



the 13 mysteries of florence

a Cocktail Book by

1564

Lounge Bar



Cocktails / 24 euro

the 13 mysteries of florence

Cocktails & Curiosities under the Sign of the Unknown.

Florence is not only art, beauty, and the Renaissance.

Hidden beneath its stones lies another city - secret and unseen: a world of legends, esoteric symbols, wandering spirits, and stories never fully explained. We've gathered 13 of these mysteries - the darkest, the most fascinating, the unbelievable - and transformed them into cocktails.

Each drink is a clue, a liquid tribute to an enigma guarded in Florence's alleys, palaces, and churches. Every sip is a key. Every glass opens a door to another Florence: the one of ghosts, miracles, curses and untold truths. Choose your mystery. Drink to the secret.

Welcome to our journey through the 13 Mysteries of Florence.

the formidable

Amaro Formidabile, Lime, Artichoke, Tonic Water.

In Palazzo Grifoni (Piazza Santissima Annunziata), there is a window that always remains open. According to legend, a woman waited in vain for her husband to return from war, and since then the window has never been able to close.

“**the
always open
window of
Palazzo Grifoni**”



che figo!

*Bombay Dry Gin, Fig leaves,
Spiced Vermouth, Lemon, Black Pepper.*

“**the
hole in the
ceiling of
the Duomo**”

In the Cathedral of Santa Maria del Fiore, there is a hole in the ceiling caused, according to tradition, by a lightning bolt that struck the building in 1600, right where the Florentines had placed a wooden model of the dome.

On the facade of the Cathedral you can see a sculpture depicting an ox. It is said to be a tribute to the workers who worked on the construction of the cathedral or a spite to a betrayed husband.

“Ox’s head on the cathedral”

the chianti martini

*Redistilled N.3 Gin with Chianti area botanicals,
Vermouth Mancino Secco, Lemon Zest.*



the modern piña colada

*Patron Tequila, Acids, Pineapple Cordial,
Organic Coconut Soda, Tropical Foam.*

“the hidden portrait of Michelangelo”

On the wall of Palazzo Vecchio, near the statue of Hercules and Cacus, Michelangelo is said to have sculpted the face of a mocking man, perhaps his rival.

metamorphosis

negroni

*Redistilled Artichoke spirit, Bitter Aperitivo,
Hazelnut, Methamorphosis magic spell.*

“Church
of the
bones”

In this church there is a skull linked to the legend of Berta, a woman who betrayed the poet Cecco d'Ascoli, condemning him to the stake.

first reaction shock

Broakman's Gin, Rosemary, Lychee, Lemon, Rosè Champagne.

“the
stumbling
block”

In Piazza della Signoria there is a plaque on the ground marking the spot where Savonarola was burned in 1498.

tommy the spiced!

*Ghost Tequila, Nuestra Soledad Mezcal,
Vecchio Amaro del Capo 'Red Hot', Hibiscus Agave, Lime.*

“Devil by Giambologna”

In the Basilica of Santissima Annunziata, the statue of Ferdinando I de' Medici has a small devil sculpted between the horse's legs.



different espressotini

Vodka Altamura Re-distilled with Italian Moca espresso, Amaro, Hazelnut.

This secret passage connects Palazzo Vecchio to Palazzo Pitti, allowing the Medici to move around without being seen.

“the
mystery of the
Vasari corridor”

cappuccino negroni

*Coffee Martini Riserva Speciale Rubino, Bombay Dry Gin,
Martini Bitter Riserva Speciale, Milk Foam.*

“the
clock that
runs
backwards”

Inside the
Cathedral there
is an ancient
clock that turns
counterclockwise
and still follows
Italian time.

the fava cocktail

*Patron Tequila,
Fava Beans Cordial,
Saint Germain,
Acids,
Orange Bitter,
Black salt.*

A well in the historic center is
said to have been designed by
Leonardo da Vinci, but its exact
location is shrouded in mystery.

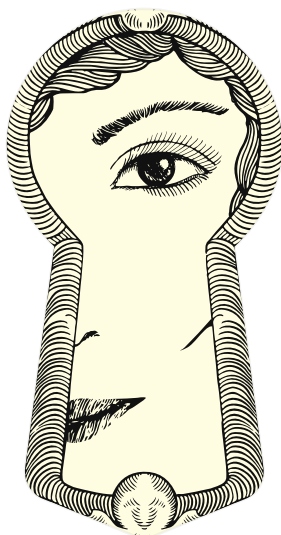
“Leonardo’s
well”

In the Boboli Gardens there is a hidden part,
accessible only on special occasions, with suggestive
fountains and grottoes.

“Secret
garden
of Boboli”

mango italiano

Rum, Mango Tea, Italian Cordial, Citrus, Tonic Water.



the smoky nero

N/A Nordés Gin, Conviv N/A Vermouth, Martini Vibrante, Lapsang Souchong Tea.

Near the Duomo, this
ancient prison tower
now houses a hotel,
but still retains its
medieval atmosphere.

“the
Pagliazza
tower”

“the
ghost of
the abbess”

In the monastery of San Salvi,
it is said that the ghost of an
abbess condemned for breaking
her vow of chastity appears.

pornostar martini

Tanqueray 0.0, Passion fruit, Vanilla, N/A Prosecco



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Lounge Bar



W

wines & bubbles

Wine List, Champagne & Beers.

W

champagne

veuve cliquot brut cuvée180 / 35

France.

Pinot Noir, Chardonnay, Pinot Meunier.

veuve cliquot rosé cuvée200 / 40

France.

Chardonnay, Pinot Noir.

paul goerg tradition150 / 30

France.

Chardonnay, Pinot Noir.

paul goerg rosé160 / 35

France.

Chardonnay, Pinot Noir.



red wines

amarone moropio, 2021.....100 / 25

Antolini - Veneto, Italy.

Corvina, Corvinone, Rondinella, Molinara.

polvento, 2020.....100 / 25

Barberani - Umbria, Italy.

Sangiovese, Cabernet Sauvignon, Merlot.

modus primo, 2020.....100 / 25

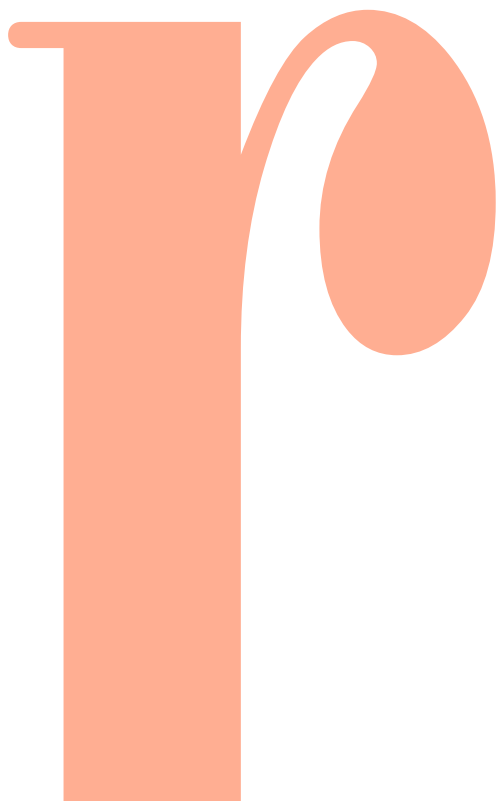
Ruffino 1877 - Toscana, Italy.

Sangiovese, Cabernet Sauvignon, Merlot.

cabreo il borgo igt, 2021.....100 / 27

Tenute Folonari - Toscana, Italy.

Sangiovese, Cabernet, Merlot.



white wines

insight, 2023.....100 / 25

New Zealand.

Sauvignon Blanc.

luigi e giovanna, 2022.....100 / 25

Barberani - Umbria, Italy.

Grechetto, Trebbiano.

la pietra, 2022.....100 / 25

Tenute Folonari - Toscana, Italy.

Chardonnay.

W

rosé wine

acqua di venus igt, 2023 80 / 20

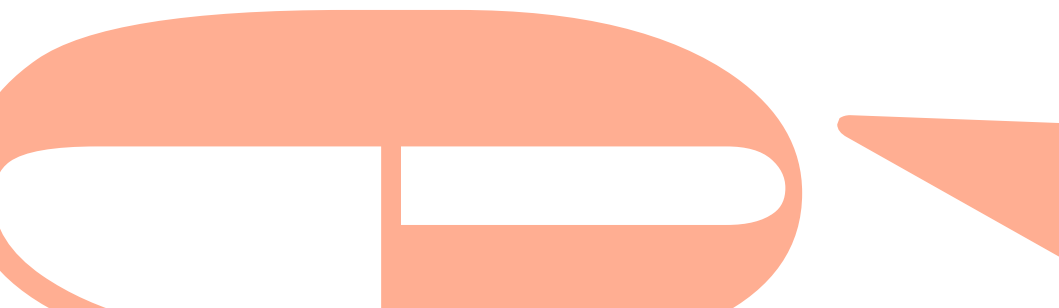
Antolini - Veneto, Italy.

Corvina, Corvinone, Rondinella, Molinara.

beers

noam, bavarian beer 13

ashai, japanese beer 13





Considered one of the most talented Italian Bartender around the world, globally in less than three years he was in the first 4 positions at the Most Important international competitions. In 2013 fascinated by Japanese Bartending, He has the opportunity to work under the supervision of the great master Hidetsugu Ueno at the super famous Tokyo Bar 'High Five', where he learned a lot about Japanese Concept of hospitality and Nippon Mixability. He collaborates with many national and international magazines such as Drinks International, Bartenders Magazine and BarLife. His cocktails have been published by Gary Regan in his book "101 Best New Cocktails" and his way to make 'Bar' was a subject in a BBC television program about Italian Food & Beverage panorama. Guest with his Pop Up in the best bars around the world. Each place he led reached very high results and in 2014 with 'Settembrini Bistrot' he entered a place in the best 100 Bars in the world.

From 2014 to 2016 he got the Global Brand Ambassador role for the historical Liqueure Strega Alberti, which Matteo introduces internationally and makes it leader in the panorama of International Mixology reaching 10th place among the best liqueurs used in mixability globally according to the ranking of Drinks International. For the same Liquor Brand Matteo was also the creator and organizer of one of the most important National Bartending Competition.

In 2015 he was nominated 'Best Italian Bartender Abroad' by the Bargiornale Magazine Awards, since 2013 he has been judge of the of the famous World's Best 50 Bars ranking.

He lived 6 years in New York, where he worked for the best venues of the city, from Joe Bastianich's Del Posto to Zuma, also working for Sean Muldoon and Jack McGarry's Black Tail.

Consultant and operation manager in the 'Trattoria and Amaro Bar Ammazzacaffè' project in Brooklyn, he creates a bar program totally focused on bitter and Amaro. In New York until February 2018, Matteo held the role of Beverage consultant in the Giorgio Armani Restaurant at 5th Av. In Italy from May 2018 he created the 1 st Italian Amaro Bar in Europe 'Il Marchese' and founded the the world's first website that explains, discovers and tells the Italian Amaro, www.amarobsession.com, which has reached 60,000 readers a week from all over the world

In September 2020 his first book published by Giunti Editore in 2019 came out in USA thank the publisher WW Norton : 'THE BIG BOOK OF AMARO' considered by the industry critics one of the most interesting and best-selling texts on the Food & Beverage scene, able to be considered one of the Ten Best New Book on Drinks Culture, History or Spirits at Tales of the Cocktails 2020.

Actually he is 'The Court Bar Director, the new cocktail bar by Manfredi Collections, a bar that he designed and ménage as a model of innovation in mixing which breaks the patterns of the classic and static Italian Hotel bars, instead tracing the most modern and multifaceted New Yorkers and Londoners Hotels bar. In 2 years The Court had the following recognition:

#71 Top 500 Bars 2020

#2 Best Hotel Bar 2020 Bargiornale Awards

#64 World's 50 Best Bars 2021

#49 Top 500 Bars 2021

#1 Best Hotel Bar 2021 Bargiornale Awards

#77 World's 50 Best Bars 2022

#56 Top 500 bars 2022

#61 Top 500 Bars 2023

Top 10 Best Hotel Bars in Europe 2024 Tales of the Cocktails

Zed's great merit is for having brought people back to drink in hotels as in the beautiful years of the 'DOLCE VITA' that made Rome famous all over the world.



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BOLD HOUSE STUDIO

