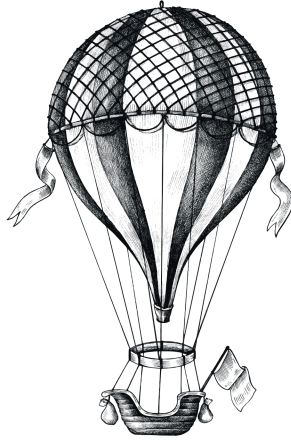


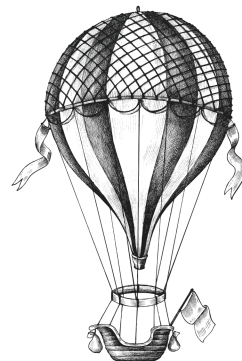
ania
by Iside De Cesare



Firenze non è solo una città, è un'opera d'arte

Florence is not just a city, it is a work of art

Oscar Wilde



BOLLE

Capocollo e stracciatella

Capocollo and stracciatella cheese

(1,3,7) may(6,10,11)

Caponata di melanzane e pinoli

Aubergine caponata and pine nuts

(1,3,7,8,9,12) may(6,10,11)

Baccalà mantecato al limone

Cod brandade and lemon

(1,3,4,7,12) may(6,10,11)

Mozzarella, pomodori semi-dry e pesto

Mozzarella, semi-dry tomato and pesto

(1,3,7,8) may (6,10,11)

Carpaccio di manzo marinato e maionese alla senape

Marinated beef carpaccio and mustard mayonnaise

(1,3,6,7,10,12) (6,10,11)

€6

DA CONDIVIDERE SMALL PLATE TO SHARE

Insalata caprese €16

Caprese salad

(7)

Vitello tonnato €16

Slow cooked veal carpaccio in tuna sauce

(3,4,9,12)

Selezione di salumi e formaggi €16

Cheese and charcuterie selection

(7,8,12)

Polpo, patate e paprika affumicata €16

Octopus, potatoes and smoked paprika

(3,4,6,9,14)

Chips di patate e sale aromatico €7

Chips and aromatic salt

CLASSIC COCKTAILS



Americano

Martini Rubino, Campari, soda

Aperol Spritz

Aperol, Prosecco, soda

Bicicletta

Campari, white wine

Bloody Mary

Altamura vodka, tomato, lemon juice, tabasco, Worcestershire sauce

Boulevardier

Jameson Black Barrel, Martini Rubino, Campari

Cosmopolitan

Altamura Vodka, Cointreau, cranberry, lime

Daiquiri

Bacardi Carta Oro, lime, sugar

East 8 Hold Up

Altamura Vodka, Aperol, pineapple, passion fruit, lime

Espresso Martini

Altamura Vodka, Kahlua, espresso

French 75

Bombay dry, lemon, sugar, Champagne

Jungle Bird

Bombay dry, Campari, pineapple, lime

Manhattan

Rye Whisky, Martini Rubino, Angostura

Margarita

Espolon blanco, Cointreau, lime

Mojito

Bacardi Carta Oro, lime, sugar, mint, soda

Martini

Vodka or Gin, Martini dry

Naked & Famous

Montelobos, Aperol, yellow Chartreuse, lime

CLASSIC COCKTAILS



Negroni

Bombay dry, Martini Rubino, Campari

Old Fashioned

Bourbon, sugar, bitters

Paloma

Espolon blanco, lime, agave, grapefruit soda

Sarti Rosa Spritz

Sarti rosa, Prosecco, soda

Southside

Bombay dry, lime, sugar, mint

Tommy's Margarita

Espolon reposado, lime, agave nectar

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

Altamura vodka, Sakè, cucumber, basil

NOTTURNO SULL'ARNO

Amaretto Disaronno, Amaro Nazionale, Fernet Branca, Prosecco, soda

GIGLIO ROSSO

Espolon blanco, Campari, grapefruit juice, agave nectar

LA QUINTA SFERA

Bombay dry, Vernaccia di San Gimignano, cucumber & thyme

VOLTA CELESTE

Bacardi Carta Oro, red wine sangria, Prosecco, lime

IL GIGANTE E LA PIETRA

Wild Turkey, Cointreau, lime

€22

*Analcolici . Low alcohol
Mocktails*

VEGGIE TONIC

Jimmy The Tonic Companion, lattuce, pepe rosa, soda

CITRUS MULE

Tanqueray 0.0, citrus syrup, ginger beer

€18

BIRRE . BEERS



Dolomiti Pils 33cl	€8
Maisel IPA 33cl	€9
Flea Blanche 33cl	€9
Peroni Nastro Azzurro 0.0 alcohol 33cl	€8

BEVANDE . SOFT DRINKS



Acqua naturale <i>Still water</i>	€8
Acqua frizzante <i>Sparkling water</i>	€8
Acqua tonica <i>Tonic water</i>	€8
Galvanina Soda <i>Soda water</i>	€8
Galvanina Ginger Beer	€8
Galvanina Ginger Ale	€8
Galvanina Limonata <i>Bitter lemonade</i>	€8
Galvanina Chinotto	€8
Coca Cola Zero 33cl	€8
Coca Cola 33cl	€8
Crodino	€8
Succhi di Frutta <i>Fruit juice</i>	€8
Spremuta d'Arancia <i>Fresh orange juice</i>	€8

SPIRITS

GIN 5cl



Bombay Sapphire (<i>England</i>)	€14
Bombay dry (<i>England</i>)	€14
Bulldog (<i>England</i>)	€18
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
Plymouth Navy Strenght (<i>England</i>)	€19
Engine (<i>Italy</i>)	€19
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

RUM 5cl



Bacardi Carta Oro	€15
Appleton Estate	€19
Bacardi 8 anni	€16
Diplomatico Riserva Exclusiva	€20
Zacapa XO	€35
Zacapa 23 Solera	€20
Hampden Estate	€24

AGAVE 5cl



Casamigos Blanco	€19
Espolon Blanco	€16
Don Julio Blanco	€18
Patron Silver	€19
Casamigos Reposado	€21
Claze Azul Reposado	€45
Patron Reposado	€22
Espolon Reposado	€17
Casamigos Anejo	€24
Mezcal Casamigos	€24
Mezcal zapoteco repo	€24
Mezcal Montelobos	€24
Patron Anejo	€24

WHISKEY 5cl



Wild Turkey	€19
Angels Envy	€22
Bulleit Bourbon	€16
Bulleit Rye	€17
Michter's 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



Courvoisier VSOP	€25
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
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 Nazionale	€12
Braulio	€10
Amaro del capo	€10

GRAPPA 5cl



Tignanello	€20
Poli Morbida	€10

PISCO 5cl



Portòn	€18
Tabernero	€15

VINI AL CALICE . WINE BY THE GLASS



SPUMANTI & CHAMPAGNE

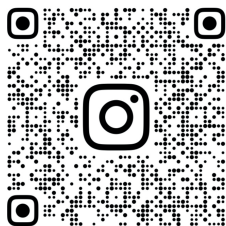
Champagne Veuve Pelletier S.A.	€20
<i>Chardonnay, Pinot Meunier, Pinot Nero</i>	
Ferrari Maximum, Blanc de Blancs, Trento Doc, Trentino Alto Adige	€18
<i>Chardonnay</i>	
Prosecco DOC Dama	€15
<i>Verdiso</i>	

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, Maso Furli, Alto Adige 2023	€18
<i>Chardonnay</i>	
Vernaccia di San Gimignano DOCG, Panizzi, Toscana 2024	€18
<i>Vernaccia di San Gimignano</i>	
Rosé Primavera Poggio al Sole, Toscana 2022	€17
<i>Sangiovese</i>	

VINI ROSSI *RED WINES*

Pinot nero, Cantine Rauscedo, Alto Adige 2024	€18
<i>Pinot nero</i>	
Chianti Classico, Poggio al Sole, Toscana 2023	€20
<i>Sangiovese</i>	
Maroccoli, Planeta, Sicilia DOC 2021	€22
<i>Nero d'avola</i>	



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