

DRINKS & CO.

LET YOURSELF BE TRANSPORTED INTO OUR UNIVERSE OF MIXOLOGY BY OUR
SIGNATURE DRINKS CREATED OUR BAR MANAGER CLAUDIO FIORA, OR SIMPLY



LEAVE IT TO OUR BARMANS WHO WILL MAGICALLY SATISFY ALL YOUR NEEDS.....

LASCIATEVI TRASPORTARE NEL NOSTRO UNIVERSO DELLA MIXOLOGIA DAI NOSTRI SIGNATURE DRINK CREATI DAL NOSTRO BAR MANAGER CLAUDIO FIORA, O SEMPLICEMENTE LASCIATE CHE I NOSTRI BARMANS SI OCCUPINO MAGICAMENTE DI OGNI VOSTRA ESIGENZA....

THE DECK SIGNATURE COCKTAILS 16

LE FOLLIE DE PIGALLE

Genepy Vertosan Riserva, John Taylor Velvet Fallernum, lemon juice, sugar syrup, Magic Velvet apple juice

Il cervino

Genepy Vertosan Riserva , Vermouth Dolce del Professore, Bitter Fusetti served with edelweiss mousse, sambuco flower and Renetta apple

Negroni roof topy

Gin Fulmine, Bitter Spinto , Vermouth Rosso Vandalo, tangirine and tabasco mousse served with chocolate

ANGELO TENTATORE

Tequila reposado, Venturo, cordial lemon & sage

TROPICAL GLEP

Rum Pineapple Plantation , Vermouth Rosso Vandalo, Bitter Spinto, passion fruit & amaretto mousse served with almond biscuits



CHERRY NEGRONI

Gin Fabbri Alla Amarene , Vermouth Rosso Vandalo, Bitter Spinto, served with cherry in syrup

AUTUMN IN TENNESSE

Jack Daniel n.7, Jack Daniel Fire, pumkin puree, maple syrup, lemon syrup, pear foam, saffron and coconut

PALOMA 2.0

Tequila reposado, Spinto bitter, honey, grapefruit soda

THE DECK SIGNATURE

COCKTAILS 16

SNOW TIME

Grappa chardonnay, comomile liquor Sibona, Italicus strawberry puree

VELVET EXPLOSION

Tequila reposado, tomato juice, Worcester, celery salt, pepper, lime juice, chilly syrup, mustard dust

GENEBERRY by Domenico Costa

Genepy Vertosan, Irish whiskey, lemon juice, agave syrup, blackberry puree

CHARTREUSE SWIZZLE

Green Chartreuse pineapple juice, lemon juice, fallernum



ORIENT EXPRESS

Roku gin, sambuco flower liquor, fresh cucumber & mint, lime juice, wasabi dust

MY MARGARITA 2.0

Tequila Vulcan reposado, Grand marnier, lemon juice, salty passion fruit foam

Old is gold

14

Ask our staff any of the international and most famous cocktails, or challenge them with a "SURPRISE ME" !

Chiedete al nostro staff uno qualsiasi dei cocktail internazionali più famosi, oppure sfidatelo con un "SORPRENDIMI"!

SPRITZ IT up !

12

LEMON SPRITZ

Limoncello , Prosecco, Soda

VIOLET SPRITZ

Violet , Prosecco, Soda

PINK SPRITZ

Grapefruit syrup, Prosecco Soda

PASSION SPRITZ

Passion fruit syrup , Prosecco Soda

TROPICAL SPRITZ

Blue curacacao, Prosecco Soda



VANDALO SPRITZ

Vermouth Vandalo, Prosecco, Soda

SPINTO SPRITZ

Bitter Spinto, Prosecco, grapefruit soda

Strawberry SPRITZ

Strawberry, Vodka, Prosecco and Soda

q

MOUNSIER CHAMPAGNE COCKTAILS 20

ROYAL BELLINI

Peach puree, Champagne

ROYAL ROSSINI

Strawberry puree, Champagne

CHAMPAGNE COCKTAIL

Brandy, sugar cube, Angostura bitter, Champagne



THE DECK ROYAL

Saffron gin, passion fruit puree, lemon juice, Champagne

MIMOSA ROYAL- 16

Gran Marnier, orange juice, Champagne

IF LIFE GIVES YOU

LEMONS,..MAKE A SOUR 14

BOURBON SOUR

Bourbon whiskey, sweet & sour, magic velvet

FULMINE SOUR

Gin fulmine, sweet & sour, magic velvet, basil spray

AMARETTO SOUR

Amaretto di Saronno, sweet & sour, magic velvet

New york sour

Bourbon whiskey, sweet & sour, red wine

THE DECK SOUR

Rum pineapple plantation, sweet & sour, aged Port, magic velvet

LA VITA E' BELLA...CON UN

MARTINI 14

APPLE MARTINI

Vodka Absolut, Vermouth Dry, green apple syrup



MR BOND

Vodka/gin, Vermouth Dry, choice of lemon twist or olive

LADY GRACE

Absolut vodka, Tiramisu liquor, espresso, vanilla cream top

PORNSTAR MARTINI

Absolut vanilla Vodka, passoa, passion fruit syrup, served with prosecco shot

COSMOPOLITAN

Absolut vodka, triple sec, cranberry & lime juice

ESPRESSO MARTINI

Absolut vodka, Kahlua, espresso, sugar



SMOKING is allowed

16

TUSCANY OLD FASHIONED

Bourbon whiskey, Aperol, sugar cube, angostura bitter, smoked with Jack daniel & Rosemary wood

Smoked manhattan

Bourbon whiskey, Vandalo , vermouth, orange bitter, maraschino Luxardo, smoked with cherry wood

Smoked on the water

Mezcal, cointreau, Hibiscus syrup, lemon juice, smoked with green apple wood

Rum & smoke

Captain Morgan spiced rum , tio pepe sherry, Vandalo vermouth, rosemary syrup, smoked with sage & rosemary wood

No alcohol PLEASE

10

NO-GRONI

Tanqueray 00, Martini vibrante, bitter syrup

Virgin mule

Tanqueray 00, Martini vibrante, bitter syrup

VIRGIN MOJITO

Ginger ale , lime juice, mint, sugar



VIRGIN COLADA

Pineapple juice, coconut puree, lime juice

White Wine

Gl.

Bott.

Cave Mont Blanc de Morgex et de La Salle
Prié Blanc a piede franco 6 30

Le Clocher Pinot Grigio
Pinot Grigio 7 35

GRAPES & BUBBLES

Champagne - Sparkling

Gl.

Bott.

La Marca Prosecco Extra Dry Treviso
Glera 7 35

Franciacorta Terre di Conti Ducco Brut
Chardonnay 9 45

Champagne Veuve Cliquite Cuvée S.Pétersbourg
Pinot Noir, Chardonnay, Meunier 15 90

Roseè Wine

Gl.

Bott.

Frescobaldi Ammiraglia Alie' Rosé
Syrah, Vermentino 7 35

Red Wine

Gl.

Bott.

Les Cretes Torrette
Petit Rouge, Varieta Autoctone 7 35



Di Francesco Gasperi Fumin
Fumin

9 45

Heineken

8

Heineken 00

8

Corona

8

HOPS & CO.

Draft Beer - Birra alla spina

20cl 40cl

Peroni

4 6

Bottled beer - Birra in bottiglia

Bierres de Montagne 0.50

12

Blonde, Blanche, Triple, Rouge

Aperitivi 6cl

6

Venturo

Aperol

Pernod

Pastis 51

Campari Soda 20cl

Crodino (Analcoolico) 20cl

Sambitter Rosso (Analcoolico) 20cl

Cherry Tio Pepe

Porto Sandeam Red/White



Butler Nephew&Co 10y

10

Vermouth 6cl

6

Vandalo

Del Professore Rosso/Bianco

Taurinorum Tostin 820

Punt & Mes

Antica formula Carpano

Bitter 6cl

8

Fusetti

Spinto

Campari

Select

Liquori

8

Baileys

Sambuca

Limoncello

Amaretto di Saronno

Tiramisu'

Kalua

Passoa

Lovem

Contreau

Grand Marnier

Liquore St. Germain

Opal Nera

Chatreuse Verde

Falernum J. Taylor



Pisco Gran Maestro

Italicus

AOSTA VALLEY LIQUORS

8

L'OV Cervinia

Timo

Reglisse

Comomile Vertosan

Stella Alpina

SPIRITS IN THE SKY

Gin 5cl+ Tonic Fever Tree

VertiGin 12

Acque Verdi 16

Bombay sapphire 12

Tanqueray 12

Tanqueray 00 (analcoolico) 10

Del Professore Madame 14

Legend 16

Gin Pink Pepper 16

Umani 16

Brockmans 14

Fabbri 1905 14

Monkey 47 16

Saffron Gin 16

Mare 16

Nordes 14

Hendricks 14

Roku 14

Malfy Pompelmo 14

Fulmine 12

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Vodka 4cl

Absolut	8
Absolut Vanilla	8
Belvedere	10
Grey Goose	12
Beluga	12

*****MIX THEM UP WITH A SOFT
DRINKS ADDING 4***

Whiskey 4cl

Glen Deveron 10y	12
Glenmorangie 10y	12

Dalmore 15y	14
Oban 14y	14
Johnnie Walker Black/Red Label	10
Jack Daniels n7	10
Bulliet Bourbon	10
Tallisker 10y	14
Chivas Regal 12y	16
Glenlivet 15y	25
Glenlivet 12y	15
Cragganmore 12y	16
Laphoaig 10y	16
Jameson Irish Whiskey	12
Nikka for the Barrel	16

Rum 4cl

Plantation Pinapple	12
Plantation 20y xo	18



Zacapa 30y xo	25
Zacapa 23y	16
Diplomatico Riserva	14
Rum Appleton 12y	12
Captain Morgan	10
Matusalem 15y	14
Havana 3y	8
Havana 7	10
Eminente Reserva	12
Don Papa	18

*****MIX THEM UP WITH A SOFT
DRINKS ADDING 4***

Cognac Armagnac e Calvados 4cl

Martell VSOP	10
Courvasier VSOP	12
Remy Martin VSOP	14
Remy Martin XO	20
Hennensy XO	35
Hennensy VS	10
Carlos Primero	12
Calvados Morin	10
Calvados Napoleon XO	25
Cardinal Mendoza	12
Vecchia Romagna Etichetta Nera	10
Armagnac Dardigalongue Hors D'age	14



Tequila e Mezcal 4cl

Patron Silver	10
Patron Reposado	12
Patron Anejo	14
Espolon	8
Espolon Reposado	8
Tequila Silver Josè Cuervo Especial	10
Mezcal Julia	8
Chacaca Sagatiba	10
Vulcan de mi Tierra Blanco	12
Vulcan de mi Tierra Reposado	12

Grappe 4cl

Grappa Maschio, 903	8
Grappa Maschio 903 Barrique	10
Grappa Alpe Miele	8
Grappa Alpe Petit Arvine	8
Grappa Alpe Frutti di Bosco	8
Grappa Liquirizia	8
Grappa Barrique Cortese	10
18 Lune Anfora	12
18 Lune Anfora Barrique	12
18 Lune Anfora Riserva Porto	12
18 Lune Riserva Rum	12
18 Lune Riserva Whiskey	12



TRY SOMETHING LOCAL

Genepi 5cl

Genepy Herbetett	8
Genepy Vertosan Riserva	10
Genepy Vertosan Weiss	8
Géné-Miele	8

CREME ALPINE 5cl

Hazelnut, Lemon, Caffè, Strawberry, Fior di Latte	8
Lady Genepy cream	8

Amari 5cl

Ratafia	6
Cervino Cortese	6
Braulio Riserva	6
Montenegro	6
Unicum	7
Jefferson	7
Cynar	6
Jegermaister	7
Fernet	6
Branca Menta	6
Amaro Ciardon "Valle D'Aosta"	6
Dente del Leone "Valle D'Aosta"	6



Coffes & hot beverages

COFFEES & TEAS

Espresso	2.5
Espresso Decaffeinato	3
Americano	3
Orzo	3
Ginseng	4
Espresso corretto	5
Cappuccino	3.5
Chocolate	5
Cioccolata with cream	6
Latte Macchiato	3.5
Caffe Latte	3.5

Bevande Alcooliche Calde

Irish Coffe

12

Jamson Whisky, Zucchero di Canna, Caffè', Panna liquida

Caffè' Baileys

10

Baileys, Zucchero di Canna, Caffè', Panna Montata

L'ov caffè'

10

L'ove egg liquor, coffee, cream & cinnamon dust



Bombardino 10

Liquore Bombardino, Caffè, Panna Montata

PUNCHES

10

Arancio, Mandarino, Rum

Tonica Fever Tree Mediterranea 6

Tonica Fever Tree Pompelmo Rosa 6

Tonica Fever Sicilian Lemonade 6

Tonica Fever Tree Light 6

Red Bull 8

Cedrata Tassoni 8

SOFT DRINKS

Coca Cola / Zero 6

Sprite 6

Aranciata 6

The' freddo lemon/peach S. Benedetto 7

Ginger Ale / Beer 6

Tonica Fever Tree Indian 6

FRESH & JUICE

Fresh orange or grapefruit juice 10

Spremuta d' Arancio o Pompelmo

Pear, apricot, peach, pineapple, orange, mirtillo, apple 6

Pera, albicocca, pesca, ananas, arancio, mirtillo, mela



WATER

Local still 750cl	3
Local sparkling 750cl	3
San Pellegrino 50cl	5
Panna 50cl	5

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FOOD, GLORI

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OuS FOOD

Cake of the day / Dolce del giorno	6
Yoghurt a granola bowl / Yogurt e granola	10
Salmon Avocado toast / Toast salmone e avocado	13

COFFEES & TEAS

Espresso	2.5
Espresso Decaffeinato	3
Americano	3
Orzo	3
Ginseng	4
Espresso corretto	5
Cappuccino	3.5

Breakfast at Al Piolet (10am TO 12pm)

Choice of 2 mini croissant / Mini cornetti a scelta	3
Pain chocolate, plain or jam or custard croissant, muffin	

Chocolate	5
Ciocolata with cream	6



Latte Macchiato	3.5
Caffe Latte	3.5
Teas & Infusion	5

FRESH & JUICE

Fresh orange or grapefruit juice	10
<i>Spremuta d' Arancio o Pompelmo</i>	
Pear, apricot, peach, pineapple, orange, mirtillo , apple	6
<i>Pera, albicocca, pesca, ananas, arancio, mirtillo, mela</i>	

LUNCH TIME (12pm TO 3:30pm)

Gourmet Sandwiches

Classic	15
Bresaola from Valtellina, grana Padano flakes, EVO and rucola	
Bresaola della Valtellina, scaglie di grana padano, evo, e rucola	

Valdostano	15
Speck , Aosta Valley fontina cheese , and sauteed mushrooms	
Speck, fontina Valdostana e funghi trifolati	

Ham Club	13
Cooked ham, Paprika mayonnaise, sliced boiled egg, tomato and lettuce	
Prosciutto cotto maionese alla paprica, pomodoro e lattuga	



Salmon delight

16

Smoked salmon, chive, herb yoghurt and songino leaves

Salmone affumicato, erba cipollina, yogurt alle erbe e songino

Vegetarian

14

Grilled zucchini , aubergine and tomatoes with artichoke cream and salad leaves

Zucchini, melanzane e pomodori grigliati, con crema di asparagi e foglie di lattuga

*** All the sandwiches are served with home made crisps*

Tutti i panini sono serviti con patatine fatte in casa

FROM THE GARDEN

Zanni's Salad

18

Songino leaves, crispy bacon, walnuts, Datterino tomatoes, Fontina cheese, caramelised apple and sauteed mushrooms

Insalata Zanni con songino, speck croccante, noci, pomodoro datterino, fontina dop, mela caramellata, funghi trifolati

Burrata

18

Burrata dop , served with 3 color tomatoes and basil reduction

Burrata di Bufala campana dop con pomodori tre colori e riduzione di basilico

Caesar salad

18

Lettuce leaves, boiled egg, crispy bacon, croutons and parmesan flakes, seasoned with Caesar sauce

Insalata Caesar con lattuga, uovo, pancetta, parmigiano e salsa Caesar

SOMETHING SWEET..



Tiramisu with hazelnut crumble
Tiramisù con granella di nocciole

10

APRES SKI MON AMI (4:30pm TO 8pm)

White chocolate flan , with berrys couli
Tortino al cioccolato bianco con coulis ai frutti di bosco

10

Tagliere Valdostano 18
Selection of chacurterie and cheese from Aosta Valley, with chutney and honey

Chacurterie e formaggi della Val d'Aosta serviti con miele e confetture

La Focaccia 9
Traditional focaccia with Gorgonzola cheese and spicy salame

Focaccia ricoperta con gorgonzola e salamino piccante

Burger Al piolet 22
200g Fassona Veneta beef patty , cheddar, jalapeno, beacon and BBQ sauce

Al Piolet Hamburger: 200g fassona, cheddar, jalapeno, pancetta e salsa BBQ



La Polenta 11
Grilled polenta with Aosta Valley fontina fondue
Polenta grigliata con fondue di fontina valdostana

Oysters Gillerdau 6 each
Ostriche Gillerdau