



AREADOCKS LOFT RESTAURANT



LUNCH 



DINNER 





LUNCH MENU

AREADOCKS LOFT RESTAURANT



MENU



POKE



ALLERGENS LIST



**Notify your waiter
for any food intolerances**

Clients free WI-FI: Areadocks

CREATE YOUR BUSINESS LUNCH

Two savory courses and a dessert
to choose from our menu

35€

*cover charge included
crudité, single course, coffee and beverages excluded*

STARTERS

Gillardeau oyster's selection (4-14)	cad.	5,5
Adriatic sea scampi's selection (2)	cad.	6
Fano shrimps' selection (2)	cad.	5,5
Sicily red shrimps' selection (2)	cad.	6,5
New Caledonian blue prawns' selection (2)	cad.	5,5
Selection of scallops in ceviche (4-14)	cad.	5,5
Porto Garibaldi mantis shrimps' selection (2)	cad.	4,5
Big raw - 2 persons (2-4-12-14)		110
Adriatic scampi, Sicilian prawns, Sicilian red prawns, scallops, Porto Garibaldi cicadas, Gilardeau oysters, 2 types of tartare, julienne of Sicilian cuttlefish, fish carpaccio, berries and avocado	1/2 portion	60
Royal Syberian Calvisius caviar 10g (1-3-4-7) with our blinis, yolk and cooked egg white, sour cream and mashed potato		30

Our crudités are accompanied by condiments and sauces

Garronese Veneta beef tartare, with fried artichoke salad with marjoram, red cows Parmiggiano flakes and toasted croutons with herbs (1-12)	1/2 portion	16 11
Marinated swordfish tataki in sesame crust with crunchy vegetable salad, green apple and orange in teriyaki sauce (4-6-9-11-12)		18
Seared squid with vegetable brunoise, marinated pineapple, cashews and coconut and lemongrass (4-6-8-9)		16
Egg cooked at low temperature on "capunzei" stuffed with cabbage leaf, Robiola di Roccaverano cream (1-3-7-9)		14
F.lli Canetti raw ham 24 months with our fried pizza with Sardinian tomato, stracciatella and fresh basil (1-7)		16

FIRST COURSES

- Durum wheat pasta spaghetti with tomato, Evo oil and basil (1-9) 14
- Risotto with saffron pistils with veal ossobuco and gremolada (9-12) 18
- Parmesan dumpling with French nutmeg butter and crunchy sage leaves (3-7-9) 18
- “Pasta e Fasoi” with black eye beans, egg pasta trumpets and roasted mussels
Mitilla flavored with lemon (1-2-3-9-12) 18
- Fresh pacchero with duck ragout and cardoncelli mushrooms (1-6-9-12) 18

- *Made with our 100% Italian durum wheat dry pasta*

SECOND COURSES

- Tagliata of Venetian Garronese beef with three radicchio salad (6-12) 20
- Roast celeriac baked and glazed with butter, soy and herbs, “homemade” beetroot ketchup, toasted Piedmontese hazelnuts, pears marinated in white wine, acacia honey and cardamom (6-10-12) 18
- Roasted Gargano croaker with coconut milk Thai sauce and bean sprouts salad and puffed rice (4-6-9-12) 24
- Beef cheek stewed with potatoes cooked in the embers and red wine sauce (9-12) 24

SINGLE COURSES

- Saffron club sandwich with grilled roast beef, Apulian stracciatella and balsamic radicchio salad (1-3-7-12) 16
- Scottona burger 200 g with artisanal sesame bread, mustard grain mayo, Casera cheese, fried egg, patanegra lard and “al comb” fried potatoes (1-3-7-10-11) 24
- Saffron fish paella (2-12-14) 18
- Today’s Pizza 15

CHEESE

- Path of six types of cheeses from Italy and abroad with hot toasted bread and jams of our production (1-7-8-9-12) 14

AREADOCKS
Steak Selection

*Cooked strictly on olive wood embers.
It will be a pleasure for our Chef to support you in choosing our meats' selection*

MANZARDA AUSTRIACA

Origin: Austria
Age: 30 months

costata 8/hg
min. 800gr

t-bone 9/hg
min. 1,2kg

The Manzarda is a female bovine that has never given birth with a very marked marbling and a covering of yellow fat. It is raised in the mountains of Austria with a predominantly grass feed.

Dry aging ●●●○○

Moire ●●○○○

Tenderness ●●●○○

Intensity ●●●○○

FASSONA PIEMONTESE

Origin: Italy
Age: 18 months

rib 8/hg
min. 800gr

t-bone 9/hg
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Lean meat with little connective tissue. Being young animals, they do not require long aging.

Dry aging ●●●○○

Moire ●●○○○

Tenderness ●●●○○

Intensity ●●●○○

SASHI FINLANDESE MARMORIERT

Origin: Finland
Age: 66/96 months

rib 8,5/hg
min. 800gr

t-bone 9,5/hg
min. 1,2kg

Beef Females with superior marbling. Bred in Finland grass feed (grass only).

Dry aging ●●●●○

Moire ●●●○○

Tenderness ●●●○○

Intensity ●●●●○

AREADOCKS
Steak Selection

SCOTTONA DI GARRONESE VENETA

Origin: Italy
Age 14/18 months

rib 7,5/hg
min. 800gr
t-bone 8,5/hg
min. 1,2kg

Its meats are lean and tender with a fair amount of pure white fat.

Dry aging ●●●○○
Moire ●●●○○
Tenderness ●●●●○
Intensity ●●●○○

IRISH ANGUS TOMAHAWK - Seconda Classe selection

Origin: Irland
Age 18/30 months

8/hg
min. 900gr

Its meats have a good softness given by the maturation and a good proportion between fat and fiber.

Dry aging ●●○○○
Moire ●●○○○
Tenderness ●●●○○
Intensity ●●●○○

JUVENCA RIB

Origin: Poland
Age 26/80 months

rib 7,5/hg
min 500gr

Its meat is very tender and tastes sweet with a good amount of fat.

Dry aging ●●●○○
Moire ●●●○○
Tenderness ●●●●○
Intensity ●●○○○

SIDE DISHES

Unconventional steamed vegetables	6
Mixed salad	5
3 radish salad	6
Potatoes fried in sunflower oil	6
Grilled vegetables	6

DESSERTS

“Area dessert” <i>from the available desserts</i>	6
Tiramisù in a jar	6
Red fruit cheesecake	6
Seasonal fruit salad	5
Berries	8
Our artisanal milk-based ice creams: <i>cream (3-7), cremino (7-8)</i>	6
Our water-based artisanal ice creams: almond (8), dark chocolate, pistachio (8), lime, raspberry	6
Panna and S. Pellegrino water - 0.75l	3
Coffee at the table	2
Selection of bread and service	3

AREA menu POKE

CREATE YOUR BOWL - 15€

BASE (x1)

- Basmati rice
- Red rice
- Mixed salad

+

PROTEINS (x1)

- Marinated salmon (4)
- Tuna (4)
- Prawn tail (4)
- Grilled chicken (6)
- Buffalo mozzarella (7)

+

Addition 1,5€

Addition 3€

INGREDIENTS (x4)

- | | |
|----------------------------|--------------------|
| • Cantabrian anchovies (4) | • Cherry tomatoes |
| • Avocado | • Green radish |
| • Carrots | • Jackdaws |
| • Cashews | • Valerian |
| • Edamame | • Candied ginger |
| • Fennel | • Soybean tofu (6) |

+

Addition 3€

CRUNCHY (x1)

- Chia
- Mix seeds
- Sesame seeds (11)
- Pumpkin seeds (8)

+

SAUCES (x1)

- Teriyaki (1-6)
- Soy (5-6-12)
- Yogurt and dill mayonnaise (3-7)
- Sriracha

Addition 1€

Addition 1€

AREA BOWL - 15€

POKE SASHIMI (4-5-6-11-12)

Basmati rice, marinated salmon, avocado, candied ginger, mixed salad, sesame seeds, soy sauce

POKE CHICKEN (4-6-7-10-11-12)

Mixed salad, chicken, cherry tomatoes, edamame, Cantabrian anchovies, mixed seeds, Caesar sauce

POKE VEGGY (6-8)

Red rice, fried cashews, soy marinated tofu, Treviso radicchio, Goji berries, edamame, buffalo mozzarella, chia and flax seeds, sriracha sauce

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- 1. Cereals containing gluten: wheat, rye, barley, oats, spelled, kamut*
- 2. Crustaceans and products based on crustaceans*
- 3. Eggs and egg products*
- 4. Fish and fish products*
- 5. Peanuts and peanut products*
- 6. Soy and soy products*
- 7. Milk and milk-based products (including lactose)*
- 8. Nuts: almonds, hazelnuts, walnuts, pistachios*
- 9. Celery and celery products*
- 10. Mustard and mustard-based products*
- 11. Seeds and products based on sesame seeds*
- 12. Sulfur dioxide and sulphites greater than 10 mg/kg*
- 13. Lupins and products based on lupins*
- 14. Shellfish and shellfish products*

For more information ask our dining room staff



DINNER MENU

AREADOCKS LOFT RESTAURANT



MENU 

COCKTAIL 

ALLERGENS LIST 

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TASTING MENU

MEAT

STARTER

Garronese Veneta beef tartare, with fried artichoke salad with marjoram, red cow Parmesan mousse and live sprout from CiboCi (12)

FIRST COURSE

De Tacchi @Slow Food Presidium rice with saffron gel, marrow mousse and herb gremolada (7-9-12)

SECOND COURSE

Iberian pork rib cooked at low temperature with grilled baby carrots, celeriac purée and natural mustard grain sauce (6-9-10-12)

DESSERT

Hazelnut symphony, its creamy, its soft mousse with a crunchy praline (3-8)

65€ per person,
excluding covered and drinks

VEGETARIAN

STARTER

Egg cooked at low temperature on "capunzei" stuffed with cabbage leaf, Roccaverano robiola cream, parmesan popcorn and prized black truffle (1-3-7)

FIRST COURSE

Cheese dumpling with red cow Parmesan, roasted cardoncelli mushrooms with herbs, coffee-scented balsamic vinegar reduction and toasted almonds (3-8-9-12)

SECOND COURSE

Roast celeriac baked and glazed with soy butter and herbs, "homemade" beetroot ketchup, toasted Piedmontese hazelnuts, pears marinated in white wine, acacia honey and cardamom (6-8-9-10-12)

DESSERT

Soft Amatika milk chocolate mousse, rum sautéed pineapple, creamy almond and gluten-free streusel with lightly salted cocoa (6-8)

60€ per person,
excluding covered and drinks

FISH

STARTER

Swordfish tataki marinated in sesame crust with wok vegetables and teriyaki sauce with orange and apple (4-6-11-12)

FIRST COURSE

Fresh durum wheat semolina pacchero with turnip tops, mussels Mitilla, Fano prawns, anchovy sauce and tomato confit (1-2-4-9-12-14)

SECOND COURSE

Slice of roasted croaker on pak-choy disc in crunchy tempura, Thai soup with coconut milk, puffed venere rice and bean sprouts (4-6-8-9-12)

DESSERT

Pink grapefruit sphere with kumquat insert in two consistencies, almond and lime dacquoise, almond streusel, tea and lavender pearls and almond ice cream (1-3-8)

70€ per person,
excluding covered and drinks

INFORMATIONS AND CONTACTS

The menu may vary depending on the seasonality of the ingredients. The variation of the number of seats is possible up to the day before the event, after which the change will result in a fixed charge of € 20 for each absent person.

eventi@areadocks.it / 030 40190 int.1

ALLERGENS

Substances that could generate allergies:

1. Cereals containing gluten / 2. Crustaceans
3. Eggs / 4. Fish / 5. Peanuts / 6. Soya / 7. Milk /
8. Nuts: almonds, hazelnuts, walnuts, pistachios /
9. Celery / 10. Mustard / 11. Sesame seeds and products / 12. Sulfur dioxide and sulphites higher than 10mg / kg / 13. Lupins / 14. Molluscs



STARTERS

Gillardeau oyster's selection (4-14)	cad.	5,5
Adriatic sea scampi's selection (2)	cad.	6
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Selection of scallops in ceviche (4-14)	cad.	5,5
Porto Garibaldi mantis shrimps' selection (2)	cad.	4,5
Big raw - 2 persons (2-4-14)		120
Adriatic scampi, Sicilian prawns, Sicilian red prawns, New Caledonian blue prawns, scallops, Porto Garibaldi cicadas, Gillardeau oysters, fish tartare, Caorle cuttlefish carpaccio, berries and avocado	1/2 portion	65
Oscietra Calvisius caviar 10g (1-3-4-7) with our blinis, yolk and cooked egg white, sour cream and mashed potato		32
<i>Our crudités are accompanied by condiments and sauces</i>		
Chickpea hummus with small falafels, marinated Greek feta cheese and date salad with pequillo pearls (4-7-12)		21
Egg cooked at low temperature on "capunzei" stuffed with cabbage leaf, Roccaverano robiola cream, parmesan popcorn and prized black truffle (1-3-7)		18
Garronese Veneta beef tartare, with fried artichoke salad with marjoram, red cow Parmesan mousse and live sprout from CiboCi (12) https://www.cibo-ci.com/		24
Raw F.lli Canetti 24 months with our fried pizza with Sardinian tomato, Cilento buffalo and Cantabrian anchovies (1-4-7)		24
PataNegra jamon gold selection Obesa PDO, croquetas de Iberico, pan y tomate, fresh figs in osmosis of port icing and anchovy sauce (4-12)		33
Swordfish tataki marinated in sesame crust with wok vegetables and teriyaki sauce with orange and apple (4-6-11-12)		24
Puffed corn wafers in three versions:		22
-Black with sea bass in salt, sweet and sour marinated celeriac salad and anchovy pork		
-Yellow with pumpkin mousse and smoked provola cream		
-Viola with Iberian tapilla with Korean sauce		
(4-7-9-10-12)		

FIRST COURSES

De Tacchi @Slow Food Presidium rice with saffron gel, marrow mousse and herb gremolada (7-9-12)	24
Fresh durum wheat semolina pacchero with turnip tops, mussels Mitilla, Fano prawns, anchovy sauce and tomato confit (1-2-4-9-12-14)	26
Small pitta of Apulian semolina bread with pasta and beans with herbs and the scent of truffle (1-3-9-12)	18
Ancient burnt wheat pappardelle with knife-edged duck ragout, spiced red apple gel and meatballs (1-3-9-12)	26
Cheese dumpling with red cow Parmesan, roasted cardoncelli mushrooms with herbs, coffee-scented balsamic vinegar reduction and toasted almonds (3-8-9-12)	23
Gragnano spaghetti IGP with red prawns carbonara (1-2-4-9)	23

SECOND COURSES

Fish Catch of the day cooked in salt (arrivals from the Adriatic, Tyrrhenian and Ionian seas) (4)	100g	8
Stewed veal cheek with puffed potato with herbs, small bagoss pudding and cugnà sauce (9-12)		26
Roast celeriac baked and glazed with soy butter and herbs, “homemade” beetroot ketchup, toasted Piedmontese hazelnuts, pears marinated in white wine, acacia honey and cardamom (6-8-9-10-12)		20
Slice of roasted croaker on pak-choy disc in crunchy tempura, Thai soup with coconut milk, puffed venere rice and bean sprouts (4-6-8-9-12)		28
Iberian pork rib cooked at low temperature with grilled baby carrots, celeriac purée and natural mustard grain sauce (6-9-10-12)		26
Scottona burger 200gr with artisanal sesame bread, mustard grain mayo, Casera cheese, fried egg, patanegra lard and prized black truffle (1-3-7-10-11)		30

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Steak Selection

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AREADOCKS *Steak Selection*

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- Intensity ●●○○○

CHEESE SELECTION

Path composed of six italian and abroad types of cheese with toasted hot bread and jams of our production (1-7-8-9-12) 24

SIDE DISHES

Unconventional steamed vegetables 7

Grilled vegetables 6

Three radicchio salad (castelfranco, Gorizia rose and capuli) 6

Baked amandine potatoes 7

French fries 7

Panna water 0,75 cl 3

San Pellegrino 0.75 cl 3

Coffee at the table with small pastries 2

Selection of bread and service 4

Draft beers

Heinken cl. 20 • 5% 3,5

Heineken cl. 40 • 5% 6

Bottled beers

Heinken Silver cl. 33 • 4% 6

Ichnusa Unfiltered cl. 33 • 5% 6

Heinken 0.0 cl. 33 6

OUR CHEESE SELECTION

Areadocks thanks Caseificio Latini of Grumello del Monte (BG) for the selection

SCHAFBUSEN

PROVENANCE - Welz Austria
TYPE OF MILK - 100% sheep milk
PASTE COLOR - White with cream reflections
CRUST COLOR- White milk color
TASTE - Sweet, delicately unripe, herbaceous
SMELL - White mushrooms, sheep's milk

FIORILE

PROVENANCE - Varna South Tyrol
TYPE OF MILK - Raw cow's milk
PASTE COLOR - White with ivory reflections
CRUST COLOR- Colored by wildflowers and herbs
TASTE - Sweet, delicate buttery sensation
SMELL - Cream, Honey, Flowers, Field herbs

LUCE

PROVENANCE - Schleswig-Holstein Germany
TYPE OF MILK - Cow's milk
PASTE COLOR - Intense straw yellow
CRUST COLOR- Coal and gold leaves
TASTE - Sweet-salty with citrus and pistachio aromas
SMELL - Vegetable Fruity

OTELLO

PROVENANCE - South Tyrol
TYPE OF MILK - Sheep milk
PASTE COLOR - Cream, Ivory accentuated by seasoning
CRUST COLOR- Black canestrato
TASTE - Sweet, slightly acidic
SMELL - Undergrowth, balsamic

PECORINO WITH SAFFRON AND BLACK PEPPER

PROVENANCE - Agrigento Italy
TYPE OF MILK - Sheep milk
PASTE COLOR - Markedly yellow
CRUST COLOR- Lively Golden yellow
TASTE - Delicate and particular
SMELL - Sweetly spiced

BLUE STILTON

PROVENANCE - Derbyshire England
TYPE OF MILK - Cow's milk
PASTE COLOR - Ocher yellow with gray green molds
CRUST COLOR- Pinkish gray
TASTE - Intensely spicy sweet
SMELL - Intense, round and ripe

DESSERT

- Pink grapefruit sphere *(vegano, 1-3)* 9
 Pink grapefruit sphere with kumquat insert in two consistencies and almond and lime dacquoise, almond streusel, tea pearls and lavender.
 All accompanied by almond ice cream
- Creamy and hazelnut mousse *(3-8)* 9
 A creamy and soft mousse enclosing a crunchy praline thus creating a hazelnut symphony
- Amatika milk chocolate mousse *(6-8)* 9
 Soft Amatika milk chocolate mousse accompanied by ruhm sautéed pineapple, creamy almond and gluten-free lightly salted cocoa stroesel
- Raspberry biscuit *(1-3-6-7)* 9
 Light white chocolate and cinnamon mousse, pomegranate gelee to close a Greek yogurt mousse. Accompanied by an amaretti and white chocolate crumble
- Red fruit cheesecake with raspberry coulis and cassis sauce *(3-7)* 9
- Tasting of artisan pralines: *(1-3-6-7-8-11)* 9
 Pistachio *(7-8)*, apricot and tonka bean *(6-7)*, vanilla *(6-7)*, lemon and ginger *(6-7)*, banana and pecan nut *(6-7-8)*, ananas, caramel and thyme *(6)*, chai latte *(6-7)*, coffee and dark chocolate *(6)*

ICE CREAMS AND SORBETS 6

- Cream *(7)*
 cremino *(7)*
 dark chocolate *(6)*
 Pistachio *(water based) (8)*
 Lime *(7)*
 Raspberries

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COCKTAIL LIST

FRENCH MOSCOW 12

Grey Goose Vodka, lime juice,
sugar syrup, Ginger beer

ROOM 205 12

Bourbon whiskey, lemon juice,
honey mix

MEXICAN LOFT 12

Tequila, mezcal, fake lime,
soda, chili pepper

PALOMA 10

Tequila, lime juice, sugar syrup,
grapefruit soda

MARTINI AMERICANO 12

Martini Special Reserve Rubino,
Martini bitter Riserva, soda

NORTH STANDARD 12

Bitter, vermouth,
chinotto liqueur, licorice

ST-GERMAIN HUGO 10

St-Germain, prosecco,
soda, lime, mint

AMERICAN LADY 13

Bitter infused with raspberry puree,
Carpano Antica Formula
vermouth, Framboise liqueur, bubbles

FRENCH 75 12

Gin Bombay Sapphire, lemon juice,
sugar syrup, champagne

APERITIF IN SALÒ 10

Bergamot italicus rosolio, Nepeta,
prosecco, lime, cedar

NON-ALCOHOLIC

DIFFERENT MOSCOW 8

Lime, almond syrup, passion fruit
syrup, Thomas Henry ginger beer

MORE & MORE 8

Blackberry soda,
red fruit syrup, lime

ORIENTAL EXPERIENCE

KYUSHU (10) 13

Sake Ozeki Karatamba Honjozo,
wasabi powder, mediterranean tonic,
yuzu pearls

ISHIKAWA 16

Sugar, Japanese Bitters Umami,
Shinobu Blended whisky

GIN TONIC

SAPPHIRE TONIC 10

Bombay Sapphire, Organics Tonic Water

MALFY TONIC 12

Malfy, Organics Tonic Water

MONKEY TONIC 13

Monkey, Organics Tonic Water

PLYMOUTH TONIC 15

Plymouth, Organics Tonic Water

GIN LIST

25014 - 12 €[IT] - 43%
Herbaceous**Bobbys - 12 €**[NL] - 42%
Herbaceous, Lemongrass**Capriusius - 15 €**[IT] - 43%
Savory gin**Gin del Professore Madame - 12 €**[IT] - 42,9%
Complex and spicy**Haymans Old Tom - 12 €**[UK] - 41,4%
Soft and sweet**Malfy - 12 €**[IT] - 40%
Citrus**Malfy Pompelmo - 12 €**[IT] - 41%
Citrus**Nordes - 12 €**[ES] - 40%
Fruity**Plymouth Navy - 15 €**[UK] - 57%
Dry**Sipsmith - 12 €**[UK] - 41,6%
Dry**25K - 15 €**[IT] - 40%
Contains 24 carat gold flakes**Bombay Bramble - 12 €**[UK] - 37,5%
Fruity**Cubical Kiss - 12 €**[ES] - 37,5%
Sweet fruity**Gin del Professore Monsieur - 12 €**[IT] - 43,7%
Spicy**Hendrick's - 12 €**[SCO] - 44%
Floral Dry**Malfy Arancia - 12 €**[IT] - 41%
Citrus**Mare - 12 €**[ES] - 42,7%
Herbaceous**Oslo - 14 €**[NOR] - 45,8%
Herbaceous and balsamic**Roku - 12 €**[JP] - 43%
Citrus**Sipsmith Vjop - 15 €**[UK] - 57,7%
Dry**Adamus - 13 €**[PT] - 44,4%
Floral, Hibiscus**Bombay Sapphire Premiere Cru - 13 €**

[UK] - 47% - Dry

Cubical Mango - 12 €[ES] - 37,5%
Sweet**Gin Arte - 12 €**[IT] - 43,5%
Herbaceous**Knut Hansen Dry - 13 €**[DE] - 42%
Dry fresh**Malfy Limone - 12 €**[IT] - 41%
Citrus**Monkey 47 - 13 €**[DE] - 47%
Complex**Panda - 15 €**[BL] - 40%
Fruity, Lychee**Sakurao Hamagou - 16 €**[JP] - 47%
Floral**Tanqueray Ten - 12 €**[UK] - 47,3%
Dry

VODKA LIST

Grey Goose - 10 €

[FR] - 40%

Belvedere Smogory - 12 €

[PL] - 40%

42 Below - 12 €

[NZ] - 40%

Beluga - 12 €

[RU] - 40%

MODELLO INFORMATIVA PRIVACY PER L'ACCESSO

INFORMATIVA PRIVACY

TITOLARE DEL TRATTAMENTO
(Nome azienda e recapiti)

AREADOCKS SRL
Via Verona, 3/A
25124 Brescia
tel. 030/40190 fax 030/3771450
P. IVA 02575920984

Interessati

Dipendenti, collaboratori, visitatori, persone che hanno accesso ai locali aziendali

Base giuridica

- motivi di interesse pubblico: implementazione dei protocolli di sicurezza anti-contagio ai sensi dell'art. 1, n. 7, lett. d) del DPCM 11 marzo 2020; in particolare Protocollo Condiviso 14 marzo 2020, Protocollo 24 aprile 2020 e successive integrazione e modificazioni
- obbligo di legge: art. 32 Costituzione; art. 2087 c.c.; d.lgs. 81/2008 (in particolare art. 20)

Finalità del trattamento

- prevenzione dal contagio da COVID-19
- tutela della salute delle persone in azienda
- collaborazione con le autorità pubbliche e, in particolare le autorità sanitarie

Dati Raccolti

1. Temperatura corporea rilevata in tempo reale, senza registrazione o conservazione, salvo l'ipotesi di cui al seguente n. 2;
2. Dati identificativi e registrazione del superamento della soglia di temperatura solo qualora sia necessario a documentare le ragioni che hanno impedito l'accesso ai locali aziendali o la permanenza negli stessi; nonché, in tale caso, la registrazione dati relativi all'isolamento temporaneo, quali l'orario di uscita e le circostanze riferite dall'interessato a giustificazione dall'uscita dall'isolamento temporaneo;
3. situazioni di pericolo di contagio da Covid-19, compresi dati relativi allo stato di salute, quali, a titolo esemplificativo, la temperatura corporea/sintomi influenzali; provenienza/non provenienza dalle zone a rischio epidemiologico; presenza/assenza di contatti, negli ultimi 14 giorni, con soggetti risultati positivi al COVID-19
4. dati relativi allo stato di salute riguardanti la "avvenuta negativizzazione" del tampone Covid-19
5. situazioni di particolare fragilità e patologie attuali o pregresse dei dipendenti

Conseguenze in caso di rifiuto di rilevamento o di fornitura dei dati

Nel caso di rifiuto del rilevamento della temperatura o di fornitura dei dati è vietato l'accesso ai locali aziendali e la permanenza negli stessi

Destinatari

I dati possono essere conosciuti da autorizzati al trattamento; da designati al trattamento e in particolare dal responsabile dell'ufficio del personale; dal medico competente. I dati non sono diffusi o comunicati a terzi al di fuori delle specifiche previsioni normative (es. in caso di richiesta da parte dell'Autorità Sanitaria per la ricostruzione della filiera degli eventuali contatti stretti di un lavoratore risultato positivo al COVID-19). I dati possono essere comunicati alle pubbliche autorità.

I dati non sono trasferiti all'estero e non si effettuano profilazioni o decisioni automatizzate.

Periodo di conservazione

I dati identificativi e il superamento della soglia di temperatura, registrati solo qualora sia necessario a documentare le ragioni che hanno impedito l'accesso ai locali aziendali, nonché le informazioni relative all'isolamento temporaneo sono conservati fino al termine dello stato d'emergenza previsto dalle autorità pubbliche competenti.

Nessuna registrazione e/o conservazione è effettuata nel caso di mancato superamento della soglia di temperatura.

È fatta salva la conservazione per un periodo superiore in relazione a richieste della pubblica autorità.

È fatta salva la conservazione dei dati personali, anche particolari, per un periodo superiore, nei limiti del termine di prescrizione dei diritti, in relazione ad esigenze connesse all'esercizio del diritto di difesa in caso di controversie.

Modalità di tutela

Gli interessati hanno il diritto di ottenere, nei casi previsti, l'accesso ai propri dati personali e la rettifica o la cancellazione degli stessi o la limitazione del trattamento che li riguarda o di opporsi al trattamento (artt. 15 e ss. del Regolamento). L'apposita istanza è presentata ai seguenti recapiti info@areadocs.it.

Gli interessati che ritengono che il trattamento dei dati personali a loro riferiti effettuato secondo le modalità ivi indicate avvenga in violazione di quanto previsto dal Regolamento hanno il diritto di proporre reclamo al Garante, come previsto dall'art. 77 del Regolamento stesso, o di adire le opportune sedi giudiziarie (art. 79 del Regolamento).

Dati di contatto del Responsabile della protezione dei dati (DPO)

Il Responsabile della protezione dei dati può essere contatto ai seguenti recapiti:

Email: dpoprivacy@pec.it Tel. 347/8025776