

Bubbles Cocktails Wines

Vista
SKYBAR & DINING

Al **Vista Skybar & Dining**, l'offerta beverage è pensata per integrarsi con l'atmosfera della terrazza e accompagnare la proposta gastronomica in modo fluido e piacevole.

La carta si articola su due scelte principali:

La Cantina: una selezione attenta di etichette nazionali e internazionali, completata dalla proposta di Champagne grazie alla collaborazione con Ruinart, disponibili sia al calice che in bottiglia.

La Mixology: i cocktail firmati dall'Head Bartender **Arturo Iaccarino** propongono miscele contemporanee che utilizzano i profumi e gli ingredienti del territorio.

Una proposta semplice e curata, ideale per una serata scandita dalla nostra selezione musicale.



At **Vista Skybar Dining**, the beverage selection is designed to complement the terrace's atmosphere, pairing naturally with our culinary offerings.

The menu centers on two distinct paths:

The Wine List: a thoughtful curation of Italian and international labels, completed by a premium Champagne selection through our partnership with **Ruinart**, available both by the glass and by the bottle.

The Mixology: crafted by Head Bartender **Arturo Iaccarino**, our signature cocktails feature contemporary blends that highlight the aromas and ingredients of the local region.

A refined yet understated collection, perfect for an evening accompanied by our curated music selection.

OUR WINE AND CHAMPAGNE GLASS SELECTION



BUBBLES

Metodo Classico DUBL “Esse” – DUBL	€ 22,00
“R” – Ruinart	€ 30,00
Brut Rosé – Ruinart	€ 35,00
Vintage – Dom Pérignon	€ 75,00

WHITE WINES

Costa d’Amalfi DOC – Marisa Cuomo	€ 20,00
Chablis AOC “Per Aspera” – Charly Nicolle	€ 24,00
Toscana Chardonnay – Isole e Olena	€ 40,00

ROSÉ WINES

Côte de Provence AOC “Rose et Or” – Château Minuty	€ 20,00
Côte de Provence AOP “281” – Château Minuty	€ 35,00

RED WINES

Taurasi DOCG “Selva dei Luoti” – Feudi di San Gregorio	€ 20,00
Barolo DOCG – Azienda Agricola Ceretto	€ 32,00
Rosso di Montalcino DOCG – Biondi Santi	€ 40,00
Friuli Isonzo DOC Pinot Nero – Vie Di Romans	€ 35,00

SWEET WINES

Irpinia DOC Fiano Passito”Privilegio” – Feudi di San Gregorio	€ 16,00
Sauternes AOC “Château d’Yquem” – Château d’Yquem	5 cl € 80,00

OUR WINE AND CHAMPAGNE BOTTLES



CHAMPAGNES

“R” – Ruinart	€ 150,00
Blanc de Blancs – Ruinart	€ 200,00
Blanc Singulier – Ruinart	€ 250,00
“Dom Ruinart ” – Ruinart	€ 500,00
Ice Impérial – Moët Chandon	€ 180,00
“Collection Impériale” Création n.1 – Moët & Chandon	€ 450,00
Vintage – Dom Pérignon	€ 400,00
“P2” – Dom Pérignon	€ 950,00
“Cristal” – Louis Roederer	€ 500,00
Grande Cuvée Brut ”171 Edition” – Krug	€ 500,00
Salon “S - Le Mesnil” Brut Blanc de Blanc – Salon	€ 1.800,00

CHAMPAGNES ROSÉ

Brut Rosé – Ruinart	€ 200,00
“Dom Ruinart Rosé” – Ruinart	€ 550,00
“Grand Vintage Rosé” – Moët & Chandon	€ 220,00
“Vintage Rosé” – Dom Pérignon	€ 750,00

ITALIAN BUBBLES

Franciacorta DOCG “Vintage Collection” Saten – Ca’ Del Bosco	€ 140,00
Franciacorta DOCG Riserva “Annamaria Clementi” Pas Dosé – Ca’ del Bosco	€ 240,00

OUR WINE AND CHAMPAGNE BOTTLES



ITALIAN BUBBLES ROSÉ

Metodo Classico DUBL “Esse” Rosé – DUBL	€ 100,00
Trento DOC Riserva “Perlé Rosé” – Ferrari	€ 110,00
Trento DOC “Giulio Ferrari Rosé” – Ferrari	€ 400,00

White

REGIONAL TOP WHITE WINES

Costa d’Amalfi DOC – Marisa Cuomo	€ 90,00
Costa d’Amalfi DOC Furore “Fiorduva” – Marisa Cuomo	€ 140,00
Fiano di Avellino DOCG “Exultet” – Quintodecimo	€ 110,00
Greco di Tufo DOCG “Vittorio” – Di Meo	€ 150,00
Irpinia DOC “Grande Cuvée” Luigi Moio – Quintodecimo	€ 220,00

CHARDONNAY

Langhe DOC “Gaja & Rey” – Gaja	€ 450,00
Umbria IGT “Cervaro della Sala” – Antinori	€ 120,00
Toscana Chardonnay – Isole e Olena	€ 170,00
Chablis AOC Premier Cru “Domaine Vaillons” – Domaine William Fevre	€ 170,00
Meursault AOC “Clos de Mazeray” Monopole – Domaine Jacques Prieur	€ 450,00
Puligny Montrachet AOC Premier Cru “Hameau de Blagny” – Lucien Le Moine	€ 370,00

OUR WINE AND CHAMPAGNE BOTTLES



White

SAUVIGNON

Langhe DOC “Alteni di Brassica” – Gaja € 250,00

Pouilly-Fumé AOC “L’Odissée” Silex – Domaine S. Daguenu € 120,00

EXPRESSIVE MEDITERRANEAN WHITE

Toscana IGT “Vistamare” – Cà Marcanda € 120,00

Friuli Isonzo DOC Pinot Grigio “Dessimis” – Vie Di Romans € 120,00

Rosé

ROSÉ WINES: OUR SELECTION

Toscana IGT “A” – Fattoria Aldobrandesca € 90,00

Côte de Provence AOC “Rose et Or” – Château Minuty € 100,00

Côte de Provence AOP “281” – Château Minuty € 150,00

Côte de Provence AOC “Rock Angel” – Château D’Esclans € 100,00

Côte de Provence AOC “Garrus” – Château D’Esclans € 280,00

Red

RED REGIONAL TOP RED WINES

Taurasi DOCG “Selva dei Luoti” – Feudi di San Gregorio € 100,00

Taurasi DOCG Riserva “Vigna Quintodecimo” – Quintodecimo € 270,00

Irpinia Aglianico DOC “Terra D’Eclano” – Quintodecimo € 120,00

Capri DOP “Capri” – Masseria Frattasi € 180,00

OUR WINE AND CHAMPAGNE BOTTLES



Red

SUPER TUSCAN

Rosso di Montalcino DOCG – Biondi Santi	€ 170,00
Brunello di Montalcino DOCG “Pian delle Vigne” – Antinori	€ 140,00
Brunello di Montalcino DOCG – Biondi Santi	€ 400,00
Brunello Di Montalcino DOCG Riserva – Biondi Santi (old vintage 2008)	€ 900,00
Brunello Di Montalcino DOCG Riserva – Biondi Santi (old vintage 2007)	€ 1.300,00
Bolgheri DOC “Sassicaia” – Tenuta San Guido	€ 480,00
Bolgheri Superiore DOC “Ornellaia” – Ornellaia	€ 500,00
Toscana IGT “Solaia” – Antinori	€ 550,00
Toscana IGT “Tignanello” – Antinori	€ 200,00
Toscana IGT “Masseto” – Tenuta Masseto	€ 1.800,00

EXPRESSIVE MEDITERRANEAN TERROIRS

Friuli Isonzo DOC Pinot Nero – Vie Di Romans	€ 150,00
Chablis AOC “Per Aspera” – Charly Nicolle	€ 110,00
Barolo DOCG – Azienda Agricola Ceretto	€ 140,00
Barolo DOCG “Sperss” – Gaja	€ 600,00
Barbaresco DOCG – Gaja	€ 500,00
Amarone della Valpolicella DOCG “Vaio Armaron” – Serego Alighieri	€ 150,00
Amarone della Valpolicella DOCG Classico – Dal Forno Romano	€ 600,00
Vosne-Romanée AOC Village – A. Hudelot Noellat	€ 330,00
Margaux AOC Premier Gran Cru Classé “Château Margaux” – Château Margaux	€ 2.000,00

OUR WINE AND CHAMPAGNE BOTTLES



Red

EXPRESSIVE MEDITERRANEAN TERROIRS

Pauillac AOC Premier Gran Cru Classé “Château Latour” – Château Latour	€ 1.850,00
Ribera del Duero DOCa Tinto “Valbuena 5” – Vega-Sicilia	€ 380,00
Ribera del Duero DOCa Reserva Especial “Único” – Vega-Sicilia	€ 900,00

SWEET WINES

Irpinia DOC Fiano Passito “Privilegio” – Feudi di San Gregorio	€ 70,00
Sauternes AOC “Château d’Yquem” – Château d’Yquem	€ 1.200,00



BEERS

Corona – Mexico	33 cl Lager	€ 16,00
Moretti – Italy	33 cl IPA	€ 16,00
Syrentum Craft lemon scented – Sorrento, Italy	33 cl	€ 18,00
Minerva Craft orange scented – Sorrento, Italy	33 cl	€ 18,00
Peroni Gran Riserva Double Malt – Italy	33 cl	€ 16,00
Moretti 0.0 non – alcoholic – Italy	33 cl	€ 15,00

BAR LIST - OUR SIGNATURES

- | | | | |
|---|---|--|----------------|
|  vol.
20% | — | FORGOTTEN VINE
Gin Tanqueray 10, Verjus, Italicus Rosolio di bergamotto, orange bitter
<i>HINT: acidic, botanical, crystalline</i> | € 26,00 |
|  vol.
11% | — | THE RITUAL
Vodka Belvedere Smogory Forest, Marsala wine blend flavoured with yellow peach, San Costanzo amaro, our lemonade
<i>HINT: Fruity, saline, effervescent</i> | € 26,00 |
|  vol.
19% | — | SPICY SAP
Greek skins mastic, homemade spicy “cerasiello” liqueur, mandarin soda, shot of tequila Clase Azul Blanco
<i>HINT: balsamic, spicy, bold</i> | € 45,00 |
|  vol.
10% | — | ALBA
Sorbole lemon bitter, Acqua Bianca liquor, Paragon Monin palo santo cordial, lemon juice, vegan foamer, simple syrup
<i>HINT: Sour, citrus, balsamic, velvet</i> | € 26,00 |
|  vol.
13% | — | ULYSSES TEMPTATION
Gin Mare Capri edition, Aperitivo Gamondi, extract of local citrus fruits, saltwater, simple syrup, foamer
<i>HINT: Savory, bitter, citrus, velvet</i> | € 26,00 |

BAR LIST - OUR SIGNATURES



vol.
11%



EXOTIC

Tequila Altos Plata, mixed exotic fruits, simple syrup, lime juice, foamer

Hint: Fruity, sweet, sour

€ 26,00



vol.
16%



GOLDEN AGE FASHIONED

Bulleit Rye Whisky, Poire Williams Cognac, cinnamon bitter

Hint: Strong, spicy, warm, fruity

€ 26,00



vol.
13%



VISTA CAIPIROSKA

Belvedere Vodka, passion fruit, simple syrup, lime, soda water

Hint: Sweet, Sour, fruity, sparkling

€ 26,00



ALL NIGHT LONG € 24,00



MARGARITA'S (Classic, Tommy's, Spicy)



NEGRONI'S & Co (Classic, Sbagliato, White, Americano, MiTo)



MARTINI'S (Vodka, Gin, Espresso, Pornstar)



BOURBON & BEYOND (Manhattan, old fashioned, Boulevardier, whisky sour)



SPRITZ'S (Aperol, Limoncello, Campari, Hugo, Italicus)

all the internationals are available

PERFECT GIN & TONIC € 22,00



Mediterranean Bloom Gordon's Pink gin, Fever Tree Naturally Light tonic water, fresh red fruits



Costal Garden Alkemist gin, Fever Tree Indian tonic water, cardamom and lemon peel



SWEET GIN Hendricks Another gin, Fever Tree Naturally Light tonic water, fresh orange, star anise



ORIENTAL Shangai gin, Fever Tree Naturally Light tonic water, fresh ginger and lemon peel



SIMPLY DRY London n.3, Fever Tree Mediterranean tonic water, fresh lemon, juniper berries



ALCOHOL FREE MOCKTAILS € 18,00



FREE BREEZE Passion fruit, Fever Tree ginger beer



GLAMOUR SOUR Orange Juice, lemon juice, exotic fruits, foamer



GIN – NO – TONIC Tanqueray 0.0%, Fever Tree Indian tonic water



RED EMOTION Cranberry juice, lime, mint, red fruits, lemonade



KIR QUEEN Non-alcoholic sparkling wine, pomegranate juice, grenadine



GREEN MEDITERRANEO Aloe vera juice, lemon leaf, green tea, cucumber cordial

WHISKY & WHISKEY SPECIAL SELECTION

Gordon & Macphail Selected – Tormore 1994 – Scotland	€ 45,00
Gordon & Macphail Selected – Cao Ila 2010 – Scotland	€ 45,00
Ballantine's 30 – Scotland	€ 45,00
The Balvenie 21 – Scotland	€ 35,00
The Glenfiddich 18 – Scotland	€ 25,00
Johnny Walker Blu label – Scotland	€ 30,00
Lagavulin 16 – Scotland	€ 22,00
Waterford The Cuvée – Ireland	€ 24,00
Hibiki Japanaise Harmony – Japan	€ 25,00
The Nikka 12 – Japan	€ 30,00
Woodford Reserve Master's Collection – Usa	€ 45,00



RHUM SPECIAL SELECTION

Zacapa xo – Guatemala	€ 28,00
El Dorado 21 – Guyana	€ 24,00
Appleton 21 – Jamaica	€ 24,00
Caroni Navy Rhum Extra Strong – 100 Edition – Cuba	€ 40,00
Havana Club Union “Cohiba Atmosphere” – Cuba	€ 60,00
Rhum J.M 2005 – Martinica	€ 30,00

TEQUILA & MEZCAL SPECIAL SELECTION

Tequila Avi3n Reserva 44 – Mexico	€ 30,00
Tequila Clase Azul Plata – Mexico	€ 35,00
Tequila Clase Azul Reposado – Mexico	€ 50,00
Tequila Don Julio 1942 – Mexico	€ 35,00
Tequila Dragonos Blanco – Mexico	€ 25,00
Tequila Dragonos Anejo – Mexico	€ 35,00
Tequila Dragonos Joven Sipping – Mexico	€ 65,00
Tequila Komos Pink Reposado – Mexico	€ 35,00
Mezcal del Maguey Tobala – Mexico	€ 30,00
Mezcal Casamigos – Mexico	€ 24,00



VODKA SPECIAL SELECTION

Beluga Transatlantic Racing – Russia	€ 24,00
Belvedere Vodka Lake Bartezeek – Poland	€ 24,00
Belvedere Vodka Smogory Forest – Poland	€ 24,00
Grey Goose – France	€ 22,00
Kauffmann soft – Russia	€ 24,00
Tito's – Usa	€ 22,00

GIN SPECIAL SELECTION

Gin Mare “Capri” – Spain	€ 22,00
Nikka Coffey Gin – Japan	€ 22,00
Star of Bombay – England	€ 24,00
Adamus – Portugal	€ 22,00
KI NO BI – Japan	€ 24,00
Gil – Italy	€ 24,00
Portofino – Italy	€ 22,00

BRANDY, COGNAC & GRAPPA

Hennessy Paradis – France	€ 150,00
Brandy Poli – Italy	€ 24,00
Hennessy xo – France	€ 40,00
Bas Armagnac “L’ Encantada” 25 ans – France	€ 24,00
Grappa Berta 3 soli 3 2010 – Italy	€ 18,00
Grappa Sassicaia – Italy	€ 16,00

LOCAL AFTER DINNER

Limoncello – Nastro D’oro local producer	€ 12,00
Amaro San Costanzo - Nastro D’oro local producer	€ 12,00
Nocino – Nastro D’oro local producer	€ 12,00
Finocchietto – Nastro D’oro local producer	€ 12,00

Vista

SKYBAR & DINING