

CORTESE

COCKTAIL BAR VENEXIAN

TWIST ON A CLASSIC

SECRET MENU

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Formula Secreta

SECRET MENU

TWIST ON A CLASSIC

Il nostro menu segreto è
una rivisitazione in chiave moderna
di ricette classiche più o meno passate di moda,
reinterpretandole senza stravolgerne
lo scheletro di base, ma variandone gli
ingredienti



Formula Secreta
CORTESE VISION

IN VENETIA, MMXXVI

PRIMO CARNERA "*L'Americano*"

The ORIGINAL *AMERICANO* 8

BITTER CAMPARI - SWEET VERMOUTH - SODA

The Americano was created in Italy in the early 1900s, introducing an innovative way to enjoy a cocktail: served in an Old Fashioned glass over ice. Until then, most aperitifs were chilled in carafes and poured directly into cocktail coupes or glasses without ice. With the arrival of the first ice machines—and considering the high cost of ice at the time—adding cubes directly into the glass marked a bar as a truly "trendy" establishment. The second, and perhaps more legendary, theory suggests the drink was created by a bartender to honor the boxer Primo Carnera, nicknamed "The Americano." The tribute followed his historic victory on June 29, 1933, at New York's Madison Square Garden, where he defeated the American Jack Sharkey. In fact, Carnera was the first European to win the World Heavyweight Title across the Atlantic.



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IL PICCANTE

SPICY BITTER
SWEET VERMOUTH
SODA

8

CINNAMON

BITTER CAMPARI
SWEET VERMOUTH
CINNAMON SYRUP
SODA

8

MON CHER 8

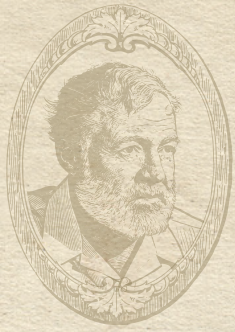
MARENDRY BITTER
SWEET VERMOUTH
BLACK CHERRY
SODA

8

ERNEST HEMINGWAY *ALIAS* "*Papa Doble*"

The ORIGINAL *DAIQUIRI* 10

LIME JUICE - SIMPLE SYRUP - RUM



The Daiquiri cocktail was born in Cuba between the late 19th and early 20th centuries. It was likely invented by American engineer Jennings Cox near the Daiquiri mine as a refreshing drink for himself and his colleagues. The most widely accepted story tells of Jennings Stockton Cox mixing rum, lime, and sugar at the end of the 1800s to quench his thirst, giving life to both the cocktail and its name. From the mines, the drink spread through Cuban hotels and bars, particularly in Havana. The most legendary consumer of the Daiquiri was Ernest Hemingway, one of the most influential writers of the 20th century. A lover of adventure, beautiful women, and fine drinks, he left us the legacy of the Hemingway Special—a cocktail that, much like his novels, reflects the daring lifestyle of this fascinating figure. The story of the Hemingway Special begins in 1930s Cuba at "El Floridita," the Havana bar world-famous for its Daiquiris. According to the accounts of head bartender Constante Ribalaigua, Hemingway was drawn in by the atmosphere one day and, curious about what the patrons were drinking, asked for a taste of the classic Daiquiri. "Good," he said, "but I prefer it without sugar and with double the rum!" He was served immediately. From that day on, this twist on the Daiquiri was first known as the "Papa Doble" and later, with the addition of grapefruit juice and maraschino liqueur, it became the world-renowned Hemingway Special.

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MADAI...QUIRI



LIME JUICE
CASTER SUGAR
SANGUE MORLACCO
RUM

BEBITA NACIONAL

The ORIGINAL *MARGARITA* 10

LIME JUICE - TRIPLE SEC - TEQUILA

One thing is for certain: the Margarita was born in Mexico, and it perfectly preserves the bold and passionate character of Latin America. Legends surrounding its creation are countless—you can decide which one to believe... The most official version tells of a lazy afternoon in 1941, when Don Carlos Orozco was experimenting with new cocktail recipes at his Hussong's Cantina in Ensenada, Mexico. Suddenly, an unexpected guest arrived: Margarita Henkel, the daughter of the German ambassador to Mexico. Don Carlos decided to let her taste his latest Tequila-based creation. As the story goes, the young woman loved the experiment, and Don Carlos decided to dedicate the drink to her. What we know for sure is that in 1953, the Margarita was named "Drink of the Month" by Esquire Magazine. Today, the Margarita is one of the most popular drinks in the world. Served with the classic salt rim (which the more cynical say is a clever way to hide the drink's quality) in a glass evolved from the traditional champagne coupe, it enjoyed its golden age in the 1960s before being overshadowed in the 1990s by vodka-based cocktails.



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PICANTO

LIME JUICE
SPICY SYRUP
ORANGE LIQUEUR
MEZCAL

10

RIALTO

LIME JUICE
ROOIBOS & VANILLA SYRUP
TEQUILA REPOSADO

10

1660
LA RIVOLUZIONE DELLA CACHACA

The ORIGINAL *CAIPIRINHA* 10

CACHAÇA - LIME - BROWN SUGAR

The Caipirinha is the story of a country: three simple ingredients that, when mixed, release the freshness of Brazil.

Born among the sugarcane plantations as a healing drink, it has accompanied revolts, hopes, and celebrations.

Today, it is a symbol that tells the story of those who, one glass at a time, have built their freedom.

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CARNIVAL

CACHAÇA
LIME
PURE CANE SUGAR
BLACK CHERRY
CITRUS POWDER

10



VIA DELLE SPEZIE

JAMAICAN RUM
LIME
PURE CANE SUGAR
CINNAMON SYRUP
CLEAR APPLE JUICE
GINGER ALE

10

"GIN HAS SAVED MORE ENGLISH LIVES, AND MINDS, THAN ALL THE DOCTORS IN THE EMPIRE." *Winston Churchill*



The ORIGINAL *GIN & TONIC* 12/15

GIN SELECTION & TONIC SELECTION

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FRENCH 75	CORTESEMENTE	BLACK LADY
LEMON JUICE	BITTER LUXARDO	LEMON JUICE
ANGOSTURA	WHITE VERMOUTH	WILD BERRIES
BITTER	GIN	GIN
GIN	CITRUS SPRAY	CREME DE MORE
FINE SPUMANTE		
10	10	10

THE MULE'S KICK

The ORIGINAL *MOSCOW MULE* 10

VODKA - LIME JUICE - GINGER BEER

In 1939, John G. Martin had recently acquired the rights to a (now famous) vodka brand on behalf of Heublein & Brother.
At the same time, Jack Morgan, owner of Hollywood's most famous British pub, the Cock 'n' Bull, was struggling to launch his own brand of ginger beer. Legend has it that the two men met at the Chatham Bar in New York City. On that occasion, they struck upon the idea of mixing Martin's vodka with Morgan's ginger beer, adding a squeeze of lime to create a new cocktail: the Moscow Mule.
The drink's success was further boosted by its presentation: it was served in a five-ounce copper mug, specially engraved with a mule. This stroke of genius came from Morgan's girlfriend. In the end, the triumph of the Moscow Mule was a lucky break for all three friends.



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CASTELLO

GINGER VODKA
HOME FLAVORED
ANGOSTURA BITTER
GINGER ALE

10

COUNT NEGRONI



Count Camillo Negroni returned from a trip to the American West and in 1919, at the Caffè Casoni in Florence, asked bartender Fosco Scarselli to strengthen his Americano by replacing the soda with gin. The drink immediately became popular among the café's customers, who began ordering it as "Count Negroni's Americano," hence the name "Negroni." The cocktail's popularity grew significantly in the following years, becoming a symbol of Italian drinking.

The ORIGINAL *NEGRONI* 10

GIN - SWEET VERMOUTH - BITTER CAMPARI

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L'INSOLITO

GIN
COFFEE BITTER
CHINA
WHITE VERMOUTH

10



NEGRONI DELL'ABAZIA

GIN
SWEET VERMOUTH
BITTER CAMPARI
FRANGELICO VELVET

10

THE OLD FASHIONED

The ORIGINAL *OLD FASHIONED*

BOURBON WHISKEY - ANGOSTURA BITTER
SUGAR CUBE

10



The Old Fashioned was born like a whisper in late 19th-century America, when in the elegant salons of the Pendennis Club in Louisville, a simple "Whiskey Cocktail" began to take shape. It was a slow ritual: whiskey, sugar, water, and bitters blended like old friends. Over time, that essential gesture became a symbol, a return to origins, a way to say no to excess and yes to pure flavor: and thus its name was born, "the old way."

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EASY SPEAK

BOURBON WHISKEY
CYNAR
BITTER CHOCOLATE

10



CANNAREGGIO

JAMAICAN RUM
AMBER VERMOUTH
ROIBOOS & VANILLA SYRUP

10

SECRETI
DELLA
SIGNORA
ISABELLA
CORTESE

NE' QVALI SI CONTENGONO cose minerali, medicinali, artefiçioſe, & Alchimiche.

ET MOLTE DE L'ARTE Profumatoria, appartenenti a ogni gran Signora.

Di nuouo riſtampati, & con diligenza corretti.



IN VENETIA, M.DC.LXV.

Appreſſo Carlo Conzatti.
Con Licenza, e Priuilegio.

ANTICA FORNACE DEISGN
IDEA et GRAFICA



NON CI PUÒ ESSERE UNA BELLA VITA
DOVE NON C'È BUON BERE.
-Benjamin Franklin-