



THE  
COURT  
Rome  
PALAZZO MANFREDI

Cocktail book





Cinema

& Emotions

Giulia Fellini

Monicelli

Alberto Sordi

# Summary

## Bitter & Aromatic

La dolce vita, by Federico Fellini

## Bright & Refreshing

La Grande Bellezza, by Paolo Sorrentino

## Analcoholic Cocktails

Eat Pray Love, by Ryan Murphy

## Amazing & Imaginative

Angels & Demons, by Ron Howard

## Classics & Homages

Un americano a Roma, by Steno  
(Stefano Vanzina)

## Spirits & Bubbles

I soliti ignoti, by Mario Monicelli

# Bitter & Aromatic

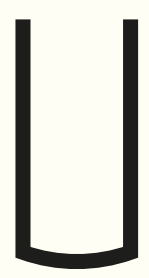
La Dolce Vita  
by Federico Fellini





**DOLCE VITA**





## The Formidabile

Amaro Formidabile, Cynar, Lime,  
Sanpellegrino Rovere Tonic Water



## Negronito Blanco

Montelobos Espadin Mezcal,  
Luxardo Bitter Bianco,  
Mancino Ambrato Vermouth,  
Electric Bitter,  
Liquorice Powder



## Japaroni

SG Shochu, Takara Plum Wine,  
Vermouth Cinzano 1757, Aperol,  
Campari, Olives Bitters



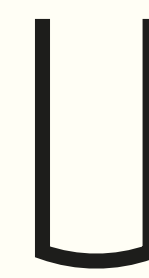
## Forest Hill

Campari, Cocchi Dopoteatro,  
Chinotto, Raspberries Shrub



## Metamorphosis Negroni

Cynar 70, Frangelico,  
Campari, Cinzano 1757



## Testa Rossa

Amunsen Vodka, Bitter Pallini,  
Rhubarb, Orange, Prosecco  
(Frozen)



# Bright & Refreshing

La Grande Bellezza  
by Paolo Sorrentino





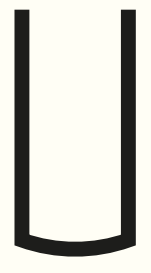
La  
**GRANDE**

**ZZA**

**BELLE**

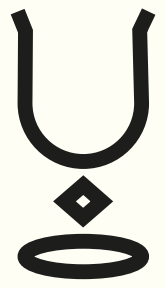






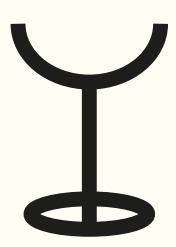
## Spicy Paloma

Espolon Tequila,  
Vecchio Amaro Del Capo Red Hot Edition,  
Lime, Pink Grapefruit, Agave Nectar,  
Thomas Henry Pink Grapefruit Soda Water



## El Fascinante

Appleton Estate Rum, St. Antonio Luxardo,  
Roasted Pineapple and Spices Tepache,  
Greek Yogurt, Caramel Tea, Lemon



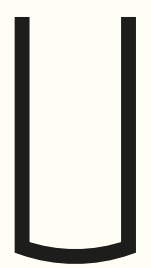
## First reaction ...shock!

Brockmans Gin, Lychee, Lemon, Rosemary,  
Rosé Champagne, Smoke



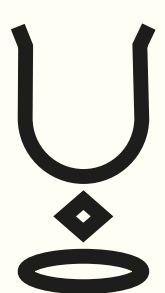
## The Court Margarita

Espolon Tequila, Montelobos Espadin Mezcal,  
Hibiscus Agave Nectar, Lime, Mexican Salt



## Amaretto Coolada

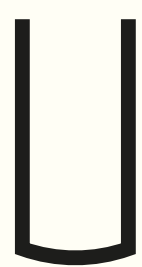
Matusalem Platino, Clear Luxardo Amaretto,  
Pineapple Cordial, Citric,  
Pura Coconut Bubbles



## Golden Mai Tai

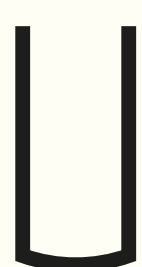
Matusalem Platino, Bacardi Carta Negra,  
Zed Falernum, King's Ginger, Lime,  
French Orgeat, Absinthe, Tonka Bean





## Yasmine Butterfly

Bulldog Gin, Lemon, Jasmine, Cocchi Americano, Mint, London Essence White Peach and Jasmine Soda Water



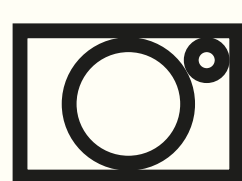
## Mango Italiano

Appleton Estate Rum, Aperol and Cardamom Cordial, Lime, Mango, Sanpellegrino Rovere Tonic Water



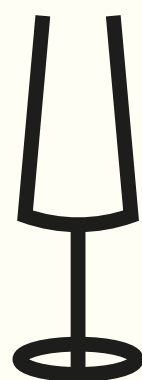
## Lucha-Muchacha

Montelobos Espadin Mezcal, Green Juice, Luxardo Maraschino, Chartreuse, Lime



## #Instagramodel

Coffee Amunsen Vodka, Mojito Bitter, Watermelon Tepache, Citrus Mix, Sugar



## Purple Sea

Bulldog Gin, Blue Tea, Amaro Làbaro Viola, Lemon, Elephant Tincture, Egg's White



# Amazing & Imaginative

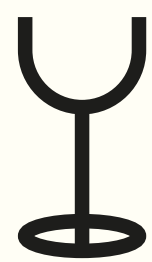
Angels & Demons  
by Ron Howard





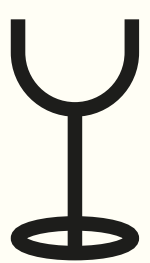
## Roman Martini

Ginarte Redistilled with Roman Herbs (Roman Chamomile, Absinthe, Laurel), Mancino Secco, Home Puntarella Bitters



## Cipollini

Redistilled Ketel One Vodka and Tanqueray 10 Gin with Burned Onion



## Expression Martini 2.0

Ketel One Vodka, Frangelico, Illy Espresso Coffee, Chocolate Bitters

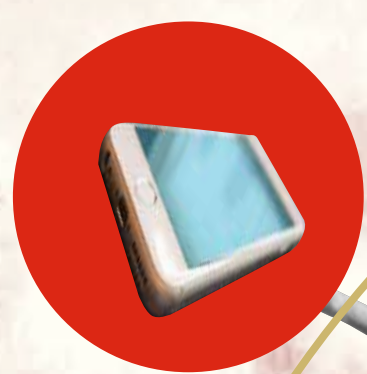


## Appletini

Ketel One Vodka, Apple



**MANGIA, PREGA, AMA**

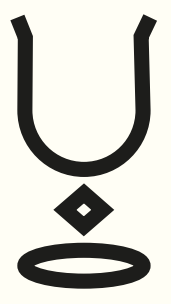


**ANGELI&DEMONI**



# Analcoholic cocktails

Eat Pray Love  
by Ryan Murphy



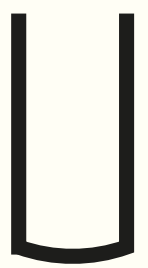
## Tropical Matcha Mojito

Matcha Green Tea, Lime, Apple Juice, Honey, Mint, Pineapple Shrub



## Fake Mezcalita

Fluère Agave, Hibiscus Agave Nectar, Lime, Mexican Salt



## (Open Sesame) Apriti Sesamo

Cold-brewed English Breakfast Tea, Grapefruit Juice, Roasted Sesame Syrup



## Mate

Fluère Amber, Lemon, Lime, Orange, Yerba Mate Syrup



# Classics & Homages

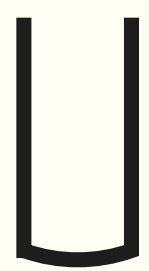
Un americano a Roma  
by Steno (Stefano Vanzina)





*Un* americano a **Roma**

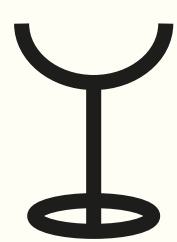




## **Tinder Spritz**

(by Nico de Soto)

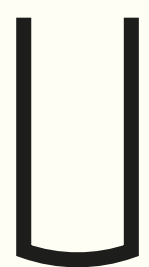
Ricotta Distillate, Aperol, Spices,  
Strawberry, Juniper Milk, Lemon,  
Perrier Water, Prosecco



## **Avocado Daiquiri**

(by David Cordoba)

Trois Rivieres Rum, Avocado Puree,  
Lime, Agave Nectar

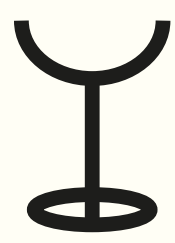


## **Window into Paradise**

(by Cristian Silenzi)

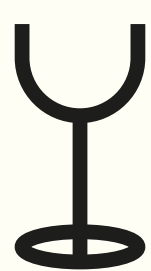
Ginarte Gin, Raspberry Aquavit,  
Cocchi Rosa, Sencha Cordial,  
Licorice Bitters, Prosecco





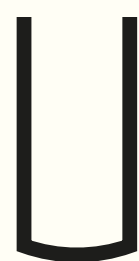
## Pisco Sour

Pisco, Passion Fruit, Lime,  
Sugar, Egg's White



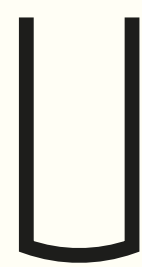
## Martinez

Old Tom Gin, Cinzano 1757,  
Luxardo Maraschino,  
Orange Bitters



## Rum & Cola

Rum Mix, Orinoco Bitters,  
Fernet, Cola Syrup, Champagne



## Manhattan Highball

Wild Turkey Rye Whiskey, Vermouth Mix,  
Disaronno, Three Cents Cherry Soda



## Dark & Stormy

Gosling's Rum, Ginger, Honey,  
Lime, Zed Falernum, Almond Milk,  
Angostura  
(Frozen)



# Spirits & Bubbles

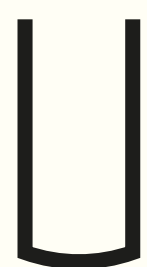
I soliti ignoti  
by Mario Monicelli



# I soliti ignoti

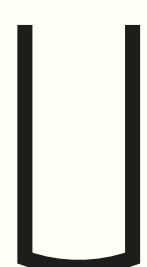






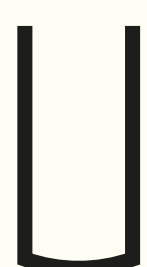
## Ferribotte

Hibiki Suntory Harmony Whisky,  
Perrier Water



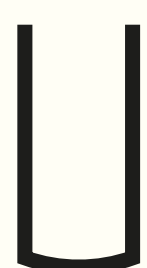
## Peppe Er Pantera

Roku Gin, Matcha Tea,  
Yuzu Japanese Bitter,  
Exotic Yuzu Tonic Water



## Capannelle

Laphroig 10 Whisky,  
Franklin and Sons Hibiscus  
& Rhubarb Soda Water



## Dante Cruciani

Tanqueray 10 Gin,  
London Essence Grapefruit  
and Rosemary Tonic Water



## U Mario

Bulldog Gin,  
Sanpellegrino Citrus Tonic Water

## U Teresa

Silent Pool Gin,  
London Essence Pomelo  
and Pink Pepper Tonic Water

## U Tiberio

Maker's Mark Bourbon Whiskey,  
Thomas Henry Ginger Ale

## U Cosimo

Appleton Estate 12 y.o. Rum,  
Sanpellegrino Ginger Beer

## U Carmela

Espolon Tequila,  
Franklin and Sons Pineapple  
and Almond Soda Water



# Wine

Champagne:	
<i>Jaquart</i> Champagne Mosaique	28
<i>Billecart Salmon</i> Champagne Brut Réserve	30
<i>Billecart Salmon</i> Champagne Brut Rosé	30
Bollicine italiane:	25
<i>Ferrari</i> Trento DOC Perlè Bianco Riserva	
Franciacorta <i>Derbusco Cives</i>	
Franciacorta <i>Quadra</i> QBlack	
Franciacorta <i>Quadra</i> QRosé	
White Wine:	25
Luigi e Giovanna Orvieto Classico Superiore, <i>Barberani</i>	
Insight Sauvignon Blanc, <i>Vinultra</i>	
Bourgogne Chardonnay, <i>Marchand Tawse</i>	
Rosé wine:	25
Rosato Alie Ammiraglia, <i>Marchesi de' Frescobaldi</i>	
Red wine:	25
Polvento Umbria IGT Rosso, <i>Barberani</i>	
Bourgogne Pinot Noir, <i>Marchand Tawse</i>	