



Benvenuti all'Onyx Bar, nome che deriva dalle trame complesse di singolare purezza e di pannelli di marmo che impreziosiscono il nostro locale. Ma dietro alla danza marmorea del sofisticato ambiente c'è molto di più. L'Onyx Bar è il luogo che fa sentire a casa tutti gli amanti della mixology e i cocktail connoisseurs. I nostri bartender sono mossi da una passione, quella per i cocktail e da una missione: far stare bene la gente. Con tecniche innovative, ricercatezza degli spiriti, ingredienti fatti in casa e molta conoscenza unita

Welcome to the Onyx Bar, a name that derives from the complex textures of singular purity and marble panels that embellish our bar. But behind the marble dance of the sophisticated environment there is much more. The Onyx Bar is the place that makes all lovers of mixology and cocktail connoisseurs feel at home. Our bartenders are driven by a passion for cocktails and by a mission: to make people feel good. With innovative techniques, refinement of spirits, homemade ingredients and a lot of combined knowledge

APERITIVI • VERMOUTH | € 11

Aperol Barbieri

Bitter Campari

Campari Soda

Lillet Blonde

Martini Ambrato Riserva Speciale

Martini Rubino Riserva Speciale

Martini Extra Dry

Pernod

Ricard

Vermouth Antica Formula "G.Carpano"

Vermouth Cocchi

Vermouth del Professore

Vermò

Italicus

St.German

GIN

Germania

Monkey 47 € 18.00

Elephant € 18.00

Inghilterra

Beefeater € 16.00

Bombay Sapphire € 16.00

Star of Bombay € 16.00

Hayman's € 15.00

London Dry Gin N.1 € 18.00

Plymouth € 18.00

Sipsmith € 16.00

Tanqueray € 16.00

Tanqueray N.10 € 16.00

Italia

Sabatini Gin € 16.00

The Barmaster € 14.00

Gin del Professore A la Madame € 16.00

Gin Villa Ascenti € 16.00

Gin Malfi 'Originale' € 16.00

Spagna

Gin Mare € 16.00

Scozia

Hendrick's Gin € 18.00

VODKA

Polonia

Belvedere € 19.00

Francia

Grey Goose € 19.00

Citadelle € 19.00

Russia

Belluga € 19.00

Kauffman Collection € 25.00

Moskovskaya € 15.00

Stolichnaya € 15.00

Stolichnaya Elite € 18.00

Netherlands

Kete One € 16.00

USA

Tito's € 14.00

TEQUILA

Messico Jalisco

Ocho Blanco € 18.00

Don Julio Blanco € 18.00

Don Julio Reposado € 18.00

Don Julio Anejo € 20.00

Espolon Blanco € 15.00

Tequila Vida € 15.00

Hayman's € 15.00

London Dry Gin N.1 € 18.00

Plymouth € 18.00

Sipsmith € 16.00

Tanqueray € 16.00

Tanqueray N.10 € 16.00

Oaxaca

Mezcal Nuestra Soledad € 16.00

Mezcal Del Miguey Vida € 14.00

Miel de Tierra € 18.00

RUM & CACHACÀ

Brasile

Cachaça Leblon € 15.00

Cuba

Havana 3 años € 15.00

Havana 7 años € 16.00

Matusalem Anejo 15 anos Reserva € 18.00

Bacardi Carta Blanca € 15.00

Bacardi Carta Oro € 15.00

Jamaica

Appleton v/s € 15.00

Appleton 12y € 16.00

Capitan Morgan Black Label € 16.00

Venezuela

Diplomatico Reserve € 17.00

Guadalupa

Damoiseau VSOP € 18.00

Guatemala

Zacapa 23y € 18.00

Botran Reserva Blanca € 15.00

Martinica

J. Bally Pyramid 12y € 18.00

Repubblica Dominicana

Brugal Blanco € 20.00

Caribbean

Sailor Jerry Spiced € 15.00

SCOTCH BLENDED WHISKY

Berry Bros & Rudd Highland Blended Malt € 17.00

Berry Bros & Rudd Islay Blended Malt € 17.00

Berry Bros & Rudd Speyside Blended Malt € 17.00

Ballantine's € 16.00

Chivas Regal 12y € 18.00

Johnnie Walker Red Label € 15.00

Johnnie Walker Black Label € 16.00

Johnnie Walker Blue Label € 37.00

Monkey Shoulder € 16.00

Johnnie Walker Red Rye Finish € 16.00

SCOTCH SINGLE MALT

Highlands

Ancnoc 12y	€ 16.00
Glenmorangie 10y	€ 16.00
Glenmorangie La Santa 12y	€ 18.00
Orban 14y	€ 16.00
Talisker Skye	€ 16.00
Talisker 18y	€ 35.00

Lowland

Glenkinchie 12y	€ 16.00
-----------------	---------

Islay

Ardbeg 10y	€ 17.00
Bowmore 15y	€ 17.00
Caolila 12y	€ 17.00
Lagavulin 16y	€ 17.00
Laphroaigh 10y	€ 17.00

Speyside

Aultmore 12y	€ 17.00
Glenfiddich 12y	€ 16.00
Glenfiddich 18y	€ 18.00
Maccallan Sienna	€ 20.00

IRISH WHISKEY

Dublino

Jameson	€ 16.00
Jameson Black Barrel	€ 16.00

Antrim

Bushmills 10y	€ 16.00
---------------	---------

JAPANESE WHISKEY

Yoichi

Nikka from the Barrel	€ 20.00
-----------------------	---------

Sendai

Nikka Miyagikyo Single Malt	€ 18.00
-----------------------------	---------

CANADIAN WHISKEY

Ontario

Canadian Club	€ 15.00
Crwon Royal	€ 19.00



AMERICAN WHISKEY

Kentuky

Jim Beam White Lab	€ 16.00
Jameson Beam Rye	€ 15.00
Knob Creek Small Batch	€ 15.00
Knob Creek Rye	€ 15.00
Bulleit	€ 15.00
Bulleit '95 Rye	€ 15.00
Maker's Mark	€ 18.00
Wild Turkey 101 Proof	€ 16.00
Wild Turkey Rye	€ 15.00
Woodford Reserve	€ 16.00

BRANDY & CALVADOS

Italia

Vecchia Romagna	€ 14.00
-----------------	---------

Spagna

Cardinal Mendoza	€ 15.00
Carlo I	€ 16.00


Francia

Calvados pays d'auge Perè Magloire VSOP	€15.0
---	-------

Tennessee

Jack Daniel's Old nr.7	€ 16.00
Jack Daniel's Single Barrell	€ 18.00

COGNAC



Courvasier VS	€ 15.00
Hennessy XO	€ 36.00
Remy Martin VSOP	€ 18.00
Remy Martin XO	€ 18.00
Tesseron XO	€ 25.00
Delamain Vesper	€36,00



AMERICAN WHISKEY

Kentuky

Jim Beam White Lab	€ 16.00
Jameson Beam Rye	€ 15.00
Knob Creek Small Batch	€ 15.00
Knob Creek Rye	€ 15.00
Bulleit	€ 15.00
Bulleit '95 Rye	€ 15.00
Maker's Mark	€ 18.00
Wild Turkey 101 Proof	€ 16.00
Wild Turkey Rye	€ 15.00
Woodford Reserve	€ 16.00

BRANDY & CALVADOS

Italia

Vecchia Romagna	€ 14.00
-----------------	---------

Spagna

Cardinal Mendoza	€ 15.00
Carlo I	€ 16.00


Francia

Calvados pays d'auge Perè Magloire VSOP	€15.0
---	-------

Tennessee

Jack Daniel's Old nr.7	€ 16.00
Jack Daniel's Single Barrell	€ 18.00

COGNAC



Courvasier VS	€ 15.00
Hennessy XO	€ 36.00
Remy Martin VSOP	€ 18.00
Remy Martin XO	€ 18.00
Tesseron XO	€ 25.00
Delamain Vesper	€36,00



BAS ARMAGNAC

Dartilongue Bas Armagnac Hors d'Age € 15.00

Dartilongue Bas Armagnac 1974 € 28.00

PORTO & SHERRY

Graham's Porto White € 14.00

Graham's Porto De Tawny € 15,00

Tio Pepe Fino € 15,00

LIQUORI | € 9

Amaretto Di Saronno

Bailey's Irish Cream

Benèdectine D.O.M.

Chartreuse Jaune

Cherry Heering

Coentrau

Drambuie

Frangelico

Galliano

Grand Marnier

GRAPPE

Single Grape

Friuli

Berta Tre Soli € 25,00

Berta Roccanivo € 25,00

Poly varietal grappe

Veneto

Bonaventura Maschio 903 Barrique € 15,00

Bonaventura Maschio Prime Uve Nere € 12,00

Bonaventura Maschio Prime Uve Bianche € 12,00

Bonaventura Maschio "q.b." € 15,00

Italicus

Kalhua

Limoncello

Mandarinetto Isolabella

Maraschino Luxardo

Mirto

Pimm's N°1

Sambuca

Liquore Strega

Southern Comfort





BITTER LIQUORS | € 9

Amaro Averna
Amaro Montenegro
Fernet Branca
Vecchio Amaro del Capo
Amaro Lucano
Amaro Ramazzotti
Jagermeister
Unicum
Braulio
Varnelli Amaro Sibilla

BEVANDE ANALCOLICHE SOFT DRINKS | € 8

Acqua Tonica Tonic Water
Coca Cola
Coca Cola Zero
Fanta
Sprite
Ginger Ale
Red Bull Fruit Juices
Lemon Ice Tea
Peach Ice Tea

BIRRE | € 9

Italia
Moretti
Moretti Doppio Malto
Icnusa non filtrata
Moretti 0


FRESH JUICES | € 12

with fresh seasonal fruits and vegetables

Freshly extracted juices
Freshly squeezed juices

MINERAL WATER | € 6

Panna 750 ml.
S. Pellegrino 750 ml.



OUR BARMAN SUGGESTS... | € 17

SOUR DREAM

Bourbon Four Roses infused amaretti, Lemon Juice, Spiced Syrup

DOLCEVITA

Pre-batched of bitter's, Plymouth Gin, Red Vermouth of Turin, Aromatic Water, Mix Flavors. Served at -5°

TEA BREAK

Milk Washing Onyx Rum Spices, Tangerin Juice, Honey Syrup

MARTINEZ

Genever, Lillet, Cardamom Honey, Bergamot Bitter

GOLDEN MANHATTAN

Milk Washing Vermouth of Turin, Rye Whiskey, Amargo Chunco

PASSION COLLINS

Belvedere Vodka, Vanilla Syrup, Lime Juice, Passion Fruit Puree, Soda Water

ITALICUS SPRITZ

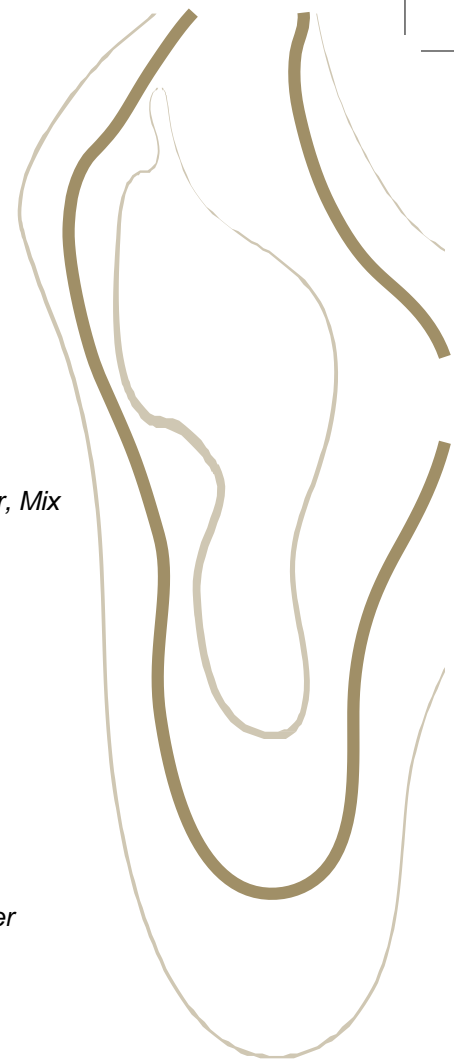
Italicus Liquor, Sparkling Wine Prosecco, Soda Water

ITALICUS CUP

Italicus Liquor, Pink Grapefruit, Soda Water, Salt

BERGALICO

Italicus Liquor, Lillet Rouge, Plymouth Gin





ONYX

Food Menu

Disponibile dalle 15.00 alle 22.30
Available daily from 3.00 PM to 10.30 PM

SANDWICH & SALADS

Aleph burger, hamburger di manzo, cheddar, bacon e cetriolini

Aleph burger, beef burger, cheddar, bacon and gherkins

(1-3-5-7-11-P)

€ 23.00

Club sandwich con pane, pollo, bacon, mozzarella, pomodoro, insalata, uova

Club sandwich with Bread, chicken, buffalo mozzarella, tomato, salads, egg

(1-3-5-7-P)

€ 24.00

Onyx Croque Monsieur

Toasted bread, ham, cheese, potato chips

(1-3-5-7-11-P)

€ 24.00

OTB Burger "Carne Libre" burger di rapa, chili vegano e salsa di anacardi

OTB Burger "Carne Libre" turnip burger, vegan chili and cashew sauce

(1-6-9-12-V)

€ 22.00

Aleph salad con lattuga, gamberi, avocado, mais e pomodoro

Aleph salad lettuce, prawns, avocado, corn, tomato

(2-4)

€ 19.00

Caesar salad di pollo con lattuga, pollo grigliato, salsa caesar, crostini e veli di parmigiano

Caesar salad with lettuce, grilled chicken, caesar sauce and croutons of bread salad

(1-3-4-7-11)

€ 19.00

Insalata di misticanza e spinacino, feta, noci e semi di zucca

Mixed Salad and baby spinach, feta cheese, teriaky sauce, nuts and pumpkin sauce

(5-7-8-V)

€ 19.00

Caprese con mozzarella di bufala Campana, pomodo e basilico

Buffalo mozzarella caprese from Campania, with tomato and basil

(7-V)

€ 16.00

DESSERT | € 10

Gelati e sorbetti fatti in casa

Homemade ice creams and sorbets

(1-3-7-8)

Tagliata di frutta

Fresh cut fruits

(7-8)

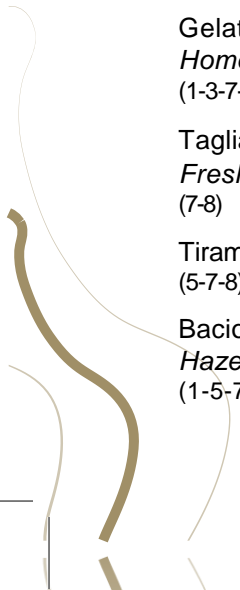
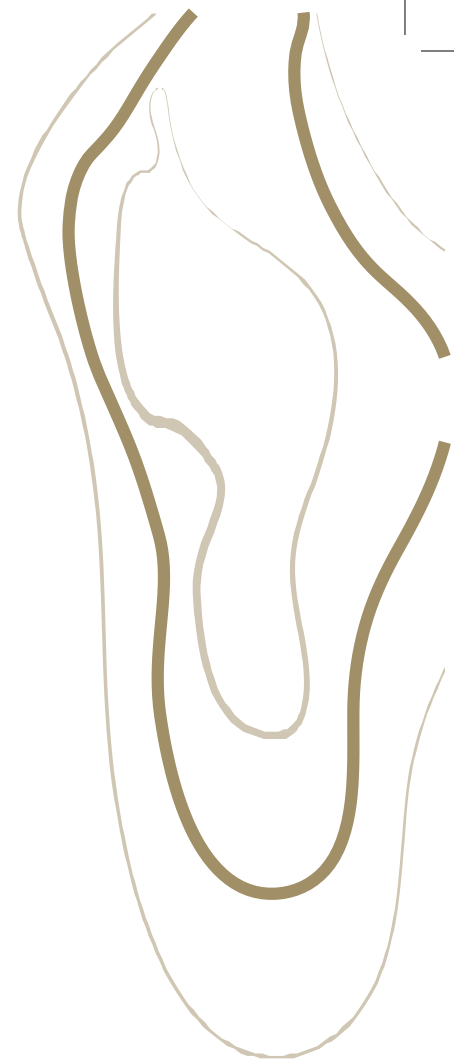
Tiramisù


(5-7-8)

Bacio alla nocciola e cremoso al cioccolato fondente

Hazelnut mousse and creamy dark chocolate

(1-5-7-8)





If you would have any further questions about used ingredients, intolerances or allergies, please do not hesitate to ask the Restaurant Manager.

Tutti prezzi sono incluso servizio e IVA.

All prices are included service and VAT

A Allergeni:

Gentile Cliente, secondo le esigenze di lavorazione i prodotti contrassegnati (*) sono congelati o possono subire un processo di abbattimento della temperatura fino a -18°. Il pesce crudo è sottoposto ad abbattimento della temperatura per garantire la salubrità del prodotto. In caso di allergia o intolleranza alimentare, per favore richiedi informazioni al nostro personale.

Gentile ospite, in base al nuovo regolamento EU 1169/2011 (informazioni alimentari al consumatore), se siete affetti da allergie o avete necessità dietetiche particolare e gradite conoscere gli ingredienti utilizzati trovate qui l'indicazione dei possibili allergeni presenti nelle proposte dei nostri menu. Chi avesse particolari esigenze può rivolgersi al responsabile. Allergeni: A-Alcol; P-Maiale; V-Vegetariano; 1 – cereali; 2 – crostacei; 3 – uova; 4 – pesce; 5 – arachidi; 6 – soia; 7 – latte; 8 – frutta con guscio; 9 – sedano; 10 – senape; 11 – semi di sesamo; 12 – anidride solforosa e solfiti; 13 – lupini; 14 – molluschi

Allergens: Dear guest, According to the working requirements, the food product marked (*) they are frozen or may be subjected to blast chilling up to -18°. Our raw fish undergoes a process of blast chilling in order to guarantee the absolute integrity of the product. In the case of allergy or any food intolerance, please ask us. European Food Legislation 1169/2011. under the new EU regulation 1169/2011 (food information to consumers), if you suffer from allergies or have special dietary needs, and you would like to know the ingredients used, here is an indication of possible allergens in the proposal of our menu. A – Alcol; P – Pork; V - Vegetarian 1 – cereals; 2 – crustaceans; 3 – egg; 4 – fish; 5 – peanuts; 6 – soy; 7 – milk; 8 – nuts; 9 – celery; 10 – mustard; 11 – sesame; 12 – sulphur dioxide and sulphites; 13 – lupins; 14 – molluscs

