IL MERCANTE
Venezia
CREDITS

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Do you like this menù? ask for a new one to the staff!
Sometimes life, no matter how beautiful or magnificent, can be unfair, and we only realise its worth when a part of it is taken away from us. We chose to dedicate the first drink of this cocktail list to a brother of ours, who passed away earlier on this year, and who has been essential for us, both as individuals and as Il Mercante, helping us to give life to this new project in its early stage, the hardest of times.

Nevertheless, just like he taught us, today we won’t be sad! With this cocktail we want to celebrate Life, that gifts us with emotions, smiles, and tears at times, that makes us meet new friends, find the old ones, create unbreakable bonds, Life that makes us feel good and happy to be alive!

A cocktail with a strong and tough character, but with a sweet and kind heart: it holds within a single sip its very essence.

A twist on the Boulevardier, prepared with our blend of bitters and his favourite plum liquor, aged in durmast barrels for three months.

Let us raise our glass and celebrate Life, and what a wonderful thing it is!

Thank you, brother!

**INGREDIENTS**
Bulleit rye whiskey, barolo chinato, Cynar 70, rhubarb Zucca, plum liquor, orange bitter. Aged for a minimum of three months.
Served with dark chocolate on the side.

**€ 11.00**
€ 3.00 will be donate for charity
Welcome back, wayfarers! Here we are, to the final chapter of the chronicle we dedicated to the greatest merchants and explorers of all times! After having followed Marco Polo right up to the palace of the Great Khan, and having sailed with Ferdinand Magellan throughout the world, this year we will celebrate the great deeds of a lifetime. A life that, just as this third cocktail list, can definitely be defined as ‘audacious’!

We will walk in the footsteps of Captain Sir Francis Drake, an Englishman with a strong will and an even greater bravery, uniquely prepared to sail anywhere and in any weather: a man who, all by himself, changed the course of history. We will relive Drake’s life with you, going through the vital steps that turned him into a hero in his homeland and a scoundrel in the rest of the world; we will meet the men who helped him and those who tried to defeat him; we will sail with him to the other end of the world and, who knows, maybe you will have the chance to conquer a ship filled with gold... But it is only up to you to determine if you are brave enough to undertake this enterprise!
In this journey, we chose to follow two crucial guidelines:

**SIMPLICITY**

In the raw materials, firstly for a purpose of eco-sustainability, but also because Drake, with humble beginnings, managed to make the best out of his capabilities and eventually made his life exceptional. In the same way, we chose to emphasise ordinary ingredients, often underrated, enhancing their aromatic qualities to create something spectacular and out of the ordinary!

**SAPIDITY**

Since the English captain spent most of his life (even his death) at sea. We have therefore explored this element in all its forms, so that we could use it in our cocktails in order to enhance, by contrast or by affinity, the other ingredients.

In addition, we chose to 'play' with your palate, creating for this new journey a pairing of each drink with a little bite as accompaniment, in order to alter the gustatory perception of the cocktail of your choice, and to enhance its primary or secondary aromas.

Get ready to the journey of a lifetime! But don't worry, the hold is already filled with food and drinks, we took care of that!

Alessandro Zampieri
BAR MANAGER, IL MERCANTE
Golden Hind Ship

The journey
None of this EVER happened. Or at least according to official sources... We only know that during a meeting between the young promising captain Francis Drake (yet to become Sir) and Queen Elizabeth I, she entrusted the Devonian captain with the task of leading an expedition from the harbour of Plymouth, aiming to sabotage the dealings of gold coming from the New World that enriched the treasury of the Spanish government and encouraged its growth, alarming both London and the whole Europe.

The letter of marque licenced its owner to carry out acts of piracy on behalf of a King or Queen – clearly, unofficially. If such a letter had ever been found in Drake's possession, it would have ensured a clash between the two countries. Imagine you are at the table with the Queen and the pirate, relishing a nice cup of tea (do you have it with milk or lemon?). The ink draws the fate of England on the watermark, and there might still be a stain left somewhere....

INGREDIENTS

Milk washed Plymouth gin, squid ink, lemon and pink peppercorn cordial, akvavit aged in ex-port barrels, Nomandy seaweed.

SIDE

Pimm's "sugar cube" with pickled cucumber and fizzy sugar

€ 12.00

No side € 11.00
Every rose has its thorns

Between tales, legends and rumours, it is far too easy to misunderstand... especially if you are Francis Drake and she is the Queen of England, let alone if furthermore you’re her favourite!
If in addition you are quite detested at court because of your humble beginnings, well, the matter gets even thornier.
Some say that between Francis Drake and the Queen there was a very intimate relationship, although it has never been proven. What is certain, however, is that at every meeting, official or not, the ‘pirate’ gentleman would gift to his queen a magnificent rose.
But, as everyone knows, every rose has its thorns, and a woman in charge of a whole nation, and as fickle as Elizabeth I of England, must have had many thorns...

STRENGTH 3 ELEGANT, DELICATE AND FRAGRANT, LIKE A PROPER ROSE!
SWEETNESS 3 FLORAL AND REFRESHING.
ADVENTURE 3
Francis Drake was the first Englishman who managed to reach the Pacific Ocean, carrying out the circumnavigation of the world. He spent most of his life, however, looking high and low for the Spanish gold throughout the American continent, getting to the southernmost tip, Cape Horn (a passage which would later be named after him), until almost reaching the legendary Northwest Passage, north of the Canadian mainland. He sailed to the Caribbean, the coasts of Peru and Chile, explored the deepest coves in Panama and Colombia, until he stopped off the coast of today’s San Francisco.

It is thanks to him, who brought back to his homeland the local products, that many of those became the grounds of English cooking of today.

Go on, take a sip! It will carry you with dauntless Drake in the New World, anywhere you would want to go!

**INGREDIENTS**

Korn puree, Peruvian Pisco, cachaca, cocoa, pineapple, lime, tomato.

**SIDE**

Tomato wafer, cocoa and candied pepper

€ 12.00

No side € 11.00
In life, if we are lucky enough, we meet people who become companions, friends, even brothers!

Drake, thanks to his kind and respectful attitude, even towards his own hostages, met in his life more than one of these people.

Let us introduce to you French corsair Guillaume Le Testu, sworn enemy of the Catholics and even more so of the Spanish crown; he assisted Drake in an ambush destined to a convoy close to Nombre de Dios, capital of Panama, crossing point of all the gold from the Spanish colonies on its way to the motherland.

Unfortunately, the corsair lost his life to a musket wound in his abdomen. Elegant, distinctive, but with a mischievous smile, typical of a French corsair.

**INGREDIENTS**

Cognac, applejack, Dijon mustard, celery leaves, spirulina seaweed, lemon, absinth, pêche de vigne.

**SIDE**

Blue cheese mousse and honey caviar

€ 12.00

No side € 11.00
In a period such as that of colonialism, where every bit of land was considered as a landmark by a nation or another, Hispaniola was the island where all the seafarers, from privateers to the Navy, could stop to mend any damage suffered by their ships. Francis Drake also used the harbours and secret coves of this island to mend his ship and, while he was at it, to rest with his companions from the labours of such a long journey, maybe drinking some local liquors or smoking tobacco leaves. Today, Hispaniola is divided into two parts, Haiti and Santo Domingo, but with this magnificent cocktail we would like to take you back in time, mixing an entirely Haitian rum to a blend of herbs, bark and roots that is often used in Santo Domingo as a digestive and stimulant tonic.

Imagine you’re on the seashore with Drake, by the sea, savouring this drink, with a tobacco that has never tasted better...

**INGREDIENTS**

Mama Juana made with sweet sherry wine and Clairin rum, Muscovado and hibiscus cordial, Peychaud bitter, Capovilla tobacco-flavoured grappa

**SIDE**

Butter, meringue and lumpfish roe

€ 12.00

No side € 11.00
A legendary ship, the crown jewel of the Spanish navy, the golden vessel: Nuestra Señora de la Concepcion, also known as “Cacafuego” by the Spanish because of its fiery power. The conquering of this vessel was the enterprise that, together with the creation of British colonies in the spice islands and the circumnavigation of the world, earned Drake the title of ‘Sir’ once he got back. On that day, the 1st of March 1579, no Spaniard would have ever thought they would find an English vessel off the Pacific coasts of Southern America; in fact, the ‘Cacafuego’, after sighting Drake’s ship, moved towards it, thinking it would be an allied ship. But when they realised it was an English galleon, it was already too late, and the cannons were not ready to fire against the enemy...

Enjoy your victory and the conquest of an immense treasure, the hold is filled with gold and precious stones - even if, for the corsair’s standards, it was too easy an enterprise...

INGREDIENTS
Tequila, roasted olives, grapefruit, dry vermouth, Lapsang Souchong, camomile, lime, celery bitter.

SIDE
Cannonballs (candied olives trio)

€ 12.00

No side € 11.00
When you’re properly rested, and you’re gloating after filling the hold with gold, precious stones and spices, that you will sell for more gold, it is far too easy for the level of attention to decline, and for something to go wrong.

Then, right in the moment of greatest calm, something dreadful takes place. Imagine: a cliff halts the ship and the stream shows no mercy, while it keeps pushing you against the cliffs, threatening to sink the ship. The only possible solution is to throw into the sea some ballast to lighten the weight, hoping the stream will change direction as soon as possible!

What are the options? Gold? Precious stones? Men? Maybe the spices best! The choice seems obvious, and after hours of prayers it is repayed. You’re free, it’s finally time to go home! But your mind is still filled with the sharp and inebriating scent of cloves – and, actually, even a bit dazed!

**INGREDIENTS**

“Flowers of Passion” pepper infused Nikka Coffey Grain whisky, clarified mango, homemade pimiento dram, lavender.

**SIDE**

Peach yogurt oyster, seaweed salt

**€ 12.00**

No side **€ 11.00**
Here you are, you’re finally home, back in England, and the homecoming could not have been more glorious! You brought back with you a luxurious treasure, so impressive that your Queen manage to pay off the debts that the entire country had with the European nations.

On top of that, you built fundamental relationships with the rulers of the Moluccan Islands, securing England a direct market for those precious spices, striking a hard blow for Philip II’s kingdom in Spain. It is time to relax now, and enjoy the glory and the wealth you earned: savour a good glass of top quality Scotch whisky, just as legendary as your deeds.

But, still, it is not enough: you want more, something that reminds you of the World you’ve passed through, the spices you have brought back, maybe even that sweet wine you stole the Spanish during those loot!

Enjoy this moment: you never know when it will happen again…

**INGREDIENTS**

Johnnie Walker Blue Label, 30 years solera-aged Pedro Ximenez sherry, saffron, spiced cocoa, absinth scent.

**SIDE**

Chocolates

€ 35.00
INVINCIBILE ARMADA
The final battle

If you still think that a life such as Sir Drake’s is not to be deemed glorious, then let’s talk about what is most certainly the cherry on top of his triumphal career. After the umpteenth attack to Philip II’s Spanish empire, this time right under his nose, that allowed him to conquer Tenerife’s harbour to half and loot all the ships that were on their way back from the New World, the King of Spain could not stay still. This is the moment when the most powerful fleet ever built is finally deployed, the fearful Invincible Armada, whose purpose was to reach the English shore and to conquer London, in order to end the empire of those heretics Protestants! But, alas, he had underestimated Drake, Hawksings and the English captains who, despite the small number, had the home court advantage of knowing the English Channel and the Northern Sea by heart. Things could not go any other way. The Armada is stricken over and over again, until it is pushed towards the Dutch shore and has no choice. Their fleet is destroyed, divided, defeated! You can now return to your beloved island, that, thanks to you, can sleep soundly at night; meanwhile, that famous cherry is waiting for you to savour it…

INGREDIENTS
Spanish brandy, Hven summer spirit, pear&brine syrup, grapefruit, acid raspberry beer, cumin, wood.

SIDE
Absinthe sheet, pineapple gel, liquorice, bitter

€ 12.00
No side € 11.00
EL DRAQUE

Most people might not be aware of this, but Sir Francis Drake, besides being a resourceful captain at sea, and having been through all the adventures you have just now witnessed, was also the inventor of what could be considered the ancestor of the Mojito!

In this alcoholic mixture were a strange aguardiente infused with the bark of a Peruvian tree, Chuchuasi, to stimulate digestion, mint to ease the stomach ache, lime juice to prevent scurvy, and water to dilute it all.

Here is Il Mercante’s version of this historic drink, where we blended spirits from different places in South America, trying to reproduce the aroma of the aguardiente Drake originally used, and enhancing it with a peppercorn that echoes the balsamic aroma of the mint. Il Mercante even found that mythical bark, in order to be able to offer you the closest drink possible to the original!

Sir Francis would be thrilled… or at least, that’s what we hope!

INGREDIENTS

House aguardiente mix infused with bark of Chuchuasi, Cubebe peppercorn, lime, mint.

€ 10.00
CHAPTER 04
Seasonal

SUPER SEASONAL
There are products that are nature’s gift to us for a short time of the year – at times too short! This is why we want to invent each time a new drink with ingredients that can be found only for a few weeks, so that we can convey to you our idea of ‘seasonal’ in the best way.

INGREDIENTS
Ask your waiter or barman what’s in our shaker today!

STRENGTH
SWEETNESS
ADVENTURE

€ 10.00
CEBU SUNSET
If you are feeling nostalgic of summer, this is your cocktail. A Japanese enveloping whisky with tropical notes, great when matched with mango juice, for a fresh but spiced drink that will keep you company in the cold months to come!

INGREDIENTS
Nikka Coffey Grain whisky, lime and black pepper cordial, lime, mango, sal de gusano.

STRENGTH  SWEETNESS  ADVENTURE
€ 11.00
Fruity and spiced, tropical but with fresh aromas that close on a delicious note of black pepper.

TIEMPO
We dedicated this cocktail to what is most precious in our life… TIME!
A rum, patiently waiting in barrel for the right time to get out; a mandarine that takes its time, and a wine that enhances the sweetness and fragrance of its grapes… Do you have TIME to try it?

INGREDIENTS
Rum Bacardi 8, moscato passito wine, Ciaculli mandarine, oxidised lime, sugar, Angostura bitter.

STRENGTH  SWEETNESS  ADVENTURE
€ 11.00
Spiced and fruity, tropical but with fresh aromas that close on a delicious note of black pepper.

NOT ANOTHER PINA COLADA
Some cocktails made history, and Piña Colada is definitely one of them… But for the winter months to come, we chose to reinvent it in a completely different way and, believe us, you will not regret the original version!

INGREDIENTS
Burned coconut infused Rum Abuelo, dried pineapple syrup, lime bitter, lactic acid, essential lime oil.

STRENGTH  SWEETNESS  ADVENTURE
€ 10.00
Warm and enveloping, almost like a coconut biscuit, but with the liveliness of lime.

MERCHANT HOT TODDIE
There is nothing like a nice, hot tea to warm yourself up after a cold day around town; and if in it there is alcohol as well, it is even better!
Our version of a classic drink served hot, the perfect choice to warm up before a wild night out, but also to get cosy and relax, maybe with a few biscuits on the side...

INGREDIENTS
Choose between rum or cognac, homemade Pacific style Falernum, honey and pineapple syrup, hot water.

STRENGTH  SWEETNESS  ADVENTURE
€ 10.00
Spiced and fruity, aromatic and intense, perfect for the coldest days.
BRANDY CRUSTA
Francois Voyer VSOP cognac, pêche de vigne, maraschino, muscat grappa, Angostura, lemon.

NIKKA OLD FASHIONED
Nikka From the Barrel whisky, honey, house Sichuan pepper bitter, house hop & grapefruit bitter

HAITIAN MAI TAI
Clairin Les Rocher rum, grapefruit, orgeat, dark rum blend, coffee bitter, lime.

AMARETTO SOUR
Lazzaroni amaretto, Polugar dry cherry, overproof Jamaican rum, Angostura, lemon, egg white

ITALIAN 75
Tovel's gin, elderflower syrup, lemon, nocino, Franciacorta

DOM SPECIAL MARGARITA
Mezcal Alipus, DOM Bénédictine, sciroppo di agave, bitter al cioccolato speziato, lime.

DIRTY DREADLOCK DAIQUIRI
Hampden rum, blood orange, fennel seed, roasted olives syrup, Fino sherry.
**SPRITZ** 5€

**WINE (IN ADDITION TO THE BAR PRICE)** da 4,5€

**BOTTLED ITALIAN CRAFT BEER 0,33LIT** 5€

**AMARI** 5€

**NATURAL/SPARKLING WATER** 2,5€

**ORGANIC FRUIT JUICES** 4€

**BOTTLED COCA-COLA** 4€

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**SCHWEPPES TONIC WATER** 4€

**FEVER-TREE TONIC WATER** 5€

**FEVER-TREE GINGER BEER** 5€

**COFFEE** 2,5€

**CAPPUCCINO** 3€

**HOT TEA WITH BISCUITS** 5€

**HOT CHOCOLATE WITH BISCUITS** 5€

**FRESH ORANGE JUICE** 4,5€