

BOLLA

Peperoni, patate e cipolla in agrodolce €6

Peppers, potatoes and pickled onion

Caponata di melanzane e pinoli €6

Aubergine caponata and pine nuts

Capocollo e stracciatella €6

Capocollo and stracciatella cheese

Carpaccio di manzo €6

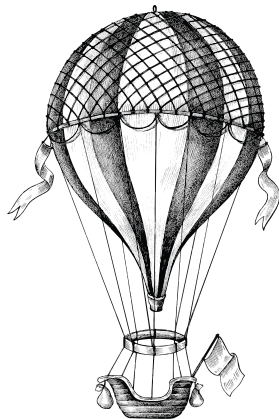
Beef carpaccio

Mozzarella pomodoro e acciughe €6

Mozzarella, tomato and anchovies

Baccalà mantecato al limone €6

Cod brandade and lemon



PIATTI . DISHES

Insalata di polpo e patate, capperi e olive €15

Octopus salad, potatoes, capers and olives

Panzanella €10

Panzanella

Pane, burro e acciughe €12

Bread, butter and anchovies

Selezione di salumi e formaggi Toscani per 2 persone €18

Cheese and charcuterie selection for two people

Selezione di salumi di mare con focaccia €20

Fish charcuterie selection with focaccia bread

SPECIAL

Chiedi al nostro staff le proposte gastronomiche del giorno

Ask our staff about the daily culinary specials

VINI AL CALICE . WINE BY THE GLASS



SPUMANTI & CHAMPAGNE

Champagne Veuve Pelletier S.A.	€20
<i>Chardonnay, Pinot Meunier, Pinot Nero</i>	
Ferrari Maximun, Blanc de Blancs, Trento Doc, Trentino Alto Adige	€18
<i>Chardonnay</i>	
Prosecco DOC Dama	€15
<i>Verdiso</i>	

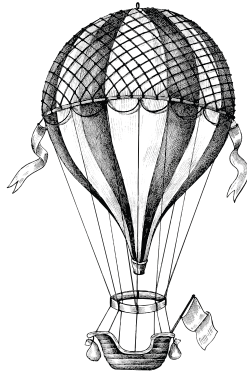
VINI BIANCHI E ROSATI *WHITE AND ROSÉ WINES*

Poggio dei Gelsi, EST EST EST DOC, Falesco, Lazio, 2023	€16
<i>Trebbiano, Malvasia, Roschetto</i>	
Chardonnay, Hofstatter, Alto Adige, 2023	€18
<i>Chardonnay</i>	
Narà, Salustri IGT Toscana, 2022	€17
<i>Vermentino</i>	
Pinot grigio, Franz Haas, Alto Adige, 2023	€16
<i>100% Pinot grigio</i>	
Rosé Primavera Poggio al Sole, 2022	€17
<i>Sangiovese</i>	

VINI ROSSI *RED WINES*

Chianti Classico Poggio al Sole	€16
<i>Sangiovese</i>	
Pinot nero, Franz Haas, Alto Adige, 2022	€18
<i>100% Sangiovese</i>	
Montiano, Famiglia Cotarella, Lazio, 2018	€20
<i>100% Merlot</i>	

aria
rooftop
Iside De Cesare



APERITIVO TOSCANO

2 Bolle

Formaggio toscano

Tuscan cheese

Panzanella

Una bevanda a scelta

Choose your drink

Negroni

Gin Tonic

Chianti Classico DOCG

Sangiovese

€29

CLASSIC COCKTAILS



Adonis

Tio Pepe Fino Sherry, Martini Rubino, Orange Bitter

Americano

Martini Rubino, Martini Riserva Bitter, Soda

Aperol Spritz

Aperol, Prosecco. Soda

Bloody Mary

Altamura Vodka, Tomato, Spicy Mix, Lemon Juice

Boulevardier

Jameson Black Barrel, Martini Rubino, Martini Riserva Bitter

Cosmopolitan

Altamura Vodka, Cointreau, Cramberry, Lime

Daiquiri

Havana 3, Lime, Sugar

East 8 Hold Up

Altamura Vodka, Aperol, Pineapple, Passion Fruit, Lime

Espresso Martini

Altamura Vodka, Kahlua, Espresso

French 75

Beefeater, Lemon, Sugar, Champagne

Hanky Panky

Beefeater, Martini Rubino, Fernet Branca

Jungle Bird

Havana 7, Martini Riserva Bitter, Pineapple, Lime

Manhattan

Rye Whisky, Martini Rubino, Angostura

Margarita

Altos Blanco, Cointreau, Lime

Mojito

Havana 3, Lime, Sugar, Mint, Soda

Martini

Ask for Recommendation

Naked & Famous

Del Maguey Vida Mezcal, Aperol, Yellow Chartreuse, Lime

Negroni

Beefeater, Martini Rubino, Martini Riserva Bitter

CLASSIC COCKTAILS



Old Cuban

Havana 7, Lime, Sugar, Mint, Champagne

Old Fashioned

Bourbon, Sugar, Bitters

Paloma

Altos Blanco, Lime, Agave Nectar, Pink Grapefruit, Soda

Sidecar

Martell VS, Cointreau, Lemon

Southside

Beefeater, Lime, Sugar, Mint

Tommy's Margarita

Altos Reposado, Lime, Agave Nectar

Tuxedo n°2

Beefeater, Lillet Blanc, Maraschino, Absinthe

Vieux Carrè

Rye Whisky, Martell VS, Martini Rubino, Dom Benedectine, Bitters

Whisky Sour

Jameson Black Barrel, Lemon, Sugar, Vegan Foamer

€18

SIGNATURE COCKTAILS



Un omaggio in chiave contemporanea alla bellezza di Firenze.
Sei cocktail ispirati ai suoi miti, ai suoi cieli e alla sua arte senza tempo.

*A contemporary tribute to the beauty of Florence.
Six cocktails inspired by its myths, skies, and timeless art.*

SEGRETO DI BOTTEGA

Altos Blanco, Del Maguey Vida, Ancho Reyes, Habanero, Pink Grapefruit Soda

NOTTURNO SULL'ARNO

Altamura Vodka, Khalua, Amaretto, Coffee, Orange Sherbet

GIGLIO ROSSO

*Beefeater Infuse with Cherry Tomatoes, Lillet Blanc,
Martini Riserva Bitter, Limoncello*

LA QUINTA SFERA

Beefeater, Vernaccia Di San Gimignano, Cucumber & Thyme

VOLTA CELESTE

*Havana 3 Infused with Keffir Lime Leaves, Italicus, Trois Rivieres,
Ginger & Lemon Tea*

IL GIGANTE E LA PIETRA

*Jameson Black Barrel, Tio Pepe Fino Sherry, Homemade Fortified Wine,
Soda, Bitters*

€22

*Analcolici . Low alcohol
Mocktails*

vivACE

*Jimmy The Tonic Companion, Bitter Fusetti, Carrot,
Fresh Orange Juice, Lemon*

€18

BLOTTO BY CHINOTTO

Orange Sherbet, Lime, Mint, Chinotto

€18

APERITIVI



Martini Ambrato, Fino Sherry + Pink Grapefruit

Martini Ambrato, Fino sherry, grapefruit bitter, top up pink grapefruit soda

Fernet + Chinotto

Fernet branca, Orange, top up chinotto

White Port + Tonic

White port, lemon, top up Tonic

Italicus, punt&mes + Soda

Italicus, punt&mes, orange bitter, top up soda

€16

BIRRE . BEERS



Dolomiti Pils 33cl

€8

Maisel IPA 33cl

€9

Flea Blanche 50cl

€9

Peroni Nastro Azzurro 0.0 alcohol 33cl

€8

SPIRITS

GIN 5cl



Bombay Sapphire <i>(England)</i>	€14
Tanqueray export <i>(England)</i>	€16
Tanqueray N10 <i>(England)</i>	€17
Hendrick's <i>(Scotland)</i>	€17
The Botanist <i>(Scotland)</i>	€18
Monkey 47 <i>(Germany)</i>	€19
Plymouth <i>(England)</i>	€18
Roku <i>(Japan)</i>	€19
Peter in Florence <i>(Italy)</i>	€19
Sabatini <i>(Italy)</i>	€18
Beefeater <i>(England)</i>	€15
Plymouth Navy Strenght <i>(England)</i>	€19
Engine <i>(Italy)</i>	€19
Malfy Rosa <i>(Italy)</i>	€18
Malfy Arancia <i>(Italy)</i>	€18
Gin Mare <i>(Spagna)</i>	€19
Tonica Mixers	€6

VODKA 5cl



Ketel One	€16
Altamura	€16
Grey Goose	€18
Belvedere	€18
Tito's	€18
Beluga Noble	€19
Absolut	€16

RUM 5cl



Havana 3 y.o.	€15
Havana 7 y.o.	€16
Clairin Communal	€20
Diplomatico Reserva Exclusiva	€20
Zacapa XO	€35
Zacapa 23 Solera	€20
Hampden Estate	€24

AGAVE 5cl



Casamigos Blanco	€19
Altos Blanco	€16
Don Julio Blanco	€18
Patron Silver	€19
Casamigos Reposado	€21
Claze Azul Reposado	€45
Patron Reposado	€22
Altos Reposado	€17
Casamigos Anejo	€24
Mezcal casamigos	€24
Mezcal zapoteco repo	€24
Mezcal Del Malvey Vida	€24
Patron Anejo	€24

WHISKEY 5cl



Angels Envy	€22
Bulleit Bourbon	€16
Bulleit Rye	€17
Mitchers Rye	€23
Jack Daniels No.7	€16
Jack Daniels Honey	€14
Woodford reserve	€18
Makers Mark	€17
Michters Bourbon	€22

WHISKY 5cl



Lagavulin 16 YO SM	€20
Laphroaig 10 YO SM	€18
Glengrant 10 YO SM	€18
Oban Single Malt	€23
Glenlivet 15 YO	€24
Macallan 12 YO Double Cask	€25
J. Walker Black Label BM	€17

AROUND THE WORLD 5cl



Nikka from the barrel <i>(Japan)</i>	€18
Jameson <i>(Ireland)</i>	€14
Jameson Black Barrel <i>(Ireland)</i>	€18

BRANDY & ARMAGNAC & CALVADOS & COGNAC 5cl



Martell VSOP	€25
Martell VS	€17
Armagnac Janneau VSOP	€20
Cardinal Mendoza	€16
Calvados Christian Drouin	€18

LIQUORI 5cl



Amaretto Disaronno	€14
Baileys	€14
Sambuca	€14
Limoncello	€14
Kahlua	€14
Drambuie	€15
Italicus	€15
Cointreau	€15
Luxardo maraschino	€14
Chambord	€14
Strega	€14
Tio Pepe Fino Sherry	€14

APERITIVO & AMARI 5cl



Bitter Fusetti	€11
Bitter Campari	€12
Lillet Blanc	€12
Select Aperitivo	€12
Cynar	€10
Jägermeister	€10
Paradise Lost	€12
Montenegro	€10
Noilly Prat Dry	€12
Punto&Mes	€10
Martini riserva rubino	€10
Martini riserva ambrato	€10
Antica Formula	€10
Amaro Locale	€12
Braulio	€10
Amaro del capo	€10

GRAPPA 5cl



Tignanello
Poli Morbida

€20
€10

PISCO 5cl



Portòn
Tabernero

€18
€15

BEVANDE . SOFT DRINKS



Acqua naturale | *Still water*

€8

Acqua frizzante | *Sparkling water*

€8

Acqua tonica | *Tonic Water*

€8

Galvanina

Acqua soda | *Soda Water*

€8

Galvanina

Ginger Beer

€8

Galvanina

Ginger Ale

€8

Galvanina

Limonata | *Lemonade*

€8

Galvanina

Chinotto

€8

Coca Cola Zero 33cl

€8

Coca Cola 33cl

€8

Crodino

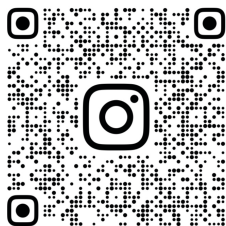
€8

Succhi di Frutta | *Fruit juice*

€8

Spremuta d'Arancia | *Orange fresh juice*

€8



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