



LiQUIDO
ROOFTOP BAR









Classic Cocktails*

	Americano Vermouth Rosso • Bitter Campari • Soda Sweet Vermouth • Bitter Campari • Soda	10
	Margarita Tequila • Cointreau • Lime Tequila • Cointreau • Lime	10
	Mojito Rum Bianco • Menta • Zucchero • Lime • Soda Rum • Mint • Sugar • Lime • Soda	10
	Moscow Mule Vodka • Lime • Ginger Beer Vodka • Lime • Ginger Beer	10
	Spritz Aperol / Campari o Select • Prosecco • Soda Aperol / Campari or Select • Prosecco • Soda	10
	Bramble Gin • Liquore alle more • Zucchero • Limone Gin • Blackberry Liqueur • Sugar • Lemon	12
	Mint Julep Buffalo Trace Bourbon • Zucchero • Menta Buffalo Trace Bourbon • Sugar • Mint	12
	Dry Martini Gin Tanqueray Ten • Vermut Dry • Oliva Tanqueray Ten Gin • Dry Vermouth • Olive	13

*Drink servito con degustazione di appetizer dello chef dalle 18:30 alle 21:30

*Drinks will be served with a selection of appetizers from our chef from 6:30 to 21:30 pm.

Signature Cocktails*

	BitterSweet Paloma Tequila Reposado • Bitter Campari • Agave • Lime Arancia • Soda al Pompelmo Rosa Tequila Reposado • Bitter Campari • Agave Syrup • Lime Fresh Orange Juice • Pink Grapefruit Soda	10
	Muletto Rabarbaro Zucca • Passion Fruit • Lime • Ginger Beer Italian Rhubarb Liqueur • Passion Fruit • Lime • Ginger Beer	10
	Purple Strain Gin • Butterfly Pea Flower Tea • Lime • Timo • Rosmarino Gin • Butterfly Pea Flower Tea • Lime • Thyme • Rosemary	10
	TMT (Torino-Milano-Tokyo) Vermouth Rosso • Bitter Campari • Sake Sweet Vermouth • Bitter Campari • Sake	10
	Cuzco Pisco • Italicus • Vermouth Rosso • Orange Bitter Pisco • Italicus • Sweet Vermouth • Orange Bitter	12
	Banana Republic Bourbon Buffalo Trace • Liquore alla Banana • Limone Zucchero • Albume • Bitter al Cardamomo Buffalo Trace Bourbon • Banana Liqueur • Lemon Sugar • Egg White • Cardamom Bitter	12
	Ny Colada Bulleit Rye Whiskey • Cocco • Ananas • Vino Rosso Bulleit Rye Whiskey • Coconut • Pineapple • Red Wine	12
	Tiki BonBon LiQuido Rum Blend • Falernum • Lime • Maracuja • Litchi LiQuido Rum Blend • Falernum • Lime • Passion Fruit • Lychee	12

*Drink servito con degustazione di appetizer dello chef dalle 18:30 alle 21:30

*Drinks will be served with a selection of appetizers from our chef from 6:30 to 21:30 pm.

Mocktails [Alcohol Free]*

	Apple Virgin Mojito Ginger Ale • Mela • Lime • Zucchero Ginger Ale • Apple • Lime • Sugar	10
	LiQuido Cooler Succo di Cranberry • Ananas • Lamponi Cranberry Juice • Pineapple • Raspberries	10
	Passion Mule Maracuja • Lichee • Lime • Ginger Beer Passion Fruit • Lychee • Fresh Lime Juice • Ginger Beer	10

Wines*

WHITE

Pinot Grigio Grave [12,5%vol] • ALBINO ARMANI, Friuli	8
Sauvignon Blanc [13,5%vol] • TENUTA PINNI, Friuli	8
Gewurztraminer [13%vol] • ALBINO ARMANI, Trentino	8

RED

Merlot [13,5%vol] • LA FRASSINA, Veneto	8
Cabernet Sauvignon [12,5%vol] • LA FRASSINA, Veneto	8
Negroamaro Salentino [13,5%vol] • PETRELLI, Apulia	8

SPARKLING

Prosecco Extra Dry [11%vol] • VALLIS MARENI, Veneto	8
Brut Rosè [12%vol] • VALLIS MARENI, Veneto	8
La Valle Brut [12,5%vol] • FRANCIACORTA, Lombardy	12

*Drink servito con degustazione di appetizer dello chef dalle 18:30 alle 21:30

*Drinks will be served with a selection of appetizers from our chef from 6:30 to 21:30 pm.

Gin* [50 ml]

CLASSIC AND DRY STYLE

Beefeater England	7
Tanqueray England	7
Portobello Road England	9
Sipsmith England	10

CITRUS, HERBACEOUS AND FLORAL

Bombay Sapphire England	7
Beefeater 24 England	8
Bulldog England	9
Botanist England	10
Fifty Pounds England	10
Hendrick's Scotland	10
Tanqueray Ten England	10
Ferdinand's Saar Dry Germany	12
Mare Spain	12
Elephant Germany	13
Monkey 47 Germany	15

JUNIPER RICH AND ROBUST

Plymouth Navy Strength England	11
Sipsmith VJOP England	12

*Drink servito con degustazione di appetizer dello chef dalle 18:30 alle 21:30

*Drinks will be served with a selection of appetizers from our chef from 6:30 to 21:30 pm.

|| Whiskies & Whiskeys [50 ml]

SINGLE MALT SCOTCH

Talisker Skye Island	11
Ardberg 10yo Islay	12
Lagavulin Islay	15
Monkey Shoulder Speyside	10
Macallan Amber Speyside	12
Oban 14 yo Speyside	12
Balvenie Double Wood 12 yo Speyside	14
Glenfiddich 18 yo Speyside	18
Glenmorangie 10 yo Highlands	11
Caol Ila 18 yo Highlands	22

BLENDED SCOTCH

Johnny Walker Black Label Lowlands	9
Chivas Regal 12 yo Speyside	10

IRISHES

Bushmill's 10 yo	10
------------------	----

AMERICANS

Jack Daniels Tennessee	8
Bulleit Rye	9
Bulleit Bourbon	8
Buffalo Trace Bourbon	9
Maker's Mark Bourbon	9
Woodford Reserve Bourbon	10

JAPANESE

Nikka from the barrel	14
-----------------------	----

Sugar Cane [50 ml]

FRENCH STYLE RHUM

St James Royale ambrè | Martinique 8

Trois Rivières Blanc | Martinique 8

SPANISH STYLE RHUM

Bacardi 8yo | Puerto Rico 8

Flor de Cana 4yo | Nigaragua 8

Diplomatico Reserva Exclusiva | Venezuela 11

Zacapa 23yo | Guatemala 13

Zacapa Xo | Guatemala 24

ENGLISH STYLE RHUM

Eldorado 12 yo | British Guyana 11

Appleton Estate Rare Blend 12 yo | Jamaica 12

Mount Gay XO | Barbados 12

Plantation Pineapple | Barbados 12

Eldorado 15 yo | British Guyana 16

CACHAÇA

Yaguara Branca | Brazil 8

● Mezcals [50 ml]

MEZCALES

Nuestra Soledad | Oaxaca 10

Del Maguey Vida | Oaxaca 12

TEQUILAS

Espolon Blanco | Jalisco 7

Espolon Reposado | Jalisco 8

Ocho Blanco | Jalisco 10

Ocho Reposado | Jalisco 10

Tapatio Reposado | Jalisco 10

Tapatío Anejo | Jalisco 12

Ocho Anejo | Jalisco 16

|| Vodka's [50 ml]

Beluga Silver | Russia 9

Russian Platinum | Russia 9

Stolichnaya | Russia 7

Belvedere | Poland 9

Zubrowka | Poland 8

Grey Goose | France 9

Ketel One | Holland 9

Brandies

BRANDY

Carlos I | Spain 7

Stravecchio Branca | Italy 7

CALVADOS

Père Magloire VSOP | France 8

ARMAGNAC

Duc de Maravat VSOP | France 11

COGNAC

Martell VS | France 10

Pierre Ferrand 1840 | France 11

Remy Martin VSOP | France 12

Delamain XO | France 20

PISCO

Barsol Acholado | Perù 7

SHERRY [100 ml]

Tio Pepe Dry | Spain 7

Grappas [50 ml]

Grappa Poli Bianca 7

Grappa Poli Barrique 7

Grappa Poli Moscato 7

Vermouths & Italian Bitters [100 ml]*

BITTERS

Aperol	7
Rabarbaro Zucca	7
Biancosarti	9
Bittter Campari	10
Q Bianco	10
Q Rosso	10
Select	10

SWEET VERMOUTHS

Carpano Punt e Mes	7
Martini Rubino	9
Cocchi Storico di Torino	9
Antica Formula	11

WHITE AND DRY VERMOUTHS

Martini Ambrato	9
Lillet Blanc	10
Dolin Blanc	7
Dolin Dry	7
Noilly Prat	7

*Drink servito con degustazione di appetizer dello chef dalle 18:30 alle 21:30

*Drinks will be served with a selection of appetizers from our chef from 6:30 to 21:30 pm.

Liqueurs & Amari [50 ml]

Amaro Del Capo	7
Averna	7
Braulio	7
Caffè Borghetti	7
Fernet Branca	7
Jägermeister	7
Limoncello	7
Mirto	7
Montenegro	7
Ramazotti	7
Sambuca Molinari	7
Amaretto di Saronno	7

Soft Drinks

Aranciata · Gassosa · Chinotto [27.5 cl]	5
Coca Cola · Coca Cola Zero [33 cl]	5
Ginger Beer · Ginger Ale [20 cl]	5
Lemon · Tonic [20 cl]	5
Succhi di frutta Fruit Juices	5

Beers

Beer of the Month [0.4 l]	5
Poretti 4 Luppoli [0.4 l]	5
Poretti 9 Luppoli [0.4 l]	5

● Coffee and teas

Espresso · Decaffeinato · Orzo Barley coffee	2
Caffè americano Filter coffee	2.50
Espresso doppio Double espresso	2.50
Cappuccino	3
Latte macchiato	3
Cioccolata calda Hot chocolate	4
Tè · Tisane Tea · Infusion	4

Per la lista degli ingredienti e per gli allergeni di cui al Reg. CE 1169/2011 potete chiedere al nostro personale
On the provision of the REGULATION (EU) No 1169/2011 laying down food contents information and allergens please ask our staff

