

MAKE
MEMORIES
THAT WILL
LAST FOREVER

T A P A S

Patate fritte* *French fries** (A, M)

€ 8

Fritto napoletano (A, B, C, D, E, F, G, H, I, L, M, N, O, P)

Arancino*, crochè*, raviolo fritto, timballo di pasta*

Neapolitan fried: arancino, croquettes*, fried ravioli and pasta timbale**

€ 8

Bruschetta ai pomodorini (A, C, O, L)

Bruschetta with cherry tomatoes

€ 6

Gamberi* pepe e lime (H, D, E)

*Pepper and lime prawns**

€ 10

Parmigiana di melanzane (A, M, B, C)

Eggplant "Parmigiana"

€ 6

Caponatina di verdure (A, B, C, D, L)

zucchine, melanzane e cipolle

Vegetable "Caponata", zucchini, eggplant and onions

€ 6

Caprese Twist (B)

Mozzarella e pomodorini ciliegini

Caprese skewer, mozzarella and cherry tomatoes

€ 8

Mini cheeseburger (A, B, C, O)

Carne di manzo, cheddar e bacon

Beef, cheddar and bacon

€ 10

Tacos (L, A, B, F, M)

con manzo brasato, cipolla frita e lamelle di Provolone del Monaco
with braised beef, fried onion, and Provolone del Monaco shavings

€ 10

Baccalà fritto* (A, C, L))

Merluzzo fritto*, maionese al cipollotto, basilico e menta
Fried cod, spring onion mayonnaise, basil and mint*

€ 10

Gnocchi alla sorrentina (A, B, L, N)

Gnocchi, salsa di pomodoro, mozzarella e parmigiano
Gnocchi, tomato sauce, mozzarella and parmesan

€ 7

Montanarina classica (A, B, M)

Pizza frita, pomodoro, parmigiano e basilico
Fried pizza, tomato, parmesan and basil

€ 7

Crostatina alla frutta (L, I, N, B, A, C)

Pasta frolla e crema pasticcera
Fruit tart, shortcrust pastry and custard

€ 7

Chocolate cake caprese (I)

Torta al cioccolato con mandorle
Chocolate cake with almond

€ 7



Servizio TAPAS: 17:00 > 21:30

TAPAS service: 05:00 pm > 09:30 pm

sky
Bar
PLAZZA

SI PREGA DI CONTROLLARE I CODICI DEI PIATTI. ALCUNI ALIMENTI POTREBBERO INCLUDERE I SEGUENTI ALLERGENI:
PLEASE REFER TO DISHES DETAILS. SOME DISHES MAY INCLUDE THE FOLLOWING ALLERGENS: (A) GLUTINE > GLUTEN
(B) LATTE E DERIVATI > MILK AND DERIVATIVES - (C) UOVA E DERIVATI > EGGS AND DERIVATIVES - (D) CROSTACEI
> CRUSTACEANS - (E) MOLLUSCHI > MOLLUSCS - (F) SEDANO > CELERY - (G) PESCE > FISH - (H) ANIDRIDE SOLFOROSA
E DERIVATI > SULFUR DIOXIDE AND DERIVATIVES - (I) FRUTTA A GUSCIO > NUTS - (L) SOIA > SOY - (M) ARACHIDI E DERIVATI
> PEANUTS AND DERIVATIVES - (N) SENAPE > MUSTARD - (O) SESAMO > SESAME - (P) LUPINI > LUPINS.

CAFFETTERIA > HOT DRINKS

Espresso • € 3

Cappuccino • € 5

Caffè latte • € 4

Caffè Americano > *American Coffè* • € 4

Ciocolata > *Hot Chocolate* • € 5

The > *Tea* • € 5

ACQUA > WATER

Acqua Panna > *Still Water* • € 4

Acqua S. Pellegrino > *Sparkling Water* • € 5

SOFT DRINKS

Coca Cola / Coca Cola Zero • € 5

Fanta / Sprite / Lemonsoda • € 5

Succhi > *Juice* • € 5

Spremuta d'arancia > *Fresh Orange Juice* • € 8

Limonata fresca > *Fresh Lemonade* • € 6

Fever-Tree • € 5

BIRRE IN BOTTIGLIA > BOTTLED BEERS

Ichnusa / Nastro azzurro / Corona • € 8

Moretti IPA • € 9

Magners Cider • € 8

Birra Analcolica • € 8

BIRRE ALLA SPINA > DRAFT BEERS

Birra grande 40 cl *Large Beer* • € 10

Birra piccola 20 cl *Small Beer* • € 6

S I G N A T U R E S

The Sun

Saint James rhum vieux,
organic marmalade jam, Grand Marnier

The sea

Caprisius Gin, Blu Curaçao, Aurum, Limoncello

The Coast

Ciroc Vodka, Miliare, Aurum,
fresh orange juice, fresh lemon juice

The Sunset

Patron Tequila reposado, fresh pineapple,
homemade forest fruit syrup

Sorrento Vibes

Vodka Altamura, Miliare,
homemade citrus essence

The Plaza

Kraken Spiced Rum, Frangelico,
fresh cream, Nutella chocolate



€ 18

sky
Bar
PLAZA

PLAZA COCKTAILS SELECTION

Last Word

Gin, green chartreuse,
maraschino, fresh lime juice

€ 17

Chocolate Bourbon Stinger

Bourbon whisky, white cocoa crem,
white mint cream, chocolate bitter
drops

€ 16

Sunset Vibes

Vodka, Fresh Pink grapefruit juice,
Aperol, mezcal, tonic water

€ 16

Red Earl

Vodka, limoncello,
sugar syrup, fresh raspberry

€ 16

Basil Smash

Gin, vegetable foamer, fresh
lemon juice, sugar syrup,
basil leaves

€ 15

Sorrento Spritz

Miliare, prosecco, soda water

€ 15

Mojito Passion

White rum, passoa, white cane
sugar vanilla syrup, passion fruit
syrup, soda water

€ 16

Spiced Monsoon

Dark rum, kraken, fresh lime juice,
angostura drops

€ 16

Corpse Revier n°2

Dry gin, Yellow chartreuse,
Lillet blanc, absinthe drops,
fresh lemon juice

€ 17

Old Barrel

Rye whisky, D.O.M: benedectine,
sherry wine, angostura drops

€ 16



WORLD BEST SELLERS

Negroni • Old fashion • Margarita • Dry Martini
Daiquiri • Espresso Martini • Manhattan
Whisky Sour • Cosmopolitan • Pornostar Martini
Naked and Famous • Spicy Margarita
€ 15

LONG DRINKS

Spritz • Hugo Spritz • Bloody Mary
Moscow Mule • Limoncello Spritz
€ 15

Paloma • Mojito • Piña Colada
€ 16

ZERO PROOF – 0%VOL

Negroni • Cosmopolitan
Espresso Martini • Margarita
Amaretto Sour
€ 15

GIN TONERIA

GIN TONICS

Bombay

Served with indian fever tree,
lime and mint

€ 15

Hendrik's

Served with indian fever tree
and cucumber

€ 16

Tanqueray 10

Served with indian fever tree
and raspberry

€ 16

Nordes

Served with indian fever tree
and apple

€ 16

Gin Mare

Served with mediterranean
fever tree and rosemary

€ 17

London n°3

Served with indian fever tree
and grapefruit

€ 17

Monkey 47

Served with indian fever tree
and grapefruit peel

€ 18

Caprisius

Served with indian fever tree
and lemon

€ 18

Dolce Vita

Served with indian fever tree
and orange zest

€ 18

Portofino

Served with mediterranean
fever tree, lemon zest and rosemary

€ 18

Ginarte

Served with indian fever tree
and lime

€ 18

VODKA

Altamura • € 12
Ciroc • € 12

TEQUILA

Don Julio Blanco • € 15
Don julio reposado • € 15
Don julio Anejo • € 25
Kah Blanco • € 20
Kah Reposado • € 25
Kah Anejo • € 35

MEZCAL

Nuestra Soledad • € 15
Casamigos • € 20
Monte Alban • € 8

RUM

Zacapa • € 15
Don Papa • € 12
Kraken • € 10

BOURBON

Elijah Craig small batch • € 15
Bulleit • € 10

SCOTCH

Lagavulin 16 y.o • € 18
Oban 12 y.o • € 12
Caol ila 18 y.o • € 40

COGNAC

Remy Marten • € 10
Courvoisier • € 9

BRANDY

Cardenal Mendoza • € 8
Vecchia Romagna E.N. • € 6

BOLLICINE Sparkling & Champagne

	Bottiglia Bottle	Calice Glass
Prosecco	• € 35	• € 8
Ferrari Brut	• € 55	
Dubl Rosato Feudi di Sangregorio	• € 60	
Moët & Chandon Riserva Imperiale	• € 120	
Veuve Clicquot	• € 110	
Laurent-Perrier Cuveè	• € 100	

VINI BIANCHI White Wines

Falanghina DOP Armunia BIO San Martino	• € 30	• € 8
Greco del Sannio DOP Fòja Linea Oro	• € 30	• € 8
Chardonnay Conti D'Arco DOP	• € 32	• € 9
Pinot Grigio Collio DOC Formentini	• € 32	
Sauvignon Collio DOC Formentini	• € 34	
La Fuga Chardonnay DOP Donnafugata	• € 36	
Biancolella Frassitelli Casa D'ambra	• € 45	
Furore Marisa Cuomo	• € 50	
Moscato d'Asti	• € 27	

VINI ROSSI Red Wines

Aglianico DOCG Armunia BIO San Martino	• € 30	• € 8
Bonorli Toscana Cantine Melini	• € 32	• € 9
Chianti Rocca delle Macie	• € 39	• €10
Aglianico Tauri Caggiano	• € 42	
Pinot Nero Sangiminiano	• € 46	
Rosso di Montalcino Mastrojanni	• € 46	
Nobile Montepulciano 2021 Rocca delle Macie	• € 49	
Langhe Nebbiolo DOC Cabbianca	• € 50	
Taurasi I Capitani	• € 62	

VINI ROSÉ Rose Wines

Kreos Salento IGT Castello Monaci	• € 35	• € 8
Vetere San Salvatore	• € 45	
Rosé Château Miraval	• € 55	