

This collection of pages, drawn from various personal diaries, introduces a cast of imaginary characters with diverse personalities and skills. Among them are Naval Academy students, alchemists, philosophers, and merchants, all united by a shared dream: to gather knowledge for the future, discovering today what might be used tomorrow.

In this fantastical tale, we traverse time and the wider world, knowing only that we are now called Italians, but our Roman DNA persists. We see no limits, only the unknown, waiting to be illuminated. Some characters carry Rome with them on their journeys, while others strive to return home, bringing newfound knowledge.

What is Punch if not a blend of discoveries? One becomes two, three transforms into four, with a final touch to create the perfect Punch. Even the smallest discovery can lead to monumental breakthroughs.



Caio Livio, January 1498

Few years have passed by, and the echoes of the discoveries of Cristoforo Colombo and this new continent, New World, still is shocking in my eyes. We were living in darkness, but this came to an end after such a stepping stone for mankind, I am sure of it. I was lucky enough to be accepted into this expedition with Vasco da Gama, skilled Portuguese navigator, who wants to reach The Indies by sea. It's already months we are en route, and the spirits are as high as day one. I just know we should always have the African continent on sight.



everest

exotic, spicy, tropical

Ingredients:

Coconut purée

Fresh passion fruit

Black tea cordial

Cardamom

Pink pepper

Cinnamon

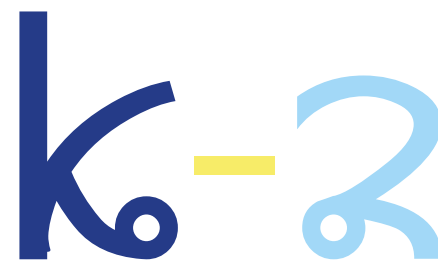
Seedlip garden

Seedlip spice



Caio Livio, May 1498

Eureka! We've made history! At last, we've reached Calicut. Vasco and his brother Paulo are the image of happiness, having just addressed the crew. I gathered this much: we've established a new trade route that will last for centuries – the Cape Route. Time to study the properties of local spices; I want to bring as much as possible back to Rome.



spicy, sweet, hot

Ingredients:

Spiced mango cordial

Jasmine tea

Seedlip spice

Ginger beer



Enea De Micelis, 1492

As tales of the New World's discovery spread, it brought new knowledge, raw materials, new foods, plants and elements. I find myself in Rome, the centre of our known world. Just yesterday, my dear friend Caio Livio confided his desire to sail uncharted waters. I envy his fearlessness and wonder: What am I waiting for? Perhaps it's time to explore my Hellenic heritage and seek answers in Greece, home to philosophers, students, warriors, and my ancestors.



PANTA REI

herbaceous, full-bodied, resinous

Ingredients:

Fenugreek-infused Ketel One vodka

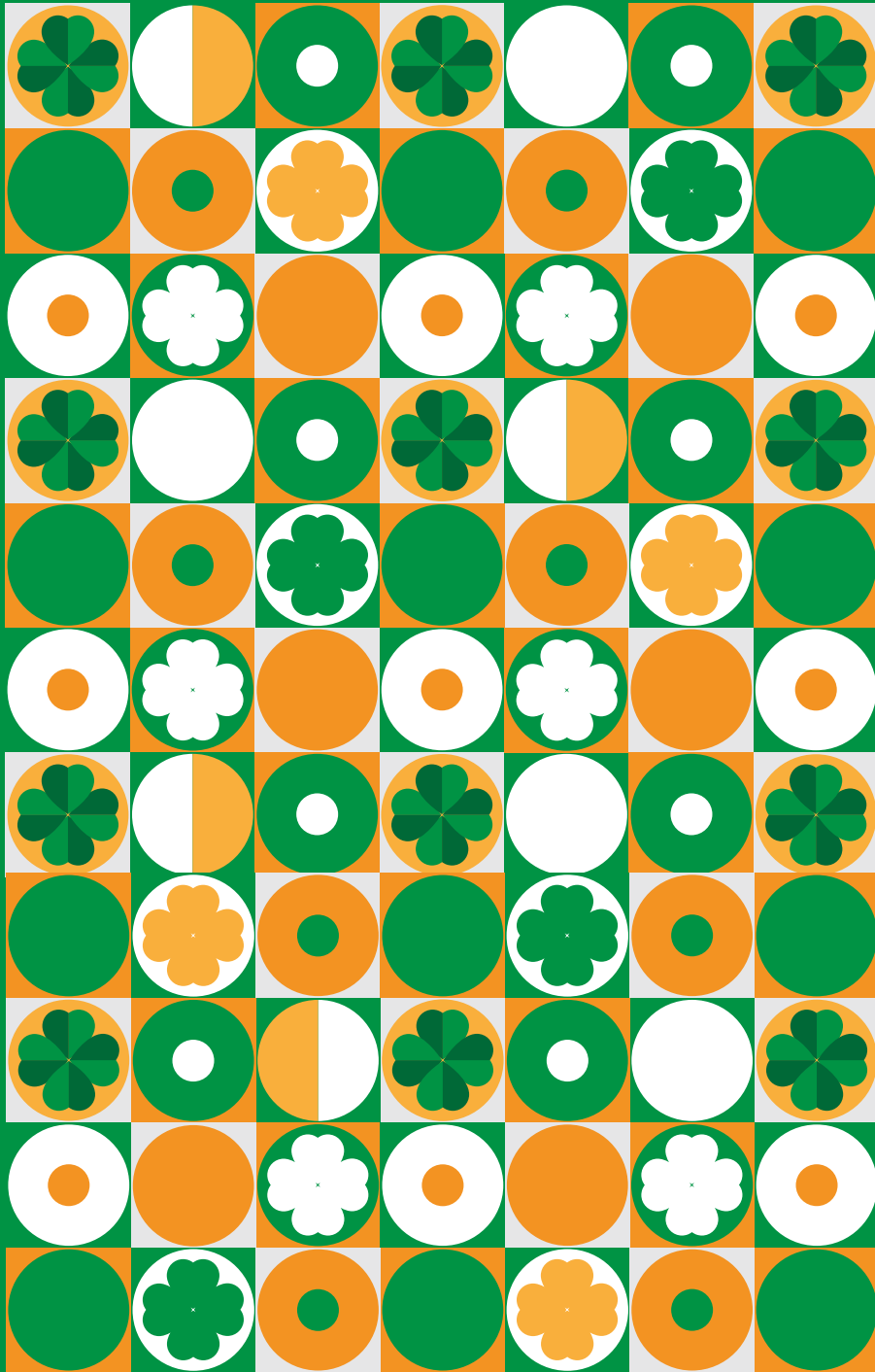
Carrube cordial

Black tea

Mastiha

Yellow Chartreuse

Tzatziki wash clarification



Germano Livio, 1501

My dear father Caio has just returned from an "enchanted" journey, in his words. He was just telling me about everything he experienced, the drinks and local food, some too complicated for him to describe. It makes me wonder: How far can one go? What are the limits of human knowledge? Can one lifetime suffice to understand it all? Unable to answer, I've resolved to seek my own adventures. Tomorrow, I leave for Britain, curious to see what the old Romans left there. My journey continued to Ireland, where I discovered a miraculous yet potent drink called Cider. Like our wine, it's fermented, but from apples and pears instead of grapes. I return with fond memories and a promise to myself: I shall return soon.



RHUB-BUB-BEER

creamy, bitter, full-bodied

Ingredients:

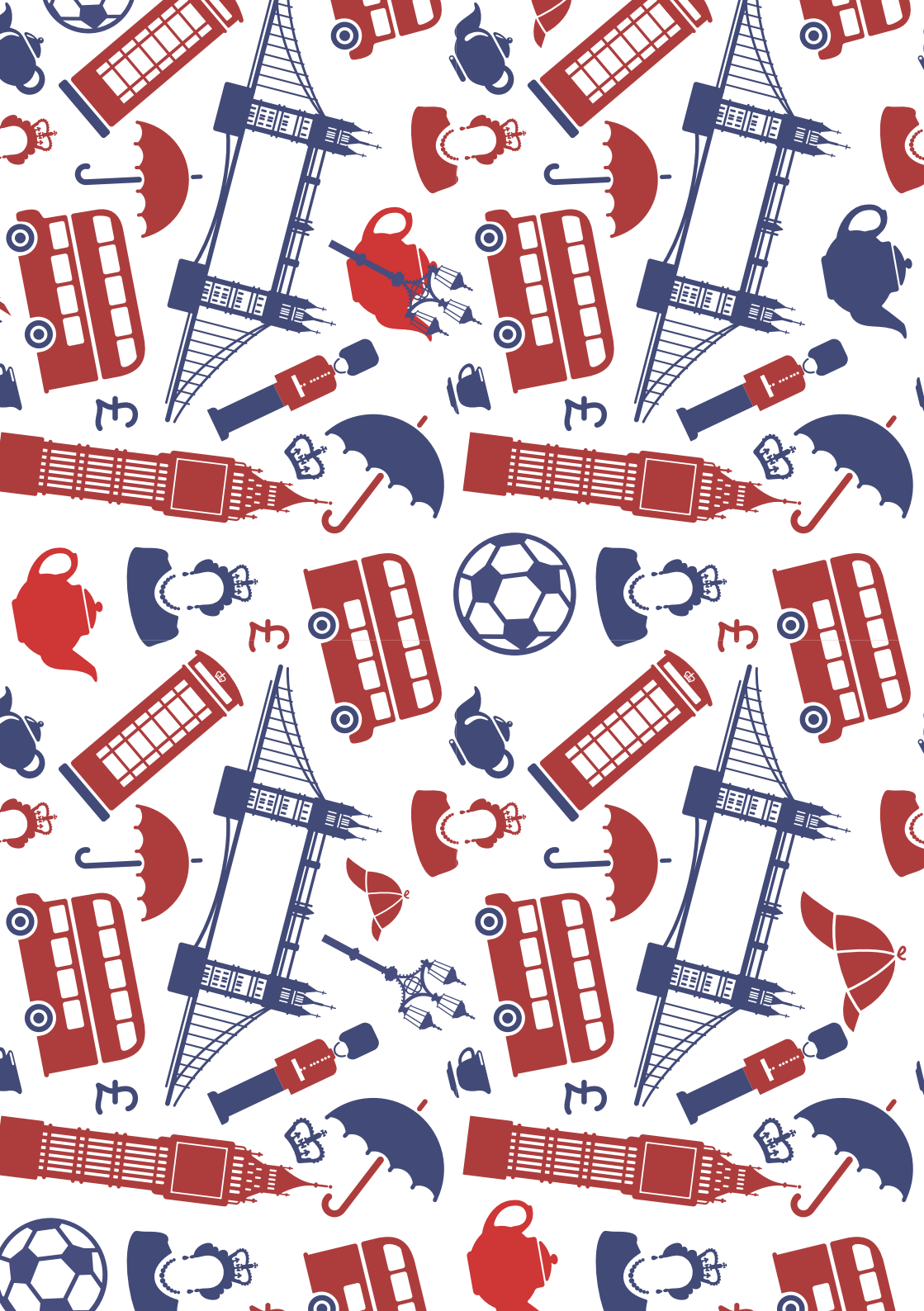
Carpano Antica Formula vermouth

Rabarbaro Zucca

Amaro blend

Citric juice mix

Lager



Germano Livio, 1515

Between journeys, I've had the fortune to spend time in Florence with my family's dear friend, Professor Leonardo da Vinci. He shared one of his countless studies – a new kind of odd technique still being refined, called Distillation. It employs an Arab tool known as Al-Ambiq. Alchemists are revolutionising our understanding, taking solid elements and turn them into liquid! This, combined with my experiences in Britain, has sparked an idea. Perhaps, just perhaps... To London, I must go!



BIGBANG

sweet, velvety, fruity

Ingredients:

Tanqueray Ten gin

Arrak

Popcorn tea infusion

Spice

Milk wash clarification

Citric juice mix



Filippo Colonna, Spring 1573

My journey along the Silk Road has been nothing short of remarkable – a true once-in-a-lifetime adventure! As my first solo expedition, it brought both wonders and frights. My family has traded in botanicals for generations, venturing east to exchange chamomile flowers, seeds, juniper bark, and gentian roots. Chinese healers work miracles with these herbs, and I never fail to bring back new treasures. But my journey isn't over yet! Fortune has granted me passage to Japan, a first for me. I've heard of their curiosity, respectability in trade, and refinement. Their isolation may have preserved many traditions, and I'm eager to forge new trading relationships.



SHINRAI

floral, fruity, tart

Ingredients:

Nikka vodka

Nikka whisky

Ginjo Yuzusian

Oolong milk tea

EDITION shrub blend



Ascanio Malavoglia, 1670

Holland, finally I'm back on land, after a successful voyage from the newly discovered island of Curaçao. How unpredictable fate can be! I had planned merely to trade Roman chamomile and liquorice in Rotterdam, but opportunity beckoned me to Curaçao. New horizons always entice me – who knows what wonders await? As my Nonna always said, "All roads lead to Rome!" Oh, dear Nonna, tomorrow I begin my journey back!



Rich Blue

intense, herbal, spicy

Ingredients:

Johnnie Walker Black Label whisky

Genever

Black tea cordial

Housemade falernum



Ascanio Malavoglia, 1670

Witnessing the might of empires has sparked my curiosity about other lands. I've decided to extend my journey home, travelling through Spain and the Dutch Estates. My goal: to stand in Gibraltar, one foot on each continent! The world grows smaller daily, and life is rich with new experiences. In Jerez de la Frontera, I sampled an intriguing aged meat, reminiscent of our cured pork in Italy. They also produce a unique wine called Sherry, somewhat similar to our Vini all'uso di Savoia, but drier with an overwhelming dried fruit flavour. I must bring home six bottles of this juice!



Frontera

citrusy, bittersweet

Ingredients:

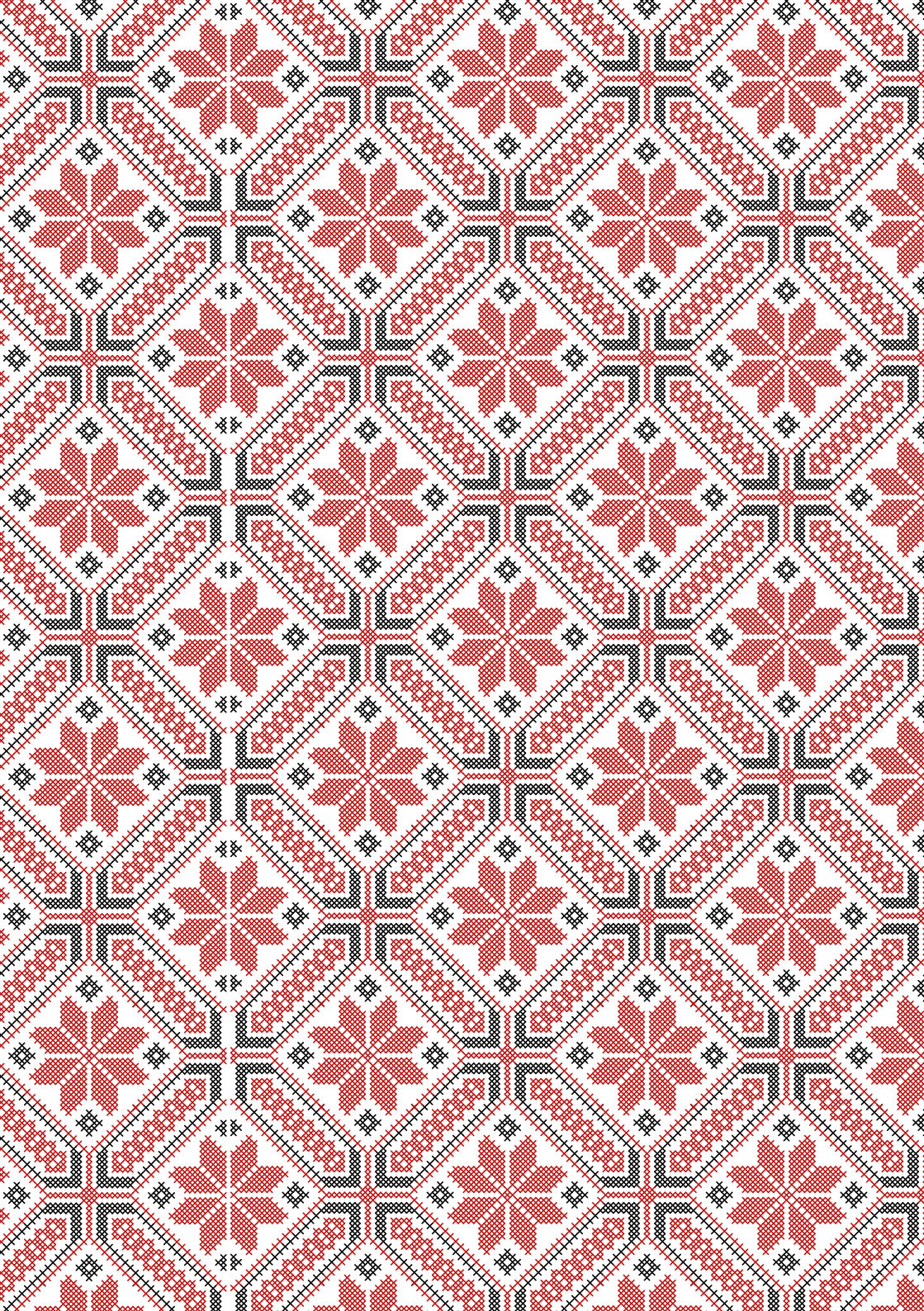
Infused Sherry
(pineapple, banana, tonka bean)

Calvados Morin

Oleo saccharum

Orange tea infusion

Lime juice



Martino Fracassi, June 1751

Recent news tells of Empress Catherine II of Poland authorising vodka distilleries. This smooth spirit intrigues me. My old friend Fabrizio shared the news by letter, reminding me of our days studying alchemy at the Academy. We're young still, but even younger is this novel food from America – potatoes. I've made up my mind: I'm off to Poland to try distilling potatoes, and I need Fabrizio by my side. Let the adventure begin!



STUDENT BREAD

fruity-tart, fresh, light

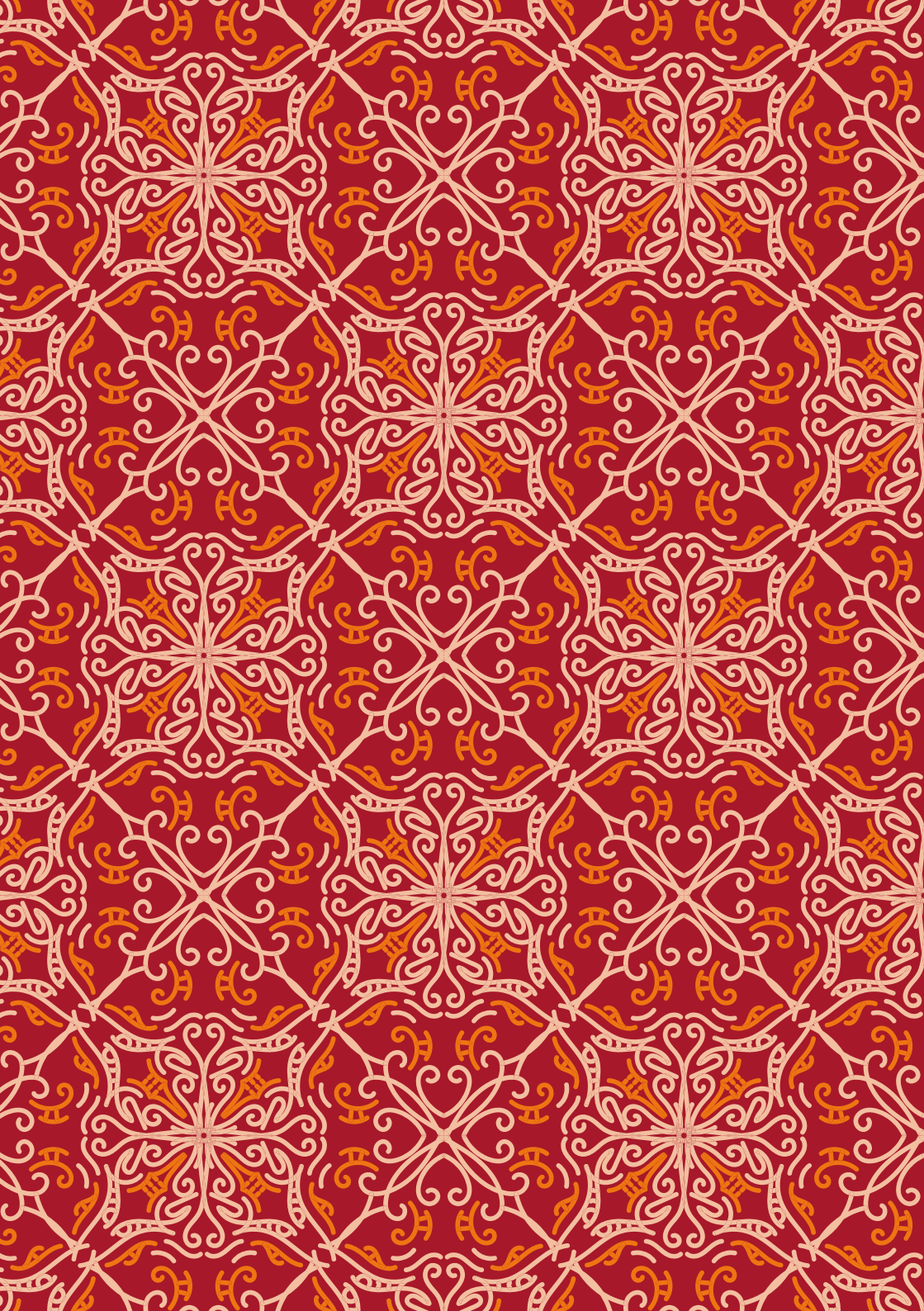
Ingredients:

Tito's vodka

Red berry shrub

Simple syrup

Housemade green apple soda



Martino Fracassi, May 1763

After years as a master distiller in Poland, I am proud of my results using potatoes, and I feel it's time for a new challenge. My studies suggest a return to fruit distillation, as practised in France – the beloved homeland of my friend Cesare Livio. In our past conversations, back in the good old days, he always praised their methods, as if he'd lived many lives there. Now, as I delve into religious texts, I've learned of Noah's landing on Mount Ararat in Armenia after the great flood, leaving the land fertile and bountiful. My next destination? Yerevan, the great Red City of Armenia, where I'll continue my distilling adventures!



Haya Punch

fruity, intense, aromatic

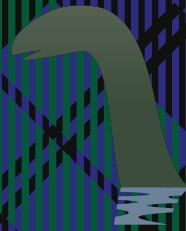
Ingredients:

Remy Martin VSOP cognac

Acquavite Bareksten

Infused red wine

Apricot brandy



Cesare Livio, 1763

Upon discovering the diaries of my -grandfather Germano from the early 1500s, I feel compelled to leave Rome and forge my own path. For two centuries, we've been distilling solids into liquids, with alchemists dubbing the result '*Aqua Vitae*' – water of life. This technique has likely spread throughout England by now, but our family has yet to venture to Scotland. That shall be my destination! Arriving in northern Scotland, I overheard locals in a pub discussing a flammable liquid derived from steam, calling it '*Uisge Beatha*' – the Gaelic equivalent of *Aqua Vitae*. So the steam is the product of distillation! Here, I befriended Mr John Simson, a distillation enthusiast who offered to guide me through the Scottish Highlands to the source of this spirit.

I still can't believe my very own eyes! Monsters do exist after all! While travelling south, I am sure I saw an enormous, long-necked creature emerging from a lake, I nearly jumped out of my seat! In an instant, it vanished before I could alert John. Perhaps fatigue plays tricks on my mind. We journey onwards to Islay, our final destination, where we plan to create something together. I carry my family's books of discoveries – sharing knowledge will be exhilarating! A note to future Livios: remain proud and ever-hungry for knowledge!



Lochness & Madness

smoky, woody, intense

Ingredients:

Buichladdich Classic Laddie whisky

Bowmore 12YO whisky

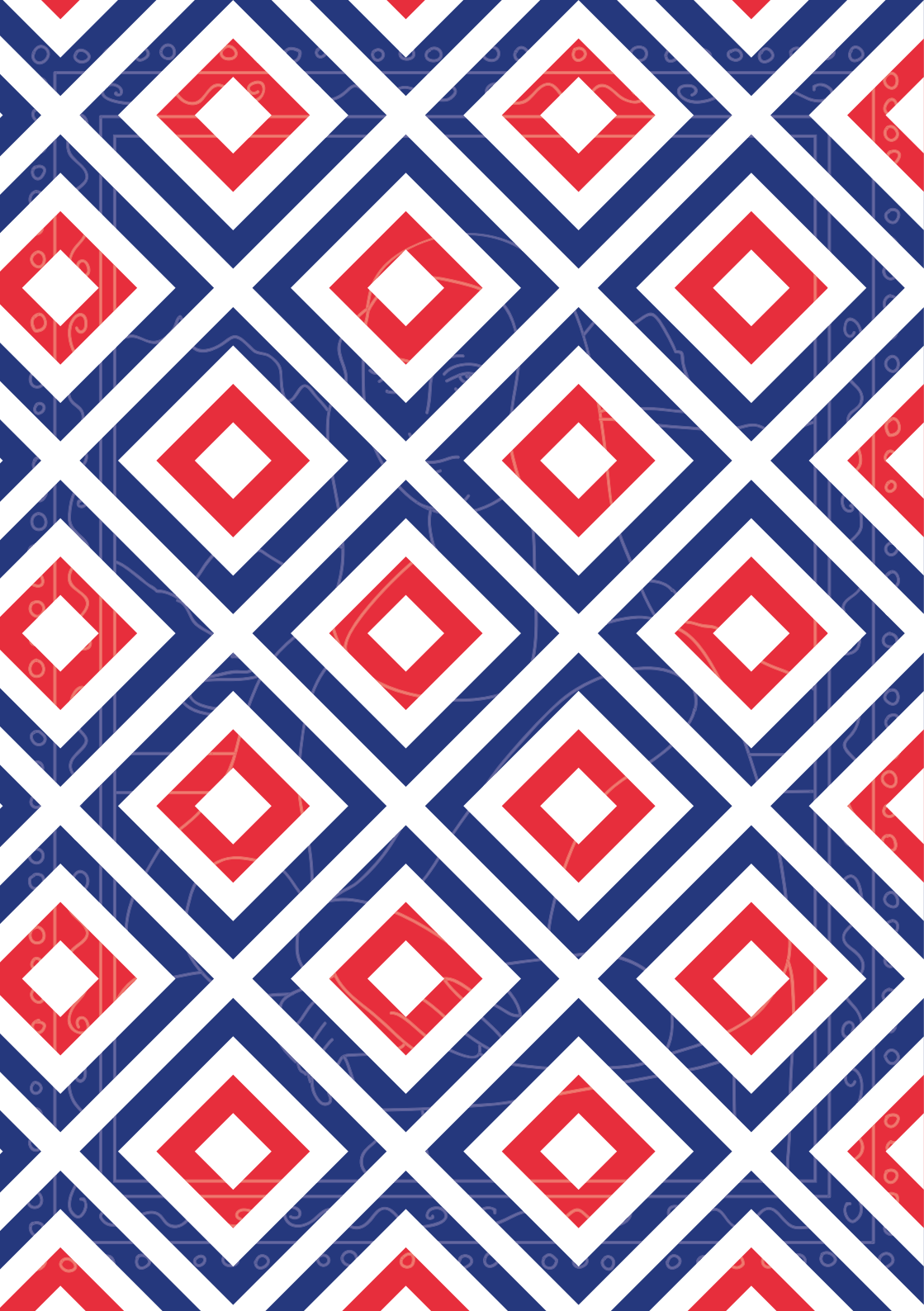
Amaro Sibilla

Lapsang tea

Maple

Salted caramel

Citrus



Fabrizio Masa, 1789

Today brought news from my dear friend Cesare Livio – he's opened his own distillery in Scotland! It seems only yesterday we were studying sciences together in Rome, searching for the elixir of eternal life. Perhaps I should continue my research into Greece and the origins of the Great Roman Empire. Surely, I'm cut from the same cloth and destined for greatness!

This afternoon, I met a remarkable young French gentleman in a Parisian café – Napoleone di Buonaparte, fresh from the military Academy. His charisma is undeniable. I couldn't help but wonder: Is this how it felt to meet Julius Caesar? Does one recognise greatness instinctively? I certainly sensed something extraordinary about Napoleone. France could use more like him in these tumultuous times.



Champunch rosé de Saignée

floral, fruity, full-bodied

Ingredients:

Morin Calvados

Hennessy VS Cognac

Elderflower liqueur

Red grape juice

Raspberries



Leopoldo Oliva, 1891

I find myself in the newly independent Mexico, collaborating on an ambitious project with Lorenzo, my dear friend and business partner. His grandfather once ventured to the Caribbean, trading botanicals between two continents. As part of this legacy, Lorenzo and his father before him became the first Roman distillers to employ a mobile alembic still, popular in the North for distilling vintners' waste. Having studied botany together at the Academy, I'm now embarking on a few years in Mexico with Lorenzo, bringing our knowledge and this technology with us.

1892, City of Tequila: After an intense year of work, I can finally document our achievements. Lorenzo and I have worked hard to create a new chapter in the cultural heritage of this land, elevating centuries old traditions to new heights. We've crafted a spirit, a distilled pleasure that pays homage to the rich history of this colourful land! Our success owes much to a third essential collaborator: Doctor Frederic Weber, a French physician well-versed in botanical and herbal medicine. His discoveries about a local plant, now bearing his name, have been invaluable. Thanks to his work, I can now proudly introduce, from the very heart of Tequila in the State of Jalisco, the spirit we've named after this beautiful city: Tequila!



DOC.FRED

citrusy, bitter, refreshing

Ingredients:

Casamigos tequila blanco

Amaro Ciociaro

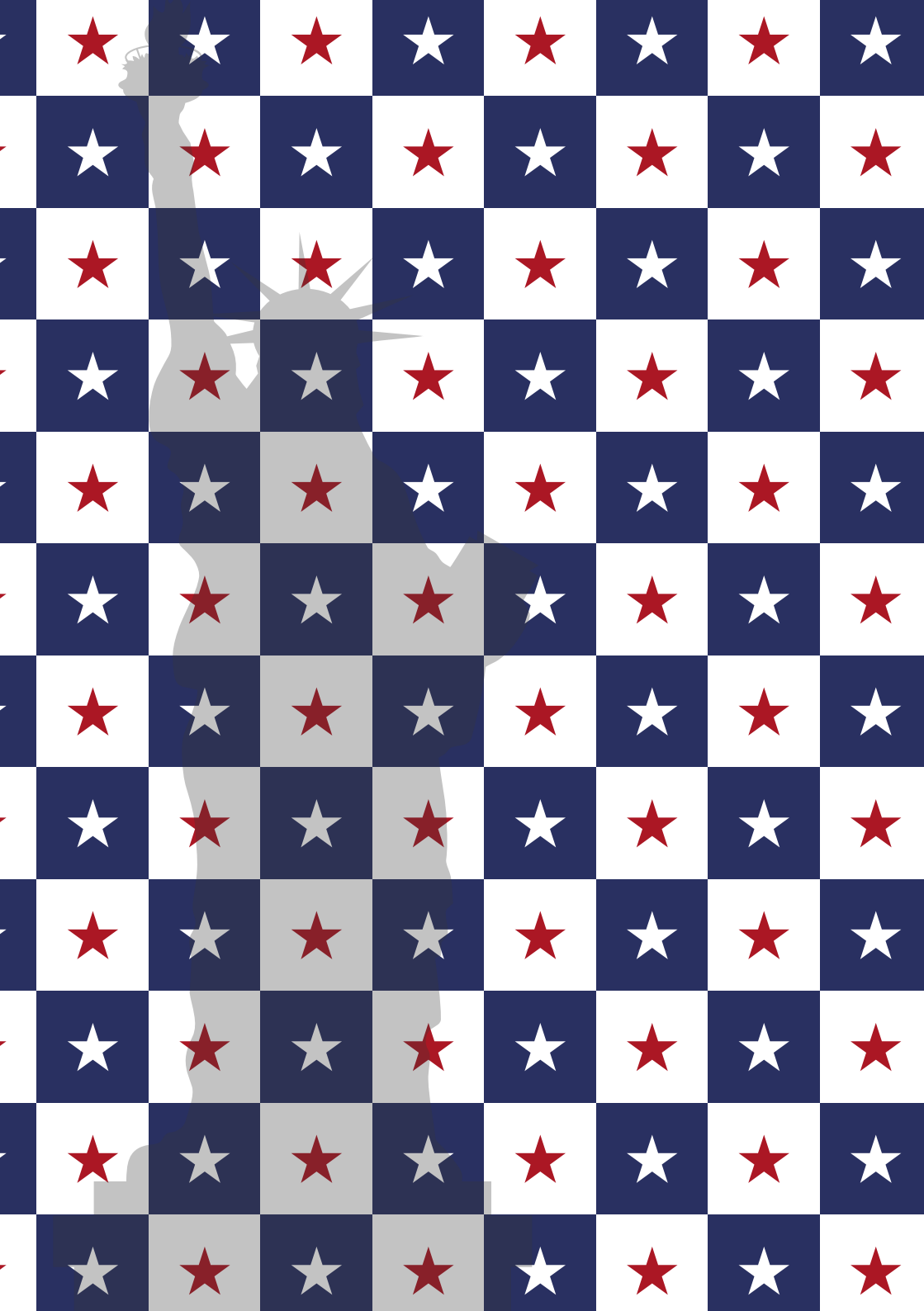
Campari

Ancho Reyes

Sichuan pepper

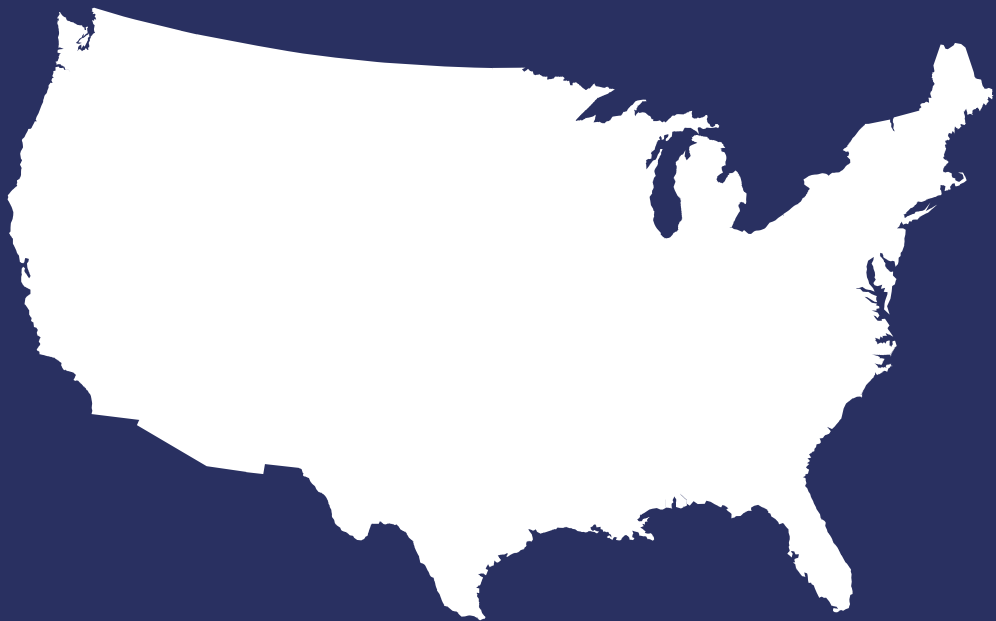
Grapefruit cordial

Galvanina tonic



Elisabetta Colonna, 1896

New York, United States of America: As a first-generation New Yorker, I've grown up on my grandfather's tales of Japan, where he witnessed the end of the Edo Period and with it, the great tales of the samurai. My father, enamoured with the art of Bushido, raised me with a mix of cultures. Today, Uncle Eraldo unearthed the diary of my great-great-grandfather Filippo, the first Roman to live and die in Japan around 1600. Falling in love with the country on his initial visit, Filippo returned to Tokyo soon after, choosing to stay permanently. I find myself pondering: how remarkable is this place to choose where one's bloodline will grow and live! What if I make such a choice? These thoughts coincide with the Statue of Liberty's 10th anniversary, a symbol of freedom from limits, encouraging the pursuit of dreams without fear of losing oneself. Mother often reminds me of my Italian name, our roots, and our family's audacious spirit. Uncle Eraldo's discovery confirms this legacy. It's in our DNA – we Colonnas know no bounds. What shall I bring on my journey? I'm bound for Europe, returning to my roots. Rome, how beautiful will you be? I pray you'll change my life.



JOE ★ FREEDOM

fresh, bittersweet, regenerating

Ingredients:

Michter's US*1 rye whiskey

Cold brew coffee

Coffee liqueur

Vanilla

Pineapple

Citric juice mix



Eugenio Conti, 2023

Once more, I'm accompanied by my band of colleagues, friends, and brothers – all passionate bartenders eager to explore the marvels of distillation across the globe! We must taste, question, and inhale it all, dramatic as ever. Many have already fallen for the countries we've visited: Venezuela, Guatemala, Trinidad & Tobago, Chile, and now Brazil. We stand at the threshold of the Amazon Rainforest, the 'Lungs of the Earth'. The name hardly captures the thrill I feel! It's not just the vast oxygen production – I can taste the difference in the air – but the teeming life within: wild creatures, undiscovered plants, perilous flowers... the great Unknown!

Thanks to Felipe, our Portuguese-speaking companion, we shared jokes with a local over dinner in a simple tavern (more roof than walls, amongst the nature). We traded a "treasure" map for a few dollars and some Roman herbs, hoping to impress the local distillers. It may seem foolish, but we're following this map. Why? It bears no words, only hand-drawn sketches of stones and trees, yet other locals recognised the distant, hard-to-reach location. We're hardly experts in climbing or survival, but here we are, bound for Mato Grosso in the Southern Amazon. It seems mad not to try while we're here... One last adventure, my dear friends!



HIDDEN IN PLAIN SIGHT

intense, herbal, full-bodied

Ingredients:

Hampden Estate 8YO rum

Brugal 1888 rum

Fernet Branca

Yerba mate sour

Pimento and tonka syrup

DISCOVERY

PUNCH ROOM
ROME

ICONIC DRINK BIGBANG

Ingredients:

Tanqueray Ten gin

Spice

Arrak

Milk wash clarification

Popcorn tea infusion

Citric juice



We've reached the finale of our imaginary voyage through time, peopled with characters who illustrate the birth of the first Punch Cocktails. These drinks invariably contain five key ingredients that render them unique.

A Barbadian nursery rhyme encapsulates the recipe: *"One of sour, two of sweet, three of strong, four of weak, a dash of bitter and a sprinkle of spice, serve well-chilled with plenty of ice."* This rhyme shall forever inspire the Punch Room Rome crew in crafting each season's menus.

From all of us to you, our cherished guests, we wish you a marvelous journey! Enjoy!

DISCOVERY

Storytelling

Punch Room Rome crew
EDITION's signature bar concept

Art direction

Carlo Barbanera

Rome, 2024