





**World's  
WONDERS**

The Court  
Evergreens



### **THE FORMIDABLE**

**Bitter and Refreshing**

Amaro Formidabile, Artichoke, Lime,  
S.Pellegrino Tonica Rovere



### **PORNO PISCO SOUR**

**Tropical and Delicious**

Quebranta Caravelo Pisco,  
Passion Fruit, Almond, Citrus



### **JASMINE BUTTERFLY**

**Exotic and refreshing**

N.3 Gin, Jasmine Tea, Cocchi Ame-  
ricano Rosa, Mint, Citrus, White  
Peach and Jasmine  
London Essence Soda



## **THE COURT MARGARITA**

**Spicy and Sour**

Mezcal Los Siete Misterios, Tequila Patron, Hibiscus Agave, Lime



## **ALBERTONE**

**Exotic and refreshing**

Ron Colon Salvadoreno Classico, Celery, Arugula Amaro, Mint, Lime Juice, London Essence Grapefruit and Rosemary Tonic Water



## **GINGER GOLD RUSH**

**Spicy and Intense**

Angel's Envy, Ginger, Lemon, Honey, Angostura



## **FIRST REACTION....SHOCK!**

**Fruity and Herbaceous**

Brockmans Gin, Litchi, Rosemary, Lemon, Jaquart Mosaïque Rosè



**Roman  
KINGS**

Technology  
of Drinks



## **VESPER CACIO E PEPE**

**Roman and Spicy**

Rotovap Ketel One Pecorino Vodka,  
Roku Gin, Essentia Black Pepper



## **TRUFFLE FASHIONED**

**Earthy and Intense**

Maker's Mark Bourbon, White Truffle,  
Remy Martin VSOP, Truffle Amaro,  
Chocolate Bitter, Absinthe



## **CIPOLLINI**

**Salty, Fatty, Aromatic**

Rotovap Bombay Dry Roasted Onion Gin,  
Grey Goose Vodka,  
Cocchi Dry Vermouth



## **EXPRESSION MARTINI**

**Amazing and Intense**

Grey Goose Vodka,  
Rotovap Espresso & Hazelnut



## **TESTACCIO SOUR**

**Aromatic and Botanic**

Michter's Bourbon whiskey, Almond,  
Lemon, Angostura, Ratafia



## **BANANA SPLIT CONNECTION**

**Exotic and Delicious**

Remy Martin VSOP, Banana,  
Chocolate, Chili pepper, Vanilla



## **Greener**

**Veggie and Brilliant**

Patron Tequila Plata, Green Peas,  
Parsley, St. Germain Liqueur, Acids



**COFFEE NEGRONI**  
Bitter and Herbaceous

Tanqueray O.O,  
Espresso Conviv Sweet Vermouth,  
Bitter Note Amaro



**DAVVERO SBAGLIATO**  
Brilliant and Bitter

Conviv Sweet Vermouth,  
Vibrante Martini, Champagne Soda



**PORNOSTAR MARTINI**  
Exotic and Fruity

Tanqueray O.O, Passion Fruit,  
Orgeat, Champagne Soda



## **FAKE MEZCALITA**

**Sapid and Spicy**

Fluère Agave,  
Hibiscus Agave, Lime



## **MATE**

**Smoky and Sour**

Tanqueray O.O, Citrus Mix,  
Yerba Mate



## **TROPICAL MATCHA MOJITO**

**Herbarceus and Fruity**

Matcha Tea, Lime, Apple,  
Mint & Pineapple Tepache, Honey



## **LIGHT AND BREZEE**

**Spicy and Floreal**

Tanqueray O.O, Elderflower, Lime,  
San Pellegrino Ginger Beer



Considered one of the most talented Italian Bartenders around the world, he was in the 4th position at the Bacardi Legacy 2012, 2nd position at the Diplomatico World Tournament in 2013 and in 2015 Global Champion for the Americas at the Belvedere Martini Challenge then gaining the 3rd position in the world final as USA Competitor in 2016 with his Drink "International Martini".

In 2013, he had the opportunity to work under the supervision of the great master Hidetsugu Ueno at the famous Tokyo Bar 'High Five', where he learned about Japanese Concept of hospitality and Nippon Mixability.

From 2014 to 2016 he got the Global Brand Ambassador role for Liquore Strega Alberti, which Matteo introduces internationally and makes it leader in the panorama of International Mixology reaching 10th place amongst the best liqueurs according to Drinks International. In 2015 he was nominated 'Best Italian Bartender Abroad' by the Bargiornale Magazine Awards, when he was living and working in NYC for the best venues of the city, from Joe Bastianich's Del Posto to Zuma, also crossing Sean Muldoon and Jack McGarry's at Black Tail.

Consultant and operation manager in the 'Trattoria and Amaro Bar Ammazacaffè' project in Brooklyn, he created a bar program totally focused on bitter and Amaro, Till December 2018 Matteo held the role of Beverage consultant in the Giorgio Armani Restaurant at 5th Ave.

He moved back in Italy from 2019 where he created the 1st Italian Amaro Bar in Europe 'Il Marchese' and founded the world's first website that explains the Italian Amaro, [www.amarobsession.com](http://www.amarobsession.com), which has reached 60,000 readers a week from all over the world.

In September 2020 his first book was published by Giunti Editore in Italy and in September 2021 the book was published also in the US by WWNorthon, achieving wonderful results and popularity in the American and global panorama. The New York Times has paid attention to it and the book was also awarded by Tales of The Cocktail as one of the Ten Best New Books on Drinks Culture in 2020 and 2021.

Actually he is The Court Bar Director, the new cocktail bar by Manfredi Collections, a bar that he designed and manage as a model of innovation in mixing which breaks the patterns of the classic Italian Hotel bars, instead tracing the most modern and multifaceted New Yorkers and Londoners Hotels bar.

In 2 years The Court had the following recognitions:

- #64 World's 50 Best Bars 2021
- #77 World's 50 Best Bars 2022
- #71 Top 500 Bars 2020
- #49 Top 500 Bars 2021
- #56 Top 500 Bars 2022
- #2 Best Hotel Bar 2020 Bargiornale Awards
- #1 Best Hotel Bar 2021 Bargiornale Awards