



Immergetevi nella natura esotica del

THE SANCTUARY URBAN RETREAT

tra panorami tropicali immaginari e antiche rovine romane.

Accogliete i profumi e i sapori dei nostri drink,
riscoprendo le vostre sensazioni
di relax e benessere.

Lose yourself in the exotic nature of

THE SANCTUARY URBAN RETREAT

between tropical landscapes and ancient roman ruins.

Embrace the aroma and flavours of our drinks,
rediscovering your sensation
of relax and wellness.



SIGNATURE COCKTAILS

13 €

BERGAMOTTO AL MARE

Gin Mare, Bergamot Liqueur, French Vermouth,
Sea Solution, Ginger Beer

ZENZI

Smokey House Whisky Mix,
Ginger Bread, Velvet Foam

CARIBBEAN DREAM

Caribbean Rum Mix, Coconut and
Ender Flower Syrup, Lime

LITTLE RED RIDING HOOD

Tequila Blanco, Berries, White Chocolate,
Rose Liqueur, Velvet Foam

SANCTUARY NEGRONI

Gin Mix, Campari & Cherries,
Italian Vermout Mix

OUR OLD FASHIONED

Smokey House Whisky Mix or
Caribbean Rum Mix,
Italian Bitter, Sugar



WINE & OTHERS DRINK

WHITE WINE



Ribolla Gialla, Lazio	8€	30€
Gewustraminer, Friuli	8€	30€
Trebbiano, Abruzzo	6€	20€

RED WINE



Chianti Riserva, Toscana	8€	30€
Montefalco, Umbria	8€	30€
Syrah, Lazio	6€	25€

SPARKLING



Prosecco Millesimato Italia	10€	30€
Franciacorta, Italia	10€	35€
Champagne Blanc de Blanche Francia	65€	
Champagne Rosè Francia		80€

BEER & SOFT DRINK

Birra Artigianale 33cl	6€
Birra in Bottiglia 33 cl	3€
Ginger Beer, Ginger Ale	2,5€
Soda, Tonica Aromatiche	2,5€
Coca Cola, Fanta, Sprite,	3€
The S. Benedetto, Red Bull	4€

Acqua 50 cl	2,5€
Acqua 75 cl	3,5€
Caffetteria	1,5€



SANCTUARY APERITIF

Il giusto connubio tra la gioia del bere e il piacere del mangiare
The right blend of the joy of drinking and the pleasure of eating

URBAN

drink incluso/drink included 25€

Carpaccio di Manzo al Lime, Prosciutto Crudo Foresta Nera, Salamino Strolghino, Blinis con Lardo, Hummus con Grissini

Beef Carpaccio with Lime Flavours, Black Forest Ham, Salame Strolghino, Blinis with Lard, Hummus with Breadsticks

BEACH

drink incluso/drink included 25€

Carpaccio di Spada all'olio d'oliva al limone, Sashimi di Salmone, Mousse di Baccalà con Pane Carasau, Blinis con Filetti di Acciuga Burro e Arancia, Edamame spolverate al Cumino Pepe e Limone

Swordfish Carpaccio with Lemon Olive Oil, Salmon Sashimi, Cod Mousse with Carasau Bread, Blinis with Anchovy Fillets Butter and Orange, Edamame with Cumin Pepper and Lemon

COUNTRY

drink incluso/drink included 20€

Blinis con Philadelphia, Avocado e Pomodoro Secco, Formaggi con Miele, Macedonia di Mela Verde, Noci e Miele, Hummus con grissini, Edamame spolverate al Cumino Pepe e Limone

Blinis with Philadelphia, Avocado and Dried Tomato, Cheese with Honey, Green Apple Fruit Salad, Walnuts and Honey, Hummus with breadsticks, Edamame with Cumin Pepper and Lemon.