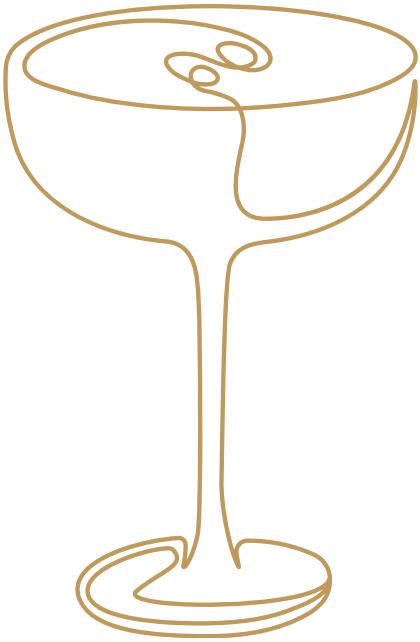
Hotel
Barocco
★★★★

Il Salotto

Menu



ORARI | *HOURS*:
16.00 - 23.00

BENVENUTI

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Benvenuti a Il Salotto, il nostro omaggio alla bellezza barocca di Roma. Qui potrete concedervi un viaggio sensoriale tra sapori ricercati e profumi inebrianti. La nostra carta propone un connubio tra classico e moderno, con una selezione di cocktail tradizionali e originali, ideali per celebrare la vitalità unica della Città Eterna.
Non chiamatelo solo bar: questo è il vostro rifugio nel cuore di Roma. Un luogo dove rilassarsi a fine giornata, sorseggiare un buon vino o un cocktail d'autore e connettersi con persone da tutto il mondo, nel nome della vera ospitalità italiana.

BARTENDER
Gianluca Massa

In caso d'intolleranze e/o allergie si prega d'informare lo staff in servizio. Per i prodotti contrassegnati dal simbolo * leggere le note a fine menù. Tutti i prezzi si intendono IVA inclusa.

WELCOME

Welcome to Il Salotto, our tribute to the baroque beauty of Rome. Here, you can indulge in a sensory journey of refined flavors and enveloping aromas. Our menu is a beautiful blend of classic and modern, featuring a selection of traditional and original cocktails—all designed to celebrate the unique vitality of the Eternal City.
More than just a bar, this is your sanctuary in the heart of Rome.
It's a place to unwind at the end of the day, enjoy an excellent wine or a signature cocktail, and meet people from all over the world, all in the spirit of true Italian hospitality.

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BARTENDER
Gianluca Massa

*If you have any intolerances and/or allergies, please inform the staff on duty. For products marked with * please read the notes at the end of the menu. All prices include VAT.*

Ogni drink è servito con dry snacks.
È inoltre possibile ordinare un'esclusiva selezione di finger food dello Chef con un supplemento di € 5,00.

Every drink is served with complimentary dry snacks
An exclusive selection of Chef's finger foods is also available for an additional €5.00.

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BOLLICINE
SPARKLINGS

Prosecco Extra Dry DOC Treviso Krevis	9€	35€
Spumante Extra Dry Berlucchi '61		70€
Spumante Brut Trento DOC Ferrari		80€
Champagne Brut Special Cuvée Bollinger (37,5 cl)		80€
Champagne Moët & Chandon		120€

VINI BIANCHI
WHITE WINES

Roma DOC Bianco, Poggio le Volpi	8€	32€
Chardonnay IGT Casale del Giglio	9€	36€
Sauvignon Blanc IGT Casale del Giglio	9€	36€
Pinot Grigio DOC St. Michael Eppan	10€	42€
Vermentino DOCG Funtanaliras	10€	42€
Donnaluce Poggio le Volpi	12€	52€

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VINI ROSÉ
ROSÉ WINES

Roma Rosé DOC Poggio le Volpi	8€	32€

VINI ROSSI
RED WINES

Roma DOC Rosso Poggio le Volpi	8€	32€
Merlot IGT Casale del Giglio	9€	36€
Shiraz IGT Casale del Giglio	10€	42€
Cabernet Sauvignon IGT Casale del Giglio	12€	52€
Chianti DOCG, Frescobaldi	8€	32€
Pinot Noir DOC, St. Michael Eppan	12€	52€
Barolo DOCG, Augusto De Nardis	16€	75€

VINI DOLCI
SWEET WINES

Vino Passito | *Passito Wine*	10€

SPECIAL COCKTAILS 16€

Holy Roman Negroni
Gin Malfy Pompelmo Rosa, Amaro Cynar, Vermouth Rosso Cocchi, Ratafià al Pompelmo Rosa | *Gin Malfy Pink Grapefruit, Amaro Cynar, Sweet Vermouth Cocchi, Pink Grapefruit Ratafià*

St. Peter Spritz
Vino Passito Moscato, Acqua Santa, Prosecco | *Passito Moscato Wine, Holy Water, Prosecco*

Centurion's Margarita
Tequila alle Fragole, Cordial d'Uva, Succo di Lime, Bitter Aromatici, Sale | *Strawberries Tequila, Grapes Cordial, Lime Juice, Aromatic Bitters, Salt*

COCKTAILS 13€

Spritzes
Chiedete al Bartender per la nostra selezione | *Ask the Bartender for our selction*

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Negroni
Gin, Bitter Aperitivo, Vermouth Rosso | *Gin, Bitter Aperitivo, Sweet Vermouth*

Old Fashioned
Bourbon Whiskey, Zucchero, Bitter Aromatici | *Bourbon Whiskey, Sugar, Aromatics Bitter*

Manhattan
Rye Whiskey, Vermouth rosso dolce, Bitter Aromatici | *Rye Whiskey, Sweet Red Vermouth, Aromatics Bitter*

Martini Cocktails
Chiedete al Bartender per la nostra selezione | *Ask the Bartender for our selection*

Espresso Martini
Vodka, Espresso, Liquore al Caffè, Zucchero | *Vodka, Espresso, Coffee Liqueur, Sugar*

Cosmopolitan
Vodka, Triple Sec, Succo di Lime, Succo di Mirtillo | *Vodka, Triple Sec, Lime Juice, Cranberry Juice*

Whiskey Sour
Whiskey, Succo di Limone, Zucchero, Albume d'Uovo | *Whiskey, Lemon Juice, Sugar, Egg white*

Margarita
Tequila, Cointreau, Succo di Lime, Sale | *Tequila, Cointreau, Lime Juice, Salt*

Daiquiri
Rum Bianco, Zucchero, Succo di Lime | *White Rum, Sugar, Lime Juice*

Mojito
Rum Oro, Zucchero, Succo di Lime, Menta, Soda | *Gold Rum, Sugar, Lime Juice, Mint, Soda Water*

Moscow Mule
Vodka, Succo di Lime, Ginger Beer | *Vodka, Lime Juice, Ginger Beer*

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Paloma
Tequila, Succo di Lime, Sciroppo d'Agave, Soda al Pompelmo Rosa | *Tequila, Lime Juice, Agave Syrup, Grapefruit Soda*

MOCKTAILS 12€

Virgin Mojito
Succo di Lime, Zucchero, Menta, Bevanda Aromatizzata | *Lime Juice, Sugar, Mint, Aromatic Soft Drink*

Virgin Paloma
Succo di Lime, Sciroppo d'Agave, Soda al Pompelmo Rosa | *Lime Juice, Agave Syrup, Grapefruit Soda*

Shirley Temple
Succo di Limone, Granatina, Ginger Ale | *Lemon Juice, Granadine, Ginger Ale*

DISTILLATI
SPIRITS

VODKA

Stolichnaya *Latvia Vodka - 40% vol*	12€
Ketel One Netherlands - *40%vol*	14€
Tito's *USA - 40%vol*	15€
Belvedere *Polish Vodka - 40% vol*	16€
Grey Goose *French Vodka - 40% vol*	18€

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Beefeater *London Dry - 40% vol*	12€
Bombay *London Dry - 40% vol*	13€
Tanqueray *London Dry - 43% vol*	13€
Malfy Pompelmo rosa | *Pink Grapefruit* *Citrus Gin - 41% vol*	13€
Mare *Mediterranean Gin - 43% vol*	14€
Roku *Floreal Gin - 43%*	14€
Tanqueray 10 *Citrus Gin - 47 % vol*	15€
Hendrick's *Botanic Gin* - 44% vol	16€
Monkey 47 *Spiced Gin - 47 % vol*	18€
Langley's *Old Tom Gin - 42% vol*	12€

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TEQUILA & MEZCAL

José Cuervo Especial Tequila Blanco	12€
Don Julio Tequila Blanco	16€
Casamigos Tequila Anejo	18€
Mezcal del Maguey	16€

RUM & SPICED

Bacardi Rum Carta Blanca	12€
Havana Club Ron Añejo 3 Años	12€
Havana Club Ron Añejo 7 Años	13€
Matusalem Ron Gran Reserva 15 años	14€
Diplomatico Ron Reserva Exclusiva	15€
El Dorado Rum 12y	15€
Zacapa Gran Reserva Solera	16€
Sailor Jerry Spiced Rum	12€

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BOURBON, RYE, TENNESSEE & CANADIAN WHISKEY

Jim Beam Bourbon	12€
Bulleit Bourbon	13€
Wild Turkey 101 Proof Bourbon	14€
Maker's Mark Bourbon	15€
Woodford Reserve Bourbon	15€
Buffalo Trace Bourbon	15€
Jim Beam Rye	12€
Bulleit Rye	14€
Wild Turkey Rye	14€
Templeton 4y Aged Rye	16€
Jack Daniel's	12€
Jack Daniel's Honey	13€
Jack Daniel's Single Barrel Select	15€
Canadian Club	12€

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SCOTCH & IRISH WHISKEY

Talisker Skye Single Malt Scotch	14€
Glenlivet Founder Reserve Single Malt Scotch	15€
Laphroaig 10y Islay Single Malt Scotch	15€
Glenfiddich 12y Single Malt Scotch	16€
Oban 14y Single Malt Scotch	17€
Lagavulin 16y Single Malt Scotch	18€
Macallan 12y Highland Single Grain Scotch	18€
Glenlivet 18y Single Malt Scotch	20€
Ballantine's Blended Scotch Whisky	12€
Chivas Regal 12y Blended Scotch Whisky	13€
Black Label Blended Scotch Whisky	13€
Bushmills Irish	12€
Jameson Irish	13€
Bushmills 10y Irish	14€

ALTRI DISTILLATI
ADDITIONAL SPIRITS

Nega Fulô Cachaça	12€
Ocucaje Pisco	13€

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AMARI & BITTERS — 10€

Averna
Braulio
Montenegro
Ramazzotti
Jagermeister
Amaro del Capo
Fernet Branca

PORTO E LIQUORI
LIQUEURS

Liquore Italiano	10€
Liquore Internazionale	11€
White Port	12€
Ruby Port	14€

GRAPPE

903 Bianca	12€
903 Barrique	12€
Poli Bianca Museo della Grappa	20€
Grappa Berta Bric del Gaian	34€

CALVADOS

Boulard Pays d'Auge X.O.	16€
Château du Breuil Pays d'Auge V.S.O.P.	18€

BRANDY & COGNAC

Vecchia Romagna Etichetta Nera Brandy	12€
Cardenal Mendoza Brandy de Jerez	13€
Courvoisier V.S. Cognac.	13€
Hennessy Very Special Cognac	14€

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Tutti gli spiriti in lista verranno serviti con una dose di 5 cl, ad eccezione di amari e liquori che verranno serviti con dose di 6 cl.

All spirits on the list will be served with a 5 cl dose, except for bitters and liqueurs, which will be served with a 6 cl dose.

BIRRE
BEERS

Nastro Azzurro 33 cl - Pilsner - Italia - 5% vol	8€
Ichnusa 33 cl - Lager - Italia - 4,7% vol	8€
Corona 33 cl - Lager - Messico - 4,5% vol	9€
Lisa 33 cl - Lager - Lazio - 5% vol	10€
Reale 33 cl - IPA - Italia - 6,4% vol	12€
Peroni Gran Riserva Doppio Malto 33 cl - Bock - Italia - 6,6% vol	12€

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SUCCHI DI FRUTTA — 6€
FRUIT JUICES

Albicocca | *Apricot*

Ananas | *Pineapple*

Pera | *Pear*

Mirtillo | *Cranberry*

Mela | *Apple*

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SPREMUTE — 8€
SQUIZED

Arancia | *Orange*

Pompelmo | *Grapefruit*

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SOFT DRINKS 6€

Coca Cola | *Coke*

Coca Cola Zero | *Coke Zero*

Fanta

Sprite

Lemon Soda

Acqua Tonica | *Tonic Water*

Thomas Henry Pink Grapefruit

Ginger Ale

Ginger Beer

Cedrata Tassoni | *Sparkling Citron Drink*

Crodino

Sanbitter

ACQUA | *WATER* 4€

Acqua naturale | *Still water*

Acqua frizzante | *Sparkling water*

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CAFFETTERIA
HOT DRINKS

Espresso 12	3€
Espresso decaffeinato | *Decaf Espresso* 12	3€
Espresso macchiato 12	3€
Caffè ginseng | *Ginseng coffee* 12	4€
Caffè d'orzo | *Barley coffee* 12	4€
Caffè americano | *American coffee* 12	4€
Cappuccino 12	4,5€
Cappuccino di soia, mandorla o avena *Soy, almond or oat Cappuccino* 12	5€
Latte macchiato 12	4€
Latte senza lattosio | *Lactose-free milk* 12	3€
Cioccolata | *Chocolate* 12	5€
Tè e tisane | *Tea & Herbal tea* 12	6€

PRODOTTI ALIMENTARI CHE POTREBBERO CREARE REAZIONI ALLERGICHE O INTOLLERANZE

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1. CEREALI
Cereali contenenti glutine, cioè: grano, segale, orzo, avena, farro, kamut o i loro ceppi ibridati e prodotti derivati.

2. CROSTACEI
Crostacei e prodotti a base di crostacei e prodotti a base di crostacei come pasta di gamberetti o insalate.

3. UOVA
Uova e prodotti a base di uova come maionese, mousse, pasta, torte salate, salse e dolci o cibo spazzolato o satinato con uovo.

4. PESCE
Pesce e prodotti a base di pesce come salse di pesce, aromi, condimenti per insalata, dadi da brodo e salsa Worcestershire.

5. ARACHIDI
Arachidi e prodotti a base di arachidi come biscotti, torte, curry, dolci , salse, così come in olio di arachide e farina di arachidi.

6. SOIA
Soia e prodotti a base di soia come farina di fave, fagioli edamame, pasta di miso, proteine di soia tessitura, farina di soia o tofu, dolci, gelati, prodotti a base di carne, salse e prodotti vegetariani.

7. LATTE
Latte e prodotti a base di latte (incluso il lattosio) come il burro, formaggi, panna, latte in polvere e yogurt, cibi spazzolato con latte e in zuppe e salse in polvere.

8. FRUTTA A GUSCIO
Frutta a guscio, vale a dire: mandorle, nocciole, noci, noci di acagiù, noci di pecan , noci del Brasile, pistacchi, noci macadamia o noci del Queensland, e i loro prodotti, tranne per la frutta a guscio utilizzata per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola.

9. SEDANO
Sedano e prodotti a base di sedano.

10. MOSTARDA
Mostarda e prodotti a base di mostarda.

11. SEMI DI SESAMO
Sesamo e prodotti a base di semi di sesamo.

12. ANIDRIDE SOLFOROSA
Anidride solforosa e solfiti in concentrazioni superiori a 10 mg/kg o 10 mg/litro in termini di SO2 totale da calcolarsi per i prodotti così come proposti pronti al consumo o ricostituiti conformemente alle istruzioni dei fabbricanti.

13. LUPINI
Lupini e prodotti a base di lupini.

14. MOLLUSCHI
Molluschi e prodotti a base di molluschi.

FOOD PRODUCTS TO WHICH GUESTS MAY BE ALLERGIC OR INTOLERANT

1. CEREALS
Cereals containing gluten: wheat, rye, barley, oat, spelt, kamut often found in foods containing flour, such as some types of baking powder, batter, breadcrumbs, bread, cakes, couscous, meat products, pasta, pastry, sauces, soups and fried foods which are dusted with flour.

2. CRUSTACEANS
Crustaceans (crabs, lobster, prawns and scampi) and products based on crustaceans such as shrimp paste or salads.

3. EGGS
Eggs and products based on eggs such as mayonnaise, mousses, pasta, quiche, sauces and pastries, or food brushed or glazed with egg.

4. FISH
Fish and products based on fish such as fish sauces, pizzas, relishes, salad dressing, stock cubes and Worcestershire sauce.

5. PEANUTS
Peanuts and products based on peanuts such as biscuits, cakes, curries, desserts, sauces, as well as in groundnut oil and peanut flour.

6. SOYA
Soya and products based on soya such as bean curd, edamame beans, miso paste, texture soya protein, soya flour or tofu, desserts, ice cream, meat products, sauces and vegetarian products.

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7. MILK
Milk and products based on milk such as butter, cheese, cream, milk powders and yoghurts, foods brushed or glazed with milk and in powdered soups and sauces.

8. NUTS
Nuts not to be mistaken with peanuts which are actually a legume and grow underground, this ingredient refers to nuts which grow on trees, like cashew nuts, almonds and hazelnuts. You can find nuts in breads, biscuits, crackers, desserts, nut powders, stir-fried dishes, ice cream, marzipan (almond paste), nut oil and sauces.

9. CELERY
Celery and products based on celery such as celery stalks, leaves, seeds and root called celeriac, celery salt, salads, some meat products, soups and stock cubes.

10. MUSTARD
Mustard and products based on mustard such as liquid mustard, mustard powder and mustards seeds; this ingredient can also be found in breads, curries, marinades, meat products, salad dressing, sauces and soups.

11. SESAME SEEDS
Sesame seeds and products based on sesame seeds.

12. SULPHUR DIOXIDE
This is an ingredient often used in dried fruit such as raisins, dried apricots, and prunes. You might also find it in meat products, soft drinks, vegetables as well as in wine and beers. If you have asthma, you have a higher risk of developing a reaction to sulphur dioxide.

13. LUPINS
Lupin and products based on lupins such as lupin flour and seeds that are used in some types of bread, pastries and even in pasta.

14. MOLLUSCS
Molluscs and products based on molluscs and includes mussels, land snails and whelks, oyster sauce or as an ingredient in fish stews.

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