



The St. Regis Rome is pleased to introduce a new collaboration with Jerry Thomas to elevate the drink experience with a new dedicated menu.

Jerry Thomas Speakeasy, first Italian “secret Bar” and part of “50 World Best Bar” list signs “Metamorfosi” the new drink list at Lumen, Cocktails & Cuisine.

Lumen, the Roman Salotto for international travellers, an elective venue for Luminaries and a collector of experiences, design, objects and emotions, chooses Jerry Thomas to elevate the drink experience and enrich the collection of the iconic blue bottle rank with unique and valuable labels.

The new Metamorfosi menu embraces the butterfly evolution, symbol of Lumen, leading guests through an ever evolving journey. The menu starts from “**Silk Warm**” the primordial phase of drink experience in which guest can find timeless drinks made according to the dictates of tradition; “**Chrysalis**” in which find the most important classic and traditional drinks, “**Butterfly**” the signature St. Regis Rome’s drinks; “Butterfly Effect” and the Martini cocktail legacy with 5 iconic versions from 1800 to nowadays.

The Lumen’s blue bottle rank renews its collection of spirits by taking a journey around the world through the best spirits from South America, Asia and Europe, respecting the craftsmanship of the products and the rituals of consumption: from historic whiskeys to rare and limited edition; European spirits up to international labels from China, Japan and Mexico where Mezcal and Tequila reign supreme.

Info Jerry Thomas

The Jerry Thomas Speakeasy was born from the idea of bringing back to light a now forgotten mixing style. In 2010 a group of Italian bartenders (Leonardo Leuci, Roberto Artusio, Alessandro Procoli and Antonio Parlapiano) decided to give life to this small club in the heart of Rome, making a place available to colleagues, enthusiasts and the curious to experiment and share their particular experiences. Thus was born the first Italian “Secret Bar”. The following years are made up of travel, research, study, cultural exchanges, seminars and a lot of determination that will allow the Jerry Thomas Speakeasy to enter the “50 World Best Bar” rankings for six times. In 2013, after long and meticulous historical and technical research, the “Vermouth del Professore” saw the light, the first of a long series of products created in collaboration with the “Quaglia Distilleries”. After almost fourteen years of activity, “Jerry” remains a point of reference for mixing in Italy, continuing to research, experiment and spread its knowledge with the same enthusiasm as at the beginning, always remaining in the balance between classic mixing and innovation.