

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*



Mirko Cagnazzo

Our Head Bartender will surprise you with
His Cocktails 'Signature'

Elderflower Champagne

18 €

'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

16 €

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 Liqueur and Vanilla Bitter

Served from 3.00 p.m. until midnight

Bar & Drinks

Net Prices in Euro

Tapas

Aperitivo 'La Terrasse' 25 €

Tasting of three Tapas, accompanied by a Cocktail from the list

Chic N'Cold

Bruschetta Romana 6 €

Tomato, Basil, Salt & Pepper, Olive Oil

Bruschetta Caprese 7 €

Romana with Mozzarella Cheese

Bruschetta Golosa 8 €

Romana with Mozzarella & Parma Ham

Bruschetta Norvegese 9 €

Smoked Salmon and Mozzarella cheese

Cheese Tasting 10 €

Italian & French

Sapore di Stagione 6 €

Parma Ham and Melon

Classic Beef Tartare 10 €

Chic N'Hot

Tempura 8 €
Tempura of Prawn and Vegetable

Temptation Lounge 6 €
Mini Sandwich with Ham and Cheese

Crispy Mozzarella 6 €
With Pesto Sauce

Served from 3.00 p.m. until 10.30 p.m.

L'Aperitivo

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 15 €

Campari, Carpano Classico and Bombay Gin

Enjoy the quintessential Italian aperitif! What Else?

Il Milanese in Bottiglia 16 €

A base of Campari, Rabarbaro, Vanilla Liqueur and Angostura Bitter

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

Romana Pimm's Cup 17 €

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

15 €

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

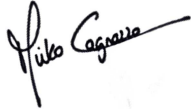
We propose you a Bloody Mary created with an authentic Italian tomato sauce recipe.

Una Storia Italiana

15 €

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

17 €

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

Refreshing, fragrant, tasty and 100% Italian!

Ambra, Pedro & Tio Pepe

15 €

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

A great complicity between these outstanding ingredients creates the perfect union!

Eye-Opener

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

17 €

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.

16 €

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

16 €

Rum Trouse 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

16 €

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

16 €

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

17 €

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

15 €

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

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

Clover Club

15 €

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'.

Gin & Tonic

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 18 €

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

Aromojito Per Uomo 17 €

Twist of the classic Mojito with:

White Rum, Sugar, Mint, Lime, Cinnamon and a top of **Ginger Ale**

So French Martini 17 €

Fresh Raspberries, Pineapple Juice, Vodka and the French touch of **Crème de Cassis**

Unique in its style!

Viopolitan 17 €

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

Lefte **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 25 €

Chicken Breast, Crispy Bacon, Egg, Tomato, Lettuce and Mayonnaise

Italian 26 €

Chicken Breast, Coppa, Tomato, Lettuce and Pesto

Salmon 29 €

Tsatsiki, Smoked Salmon, Lettuce, Onions and Tomato

... Look Good Dinner

Croque Monsieur 18 €

Hot Ham & Cheese Sandwich

Lounge Burger 27 €

Lettuce, mayonnaise, tomatoes, Bacon and cheese

Lounge Burger Rossini 29 €

Onion Marmalade with Balsamic Vinegar, Potatoes,
Duck Liver Escalope and Lettuce

... 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'

Life is Magnifique in Rome!

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