	
White Grappa, Lemon Juice, Honey Mix, Chamomile Cordial	
Signature Non Alcoholic 24	
Gin’s Hour	
Gin o°, Strawberry, Lime, Black Tea Red fruits, Soda Water	
Spritz 2.0	
Martini floreale, Free Alchol Prosecco, Ginger Ale	
Metropolitan	
Seedlip Grove 42, Cramberry, Orange, Lime	
Regis Temple	
Apple Vinegar, Strawberry, Granadine, Ginger Beer	
SPA	
Spinach, Celery, Cucumber, Mint and Green Apple	

Whiskey & Whisky (4cl / 1,35oz)			
American Whiskey		Scotch Single Malt Whisky	
Basil Hayden’s		Lowlands	
Buffalo Trace	30	Glenkinchie (12 y.o.)	24
Bulleit Rye	30	Highlands	
Jack Daniel’s Old 7	24	Aberfeldy (12 y.o.)	24
Jim Beam	24	Glenfiddich (12 y.o.)	24
Jim Beam Signature Craft	28	Glenmorangie Nectar d'Or	30
Knob Creek Bourbon(9 y.o.)	30	Oban (14 y.o.)	30
Knob Creek Rye	30	Speyside	
Koval Rye Single Barrel	28	Aultmore (12y.o.)	28
Maker’s Mark	28	Mortlach (20y.o.)	80
Woodford Reserve	30	The Glenlivet Founder’s Res	24
Canadian Whisky		The Glenlivet 18	36
Seagram’s VO (10 y.o.)	20	The Glenlivet 25	70
Indian Whisky		The Macallan 12Double Cask	32
Amrut Single Malt	32	The Macallan 15 Triple Cask	44
Irish Whiskey		The Macallan 18Triple Cask	62
Jameson	24	The Macallan Rare Cask	92
Japanese Whisky		Islands	
Nikka From the Barrel	30	Ardbeg (10 y.o.)	26
Suntory Hibiki Harmony	70	Bowmore (12y.o.)	26
Suntory The Yamazaki	82	Caol Ila (18 y.o.)	44
Scotch Blended Whisky		Highland Park (18 y.o.)	64
Chivas Regal 12	28	Lagavulin (16 y.o.)	30
Chivas Regal 18	30	Laphroaig (10 y.o.)	26
Chivas Royal Salute(21 y.o.)	46	Talisker Skye	28
Dewar’s White L.	24	Talisker (18 y.o.)	34
Johnnie Walker Black L.	30	Talisker (25 y.o.)	70
Johnnie Walker Blue L.	54		

Tequila		Cognac	
Casamigos Anejo	40	Courvoisier X.O.	56
Clase Azul Reposado	120	Hennessy Paradis	236
Don Julio 1942	70	Hennessy X.O.	52
Don Julio Reposado	28	Louis XIII Remy Martin	520
Espolon Reposado	28	L'Or de Martell	490
Fortaleza Anejo	50	Martell V.S.O.P.	24
Herradura Reposado	28	Martell X.O.	70
Jose Cuervo Res.Familia	70	Remy Martin X.O.	62
Patròn Anejo	32	Armagnac	
Patròn Reposado	28	Dartigalongue	28
Patròn Silver	26	Laberdolive Hors d'Age	44
Mezcal		Sables Fauv.	
Alipus	30	Brandy	
Montelobos	24	Cardenal Mendoza	24
Pechuga Del Maguey	56	Carlos Primero	24
Rum–Ron–Rhum		Grand Duque D'Alba	24
Banks 7	24	Calvados	
Caroni (17 y.o.)	48	Chateau du Breuil (20 y.o.)	48
Clement Rare Cask	44	Coeur de Lion Drouin	70
Diplomatico Reserva(12y.o.)	30	(25y.o.)	
El Dorado (12 y.o.)	30	Père Magloire	20
El Dorado (21 y.o.)	38	Prestige Camut (50 y.o.)	110
Gosling's Black Seal	20	Roger Groult (12 y.o.)	48
J.M Millésimé 2000	44		
Marie Galante Bielle 2004	56		
Myers's Original Dark	20		
Nine Leaves A.S. (cab. Sauv.)	32		
Saint James Blanc	26		
Santa Teresa Solera 1796	26		
Wray&Nephew White	26		
Zacapa Royal	80		
Cachaça			
Leblon	24		

The Story of Negroni	
Firenze, 1919	
The Florentine Count, Camillo Negroni, a regular in our Winter Garden Bar in the early 1900s, would also stop for a ritual drink at Drogheria Casoni (later known as Caffè Giacosa), which was strategically located on the corner of Via de' Tornabuoni. One evening while having a drink there, he asked the bartender, Fosco Scarselli, to top off his usual Americano cocktail with a bit of gin as a salute to his English background.	
The result was a drink with the same intense, deep red color, a pleasantly dry sensation on the tongue and a unique juniper taste. From then on, Count Negroni's “Americano” became what we famously know as the “Negroni” today: three equal parts of Gin, red vermouth, Campari bitter and a slice of orange.	
◆	
The Original Negroni 26	
London Dry Gin, Bitter, Vermouth	
Negroni Family 28	
We are pleased to present our twists on Negroni Cocktail.	
Camillo	
Woodford Reserve, Campari, Cynar, Barley	
Anta	
Patron Silver, Martini Riserva Ambrato, Bitter Rouge	
Fosco	
Diplomatico Reserva Exclusiva Rum, Amaro Nonino, Campari, Coffee	

Wines (12,5cl / 4,2oz)					
Red wines			Italian Sparkling Wines		
	glass	bottle		glass	bottle
Castel Giocondo	30	155	Asti Spumante	16	70
Brunello di Montalcino			Freccianera Brut 25	20	90
Frescobaldi (Sangiovese)			Franciacorta		
Poggio all'Oro Brunello di Montalcino - Banfi	42	190	Bisol Prosecco Sup.	16	70
(Sangiovese)			Ca'del Bosco	24	110
Ser Lapo Chianti	22	90	Franciacorta		
Classico Riserva -Mazzei			Ferrari Perlè Rosè	28	150
(Sangiovese, Merlot)			Trento DOC		
Fortuni Pinot Nero	28	125	Marchese Antinori	24	110
			Franciacorta		
Promis Ca' Marcanda	30	125			
Bolgheri -Gaja			Champagne Selection		
(Merlot, Syrah, Sangiovese)					
Tignanello -Antinori	76	380	Billecart - Salmon	40	180
(Sangiovese, Cab. Sauvignon,			Brut Réserve		
			Bollinger Special	44	220
Costasera Amarone	28	125	Cuvée		
Masi (Corvina, Rondinella,			Comte de Montaigne	44	220
Molinara)			Comte de Montaigne	***	230
White Wines			Cristal	***	770
			Dom Perignon	***	710
Gewürztraminer -Alois	20	90	Krug Grand Cuvee	***	510
Lageder			Ruinart Blanc de	46	240
Pinot Grigio -Tramin	22	90	Blancs		
Vernaccia S.Gimignano	20	90	Pommery Rosè Apa-	44	210
Riserva -Il Colombaio di			nage		
santa chiara					
Vulcaia Fumé	24	100			
Sauvignon Blanc -Inama			Dessert Wines (7cl / 2,3oz)		
W... Dreams ...	24	110			
Chardonnay -Jermann			Ben Ryé -Donna Fugata	24	
			(Zibibbo)		
Rosè Wines			Muffato della sala	24	
			Antinori (Sauv. Blanc,		
Purple Rosé -Castello di	22	90	Grechetto, Traminer, Riesling)		
Ama (Sangiovese)			Vin Santo -Badia Coltibuono	20	
			(Trebbiano, Malvasia)		

Spirits (4cl / 1,35oz)					
Prices below are intended for a product neat or on the rocks (4cl / 1,35oz), if requested in a Cocktail they will be charged with a €5 Cocktail Mix Supplement					
Gin Collection			Vodka Collection		
Copper Strength	Florence	24	VKA	Tuscany	24
Floressence	Florence	24	Absolut	Sweden	20
Gin Arte	Florence	24	Absolut Citron	Sweden	20
Peter in Florence	Florence	26	Absolut Mandrin	Sweden	20
Vallombrosa	Florence	24	Absolut Vanilla	Sweden	20
Sabatini	Tuscany	24	Absolut Elyx	Sweden	24
Gil Peated	Italy	24	Belvedere	Poland	24
Gin del Professore	Italy	24	Chopin	Poland	24
Malfy Pink Grapefruit	Italy	24	Ciroc	France	28
Z44	Italy	24	Grey Goose	France	24
Beefeater 24	UK	24	Beluga Gold Line	Russia	50
Beefeater	UK	24	Imperia	Russia	24
Borrough's Res.			Kauffman Soft	Russia	46
Hendrick's	UK	24	Selected		
Oxley	UK	24	Stolichnaya Elit	Russia	30
Plymouth Navy Strength	UK	24	Ketel One	Holland	24
Silent Pool	UK	26	Tito's	USA	24
Sipsmith Black V.J.O.P.	UK	26			
Tanqueray N° Ten	UK	26			
Elephant	Germany	24			
Monkey 47	Germany	26			
Opihr	India	24			
Gin Mare	Spain	24			
Nordes	Spain	26			
Roku	Japan	26			
Dutch Courage	Holland	24			



Light Meal Menù

Finger Food

from 6:00 pm to 8:30 pm

Toasted Bread, Butter and Cantabrian Anchovies 12

-1,4,7,8,13-

Vegetable Samosa with Yogurt Sauce 12

-1,5,7,8,11,13-

Fried Mozzarella Cheese Sandwich 12

-1,3,5,7,8,11,13-

“Arancina” rice balls with Saffron and Meat Sauce 15

-1,3,5,7,8,9,11,13-

Oyster “Fine de Claire” (1pc.) 8

-14-

“Calvisius” Traditional Royale Caviar with
Blinis and Dressing (3ogr) 150

-1,3,4,7,8-

Chef’s Creation

from 7:00 pm to 10:30 pm

Starters & Sandwiches

Mixed Seasonal Salad 26

“Caprese” Salad with Bufala Mozzarella Cheese,
Cherry Tomatoes And Basil 32

-7-

Caesar Salad 29

-1,3,4,7,8-

Caesar Salad with Chicken Breast and Herbs 36

-1,3,4,7,8-

* Caesar Salad with Pan-Seared Prawns 42

-1,2,3,4,7,8,12-

Classic Club Sandwich with French Fries 44

(Chicken, Bacon, Eggs, Iceberg Lettuce, Tomato, Mayonnaise)

-1,3,4,5,7-

Chef’s St. Regis Burger with French Fries 44

(Beef, Mayonnaise, Lettuce, Tomato, Cheddar Cheese)

-1,3,5,7,8,11,13-

First Courses

Vegetables Soup 30

-9,12-

Spaghetti Pasta from Gragnano with Homemade
Cherry Tomato Sauce and Basil 34

-1,7,9-

“Paccheri” Pasta with Lobster and Lime 48

-1,2,7,9,12-

Tagliatelle Pasta with Beef Ragout Sauce 44

-1,3,5,7,9,12-

Main Courses

Roasted Eggplant, Tomato Sauce,
Parmesan Cheese Cream and Basil 36

-1,5,7,9,13-

Sea Bass Fillet with Zucchini 46

-4,9-

Beef Fillet, Truffle, Spinach and its Jus 50

Desserts

Our Version of “Tiramisù” 26

-1,3,7,8-

Our Version of “Chocolate Pudding and Peanuts 28

-1,3,5,7,8,11,13-

Selection of homemade sorbets and ice creams
(Vanilla, Chocolate, Pistachio, Strawberry, Lemon, Passion Fruit)

1-2 scoops 16

3-4 scoops 24

-1,4,7,8-

Cover Charge of € 8.00 per person

V.A.T. Included

* Frozen Product

Dear Guest, below you willfind the list of allergens, which may be contained in our dishes. You may find allergens on the menu through the opposite number. For any futher questions, our staff is at your complete disposal.

- | | |
|------------------------------|-----------------------------------|
| 1. cereals conteining gluten | 8. nuts |
| 2. crustaceans | 9. celery |
| 3. eggs | 10. mustard |
| 4. fish | 11. sesame seeds |
| 5. peanuts | 12. sulphur dioxide and sulphites |
| 6. soya beans | 13. lupins |
| 7. milk and dairy products | 14. mollusc |