

THE
DOPING CLUB

DANDY'S
SERVICE & REPAIR

PIZZA, COCKTAILS & BISTRO

MILAN + BARCELONA

THE
DOPING CLUB

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SERVICE & REPAIR

Cocktail Bar

Everyday of the Summer Season from 6 pm to 1 pm

Bistrot

*Mon-Sat 12:30 pm to 11.00 pm
closed on Sunday*

Pizza Gourmet from our Dirty Gym

*Tue-Thur-Sun 6 pm to 11:50 pm
Fri-Sat 6 pm to 12:50 am*

Sunday Brunch

*Every Sunday from September, 12 pm to 4:30 pm. fix price
and bubbles
included*

The Bar Team:

*Franco Tucci Ponti
Simone Pappalardo
Eros Schiavon
Pasquale Stoppelli
Ginger Baroni
Riccardo Riva
Alberto Corvi
Kaj Gara
Gioia Babula
Lorenzo Fallovo*

HOUSE RULES

***“Welcome to our home. We are so glad
to have you here...”***

The Doping Club Bar Team would love to inform you that:

We do not serve Mojito, Long Island Iced Tea and we do not carry energy drinks in our stock.

We use only fine spirits, fresh botanical and herbs in our drinks, no artificial syrups.

“Please remember that you should...”

Do not bring anyone you wouldn't leave alone in your own house or bring to your grandmother's Sunday dinner.

Good things come to those whom wait... Please be patient if your drink is labour intensive.

When a lady says NO, she means it.

Switch off that Wi-Fi. Come on. Pretend it's 1987 and enjoy the company you have at the table.

Get drunk, but with style. Do not bother other patrons, we do NOT tolerate this.

One photo is fine. Two are ok. A full photo set is NOT allowed.

In agreement with our bank: they do not serve drinks, we do not give credits. To anyone.

Kindly do NOT record with your camera. Respect the privacy around you. We are unapologetic about this point.

Every decor and furniture you see in the different areas belongs to the Hotel. Do NOT touch, move, wear or even think about stealing. If you like something remember that 95% of the stuff around are on sale. Even the staff.

THE DOPED TEN

*“Our lovely ten. We simply love
to mix them”*

#1 THE DOPING CLUB NEGRONI € 16

Classic.

Tanqueray Ten, Houseblend Vermouth and Amari

#2 BOBBY BURNS € 16

The perfect after dinner.

*Glenmorangie 10, Belsazar Red, DOM Benedictine,
House bitter*

#3 SUPER MAI-TAI € 18

Exotic.

*The Doping Club Rum Mix, Mandarin liquor,
Homemade orgeat, 10% Citric Acid*

#4 RUM-FASHIONED € 20

Perfect all day sip.

*Zacapa 23, Jamaican pimento netar, Chocolate bitter +
house bitter*

#5 LAST WORD € 16

Perfectly balanced.

*Tanqueray Ten, Maraschino, Chartreuse Verte, 10%
Citric Acid*

#6 NOLA SAZERAC € 16

Inimitable.

*Hennessy VS, Bulleit Rye, Demerara Syrup, Peychaud's
Bitter ,Absinthe*

#7 RUSTY & TRUFFLE € 18

Who doesn't love truffle?

*Johnnie Walker Gold Label, Talisker 10, Drambuie,
White truffle honey*



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#8 CORPSE REVIVER N.BLUE

€ 18

The perfect after dinner.

*Tanqueray Ten + Blue Curacao + Umeshu + Cocchi
Americano + 10% Citric Acid + Absinthe*

#9 MARTINI 50 / 50

€ 18

This never gets old.

Belvedere Vodka + Mancino Secco + Orange Bitter

#10 LA VEJA CALLE

€ 20

Tequila anyone?

*Casamigos Reposado + Hennessy VS + Vida Mezcal
+Cocchi Chinato + Frangelico + Fernet Branca*



COCKTAILS

CHOCO-LOCO

€ 15

Gin cocktail with a flavor transformation of chocolate.

Tanqueray Rangpur, White grapefruit, Vanilla syrup

PINEAPPLE EXPRESS

€ 16

Our mint julep it's better than yours.

*Wild Turkey 101, Averna Don Salvatore, Amaretto,
Pineapple, Mint, xylitol syrup*

TORNADO

€ 16

Unusual Bloody Tiki Cocktail: Damn, YOU will fall in LOVE with It.

*Bulleit Rye, Abuelo 7, Domain de Canton, Citrus Mix,
Watermelon, Vanilla, Cynar*

MI-DAI-QUIRI

€ 16

Twist on Classic of the Famous Daiquiri.

*Plantation 3, Clarin Communal, Pino Mugo, Midori,
Lime Juice, Cucumber*

THE DUKE REVOLUTION

€ 18

A super Twist on a classic from our bar: spicy, smokey and intriguing.

*Ketel One, Ancho Reyes, Vida Mezcal, Citrus, Peychaud
Bitter, Ginger Beer*

ILLEGAL PENICILLIN

€ 18

My poison is YOUR remedy.

*JW Black Label, Agave nectar, Ginger liquor, Citrus,
Vida Mezcal*



MEXICAN SMUGGLER

€ 16

More Tequila, More Love, More Anything: More is Better.

Casamigos Blanco, Casamigos Mezcal, Basil & Sichuan Elixir, Grapefruit, Lager Beer

WATER-ME-LOVE

€ 15

It's Easy to Forget now, how EFFERVESCENT we all felt this SUMMER.

Belsazar White, Coldpress watermelon juice, Veuve Cliquot S. Pietroburgo Champagne

SICILIAN PARFUME

€ 15

A Culture Made of Tradition, Juniper Berries and Mandarine Parfumes.

Tanqueray Sevilla, Mandarin & Champagne Cordial, Vanilla liquor, Citrus mix, Egg white

PILLOWTALK

€ 16

#TUTTIBRAVICONLERICETTEDIGALDI!!!

Don Julio Blanco, Eccentrico Liquor, Yellow Chartreuse, Passion Fruit Shrub, Citrus

DRIVER'S CHOICE

CINDARELLA

€ 10

Apple, Cranberry, Oleo Saccharum, Citus, Maraschino

AFRICAN BREEZE

€ 10

Watermelon, Citrus Mix, Passion Fruit, Black Tea, Pimento Nectar



BISTROT

TAPAS BISTROT

Monday -Saturday 12:30 ~ 23:00
SUNDAY CLOSED / DOMENICA CHIUSO

Tagliere di salumi e formaggi italiani scelti dallo Chef ○	12
<i>Coldcuts and cheese "tagliere"</i>	
Caprese ⊙○	
<i>Mozzarella di bufala, pomodoro, basilico</i>	10
<i>Buffalo mozzarella, tomato, basil</i>	
Gazpacho ⊙	9
<i>Pomodoro, peperoni, pane, brunoise di frutta fresca, aceto, pepe, olio, sale</i>	
<i>Tomato, pepperoni, bread, fresh fruit, vinegar, oil, salt, pepper</i>	
Caesar salad	10
<i>Pollo, misticanza, pomodori, olive di gaeta, crostini di pane, salsa cesar</i>	
<i>Chicken, salad, tomato, olivs, bread, cesar sauce</i>	
Bresaola di Tonno	12
<i>Tonno, rucola, grana</i>	
<i>Tuna, rocket salad, parmesan cheese</i>	
Crudo di tonno/manzo ● ○	14
<i>Raw tuna/beef</i>	
Club sandwich al salmone	14
<i>Salmone affumicato, formaggio alpigiano, pomodori, mostarda di Meaux, misticanza, chips di Avezzano</i>	
<i>Smoked salmon, cheese, tomato, Meux mustard, salad, Chips</i>	
Spiedini di frutta ○ ⊙	6
<i>Frutta fresca di stagione</i>	
<i>Seasonal fresh fruit</i>	
Cheesecake ai frutti di bosco ○ ⊙	6
<i>Wild berries Cheesecake...</i>	

● Senza lattosio ○ Senza glutine ⊙ Vegetariano
Lactose free Gluten free Vegetarian

*We serve food that contains or could contains allergens. Please refer to the allergens list
Please ask our staff the allergens list.*

*We inform our kind customers that some products could be frozen to origin. All kind of fish served either raw or cooked has
been treated as per the law CEI 853/2004, allegato III, sezione VIII, capitolo 3, lettera D, punto 3*

DIRTY GYM

PIZZE GOURMET

SUN - THU 18:00 - 23:50 | FRI - SAT 18:00 - 00:50
DOM - GIO | VEN - SAB

MARGHERITA	6
Impasto classico 100% bio, fior di latte bio, olio extravergine bio, basilico <i>100% organic dough, organic mozzarella cheese, organic extra virgin oil, basil</i>	
ROCKY MARCIANO	8
CALZONE // SERVED CALZONE STYLE Pomodoro del Piennolo, fior di latte, ricotta di pecora, basilico <i>Piennolo's tomatoes, fior di latte, goat's ricotta, basil</i>	
JOE LOUIS	10
Tre pomodori, mozzarella di bufala D.O.P. a crudo, infusione di basilico, basilico fresco <i>Three types of tomato, buffalo's mozzarella D.O.P., basil infusion, fresh basil</i>	
JAMES FIGG	10
PANUOZZO // SERVED PANUOZZO STYLE Friarielli, salsiccia punta di coltello, bufala D.O.P. <i>Friarielli, sausage, buffalo cheese</i>	
MUHAMMED ALI	12
Pomodoro confit, burrata bio, prosciutto San Daniele <i>Confit tomato, burrata cheese, San Daniele ham</i>	
PRIMO CARNERA	12
Zucchine, bufala, pomodoro giallo, ricotta, olio tartufato, caviale di peperoncino <i>Zucchini, buffalo cheese, yellow tomato, ricotta, truffle oil, chili caviar</i>	

RED WINE // CALICI E BOTTIGLIE

BAGLIO DI PIANETTO, SYRAH	🍷	€ 14
<i>100% Syrah DOC, 2017, Sicilia</i>		€ 55
LANGHE CASAVECCHIA, PIAN DEL LUPO	🍷	€ 15
<i>Nebbiolo, Merlot DOC, Piemonte</i>		€ 60
CASTELLO DI MELETO, CHIANTI CLASSICO	🍷	€ 16
<i>100% Sangiovese, 2013, Toscana</i>		€ 65
MACH, PINOT NERO	🍷	€ 15
<i>100% Pinot Nero, Trentino DOC</i>		€ 65

WHITE WINE // CALICI E BOTTIGLIE

BAGLIO DI PIANETTO, CATARRATTO	🍷	€ 14
<i>100% Cataratto, Sicilia</i>		€ 55
POLJE COLLIO, RIBOLLA		€ 14
<i>100% Ribolla Gialla DOC, Friuli</i>		€ 55
DOMAINE BERNARD MOREAU		€ 16
<i>100% Chardonnay, 2017, Bourgogne</i>		€ 65
MASTROBERNARDINO, NERO A META'		€ 15
<i>100% Aglianico, 2017, Campania IGT</i>		€ 60

BEER

ARTESANAL BEER "LIRA" BLONDE, AMBER, IPA	€ 10
"MENABREA" AMBER, LAGER	€ 8

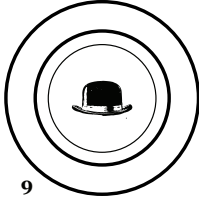


BOLLE // SPARKLING

Prosecco Superiore di Valdobbiadene DOCG <i>Veneto</i>	🍷	14 50
Majolini, Franciacorta Brut Bio <i>Lombardia</i>	🍷	16 75
Veuve Cliquot, Cuvee S. Pietroburgo, <i>Champagne</i>	🍷	19 95
Cà del Bosco, Cuvèe Prestige, Franciacorta <i>Lombardia</i>		90
R de Ruinart Brut <i>Champagne</i>	🍷	20 100
Billecart Salmon, Brut Reserve S/A, <i>Champagne</i>		100
Ruinart Rosè <i>Champagne</i>	🍷	24 140
Ruinart Blanc des Blancs <i>Champagne</i>		160
Perrier Jouet, Blason Rosè Brut 2005, <i>Champagne</i>		140
Krug, Grand Cuvèe Brut S/A <i>Champagne</i>		300
Dom Perignon, Brut Vintage 2009, <i>Champagne</i>		320



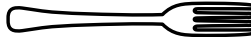
DOPING CLUB



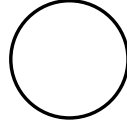
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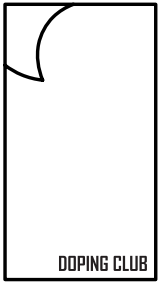
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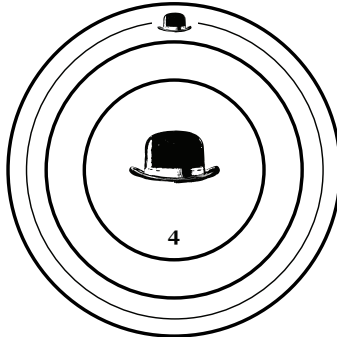
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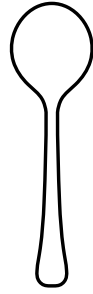
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THE PERFECT TABLE

1	NAPKIN	9	BREAD PLATE
2	SALAD FORK	10	DESSERT SPOON
3	DINNER FORK	11	CAKE FORK
4	SALAD PLATE	12	FRUIT KNIFE
5	SERVICE PLATE	13	WATER GLASS
6	MEAT KNIFE	14	RED WINE GLASS
7	DISH KNIFE	15	WHITE WINE GLASS
8	SOUP SPOON		