Introduction

How’s Your Drink? Cocktails, Culture, and the Art of Drinking Well.

For a relaxed luxury experience, enjoy refined cocktails conjured up by our Head Bartender using innovative herbs and home-made ingredients!

INFORMATION TO CUSTOMERS AFFECTED BY FOOD ALLERGIES

Dear customer, we inform you that the foods used in our restaurant are natural and genuine. Among the ingredients used, some of them can cause allergies or intolerances. For this reason, it is important that anyone who is or think to be intolerant or allergic to any food or ingredient, asks the staff at the restaurant for the List of Ingredients of the dishes served, allergens included.

(Reg. CE 25/10/2011, n. 1169/2011)
“It's true, a luxury hotel is often considered as an inaccessible and mystical place, a display of expensive and luxurious elegance. Not anymore! Today, our wish is to make our guests partake in the real and true essence that lies inside these fascinating and ancient buildings which, despite their secular history, are now modern and full of life. Our ambition is to make the Cocktail Bar a bridge between the essence of luxury hospitality and the familiarity and liveliness that distinguishes the best street cocktail bars. With this desire of blending different elements, we will make you enjoy our vision of luxury, accessible and simple, and we will create a bespoke, unique and sincerely attentive experience for you.”

Mirko Cagnazzo
Head Bartender
La Terrasse Cuisine & Lounge
Elderflower Champagne

‘Made in France’ as protagonist of this very elegant cocktail, where a fragrant Elderberry Flower Liqueur surrounds the taste of Champagne Brut, all enhanced by the freshness of Mint leaves and an intense flavor of some Blackberries.

#Via Lombardia 47

The Apéritif moment is now still considered as being a perfect, convivial pre-dinner time to relax and socialise. It is a real friendly ritual. Tchin Tchin! Cheers! Santé!
Martini Rubino, Amaro Cynar, Cherry Liquor and Vanilla Bitter

Served from 3.00 p.m. until midnight

Bar & Drinks
Net Prices in Euro
Aperitivo ‘La Terrasse’
Tasting of three Tapas, accompanied by a Cocktail from the list

Chic N’Cold

Bruschetta Romana
*Tomato, Basil, Salt & Pepper, Olive Oil*
6 €

Bruschetta Caprese
*Romana with Mozzarella Cheese*
7 €

Bruschetta Golosa
*Romana with Mozzarella & Parma Ham*
8 €

Bruschetta Norvegese
*Smoked Salmon and Mozzarella cheese*
9 €

Cheese Tasting
*Italian & French*
10 €

Sapore di Stagione
*Parma Ham and Melon*
6 €

Classic Beef Tartare
10 €
**Chic N'Hot**

Tempura  
*Tempura of Prawn and Vegetable*

Temptation Lounge  
*Mini Sandwich with Ham and Cheese*

Crispy Mozzarella  
*With Pesto Sauce*

Served from 3.00 p.m. until 10.30 p.m.
It’s time to rediscover the Aperitif, a tradition linked to Italian and French ‘Culture’, which is a meeting point, a chance to socialize with a tasty, appetizing and refreshing drink that can stimulate appetite and prepare for dinner.

**Negroni**

*Campari, Carpano Classico and Bombay Gin*

Enjoy the quintessential Italian aperitif! What Else?

**Il Milanese in Bottiglia**

*A base of Campari, Rabarbaro, Vanilla Liquor and Angostura Bitter*

An intense bitter taste followed by a sweet aftertaste... A great cocktail coming from Italian Aperitif Culture!

**Romana Pimm’s Cup**

*Pimm’s N°1, Fresh Fruit and Cedrata Tassoni*

In the 19th century English tradition, the consumption of ‘fruit cups’ - a mixture of aromatic alcohol, spices and fruits served with a Soft Drink - was widespread. This is our proposal!
**GrandMamy’s Tomato**

*Vodka Base Bloody Mary* created with our *Homemade Bloody Mary Mix*

*We propose you a Bloody Mary created with an authentic Italian tomato sauce recipe.*

**Una Storia Italiana**

*Aperol, Rabarbaro, Vermut Bianco and Bitter*

*The perfect combination of these liquors creates a divine balance able to produce a single ‘Sweet and Bitter Symphony’.*

**AperTass**

*Aperol, Cedrata and a few drops of Grapefruit Bitter*

*Refreshing, fragrant, tasty and 100% Italian!*

**Ambra, Pedro & Tio Pepe**

*Martini Ambrato, Sherry Mix, Orange Honey and Orange Bitter*

*A great complicity between these outstanding ingredients creates the perfect union!*
This section is dedicated to our creations and some of the most interesting recipes, unearthed here and there around the world. Common ingredients are the passion that we put into achieving them, and the attention to details needed to create a product of ‘Excellence’.

**Zagara Mule**

Grey Goose Vodka infused with Bergamot and Lemongrass, Ginger Beer

A good acidity makes this drink refreshing, and the Citrus blend produces a fantastic harmony between all the ingredients.

**Singapore Sling**

Gin, Cherry Liqueur, Cointreau, Bénédictine, Fresh Ananas, Lime, Grenadine & Dash of Angostura

A mixed drink that has always been appreciated by a huge audience.

**Polynesian Pearl Diver**

Rum Troux Rivier, Falernum, Fresh lime and Orange and Pearl Diver Mix

Inspired by a famous Quentin Tarantino Movie, that drink wants embody the spirit and traditions of the Polynesian peoples. A perfect harmony born from rum strength and the complexity of our Planter’s Falernum. MAHALO!

**Tequila, Burro e Salvia**

Tequila washed with Butter, Lime, Fresh Sage and Sugar

An elaborate mix of products that makes this drink unique. Don’t Be Afraid!
Free Thinkers

Think, Reflect and Meditate... all synonyms of a single action in which we leave our mind free to contemplate and think. To devote time to ourselves has become increasingly difficult. So, what we would like to offer you is a moment to relax.

**Belle Vue Old Fashioned**

**Maker’s Mark Whiskey, Sugar, Vanilla and Cherry Bitter**

A Classic... created in Chicago in 1880, whose very essence is its simplicity, a drink that represents the origins of the Cocktail. We don’t try to do it better, but just to give it our personal touch.

**Remember the Way**

**Rye Whiskey** infused with **Dry Figs, Sherry Pedro Ximenez, Crème de Cacao and Unicum**

A classic cocktail straight from New Orleans, created at the Hotel Monteleone in the Thirties.

**Daiquiri del Pastore**

**Rum** flavored with **Alpeliebe, Pastore Liquor, Lime and Sugar**

Remake of the classic ‘Daiquiri’, characterized by a sweet and enveloping taste where the sweety notes of the Alpeliebe Candies make it a protagonist.

**Clover Club**

**Gin, Lemon, Sugar, Egg White and Fresh Raspberries**

The recipe comes from the Old Waldorf-Astoria Bar Book in New York City headquarters in 1911, by the homonymous organization ‘Clover Club’.
The Gin & Tonic is much more than a simple drink. With ‘Quinine’ as its main ingredient, it was an important chapter in the story, saving thousands of lives and changing the course of wars.

Sipsmith & Tonic  17 €

Hendricks’s & Tonic  17 €

Star of Bombay & Tonic  16 €

The Botanist & Tonic  17 €

“The Gin & Tonic has saved more Englishmen’s lives and minds, than all the doctors in the Empire.” Winston Churchill
Cocktails Signature
By Sofitel

What have the most beautiful capitals in the world in common?
The Cocktails Tagged ‘Sofitel’! In any Sofitel in the world where you are going, you will have the opportunity to enjoy these creations.

**Kir Oriental**
France, France and France: **Crème de Cassis, Champagne** and **Fresh Berries**

**Aromojito Per Uomo**
Twist of the classic Mojito with:
**White Rum, Sugar, Mint, Lime, Cinnamon** and a top of **Ginger Ale**

**So French Martini**
**Fresh Raspberries, Pineapple Juice, Vodka** and the French touch of **Crème de Cassis**
Unique in its style!

**Viopolitan**
Twist of Cosmopolitan, with the floral taste of:
**Violet Liqueur, Vodka, Fresh Lime Juice** and **Cranberry**
Draft Beer

Nastro Azzurro (200 ml)  6 €
Nastro Azzurro (400 ml)  10 €

Beer Bottle  10 €

Nastro Azzurro
Menabrea
Leffe Blonde
Beck's
Heineken
Moretti Zero
Soft Drink

Coca Cola 8 €
Coca Zero 8 €
Fanta 8 €
Sprite 8 €
Ginger Ale 7 €
Soda Water 7 €
Tonic Water 7 €
Crodino 7 €
San Bitter 7 €
Lemon Soda 7 €

Mineral Water

Acqua Panna - San Pellegrino (25 cl) 3 €
Acqua Panna - San Pellegrino (75 cl) 6 €
La Terrasse, Lounge &
... Club Sandwich

**Classic**
Chicken Breast, Crispy Bacon, Egg, Tomato, Lettuce and Mayonnaise 25 €

**Italian**
Chicken Breast, Coppa, Tomato, Lettuce and Pesto 26 €

**Salmon**
Tsatsiki, Smoked Salmon, Lettuce, Onions and Tomato 29 €

... Look Good Dinner

**Croque Monsieur**
Hot Ham & Cheese Sandwich 18 €

**Lounge Burger**
Lettuce, mayonnaise, tomatoes, Bacon and cheese 27 €

**Lounge Burger Rossini**
Onion Marmalade with Balsamic Vinegar, Potatoes, Duck Liver Escalope and Lettuce 29 €
... Salads

**Caesar**  19 €  
Lettuce, Caesar Sauce, Chicken Breast, Parmesan Cheese and Crispy bacon

**Caprese**  16 €  
Tomatoes, Mozzarella Cheese and Green Salad

**Fish**  25 €  
Shrimp and Vegetable Tempura, Green Salad and Sweet & Sour Sauce

... Pasta

**Bigoli Freschi Alla Sorrentina**  19 €  
**Mezzi Rigatoni ‘Cacio & Pepe’**  19 €  
**Spaghetti Pesto & Shrimps**  21 €

... Gourmandises

**Parisienne**  16 €  
**Tiramisù**  15 €  
**Artisanal Ice Cream & Sorbets**  15 €  

Served from 3.00 p.m. to 10.30 p.m. daily
Guida Michelin 2015
‘Top Class Comfort’ - 3 Forks

Tripadvisor 2015
‘Certificate of Excellence’

Prix Villégiature 2013
‘Best Hotel Terrace in Europe’

World Luxury Hotel Awards 2013
‘Best Luxury Rooftop View Hotel in Europe’

La Terrasse Cuisine & Lounge

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