

BUBBLES COCKTAILS WINES

Vista Sky Bar

EVENTS LOUNGE

SIGNATURE COCKTAILS

New releases

€ 22,00



vol.
10%



ALBA

Sorbole lemon bitter, Acqua Bianca liqueur, Paragon Monin palo santo cordial, lemon juice, vegan foamer, simple syrup



vol.
13%



PASS TO THE SKY

Tequila Altos Plata, Fusetti bitter cocoa, acidified strawberry extract, honey mix



vol.
18%



DALUNA

Cachaca Germana, chartreuse yellow , lime juice, blackcurrant syrup, blue spirulina, silver glitter

SIGNATURE COCKTAILS

Unforgettable Summers

€ 22,00



vol.
22%

— 2024 - GALEONE

Secret recipe blended rhums, banana liqueur, coffee dash, bitter orange essence



vol.
12%

— 2023 - WHITE FLAG

Tequila Altos Plata, Amaretto Bianco Adriatico, ginger beer, lemon juice



vol.
13%

— 2022 - ULYSSES TEMPTATION

Gin Mare Capri edition, Aperitivo Gamondi, extract of local citrus fruits, saltwater, simple syrup, foamer



vol.
10%

— 2021 - GENERATION X

Glenmorangie X, ginger ale, local sweet wine, citrus fruit sour, honey



vol.
11%

— 2020 EXOTIC

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



vol.
18%

— 2019 - COSTIERA SPRITZ

Dubl Sparkling Wine, homemade citrus fruits liqueur blend



vol.
16%

— 2018 - GOLDEN AGE FASHIONED

Bulleit Rye Whisky, Poire Williams Cognac, cinnamon bitter



vol.
16%

— 2017 - MOËT ICE KISS

Moët Ice, Vodka Belvedere Heritage 176, red fruits, fresh mint



vol.
13%

— 2016 - VISTA CAIPIROSKA

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

PERFECT COCKTAILS

€ 20,00



vol.
10%



CUBALIBRE

Havana 7 anos rum, Coca Cola, lime



vol.
15%



DARK & STORMY

Rhum La Hechicera, Fever Tree ginger beer



vol.
15%



ESPRESSO MARTINI

Belvedere Vodka, Kahlúa, espresso coffee, simple syrup



vol.
27%



MARGARITA

Tequila Altos Plata, Triple Sec, lime juice



vol.
23%



MANHATTAN

Bulleit Rye Whisky, Carpano Antica Formula red vermouth, Angostura bitter



vol.
10%



MOSCOW MULE

Belvedere vodka, lime juice, Fever Tree ginger beer

PERFECT COCKTAILS

€ 20,00



vol.
12%



MOJITO

Havana 3 años Rhum, lime, sugar, mint, soda water



vol.
24%



NEGRONI

Tanqueray N° Ten Gin, Campari Bitter, Carpano Antica Formula red vermouth



vol.
11%



PALOMA

Tequila Altos Plata, pink grapefruit juice, lime juice, soda



vol.
16%



PORNSTAR MARTINI

Vanilla Vodka Absolut, passion fruit, simple syrup and shot of Prosecco



vol.
12% / 18%



SPRITZ

As you like: Aperol, Campari, Hugo, Ginger, Italicus



vol.
15%



WHISKY SOUR

Bulleit Bourbon, lemon juice, simple syrup, egg white or vegan alternative

PERFECT GIN & TONIC

€ 20,00



MEDITERRANEO

Gin Mare, Fever Tree Mediterranean tonic water, green olives and rosemary



AMALFI

Malfy Gin “con Limone”, J Gasco dry bitter tonic water, fresh lemon zest and cardamom



OVERPROOF

Plymouth Navy strength gin, Thomas Henry tonic water, fresh lime and juniper berries



SIMPLY THE BEST

Gin Tanqueray N° Ten, Fever Tree Mediterranean tonic water, fresh lemon



EVERGREEN

Hendrick's gin, Fever Tree Indian tonic water, fresh cucumber



PURE ITALIAN

Gin del Professore “Monsieur”, J Gasco dry bitter tonic water, Italian botanicals



THE PERFECT ONE

Beefeater 24 gin, Thomas Henry tonic water, fresh orange and star anise



SPRING

Munakra Gin, Fentimans Connoisseurs tonic water, dried spring flowers



PINK LADY

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

ALCHOOL FREE MOCKTAILS

€ 16,00



NEGRONI 0

Tanqueray 0.0%, Martini Vibrante, Martini Floreale, Volo non-alcoholic bitter 0.0%



FREE BREEZE

Passion fruit, Fever Tree ginger beer, simple syrup



FEELING GOOD

Tanqueray 0.0%, lime juice, black currant syrup, blue spirulina



GLAMOUR SOUR

Orange Juice, lemon juice, exotic fruits, simple syrup, foamer



GIN-NO-TONIC

Tanqueray 0.0%, Fever Tree Indian tonic water



PANOMA

Seedlip Spice 94, pink grapefruit juice, lime juice, soda



RED EMOTION

Cranberry juice, lime, mint, red fruits, lemonade



KIR QUEEN

Non-alcoholic sparkling wine, pomegranate juice, grenadine



DARK 0 STORMY

Non alcoholic rum Siegfried, Fever tree ginger beer, fresh lime

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

TEQUILA & MEZCAL SPECIAL SELECTION

Tequila Clase Azul Plata – Mexico	€ 35,00
Tequila Clase Azul Reposado – Mexico	€ 45,00
Tequila Dragones Blanco – Mexico	€ 25,00
Tequila Dragones Anejo – Mexico	€ 35,00
Tequila Dragones Joven Sipping – Mexico	€ 65,00
Tequila Avion Reserva 44 – Mexico	€ 30,00
Tequila Don Julio 1942 – Mexico	€ 35,00
Mezcal del Maguey Tobala – Mexico	€ 30,00
Mezcal Casamigos – Mexico	€ 24,00

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

VODKA SPECIAL SELECTION

Beluga Transatlantic Racing – Russia	€ 24,00
Belvedere Vodka Lake Bartezek – 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	€ 20,00
Nikka Coffey Gin – Japan	€ 22,00
Star of Bombay – England	€ 22,00
Adamus – Portugal	€ 22,00
KI NO BI – Japan	€ 24,00
Gil – Italy	€ 24,00
Shanghai dry gin – China	€ 20,00

BRANDY - COGNAC & GRAPPA

Hennessy Paradis – France	€ 150,00
Brandy Poli – Italy	€ 24,00
Hennessy X0 – 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



BEERS

Corona lager 33 cl – Mexico	€ 14,00
Moretti IPA 33 cl – Italy	€ 14,00
Syrentum craft 33 cl – Sorrento, Italy	€ 15,00
Peroni Gran Riserva double malt 33 cl – Italy	€ 14,00
Moretti 0.0 non-alcoholic 33 cl – Italy	€ 12,00



SELECTED WINES BY THE GLASS



	<i>FLUTE 125 ml</i>	<i>BOTTLE 750 ml</i>
CHAMPAGNE		
Réserve Impérial - Moët & Chandon	€ 25,00	€ 140,00
Ice Impérial - Moët & Chandon	€ 35,00	€ 180,00
Vintage - Dom Pérignon	€ 65,00	€ 350,00
CHAMPAGNES ROSÉ		
Rosé Impérial - Moët & Chandon	€ 30,00	€ 200,00
ITALIAN BUBBLES		
Metodo Classico DUBL Edition - DUBL	€ 16,00	€ 80,00
ITALIAN BUBBLES ROSÉ		
Metodo Classico "DUBL Esse" Rosé - DUBL	€ 20,00	€ 100,00

SELECTED WINES BY THE GLASS



	<i>FLUTE</i> 125 ml	<i>BOTTLE</i> 750 ml
WHITE WINES		
Costa d'Amalfi DOC - Marisa Cuomo	€ 16,00	€ 75,00
A.A. DOC Sauvignon "Lafóa" – Colterenzio	€ 18,00	€ 80,00
Bourgogne AOC Chardonnay - Armand Heitz	€ 25,00	€ 120,00
Chablis AOC "Per Aspera" - Charly Nicolle	€ 20,00	€ 100,00
ROSÉ WINES		
Côte de Provence AOC "Rose et Or" - Château Minuty	€ 20,00	€ 100,00
RED WINES		
Taurasi DOCG "Piano di Montevergine" – Feudi di San Gregorio	€ 20,00	€ 100,00
Rosso di Montalcino DOC "Spuntali" – Val di Suga	€ 25,00	€ 120,00
Armand Heitz Pinot Noir – Armand Heitz	€ 18,00	€ 80,00
SWEET WINES		
Irpinia DOC Fiano Passito "Privilegio" – Feudi di San Gregorio	€ 15,00	€ 70,00

OUR WINE AND CHAMPAGNE SELECTION

CHAMPAGNES

"Réserve Impériale" - Moët & Chandon	€ 140,00
"Ice Impérial" - Moët & Chandon	€ 180,00
"Collection Impériale" Création n.1 - Moët & Chandon	€ 900,00
Blanc de Blancs Brut- Ruinart	€ 180,00
"Cuvée 747" - Jacquesson	€ 180,00
"Hommage au Pinot Noir"- Henri Giraud	€ 200,00
Grande Cuvée Brut "171 Edition" - Krug	€ 500,00
"Armand de Brignac" Brut Gold - Maison Cattier	€ 600,00

CHAMPAGNES ROSÉ

"Rosé Impérial"- Moët & Chandon	€ 180,00
"Ice Impérial Rosé"- Moët & Chandon	€ 200,00
"Brut Rosé" - Ruinart	€ 180,00
"Cuvée Rosé" Brut - Laurent-Perrier	€ 180,00

OUR WINE AND CHAMPAGNE SELECTION

CHAMPAGNES MILLESIMÉ

"Grand Vintage" Extra Brut - Moët & Chandon	2015	€ 175,00
"Grand Vintage" Extra Brut - Moët & Chandon	2006	€ 450,00
"Grand Vintage" Extra Brut - Moët & Chandon	2004	€ 530,00
"Grand Vintage" Extra Brut - Moët & Chandon	1996	€ 840,00
"PN" - Bollinger		€ 240,00
"Belle Epoque" - Perrier Jouët		€ 350,00
"Vintage" - Dom Pérignon		€ 350,00
"La Grande Année" - Bollinger		€ 300,00
"Cristal" - Louis Roederer		€ 500,00
"Comtes" Blanc de blancs - Taittinger		€ 400,00
"RSRV Lalou" Cuvée - G.H. Mumm		€ 280,00
Gran Cru "Avize - Champ Cain" BdB D.T. - Jacquesson	2005	€ 720,00
Gran Cru "Dizy - Corne Bautray" BdB D.T. - Jacquesson	2005	€ 720,00
"P2" - Dom Pérignon	2004	€ 950,00

OUR WINE AND CHAMPAGNE SELECTION

CHAMPAGNES ROSÉ MILLESIMÉ

“Grand Vintage Rosé” - Moët & Chandon	€ 220,00
“Vintage Rosé” - Dom Pérignon	€ 750,00

ITALIAN BUBBLES

Metodo Classico “DUBL Edition” - DUBL	€ 80,00
Franciacorta DOCG “ST.13” - Camillucci	€ 110,00
Franciacorta DOCG “Vintage Collection” Saten - Ca’ Del Bosco	€ 140,00
Franciacorta DOCG Riserva “Annamaria Clementi” Pas Dosé - Ca’ del Bosco	€ 240,00
Trento DOC Riserva “Giulio Ferrari Riserva del Fondatore” - Ferrari	€ 400,00
Trento DOC Riserva “Giulio Ferrari Riserva del Fondatore” - Ferrari 1999	€ 480,00

ITALIAN BUBBLES ROSÈ

Metodo Classico “Dubl Esse” Pas Dosé - DUBL	€ 100,00
Trento DOC “Giulio Ferrari Rosé” - Ferrari	€ 400,00

OUR WINE AND CHAMPAGNE SELECTION

WHITE WINES

REGIONAL TOP WHITE WINES

Costa d'Amalfi DOC Furore "Fiorduva" – Marisa Cuomo	€ 140,00
Irpinia Falanghina DOC "Via del Campo" – Quintodecimo	€ 90,00
Fiano di Avellino DOCG "Exultet" – Quintodecimo	€ 110,00
Fiano di Avellino DOCG "Fiano di Avellino" – Guido Marsella	€ 80,00
Greco di Tufo DOCG "Giallo D'Arles" – Quintodecimo	€ 90,00
Greco di Tufo DOCG "Vittorio" – Di Meo	€ 130,00
Ischia DOC Biancolella "Vigna del Lume" – Cantine Mazzella	€ 85,00
Irpinia DOC "Grande Cuvée" Luigi Moio – Quintodecimo	€ 180,00

CHARDONNAY

Langhe DOC "Rossj- Bass" – Gaja	€150,00
Langhe DOC "Gaja & Rey" – Gaja	€ 450,00
Umbria IGT "Cervaro della Sala" – Antinori	€ 120,00
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

SAUVIGNON

Langhe DOC “Alteni di Brassica” – Gaja	€ 250,00
Pouilly-Fumé AOC ”L’Odissée” Silex – Domaine S. Daguenau	€ 120,00

EXPRESSIVE WHITES

Toscana IGT “Vistamare” – Cà Marcanda	€ 120,00
Venezia Giulia Bianco IGT “Vintage Tunina” – Jermann	€ 130,00
Friuli Isonzo DOC Pinot Grigio ”Dessimis” – Vie Di Romans	€ 120,00
Alto Adige DOC Bianco Riserva “LR” – Colterenzio	€ 180,00

ROSÉ WINES: OUR SELECTION

Toscana IGT “A” – Fattoria Aldobrandesca	€ 80,00
Côte de Provence AOP “281” – Château Minuty	€ 140,00
Côte de Provence AOC ”Rock Angel” – Château D’Esclans	€ 100,00
Côte de Provence AOC “Garrus” – Château D’Esclans	€ 280,00

RED WINES

REGIONAL TOP

Taurasi DOCG Riserva “Vigna Quintodecimo” – Quintodecimo	€ 270,00
Taurasi DOCG Riserva ”Radici” – Mastroberardino	2006 € 250,00
Irpinia Aglianico DOC “Terra D’Eclano” – Quintodecimo	€ 120,00
Capri DOP “Capri” – Masseria Frattasi	€ 180,00
Campania IGP Roccamonfina “Terra di Lavoro” – Galardi	€ 130,00

SUPER TUSCAN

Chianti Classico “Badia a Passignano” – Antinori		€ 180,00
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	2008	€ 900,00
Brunello Di Montalcino DOCG Riserva – Biondi Santi	2007	€ 1.300,00
Brunello Di Montalcino DOCG Riserva – Biondi Santi	2006	€ 1.600,00
Toscana IGT “Solaia” – Antinori		€ 550,00
Toscana IGT ”Tignanello” – Antinori		€ 200,00
Bolgheri DOC “Sassicaia” – Tenuta San Guido		€ 480,00

NORTH OF ITALY MASTERPIECES

Barolo DOCG Riserva Cerretta “Vigna Bricco” – Elio Altare		€ 230,00
Barolo DOCG ”Sperss” – Gaja		€ 600,00
Barbaresco DOCG “Bernadot” – Ceretto		€ 210,00
Barbaresco DOCG – Gaja		€ 500,00
Amarone della Valpolicella DOCG “Vaio Armaron” – Serego Alighieri		€ 150,00
Amarone della Valpolicella DOCG Classico – Dal Forno Romano	2012	€ 600,00

INTERNATIONAL TOP RED WINES

Côte du Rhône AOC “Brune et Blonde de Guigal” – Guigal		€ 210,00
Vosne- Romanée AOC Village – A. Hugelot Noellat		€ 330,00
Mendoza Grand Malbec – Terrazas De Los Andes		€ 120,00
Western Australia Shiraz “Margaret River” – Cape Mantelle		€ 100,00

DELICACIES FROM THE WORLD

Vista Sky Bar

EVENTS LOUNGE

TAPAS



Peperoncini verdi locali saltati e poi marinati con soia e sesamo bianco
Pan fried sweet local green pepper marinated in soy sauce with white sesame seeds

€ 15.00



Cubi dorati di parmigiana di melanzane panati al basilico con salse di pomodori San Marzano
e mozzarella di bufala
Crunchy fried eggplant parmigiana bites with San Marzano tomato sauce and buffalo mozzarella cream

€ 15.00

Code di gamberoni croccanti in pasta kataifi con salsa agrodolce all' aceto di mele
Crispy king prawns tails rolled in kataifi with an apple vinegar sweet and sour sauce

€ 20.00

Pepite di baccalà in tempura al nero su crema di zucchini locali biologiche
Cod "baccalà" bites in black tempura on local organic zucchini cream

€ 18.00

CRUDO



18 gr Caviale Beluga con crostini di pane della casa, cetrioli, patate rosolate e burro salato

18 gr Beluga caviar served with homemade bread croutons, pickles, roasted potatoes and salted butter

€ 150.00

2 Ostriche “Le Perle Noir n.2” con gel al limone sorrentino

2 Oysters “Le Perle Noir n.2” served with Sorrento lemon gel

€ 15.00

add Asetra caviar spoon € 20.00

2 Gamberi rossi siciliani di Mazzara del Vallo serviti crudi con caviale Asetra e composta di agrumi

2 Raw Sicilian red king prawns with Asetra caviar and citrus compote

€ 28.00

Crudo di ricciola con salsa all'orientale della casa, julienne di verdure e foglia di mizuna

Raw amberjack in chef's oriental sauce, vegetables julienne and mizuna leaf

€ 32.00

Tartare di tonno rosso, crumble di biscotto agerolese al finocchietto, avocado in varie consistenze

Red tuna tartare on local fennel wheat biscuit crumble, avocado in different textures

€ 28.00

GRILL



Bistecca vegetariana “Redefine meat” servita con riduzione di soia e patate novelle
Grilled vegetarian “Redefine beef flank” steak served with soy sauce reduction and new potatoes

€ 30.00

Astice alla piastra con verdure al vapore, olio alle erbe miste e maionese vegana
Grilled lobster with steamed seasonal vegetables, vegan mayo and aromatic extra virgin olive oil

€ 75.00

add Asetra caviar spoon € 20.00

Ricciola scottata con crema di zucchine biologiche e zucchine alla scapece
Seared amberjack with organic zucchini cream and vinegar marinated fried zucchini

€ 40.00

Merluzzo antartico “glacier 51” grigliato con salsa di melanzane affumicate,
melanzane alla soia con sesamo
Grilled toothfish “glacier 51” with smoked eggplant sauce, soy-glazed eggplant with
sesame seeds

€ 60.00

Entrecôte di Wagyu scottato (100 gr) con riduzione al vino rosso e patate novelle
Seared Wagyu Beef entrecôte (100gr) with red wine sauce reduction and new potatoes

€ 75.00

POKE



Crudo di pesce e crostacei con avocado e mango su riso basmati al sesamo nero e menta fresca

Raw fishes and crustaceans with avocado and mango
on basmati rice flavoured with black sesame and fresh mint

€ 45.00

add Asetra caviar spoon € 20.00

Pollo Speziato su riso nero con verdure e mandorle accompagnato da salsa al curry

Black rice with spicy chicken, vegetables, almonds and curry sauce

€ 28.00



Mix di riso nero e riso basmati con verdure di stagione, avocado, pomodorini,
formaggio vegano gondino, frutta secca ed erbe miste locali

Vegetarian bowl with a mix of basmati and black rice, diced seasonal vegetables, avocado,
almond vegan cheese, cherry tomatoes, dried fruit and mixed local herbs

€ 25.00

PLATEAUX

Il Crudo Royal:

4 mini tartares di tonno ed avocado, 4 gamberi rossi con caviale, 4 ostriche con gel di limone,
crudo di ricciola in salsa orientale

Raw Fish Plateau Royal:

4 mini tuna and avocado tartares, 4 red shrimps with caviar, 4 oysters with lemon gel,
amberjack in oriental sauce

€ 125.00

Prosciutto Iberico 100% bellota (90 gr) servito con “pan y tomate”

Spanish “Jamón Ibérico” 100% bellota (90 gr) served with “pan y tomate”

€ 45.00



Selezione di formaggi pregiati campani con miele e mostarde

Selection of premium regional cheeses with honey and mustards

€ 35.00



Plateau Royal Vegetariano:

“Redefine meat” alla griglia con riduzione di soia, peperoncini verdi locali saltati, pinzimonio di verdure di stagione con varie salse, verdure baby al vapore al curry, Cubi dorati di parmigiana di melanzane panati al basilico con salse di pomodori San Marzano e mozzarella di bufala

Veggie Plateau Royal:

grilled “Redefine meat” with soy sauce reduction, local sweet green pepper, vegetable “pinzimonio” with dips, steamed curried baby vegetables, crunchy fried eggplant parmigiana bites with San Marzano tomato sauce and buffalo mozzarella cream

€ 60,00

DESSERTS



Gran Tagliata di frutta estiva con Salsa ai frutti rossi

Seasonal fresh fruit plateau with red fruit sauce

€ 20.00



Crostatina con ganache alla vaniglia del Madagascar e tourbillon alla pesca

Tartlet with Madagascar vanilla ganache and peach tourbillon

€ 16.00



Sfera di cioccolato e lampone su crumble di riso aromatizzato al cacao

Chocolate sphere filled with a raspberry sauce served on cocoa flavoured rice crumble

€ 16.00



Mousse esotica al cocco con cuore al mango e lime in crosta di cioccolato fondente

Exotic coconut mousse with mango and lime heart in a dark chocolate crust

€ 16.00

IMPORTANTE: In caso di allergie vi preghiamo di comunicarlo prontamente al nostro staff di sala e di richiedere la tabella degli allergeni del menu. Nonostante attuiamo una preparazione separata in accordo con quanto da lei indicato, vogliamo sottolineare che non possiamo garantire la completa assenza di contaminazioni incrociate, dovuta agli spazi ridotti della nostra cucina e all'intensa attività durante il servizio.

IMPORTANT: In case of allergies or food intolerances please inform our staff immediately and ask for the allergy info. Despite our efforts to minimize the cross contamination, we cannot guarantee a completely allergen-free environment because of the tiny space of our cooking area and of the intense activity during the service.

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