

Piazzetta RIPETTA

THE BAR

Please inform our staff of any allergies, intolerances or diet requirements you may have while placing your order. Thank you.

HACCP procedures take into account the risk of cross-contamination, however handling/preparation/administration operations of food and beverage may involve sharing areas and utensils, therefore the possible contact between food products and other food products containing allergens.

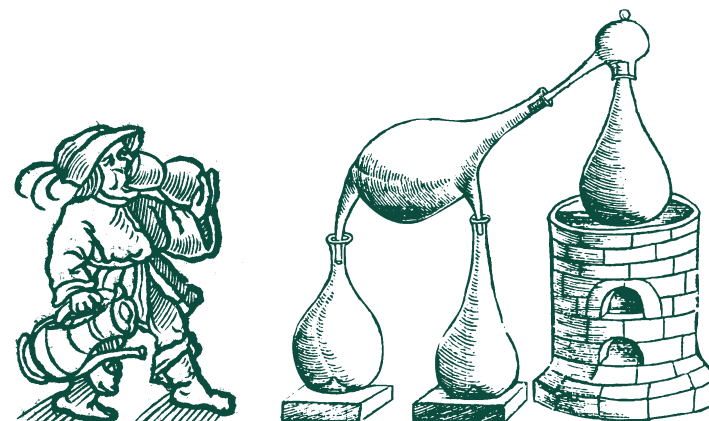
* Raw fish has undergone temperature reduction (-20°C for 24 hours) which complies with the EC Reg.853/2004 and the Ministerial Order of 12/05/1992 requirements in order to prevent the Anisakis risk.

🔥 Frozen product. | 🌿 Non-seasonal products can be frozen. |

💧 Product subject to a heat reduction procedure for preservation purpose.

We look forward to your next visit and to our next special experience together.

Please remember that at our guests are entitled to a discounted rate for the parking garage located at 44 Via del Vantaggio.





WINE AND BUBBLES

ASK FOR OUR WINE LIST
AND DISCOVER OUR SELECTION

COCKTAIL EXPERIENCE

- FROM 5 P.M. TO 8.00 P.M. -

1 COCKTAIL OR GLASS OF WINE
WITH 3 SMALL BITES - 28€

COFFEE

Espresso	5 €
Double espresso	8 €
Cappuccino	8 €
Americano	7 €
Latte	8 €
Hot chocolate	12 €

FRUIT JUICES

Seasonal fruit nectars - 10 €

(apple-banana, strawberry, raspberry,
apricot, mango, tropical, pear)

HEALTHY CORNER

Freshly squeezed fruit juice	10 €
Vegetables and fruit juice	12 €

SOFT DRINK

Coca-Cola, Coca-Cola zero	8 €
Limonata, Aranciata, Chinotto BIO	8 €
Ginger Ale, Ginger beer, Soda	8 €
Fever Tree, Cortese, Thomas Henry	8 €
Lemon Iced Tea	10 €

TEA LIST *from Mariage Frères*

- French Breakfast** 9 €
Rich black tea
- Darjeeling Himalaya** 9 €
Black tea from India
- Rouge Bourbon** 9 €
Red rooibos – Ibisca decaffeinated tea
- The a l'Opera** 9 €
Green tea with vanilla notes
- Blanc & Rose** 9 €
Rose flavored white tea



- TEA TIME -

from 3 p.m. to 6 p.m.
From the English tradition, a delicious
selection of salty and sweet cakes with
biscuits to match your tea's
25 € for two people – tea not included

Signature Cocktails

NON TI TIMO - 16€

Skyy Vodka infused with thyme and rosemary, pineapple juice, green apple juice, lemon juice, gum syrup

BREAKFAST CAMPARI - 16€

Campari infused with muesli, bananas and coffee beans, Crème de Banane Tempus Fugit, Green Ancho Reyes

TIKI RELAIS - 20€

Sailor Jerry Rum, Crème de Banane Tempus Fugit, Frangelico liqueur, coconut, pineapple juice, orange juice, passionfruit puree, absinthe, cinnamon

WHITE NEGRONI - 18€

Bulldog Gin, Lillet Blanc, Orange Curacao, Amaro Cenobium, St-Germain Liqueur

MADAME DIVINE - 18€

Bulldog Gin, Aperol, Orange Curacao, Bénédictine D.O.M., pineapple juice, orgeat syrup, Peychaud's bitter, pink grapefruit soda

BLUEBERRY FIZZ - 16€

Skyy Vodka infused with blueberries, lemon juice, rose soda, eggwhite

SPICY MANGORITA - 18€

Espolòn Blanco Tequila, Montelobos Mezcal, hot peppers, mango puree, lime juice, agavecito

PANDA PANDA PANDA - 16€

Wild Turkey Bourbon, coconut milk, pineapple juice, lime juice, pandan syrup, pink grapefruit soda

The cocktail lists of Palazzo Ripetta are created by our Bar Manager Diana Barbieri and the bar team.

Hero Cocktails

GARIBALDI - 15€

Campari, orange juice

MANHATTAN - 18€

Wild Turkey Rye, Del Professore red vermouth, bitter mix

OLD FASHIONED - 18€

Wild Turkey 101 Bourbon, bitter mix, gum syrup, soda

Alcohol free Mocktails

BASIL FRESH - 14€ - Low. Cal

Seedlip garden, cucumber and ginger syrup, basil leaves, gum syrup, soda

THE TROPICAL ONE - 14€

Orange juice, pineapple juice, lemon juice, cranberry juice, orgeat syrup

ZERO PALOMA - 14€

Seedlip spice, lime juice, pink grapefruit soda

Beers

(From "Birra dell'Eremo" brewery in Assisi - 0,33 Lt)

BIRRA NOBILE - Golden Ale 5% - 11 €

BIRRA SAGGIA - Blanche 5% - 11 €

BIRRA FIERA - American IPA 6,5% - 11 €

BIRRA GLACIALE - Imperial IPA 7,5% - 11 €

BIRRA FUOCO - Tripel 8,5% - 11 €

BIRRA KROMBACHER - PILS 0% - 11€

SMALL BITES

- **Beef croquette with green sauce** 8 €
- **Chicken skewer with bbq sauce** 9 €
- **Roman supplì** 6 €
- **Cantabrian anchovies, bread and butter** .. 9 €
- **White focaccia and mortadella** 9 €
- **Fried choice of the day** 12 €
- **Pinzimonio vegetables BIO** 8 €
- **Seasonal hummus** 9 €
- **Oysters Gillardeau n. 2** 6 €

FROM THE PASTRY

Grandma's pie 12 €

Tartlet with lemon custard, crumble and toasted pine nuts

Tiramisù semifreddo 12 €

with homemade ladyfingers

Cream puff

with French chantilly, caramel, slightly salted mou and chocolate sauce 14 €

Pavlova 14 €

with strawberry sorbet, vanilla diplomatic cream and berries