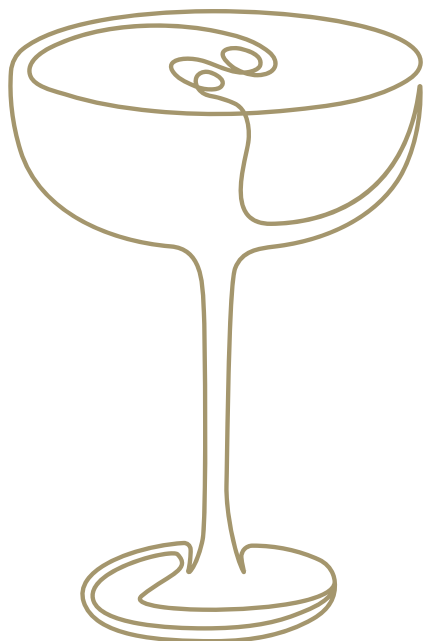




Scriptorium Bar



ORARI | *HOURS:*
12.00 - 24.00

BENVENUTI WELCOME

“Nessuna poesia scritta da bevitori d'acqua può piacere o vivere a lungo. Da quando Bacco ha arruolato poeti tra i suoi Satiri e Fauni, le dolci Muse san sempre di vino al mattino.”

“No poem written by water drinkers can please or live long. Since Bacchus enlisted poets among his Satyrs and Fauns, the sweet Muses always taste of wine in the morning.”

Siamo lieti di presentarvi la nostra gamma di cocktail rari, rivisitati e originali. Inoltre, il nostro personale del bar sarà lieto di preparare qualsiasi cocktail classico.

We are pleased to introduce our range of rare, revived and original cocktails. In addition, our bar staff will be happy to prepare any classic cocktail.

BARTENDER
Claudio Stagi



CREATIVITY COCKTAILS

Earthy Negroni

€18

Gin Sabatini, Cocchi Vermouth, Infuso alla Barbabietola, Bitter Campari, Chocolate Bitter | *Sabatini Gin, Cocchi Vermouth, Beet Infusion, Campari Bitter, Chocolate Bitter*

Campari Speziato

€18

Campari bitter, Lime, Zucchero, Pompelmo rosa, Pepe Timut | *Campari bitter, Lime, Sugar, Pink grapefruit, Timut Pepper*

Il Giardino di Cortona

€18

Gin Sabatini, Papacello Vermouth, Fusetti Bitter, Liquore al carciofo, Bitter al sedano, Basilico | *Sabatini Gin, Papacello Vermouth, Fusetti Bitter, Artichoke Liqueur, Celery Bitter, Basil*

Fino Martini

€18

Gin Tanqueray, Fino Sherry Tio Pepe, Cipollina | *Tanqueray Gin, Fino Sherry Tio Pepe, Spring Onion*

Irish Made

€18

Whisky Irish Jameson, St Germain, Limone, Zucchero, Cetriolo | *Irish Jameson whiskey, St Germain, Lemon, Sugar, Cucumber*

Italicus Spritz

€18

Rosolio al Bergamotto, Fino Sherry, Tonica ai Fiori di Hibiscus | *Bergamot Rosolio, Fino Sherry, Hibiscus Flower Tonic*

Smoky Mary

€18

Tequila Corralejo, Lagavulin 16, Pomodoro, Worcestershire Tabasco, Limone, Sale, Pepe | *Tequila Corralejo, Lagavulin 16, Tomato, Worcestershire Tabasco, Lemon, Salt, Pepper*

From Meridia To Tequila

€18

Tequila Corralejo Reposado, Cointreau, Limone, Agave, Lampone | *Corralejo Reposado Tequila, Cointreau, Lemon, Agave, Raspberry*

Aloha

€18

Vodka, Lime, Zucchero, Passoa, Passion fruit, Menta | *Vodka, Lime, Sugar, Passoa, Passion fruit, Mint*

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COCKTAILS ANALCOLICI

ALCOHOL-FREE COCKTAILS

Kiwi Apple Mojito €13
Kiwi e Mela freschi, Lime, Menta, Zucchero, Soda | *Fresh Kiwi and Apple, Lime, Mint, Sugar, Soda*

Like a Virgin €13
Purea Di Lamponi, Lime, Ginger Beer | *Raspberry Puree, Lime, Ginger Beer*

Shirley Temple €10
Ginger ale, Granatina | *Ginger ale, Grenadine*



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DISTILLATI SPIRITS

GIN

Gin Tanqueray Ten €18
Gin Agrumato | Citrus Gin - 41,3% vol

Gin Mare €18
Gin Mediterraneo | *Mediterranean Gin* - 42,7% vol

Sabatini €18
London dry Gin - 41,3% vol

Peter in Florence €20
London dry Gin - 43% vol

109 Gin Trasversale €18
London dry Gin - 43% vol

Malfy - Arancia Rossa | Red Orange €18
London dry Gin - 41% vol

Malfy - Pompelmo Rosa | Pink Grapefruit €18
Gin agrumato | *Citrus Gin* - 41% vol

Monkey 47 €18
Gin speziato | *Spiced Gin* - 47% vol

The Bulldog €15
London dry Gin - 44% vol

Hendrick's €16
Botanic Gin - 46% vol

1592 €18
London dry Gin - 42% vol

Giniu €20
London dry Gin - 40% vol

Pigskin €18
London dry Gin - 40% vol

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VODKA

Absolut Swedish Vodka - 40% vol	€12
Stolichnaya Latvia Vodka - 40% vol	€12
Belvedere Polish Vodka - 40% vol	€18
Grey Goose French Vodka - 40% vol	€18
Absolut Vanilla Swedish Vodka - 38% vol	€10
Absolut Citron Swedish Vodka) 37% vol	€10
Altamura 43% vol	€14

TEQUILA

Casamigos Blanco Jalisco, Mexico - 40% vol	€22
Patron Reposado Jalisco, Mexico - 40% vol	€20
Patron Silver Jalisco, Mexico - 40% vol	€18
Corralejo Reposado Penjamo, Mexico - 38% vol	€18
Espolon Los Altos, Mexico - 40% vol	€12
41 Bis - Distillato di agave Sardegna - 41% vol	€14

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MEZCAL

Del Maguey Vida 100% Maguey, Joven espadí -Oaxaca, Messico - 42% vol	€18
Casamigos Mezcal 100% Maguey, Joven espadí -Oaxaca, Messico - 40% vol	€20
Ilegal 100% Maguey, Joven espadí -Oaxaca, Messico - 47% vol	€20

COGNAC & ARMAGNAC

Courvoisier Cognac VSOP Jarnac, Francia - 40% vol	€15
Camus, Cognac Vsop Cognac, Francia - 40% vol	€20
A.E. Dor, Cognac VSOP - Fine Champagne Jarnac, Francia - 40% vol	€18
Peyrot, Cognac VSOP Jarnac, Francia - 40% vol	€15
Peyrot, Cognac X.O. Jarnac, Francia - 40% vol	€18
Rounagle, Armagnac VSOP Rounagle, Francia - 40% vol	€14
Rounagle, Armagnac X.O. Rounagle, Francia - 40% vol	€18
Single de Samalens, Bas Armagnac 15 ans aujuzan, Francia - 40% vol	€22
1996 Samalens, Bas Armagnac Laujuzan, Francia - 42% vol	€26

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GRAPPE BIANCHE

WHITE GRAPPA

Sarpa di Poli - Jacopo Poli €14
Cuvée vitigni Rossi, Veneto - 40% vol

Grappa di moscato - Jacopo Poli €14
Vinacce di Moscato - 40% vol

GRAPPE INVECCHiate

AGED GRAPPA

Sarpa Oro - Jacopo Poli €16
Cuvée vitigni Rossi, Veneto - 40% vol

Poli Barrique 1898 Solera "Bassano del Grappa" €16
Cuvée vitigni Rossi, Veneto - 55% vol

Marzadro - "18 Lune" €16
Distilleria Marzadro, Trentino - 41% vol

Poli Liquirizia - Jacopo Poli €10
Grappa di liquirizia | *Licorice grappa* - 42% vol

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RUM

Appleton Estate Reserve Blend 1

Aged Dark Rum - Nassau Valley, Jamaica - 43% vol

€20

Havana 7

Rum Anejo - Havana, Cuba - 40% vol

€12

Zacapa 23

Solera Gran Reserva - Guatemala - 40% vol

€25

WHISKY

IRLANDA | *IRELAND*

Jameson

Triple distilled - Dublino - 40% vol

€13

Bushmills

Triple distilled - Antrim, Irlanda del Nord - 40% vol

€13

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SCOTCH

Finn Thomson 44y - North British Single malt - Lowland, Scozia - 58,2% vol	€35
Highland Selection 24y - The Way of Spirits Blended malt - Highlands, Scozia - 46% vol	€20
Glenmorangie 10y Single malt - Tain, Highlands, Scozia - 40% vol	€16
Glenfiddich 12y Single malt - Dufftown, Speyside, Scozia - 40% vol	€18
Talisker Skye Single malt - Isle of Skye, Scozia - 45% vol	€16
Johnnie Walker Black Label 12y Blended Scotch - Kilmarnock, Scozia - 40% vol	€16
Lagavulin 16y Single malt - Isle of Islay, Scozia - 43% vol	€18
Caol Ila 12y Single Malt - Isle of Islay, Scozia - 44% vol	€18
Oban 14y Single Malt - West Highlands, Scozia - 43%vol	€18
Laphroaig 10y Single malt - Isle of Islay, Scozia - 40%vol	€16
Macallan 12y Double Cask - Easter Elchies, Scozia - 40%vol	€20

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BOURBON & RYE

Woodford Reserve Kentucky Straight Bourbon - Kentucky, Stati Uniti - 43.2 vol	€20
Bulleit Bourbon Kentucky Straight Bourbon - Kentucky, Stati Uniti - 45% vol	€18
Bulleit Rye Straight American Rye - Kentucky, Stati Uniti - 45% vol	€16
Buffalo Trace Kentucky Bourbon - Kentucky - 40% vol	€16
Wild Turkey Kentucky Bourbon - Kentucky, Stati Uniti - 40,5% vol	€15
Wild Turkey Rye American Rye - Kentucky, Stati Uniti - 40,5% vol	€12
Jack Daniel's Single Barrel Bourbon Whiskey - Tennessee, Stati Uniti - 45% vol	€18

VERMOUTH

Noilly Prat Dry - 18% vol	€12
Del professore Bianco - 18% vol	€10
Cocchi Rosso - 16% vol	€10
Carpano Antica Formula - 16,5% vol	€12
Papacello di Cortona Rosso - 18% vol	€12
Vermouth Etrusco bianco Fertuna - 18% vol	€10
Vermouth Etrusco rosso Fertuna - 18% vol	€10
Vermouth rosso Silvio Carta - 18% vol	€10

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LIQUORI E AMARI LIQUEURS

Amaro Cortona - 24% vol	€10
Amaro del Capo - 35% vol	€10
Limoncello - 30% vol	€10
Amaretto di Saronno - 28% vol	€10
Amaro Lucano - 28% vol	€10
Averna - 29% vol	€10
Bayle's - 17% vol	€10
Branca Menta - 28% vol	€10
Cynar - 16.5% vol	€10
Fernet Branca - 39% vol	€10
Pastis - 45% vol	€10
Ricard - 45% vol	€10
Pernod - 40% vol	€10
Montenegro - 23% vol	€10
Braulio - 21% vol	€10
Ramazzotti - 30% vol	€10
Jefferson Amaro Importante - 30% vol	€12
Chartreuse Verde - 55% vol	€18

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LIQUORI E AMARI LIQUEURS

Grand Marnier - 40% vol	€10
Cointreau 40% vol	€10
Amaro Bomba Carta - 33% vol	€10
Elisir camomilla Poli - 30% vol	€10
Liquore Poire and Cognac - 30% vol	€10



VINI DA MEDITAZIONE MEDITATION WINES

Vernaccia Di Oristano DOC Riserva 2006 Sardegna - 21% vol	€18
Porto LBV 2020 Niepoort Douro, Portogallo - 19,5% vol	€10
Porto Colheita Tawny 2008 Niepoort Douro, Portogallo - 20% vol	€16
Porto 20 Y.O. Tawny Niepoort Douro, Portogallo - 20% vol	€22
Madeira Malvasia 10 anni Isola di Madeira, Portogallo - 20% vol	€16
Jalifa Sherry Amontillado 30 anni Jerez Superior, Spagna - 20% vol	€22

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BIRRE ARTIGIANALI CRAFT BEERS

€10

Canenero

33 cl - Blanche - Toscana - 5,20% vol

Canenero

33 cl - IPA - Toscana - 5,20% vol

BK L'Olmaia

33 cl - Stout - Toscana - 6% vol

Saggia - Birra dell'Eremo

33 cl - Blanche - Umbria - 5% vol

Agricola Birra Salento

33 cl - Lager - Puglia - 5% vol



BIRRE BEERS

€8

Krombacher Weizen

33 cl - Weissbier - Monaco, Germania - 5.3 % vol

Menabrea 4,8 % vol

33 cl - Lager - Biella, Italia - 4,8 % vol

Nastro Azzurro

33 cl - Pilsner - Italia - 5% vol

Superior Analcolica

33 cl - Lager analcolica - Pedavena, Italia

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SUCCHI DI FRUTTA
FRUIT JUICES

€5

Ananas | *Pineapple*

Pera | *Pear*

Pesca | *Peach*

Mirtillo | *Blueberry*

Mela Limpida | *Apple*

Pomodoro | *Tomato*



SPREMUTE
SQUEEZED

€10

Arancia | *Orange*

Pompelmo | *Grapefruit*

ACQUA
WATER

€4

Acqua naturale | *Still water Verna*

Acqua frizzante | *Sparkling water Verna*


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TONICHE E SODATI TONICS AND SODAS

€7

Fever Tree Indian tonic
Fever Tree Mediterranean
Fever Tree Ginger beer
Fever Tree Soda
Cortese Ginger Ale
Cortese Limonata

SOFT DRINKS



Coca Cola <i>Coke</i>	€5
Coca Cola Zero <i>Coke Zero</i>	€5
Sprite	€5
Fanta	€5
Chinotto Sanpellegrino	€6
Estathé (limone o pesca <i>lemon or peach</i>)	€5
Crodino	€6
Sanbitter	€6
Campari soda, 10% vol	€7

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CAFFETTERIA

HOT DRINKS

Espresso 12	€3
Espresso decaffeinato <i>Decaf Espresso</i> 12	€4
Espresso macchiato 12	€3
Espresso con panna <i>Espresso with whipped cream</i> 12	€4
Caffè ginseng <i>Ginseng coffee</i> 12	€4
Caffè d'orzo <i>Barley coffee</i> 12	€4
Caffè americano <i>American coffee</i> 12	€4
Cappuccino 12	€4
Cappuccino di soia, mandorla o avena <i>Soy, almond or oat Cappuccino</i> 12	€4
Latte macchiato 12	€4
Latte senza lattosio <i>Lactose-free milk</i> 12	€3
Cioccolata <i>Chocolate</i> 12	€6
Tè e Tisane <i>Tea & Herbal tea</i> 12	€8

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PRODOTTI ALIMENTARI CHE POTREBBERO CREARE REAZIONI ALLERGICHE O INTOLLERANZE

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.

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.



