

"There cannot be good living where there is not good drinking".

PHILOSOPHY

I was born in Pristina, in the Kosovar region of Serbia, in a multi-ethnic family.

I arrived in Veneto when I was 13 and since then I have never stopped traveling, for necessity, for pleasure and for work. Germany, Spain, Sweden, then the return to Italy.

The cocktails of the drink list are the reflection of my personality: on one side I cannot forget the roots and tradition, with the twist on classics; on the other side I am open to the distance, and therefore to the innovative techniques, thanks to which I make my signature drinks.

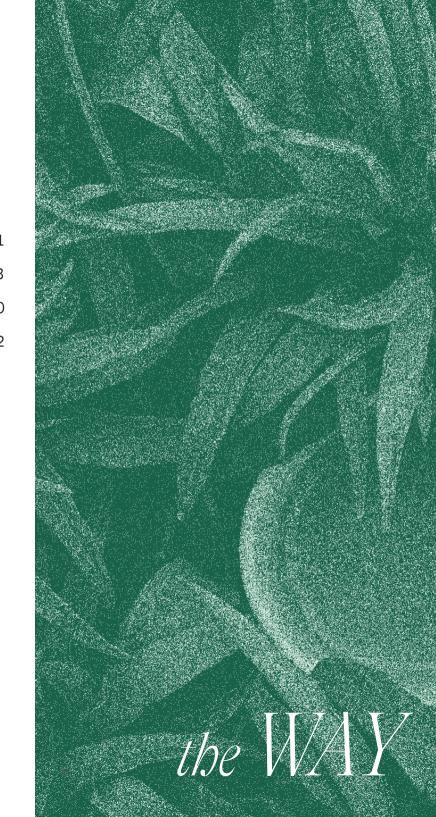
To help in the choice, I have divided the recipes according to the alcoholic base used.

Take the time to choose or let yourself be ruled through the pages of my world.

Have a good trip.

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SCOTTISH MANHATTAN

Glenmorangie Highland single malt whisky infused with "Collina in Fiore tea", rose petals and cornflowers, Antica Formula vermouth, Old Fashioned bitter – Sweet and bitter are balanced in this blend. The sweetness of the peach is contrasted by the slight bitterness of the mango, in an explosion of colours tea.

FROM JALISCO TO BENACO

Tequila Viviana infused with "Emperor's Tea", kumquat oleo saccharum, fresh lime juice, pink grapefruit soda – It's the most precious and pure tea. Its particularly and delicate taste is the result of a white tea flavoured with taste of mango and lemon.

TAKE FIVE IN VALTENESI

Santiago de Cuba Rum infused with "4 Fruits Rouges Tea", Pasini San Giovanni Chiaretto Valtenesi, sugar, fresh lemon juice, fresh pineapple – Blend of black teas with delicious flavors of cherry, strawberry, raspberry and red currant, all brought together in an irresistibly fruity blend.

PINEWOOD LAPSANG

Santero Aguardiente Rum infused with "Lapsang Souchong Tea", fresh lemon juice, kumquat oleo saccharum and fresh ginger – Aromatic black tea dried over fires of sweet pinewood, which gives it a soft taste.

OUR SOUR

Buffalo Trace Kentucky straight bourbon whiskey infused with "Coconut Truffle Tea", mixed with passion fruit syrup, fresh lemon juice, Old Fashioned bitter, egg white – Blend of pure white tea with creamy coconut and cocoa kernels, blended with sweet blackberry leaves.

SUNSET

Mezcal Vida Del Maguey infused with "Rhubarb Mule Tea", fresh lime juice, sugar syrup, egg white, top of cherry soda – Fruity and spicy black tea, with a mix of flavours due by the ginger and the rhubarb.

ANXI

Tabernero Pisco infused with "Milk Oolong Tea", dry orange curaçao, orgeat syrup, fresh lemon juice – Delicate Taiwanese oolong boasts a natural buttery sweetness, comparable to caramel.

COOKIE

(A CAFFEINE-FREE ALTERNATIVE)

Grappa EVO infused with "Happy Chai", dry orange curaçao, fresh lemon juice, cookie syrup, ginger beer tonic – A spiced infusion with a blend of turmeric, ginger, cardamom and also the smooth taste of cocoa shells and honeybush.



UNFORGETTA BLES OF GHF

A SELECTION
OF OUR BEST
COCKTAILS

CELEBRATING 10 YEARS OF RAMA REDZEPI AT GRAND HOTEL FASANO 16 €



CONTECAMILLO	Grappa Evo Fumo, our selection of blended vermouth, Campari infused with camomile and rose, red fruit smoked tea
FASANIN	Gin infused with lime kaffir leaves, passion fruit syrup, bergamot liqueur, fresh lemon juice
CENTOVENTI- MILA	Saffron gin, bergamot liqueur, fresh lime juice, rosemary syrup, egg white
SOGNO PROVENZALE	Vodka O de V bergamotto, yellow chartreuse, fresh lime juice, sugar cane, lime cordial
BOOTLEGGER	Bourbon whiskey, Frangelico liqueur, our selection of Italian vermouth
5	6

UN	USL	JAL
DAI	QU	IRI

Rum Clairin Communal, Poire Williams & Cognac, fresh lime juice, sugar

MR.CARPANO

Campari infused with camomile and our selection of Italian vermouth, cinnamon cloves, star anise, lemon and orange twist

ZANARDELLI 190

Grappa Evo Fumo, cinnamon syrup, a few drops of Peychaud bitter, barrel wood chips and spray of absinthe

CALA MESSICO

Emporia Gin, Vecchio Amaro del Capo, sweet vermouth Cinzano 1757, lemon twist

COCKTAIL WINNER OF THE 2021 COMPETITION 110 E LODE

(Italian Competition among 30 + Five-Star Hotels)

PEARLS AND FEATHERS

anness and the second

Gin Fabbri, sugar, clarified lemon, Prosecco Colesel "Quota 430 Tridik DOCG Extra Brut" on top



SHIRLEY TEMPLE 2.0

Gin Big Gino, peach puree, fresh pomegranate juice, elderflower syrup, drop of rhubarb bitter

To Shirley Temple

Among the many stars of cinema who apreciated their stay at the Grand Hotel Fasano was Shirley Temple, who as a child spent some of her vacation time on Lake Garda.

The hotel director at that time, Giuseppe Mayr, grandfather of the current owners, had the job of serving to Shirley a nonalcholic beverage with ginger ale and pomegranate juice base kwow as the "Shirley Temple". She fell in love with this sweet cocktail beverage and as a token of her apreciation, left a photograph of herself dedicated to Grand Hotel Fasano that currently hangs at the hotel bar.

Today the Head Bartender, Rama Redzepi, felt the desire to dedicate a cocktail in honor of this anecdote, with the question: "What would Shirley Temple have drunk today if she was sitting on the terrace?".

The answer is: "Shirley Temple 2.0".

10 16 €

This cocktail participates to the Flor de Caña Zero Waste Cocktails 2023

ZERO MASTE COCK-TAIL

SUSTAINABLE COCKTAIL

16 €

EL MATE

Flor de Caña 12 y, fresh lime juice, sugar, rosemary essential oil sprayed on top, crunchy cocoa beans



