



# Wine & Cocktails List

SEASON  
2026

BARTENDERS

Anas & Katya

WELCOME AT BARLU

BarLu was created within the Hotel Splendid Sole, the same location with two different missions. The Hotel allows you to stay in the area; BarLu lets you sip and experience it.



spot us on Instagram



# Wine selection

## White Wine



<i>Lugana Santa Cristina – Zenato</i>	6,00	32,00
<i>Lugana della Lupa – Cà Lojera</i>	6,00	30,00
<i>Riviera del Garda Classico – Coccoli</i>	6,00	25,00
<i>Perlì – Comincioli</i>		38,00
<i>Chardonnay – Albino Armani</i>	6,00	26,00
<i>Gewürztraminer – Salizzoni</i>		31,00
<i>Ribolla Gialla – Simon Komjanc</i>		26,00

## SAVOR THE TERRITORY

Our wine selection aims to benefit and enhance the surrounding winemaking communities first and foremost.

## Red Wine



<i>Bardolino DOCG - Zenato</i>	5,00	21,00
<i>Valtinesi Riviera d/G Classico "Fedele" -Coccoli</i>	6,00	25,00
<i>Valpolicella Classico Superiore -Zenato</i>	6,00	30,00
<i>Valpolicella Ripasso Superiore - Zenato</i>		41,00
<i>Tignanello - Marchesi Antinori</i>		120,00
<i>Amarone 2016 DOCG - Zenato</i>		68,00

## Rosé Wine



	38,00	
<i>Diamante "Rosato" - Comincioli</i>		
<i>Chiaretto Classico Valtinesi - Coccoli</i>	6,00	25,00

# Champagne & Franciacorta spumanti



PROSECCO  
VALDOBBIADENE  
EXTRA DRY

6,00 23,00 Conca d'oro



PROSECCO  
VALDOBBIADENE  
ROSÈ

5,00 23,00 Conca d'oro

VIA MONTENAPOLEONE  
MILLESIMATO  
CUVÉE EXTRA DRY

6,00 25,00 Morini

CHAMPAGNE  
GRAND CRU  
BLANC DE BLANC

- 100,00 Encry

CHAMPAGNE EXTRA  
BRUT GRAND CRU  
MATIÈRE

- 115,00 Encry

CHAMPAGNE BRUT  
LES 3 PUYs PREMIER  
CRU

- 69,00 Larnaudie Hirault

CHAMPAGNE PINOT  
MEUNIER PREMIER  
CRU

- 75,00 Larnaudie Hirault

CHAMPAGNE EXTRA  
BRUT BLANC DE  
NOIRS

- 100,00 Vesselle


FRANCIACORTA  
CUVÉE  
PRESTIGE


9,00 75,00 Cà del bosco


CHAMPAGNE ROSÈ  
BRUT GRAND  
CRUVESSELLE


- 85,00 Vesselle


# PRE-DINNERS – APERITIF

 **BELLINI** 9,00  
PROSECCO - PEACH  
NECTAR

 **ROSSINI** 9,00  
PROSECCO -  
STRAWBERRY HOME-  
MADE SYRUP


 **HUGO** 6,00  
PROSECCO -  
ELDERFLOWER SYRUP  
- MINT AND SODA

 **SPRITZ** 6,00  
PROSECCO, APEROL  
OR CAMPARI, SODA

 **LIMONCELLO SPRITZ** 6,00  
PROSECCO,  
LIMONCELLO, SODA

 **MILANO - TORINO ( MI-TO)** 9,00  
CAMPARI, VERMOUTH

 **NEGRONI** 9,00  
GIN, RED VERMOUTH,  
BITTER

  
**NEGRONI SBAGLIATO**  
MADE WITH PROSECCO INSTEAD  
OF GIN

  
**OR BOULIVARDIER**  
MADE WITH WHISKEY INSTEAD  
OF GIN

"The Italian aperitivo is more than just a selection of cocktails; it's a convivial moment, a uniquely Italian experience that you can enjoy at BarLu during your stay."

If you'd like to try a typical local variation of the Spritz from Lake Garda and the Brescia area, just ask the bartender to prepare a "Pirlo."




## YOU CAN TRY OUR NEGRONI TWIST:

bitter Campari,  
Red Vermouth,  
gin and **Kirschwasser**



# Unforgettables & more

- |  |  |       |   |   |      |
|--|--|-------|---|---|------|
|     | <b>COSMOPOLITAN</b><br>VODKA, COINTREAU,<br>CRANBERRY, LIME JUICE  | 9,00  |    | <b>TEQUILA SUNRISE</b><br>TEQUILA, ORANGE JUICE,<br>GRENADINE                       | 9,00 |
|    | <b>OLD FASHIONED</b><br>RYE OR BOURBON WHISKEY,<br>SUGAR LUMP, ANGOSTURA<br>BITTER                         | 9,00  |    | <b>JOHN COLLINS</b><br>GIN, LEMON JUICE, SYMPLE<br>SYRUP, ANGOSTURA BITTER,<br>SODA | 9,00 |
|    | <b>MOSCOW- MULE</b><br>VODKA, LIME JUICE AND<br>GINGER SODA  | 9,00  |    | <b>MOJITO</b><br>RUM, LIME, BROWN SUGAR,<br>MINT LEAVES, SODA                       | 9,00 |
|    | <b>LONG ISLAND ICED TEA</b><br>GIN, RUM, VODKA, TRIPLE<br>SEC, LEMON JUICE, SYMPLE<br>SYRUP, TEQUILA, COLA | 10,00 |    | <b>CAIPIRINHA</b><br>CACHAÇA, LIME,<br>BROWN SUGAR                                  | 9,00 |
|  | <b>DAIQUIRI</b><br>RUM, LIME JUICE,<br>SYMPLE SYRUP  | 9,00  |  | <b>PIÑA COLADA</b><br>RUM, COCONUT CREAM,<br>PINAPPLE JUICE                         | 9,00 |

- |   |   |      |   |  |      |
|---|---|------|---|--|------|
|  | <b>ESPRESSO MARTINI</b><br>VODKA, KAHLUA,<br>ESPRESSO, SIMPLE SYRUP | 9,00 |  | <b>WHITE RUSSIAN</b><br>VODKA, KAHLUA, CREAM | 9,00 |
|---|---|------|---|--|------|
- 

# Our Signatures



**SPLENDID SOLERO** 9,00

RUM, MANGO FLAVOUR, PASSION FRUIT CREAM, LIME JUICE



**HEAVEN** 12,00

HAVANA 7, GARDA HAZELNUT LIQUEUR, SIMPLE SYRUP, LIME, ALCOHOLIC MERINGUE



**AUTUMN** 10,00

LEMON-INFUSED VODKA, GARDA CHESTNUTS HONEY, LEMON JUICE, CEDRATA TASSONI



**ECLIPSE** 11,00

RUM, LOCAL VERMOUTH, POWDERED COFFEE BEANS, GINGER BEER



**PELÈR** 10,00

BRANDY, LEMON JUICE, SIMPLE SYRUP, GARDA RED WINE GROPELLO



**COSTIERA** 10,00

SALT-FLAVORED GIN, CUCUMBER WATER, GARDA EVO OIL, TONIC WATER



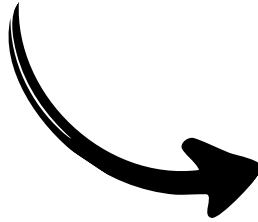
**SUNSET** 10,00

VODKA, PINEAPPLE EXTRACT, BASIL, LIME JUICE, BLACK SALT

LET'S PLAY A LITTLE BIT

# Make you'r Gin&Tonic

**1** GIN  
Choose your gin



**2** TONIC  
Choose your Tonic

• FEVER TREE	3€
• MEDITERRANEAN	
• FEVER TREE INDIAN	3€
• SCHWEPES	3€

• MARE	8€
• BOMBAY	7€
• TANQUERAY-TEN	8€
• HENDRIKS	8€
• UMAMI	10€
• PINK PEPPER	10€
• MONKEY 47	10€
• BEEFETER	7€
• BONDON	8€
• TROPICO	9€
• BROKEN B.	10€
• B.B. SLOE	10€
• GLAS WE GIN	10€
• EVAN NAVE	10€
• COSTIERA 25014	10€
• BULLDOG	10€

**3** OK  
Now you are Happy!

For a better experience the bartenders suggests  
you to make the points 1-2 for two times



READ AGAIN

# Non - Alcoholic & Mocktails

CITRUS JUNOS 7,00

Yuzu, lemon juice,  
soda.



APPLE FLOW 7,00

Apple juice, lemon juice  
elderflower,

VIR-GIN TONIC 9,00

Tanqueray 0°, tonic  
water

PEACHNUT 6,00

Peach, coconut,  
pineapple juice

VIRGIN MOJITO 7,00

Lime, mint leaves, brown  
sugar, lemon soda



# The Beers

## DRAFT

MENABREA



4,00 6,50

## BY THE BOTTLE

HEINEKEN 33CL

5,00

CORONA 33CL

6,00

WEISSBIER 50CL

6,50

NO-ALCOHOL BEER

5,00

## ITALIAN FARM BREWERY

MASO ALTO

7,00

"INTREPIDA"

GOLDEN ALE 33CL

MASO ALTO

7,00

"SELVATICA"

I.P.A. 33CL



Thousands of years ago, long before the first pyramids rose in Egypt, a woman stood inside a cool cave in the hills of the Levant. Her name is lost to time, but her discovery changed the world. While gathering wild grains, she noticed that a vessel left in the rain had begun to bubble and transform. She tasted the golden liquid—it was effervescent, nourishing, and brought a strange sense of joy. She didn't know it yet, but she was the world's first master brewer. As the centuries passed, her craft became sacred. In the sun-drenched lands of Mesopotamia, the Sumerians began to sing hymns to Ninkasi, the goddess of beer, who was said to "water the malt" with her own hands. In Egypt, the Pharaohs looked on with pride as their subjects drank the same "liquid bread" that powered the laborers of the Great Pyramids.

# Vodka

*Spotted at Bar Lu*

## ON THE ROCKS?

ABSOLUT	7,00	JEDNORODNA	8,00
BELVEDERE	9,00	MOSKOVSKAYA	7,00
BELUGA NOBLE EXPORT	10,00	PADEREWSKI	7,00
GREY GOOSE	8,00	SMIRNOFF	7,00

# Whiskey & Whisky

YES.. THEY ARE NOT THE SAME THING

CANADIAN CLUB	7,00	J.W. RED LABEL	7,00
CAOL ILA	9,00	LAGAVULIN	9,00
FOUR ROSES	7,00	NIKKA COFFEE GRAIN	9,00
GLENFIDDICH	9,00	OBAN	10,00
JACK DANIEL'S	7,00	TALISKER SKYE	9,00

# Rum, Rhum, Ron

BACARDI	7,00	PAMPERO ANEJO	7,00
DIPLOMATICO	8,00	PAMPERO ANIVERSARIO	8,00
HAVANA 7 YEARS	7,00	ZACAPA 23 YEARS	9,00

# Grappa

TRY IT WITH YOUR ESPRESSO

BERTA BARBERA "NIBBIO"	5,00	GRAPPA DI LUGANA	7,00
B. MOSCATO "VALDAVI"	5,00	RISERVA	
B. INVECCHIATA "MONPRÀ"	7,00	SAN LEONARDO BIANCA	7,00
B. "OLTRE IL VALLO"	8,00	SEGNANA GENTILE	5,00

## Cognac, Armagnac & Brandy

BAS ARMAGNAC	8,00	COURVOISIER V.S.	5,00
SAMALENS V.S.O.P.		REMI MARTIN V.S.O.P.	6,00
CARDINAL MENDOZA	7,00	VECCHIA ROMAGNA	5,00
CARLOS PRIMERO	6,00	STRAVECCHIA	6,00

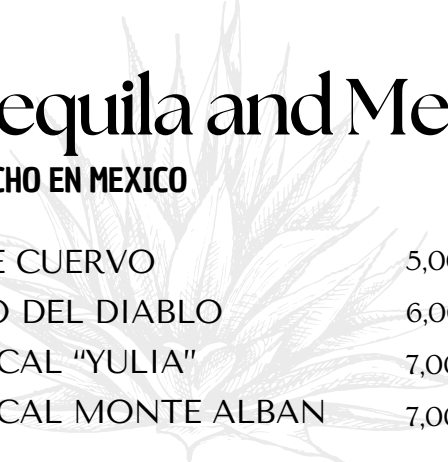
## Bitter, Vermouth & Aperitif

FOR THE BEST EXPERIENCE TRY YOUR VERMOUTH  
WITH OUR MIXED SALUMI TAGLIERE.

ANTICA FORMULA	6,00	CAMPARI	5,50
CINZANO	5,00	APEROL	5,00
VERMOUTH COCCHI	6,00	LILLET BLONDE	5,00
RED MARTINI	5,50	LILLET ROSÈ	5,00
PUNT E MES	6,00	WHITE MARTINI	5,00
COMINCIOLI (KM0)	14,00	DRY MARTINI	5,00

# Tequila and Mezcal

HECHO EN MEXICO



JOSÈ CUERVO	5,00
BESO DEL DIABLO	6,00
MEZCAL "YULIA"	7,00
MEZCAL MONTE ALBAN	7,00

## Amari (Digestive) & Liquors

IN ITALY IT'S A MUST BESIDE YOUR  
COFFE AFTER DINNER/LUNCH\*

5,00 €

AMARO BELFIORE	AVERNA
AMARO DEL CAPO	BAILEYS
AMARO DISARONNO	BRANCA MENTA
AMARO DI SPIAGGIA	CYNAR
FERNET BRANCA	MONTENEGRO
LIMONCELLO	RAMAZZOTTI
ANIMA NERA	SAMBUCA MOLINARI

\* Amaro is a traditional Italian herbal liqueur, crafted from a blend of roots, herbs, spices, and citrus peels. Originally created for medicinal purposes, it is now a symbol of Italian culture and craftsmanship.

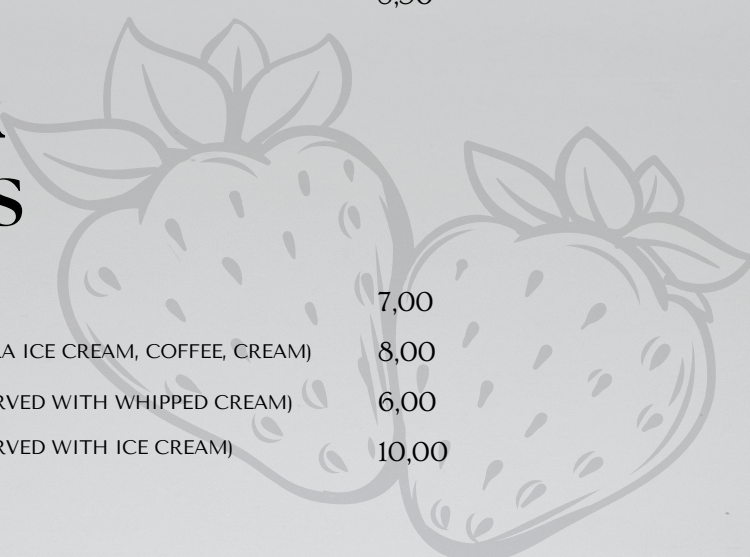
In Italy, amaro is typically enjoyed after a meal as a digestivo, sipped slowly to conclude lunch or dinner.

# soft drinks

WATER 75CL	3,00
WATER 50CL	2,00
COCA COLA	3,50
COCA COLA ZERO	3,50
SPRITE	3,50
FANTA	3,50
LEMON SODA	3,50
CEDRATA TASSONI	4,00
REDBULL	4,50
FRUIT JUICES	3,50
FRESH ORANGE JUICE	4,50
CENTRIFUGED FRUIT EXTRACT	6,50
CRODINO	4,00
SAN BITTER	4,00
CAMPARI SODA	3,50

# iced delights

FRAPPÈ	7,00
ICED COFFEE (VANILLA ICE CREAM, COFFEE, CREAM)	8,00
STRAWBERRIES (SERVED WITH WHIPPED CREAM)	6,00
STRAWBERRIES (SERVED WITH ICE CREAM)	10,00



# caffè italian style

<b>Caffè Espresso</b>	<b>1,50</b>
<b>Caffè Decaffeinato</b>	<b>2,00</b>
<b>Caffè di Orzo</b>	<b>2,00</b>
<b>Caffè Corretto</b>	<b>2,50</b>
<b>Cappuccino</b>	<b>2,50</b>
<b>Latte Macchiato</b>	<b>3,00</b>
<b>Caffè Americano</b>	<b>2,00</b>
<b>Hot Tea infuses</b>	<b>3,50</b>
<b>Hot Chocolate</b>	<b>3,50</b>



# TAPAS

EVERYDAY 15:00 - 22:00

<i>PIZZA MARGHERITA</i>	<i>4,50</i>
<i>TOAST WITH HAM - CHEESE</i>	<i>6,50</i>
<i>SALUMI SELECTION</i>	<i>15,00</i>
<i>CHEESE SELECTION</i>	<i>15,00</i>

