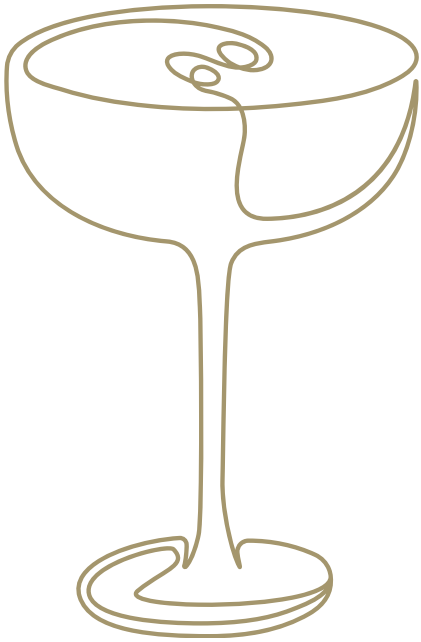
Scriptorium Bar



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 ever please or endure. Since Bacchus enlisted poets among his Satyrs and Fauns, the sweet Muses have always tasted 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

CREATIVE COCKTAILS

Earthy Negroni €18
Gin Sabatini, Cocchi Vermouth Infuso alla Barbabietola, Bitter Campari, Chocolate Bitter
Sabatini Gin, Beet Infused Cocchi Vermouth , 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, Amaro Cortona, Bitter al Sedano, Basilico
Sabatini Gin, Papacello Vermouth, Fusetti Bitter, Amaro Cortona, Celery Bitter, Basil

Fino Martini €18
Gin Tanqueray, Vernaccia di Oristano
Tanqueray Gin, Vernaccia di Oristano

Irish Made €18
Whisky Irish Jameson, St Germain, Limone, Zucchero, Cetriolo
Jameson Irish 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

From Merida 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

In caso d'intolleranze e/o allergie si prega d'informare lo staff in servizio.
If you have any intolerances and/or allergies, please inform the staff on duty.

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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| *If you have any intolerances and/or allergies, please inform the staff on duty.*

VINI AL CALICE
WINES BY THE GLASS

BOLLICINE
SPARKLING

Carpineta Fontalpino €16
Chardonnay, *"Boulé"* Brut Toscana NV

San Martino €12
Prosecco, *"99"* Brut Veneto NV

BIANCHI
WHITE WINES

Tenimenti D'Alessandro €14
Viognier, *"Bianco del Borgo"* Toscana 2023

Elena Walch €15
Pinot Grigio, Alto Adige 2025

Antinori €18
Sauvignon Blanc/Semillon, *"Conte della Vipera"*
Umbria 2024

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ROSSI
RED WINES

I Viti €15
Syrah, *"S90"* Toscana 2023

Tenuta di Arceno €14
Chianti Classico Riserva, Toscana 2020

Bricco dei Guazzi €13
Barbera/Merlot, *"La Presidenta"* Piemonte 2021

VINI DA MEDITAZIONE
MEDITATION WINES

Barolo Chinato, Borgogno €15
Piemonte - 16,5% vol

Vin Santo 'Leopoldo' 2018, Baldetti €18
Toscana - 13,5% vol

Marsala DOC Riserva 2009, Florio €19
Sicilia - 21% vol

Porto Tawny 10 Niepoort €16
Douro, Portogallo - 20% vol

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BIRRE ARTIGIANALI — €10
CRAFT BEERS

Bianca Lancia - Birra Flea
33 cl - White Ale - Toscana - 5% vol

Ghibellina - Birrificio Fiorentino
33 cl - IPA - Toscana - 6,50% vol

BK L'Olmaia
33 cl - Stout - Toscana - 6% vol

Agricola Birra Salento
33 cl - Lager - Puglia - 5% vol

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BIRRE
BEERS

€8

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

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

Birra Moretti La Rossa
33 cl - Dopplebock - Italia - 7.2% vol

Superior Analcolica
33 cl - Lager Analcolica - Pedavena, Italia

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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

Gazzini — €18
London Dry Gin - 42% vol

Peter in Florence — €20
London Dry Gin - 43% vol

109 Gin Trasversale — €18
London Dry Gin - 43% vol

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

Hendrick's — €16
Botanic Gin - 46% vol

1592 — €18
London Dry Gin - 42% vol

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VODKA

Absolut €12
Sweden - 40% vol

Belvedere €18
Poland- 40% vol

Grey Goose €18
France - 40% vol

Tito's €16
USA - 37% vol

Absolut Vanilla €10
Sweden - 38% vol

Absolut Citron €10
Sweden - 37% vol

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TEQUILA

Codigo 1530 Blanco €22
Jalisco, Mexico - 38% vol

Patron Reposado €20
Jalisco, Mexico - 40% vol

Patron Silver €18
Jalisco, Mexico - 40% vol

Corralejo Reposado €18
Penjamo, Mexico - 38% vol

Espolon €12
Los Altos, Mexico - 40% vol

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MEZCAL

Del Maguey Vida €18
100% Maguey, Joven Espadín -Oaxaca, Messico - 42% vol

Casamigos Mezcal €20
100% Maguey, Joven Espadín -Oaxaca, Messico - 40% vol

COGNAC & ARMAGNAC

Courvoisier Cognac VSOP €15
Jarnac, Francia - 40% vol

A.E. Dor, Cognac VSOP - Fine Champagne €18
Jarnac, Francia - 40% vol

Peyrot, Cognac X.O. €18
Jarnac, Francia - 40% vol

Rounagle, Armagnac VSOP €14
Rounagle, Francia - 40% vol

Rounagle, Armagnac X.O. €18
Rounagle, Francia - 40% vol

Single de Samalens, Bas Armagnac 15 ans €22
Laujuzan, Francia - 40% vol

1996 Samalens, Bas Armagnac €26
Laujuzan, Francia - 42% vol

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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 — €20
Aged Dark Rum - Nassau Valley, Jamaica - 43% vol

Havana 7 — €12
Rum Anejo - Havana, Cuba - 40% vol

Zacapa 23 — €25
Solera Gran Reserva - Guatemala - 40% vol

WHISKY
IRLANDA | *IRELAND*

Jameson — €13
Triple distilled - Dublino - 40% vol

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SINGLE MALT & SCOTCH

Finn Thomson 34y - North British €35
Single Malt - Lowland, Scozia - 58,2% vol

Highland Selection 24y - The Way of Spirits €20
Blended Malt - HIghlands, Scozia - 46% vol

Glenmorangie 12y €16
Single Malt - Tain, HIghlands, Scozia - 40% vol

Glenfiddich 15y €18
Single Malt - Dufftown, Speyside, Scozia - 40% vol

Johnnie Walker Black Label 12y €16
Blended Scotch - Kilmarnock, Scozia - 40% vol

Lagavulin 16y €18
Single Malt - Isle of Islay, Scozia - 43% vol

Caol Ila 12y €18
Single Malt - Isle of Islay, Scozia - 44% vol

Oban 14y €18
Single Malt - West Highlands, Scozia - 43%vol

Laphroaig 10y €16
Single Malt - Isle of Islay, Scozia - 40%vol

Macallan 12y €20
Double Cask - Easter Elchies, Scozia - 40%vol

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BOURBON & RYE

Angel's Envy €20
Kentucky Straight Bourbon - Kentucky, Stati Uniti - 43.3 vol

Buffalo Trace €16
Kentucky Bourbon - Kentucky - 40% vol

Bulleit Bourbon €18
Kentucky Straight Bourbon - Kentucky, Stati Uniti - 45% vol

Eagle Rare €18
Kentucky Straight Bourbon - Kentucky, Stati Uniti - 45% vol

Maker's Mark €16
Kentucky Bourbon - Kentucky, Stati Uniti - 40% vol

Woodford Reserve €20
Kentucky Straight Bourbon - Kentucky, Stati Uniti - 43.2 vol

Bulleit Rye €16
Straight American Rye - Kentucky, Stati Uniti - 45% vol

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LIQUORI E AMARI
LIQUEURS

Amaro di Cortona - 24% vol	€10
Amaro di Cortona “Intenso” - 35% vol	€12
Limoncello - 30% vol	€10
Amaretto di Saronno - 28% vol	€10
Baileys Irish Cream- 17% vol	€10
Branca Menta - 28% vol	€10
Cynar - 16.5% vol	€10
Fernet Branca - 39% vol	€10
Fernet Gazza - 30% vol	€10
Pastis - 45% vol	€10
Ricard - 45% vol	€10
Pernod - 40% vol	€10
Braulio - 21% 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
Elisir Camomilla Poli - 30% vol	€10

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

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SUCCHI DI FRUTTA — €5
FRUIT JUICES

Ananas | *Pineapple*

Pera | *Pear*

Pesca | *Peach*

Mirtillo | *Blueberry*

Mela | *Apple*

Pomodoro | *Tomato*

SPREMUTE — €10
SQUEEZED

Arancia | *Orange*

Pompelmo | *Grapefruit*

ACQUA — €4
WATER

Acqua naturale | *Still water Verna*

Acqua frizzante | *Sparkling water Verna*

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TONICHE E SODATI — €7
TONICS AND SODAS

Fever Tree Indian tonic

Fever Tree Mediterranean

Fever Tree Ginger beer

Fever Tree Soda

Cortese Ginger Ale

Cortese Limonata

SOFT DRINKS

Coca Cola | *Coke*	€5
Coca Cola Zero | *Coke Zero*	€5
Sprite	€5
Fanta	€5
Chinotto Sanpellegrino	€6
Cortese Iced Tea (limone o pesca | *lemon or peach*)	€5
Crodino	€6
Sanbitter	€6
Campari Soda, 10% vol	€7

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CAFFETTERIA
HOT DRINKS

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

