

The word "Cosimo" is written in a fluid, black cursive script. The 'C' is large and loops around, and the 'o's are connected. The signature ends with a long, horizontal flourish.

**COSIMO ROOFTOPBAR
BETWEEN SKY,
ART AND
SIGNATURE
COCKTAILS**

Our cocktail list pays tribute to the women of the Medici family who played a pivotal role in the political, cultural, and social history of the Italian Renaissance.

COSIMO ROOFTOP BAR
is an urban retreat where the sunset is painted
in the colors of the Renaissance.

Located on the top floor of an elegant hotel and historic building, the bar overlooks the red rooftops of the city, offering a privileged view of the Ponte Vecchio, the Cathedral of Santa Maria del Fiore, Brunelleschi's Dome, and Giotto's Bell Tower. The menu features signature cocktails, a curated selection of Tuscan wines, and small plates designed to pair with our drinks.



**OUR SELECTION
OF BITES**

FROM 12:00 PM TO 10:30 PM

t **SELECTION OF CHEESES** 26
Selection of Tuscan and Italian cheeses
served with honey and jams
(7)

^{vg} **VEGETABLES CRUDITES** 14
Fresh vegetable crudités with lemon dressing
(9)

^v **BURRATA** 28
Burrata from Puglia with cherry tomatoes,
sherry vinegar vinaigrette and basil
(7)

  **OYSTERS - 3 pz** 30
Gillardeau oysters served with shallot,
cucumber, and lemon vinaigrette
(14)

t **CAVIAR** 250
Calvisius Prestige Caviar 30 gr. served
with blinis, shallot, chives and sour cream
(1-3-4-7)

**CROSTINO WITH BURRATA
AND ANCHOVIES** 18
Bread crouton, burrata cheese,
Cantabrian anchovies and lemon zest
(1-4-7-8)

^o **SEABASS CARPACCIO** 34
Sea bass carpaccio with tomato and shallot
(4)

° **TONNO TATAKI 30**

Lightly seared tuna served with its seasoning
(1-4-6)

t **HAM AND PECORINO 28**

Tuscan DOP ham and selection of
Tuscan pecorino
(7)

° **AIOLI POTATOES 16**

Fried potato wedges with herb salt and
aioli sauce
(3)

° **SALT COD CROQUETTES 30**

Creamed salt cod croquette with
Livornese sauce
(1-3-4-7-8)

t **MEATBALLS WITH
TARTAR SAUCE 24**

Fried meatballs with tartar sauce
(1-3-7-8-9)

t **COSIMO BURGER 28**

Bread, beef burger, Emmental cheese, tartar
sauce, ketchup, served with French fries
(1-3-7-8-10)

OUR ALCHEMIES

28

CONTESSINA

Gin Alkkemist, lime, blue chamomile,
rosemary, tonic water

Aristocratic, Elegant, Floral

LUCREZIA

Mezcal Soda with lemon, yuzu, and lemon air

Refined, Citrusy, Smoky

CLARICE

Homemade liquorice liqueur, green apple,
balsamic vinegar, cacao cream

Bold, Complex, Enveloping

IPPOLITA

Kirsh, cedar water, Mediterranean tonic,
violet foam

Bright, Charismatic, Fresh

(3)

BIANCA

Vodka, gin, rum, Cointreau, yuzu,
raspberry syrup

Lively, Harmonious, Fruity

ELEONORA

Woodford Reserve Bourbon, agave syrup,
lemon, chinotto

Smooth, Refined, Intense

MODERN TRADITIONS

28

COSIMO SPRITZ

Citron liqueur, violet, prosecco, lime, tonic
Sparkling, Aromatic, Fresh

LIMONCELLO SPRITZ

Limoncello, prosecco, soda
Refreshing, Citrusy, Joyful

GIN MARTINI

Gin, Martini dry vermouth
Intense, Dry, Classic

VODKA MARTINI

Vodka, Martini dry vermouth
Linear, Decisive, Impeccable

BLUE CHEESE MARTINI

Vodka, Martini dry vermouth, olive and
gorgonzola
Persistent, Intriguing, Savory

NEGRONI

Gin, Martini sweet vermouth, bitter campari
Enveloping, Intense, Iconic

BLOODY MARIA LUISA

Grappa Nonino, tomato juice, lemon,
Tabasco, celery, Worcestershire sauce,
celery salt, black pepper
Noble, Symphonic, Pungent

**SIGNATURE ZERO
PROOF CREATIONS**
24

PICCARDA

Martini vibrante zero-proof, lemon, sugar,
top soda

Refined, Sparkling, Innovative

CAMILLA

Strawberry, non-alcoholic sparkling wine

Vibrant, Delicate, Surprising

FILIBERTA

Strawberry, orange, apple, jasmine green tea

Multisensory, Revitalizing, Fragrant

CATERINA

Green apple, celery, fennel, lime, spinach,
mint tea

Herbaceous, Flavorful, Tonic

(9)

Our bartenders are at your service
to craft bespoke cocktail,
reinterpret the great classics, or
create tailor-made experiences.

W I N E S

SPARKLING (12)



Prosecco Progetti Divini D.O.C.G	18	60
Ferrari Maximum Blanc de Blanc	28	130
Cà del Bosco Cuvée Prestige	26	110
Bellavista Alma Assemblage	26	110

C H A M P A G N E

Comte de Montaigne Brut	28	130
Laurent-Perrier La Cuvée Brut	28	140
Laurent-Perrier Cuvée Rosé	35	180
Ruinart Blanc de Blancs	46	240
Ruinart Rosé	46	240
Bollinger Special Cuvée	44	225
Krug Grande Cuvée 173ème Édition	85	560

W H I T E A N D R O S É

Pian del Griso Bossi Fedrigotti	16	60
Vistamare Ca' Marcanda Gaja	24	110
Aurea Gran Rosé - Frescobaldi	20	80
Whispering Angel Rosé Château d'Esclans	22	90

R E D (12)

Chianti Classico Ser Lapo Riserva Mazzei	20	80
Brunello di Montalcino Corte dei Venti	24	120
Mormoreto Frescobaldi	30	160

D E S S E R T W I N E S (12)

Muffato della Sala Antinori	18
Sherry Tio Pepe	16
Vin Santo Caparsa	22
Graham's 20 years old	18
Graham's 40 years old	35

B E E R S (1)

Menabrea Lager	12
Birrificio 26 Ipnotica IPA	14
Birrificio Forte La Mancina	14
Birrificio 26 Zizagna APA	14
Heineken	12
Moretti (alcohol free)	12

V O D K A

Moskovskaya	22
Tito's	22
Belvedere	20
Grey Goose	20
Ketel One	22
Stolichnaya Elit	24
Beluga Gold Line	50

T E Q U I L A & M E Z C A L

Don Julio 1942	70
Don Julio Reposado	28
Patrón Anejo	32
Patrón Silver	26
Casamigos Blanco	20
Casamigos Reposado	26
Clase Azul Plata	42
Clase Azul Reposado	70
Clase Azul Anejo	242
Clase Azul Ultra Anejo	560
Fortaleza Reposado	26
Montelobos Mezcal	22
Del Maguey Mezcal	28

GIN

Brocksman	26
Elephant Sloe	26
Gin Mare	26
Plymouth Navy Strength	24
Vallombrosa	24
Roku	24
Alkkemist	26
Colombian Ortodoxy	24
Scapegrace	24
Citadelle	24
Elephant	26
Hendrick's	26
Monkey 47	28
Oxley	26
Sabatini	24
Tanqueray	24
Tanqueray No. Ten	28
Martin Miller's	24
Peter in Florence	24
The London N°1	24
Nikka Coffey	28
Bombay Sapphire	24

RUM

Bacardi Carta Oro	24
The Kraken Spiced Rum	24
Diplomatico Res. Exclusiva	30
Zacapa 23 y	32
Zacapa XO	45
Santa Teresa 1796	26
Plantation Pineapple	24
Depaz XO	38

SINGLE MALT WHISKY

Aberfeldy 12 yo	24
Oban 14 yo	30
Talisker Skye	28
Caol Ila 12 yo	22
Balvanie 14 yo	38
Glenfiddich 12 yo	26
The Macallan 18 yo	80
Aultmore 12 yo	28
Lagavulin 16 yo	30
The Glenlivet Reserve	24
The Glenlivet 18 yo	36
Glenmorangie Nectar D'Or	30
The Macallan 12 yo	34
Glenfiddich 31 yo Grand Chateau	456

BLENDED WHISKY

Chivas Regal 12 yo	28
Royal Salute 21 yo	58
Johnnie Walker Black L.	24
Johnnie Walker Blue L.	58

WHISKEY FROM THE WORLD

Bulleit Rye	24
Maker's Mark	26
Jameson	22
Nikka from the Barrel	28
Woodford Reserve	30
Penelope	50
Jack Daniel's	22
Basyl Hayden's	32

COGNAC, ARMAGNAC & CALVADOS

Martell VSOP	24
Courvoiser XO	48
Hennessy Paradis	236
Bas Armagnac Castarede XO	30
Bas Armagnac Dartigalongue	28
Hennessy XO	52
Remy Martin XO	52
Calvados VSOP	24
Francois Voyer Hors D'Age 1er Cru Grande Champagne Cognac	200
Remy Martin Louis XIII	560

G R A P P A

Grappa Extrafine Nardini	24
Sassicaia Tenuta San Guido	28
Berta "Bric del Gaian"	28
Grappa di Brunello	24
Nonino Riserva 14	32

AMARI & LIQUEURS

Amaro Averna	18
Amaro Locale	18
Fernet Branca	18
Amaretto di Saronno	18
Grand Marnier	18
Amara	18
Sambuca	18
Amaro del Capo	18
Jefferson	18
Amaro Montenegro	18
Baileys	18
Limoncello	18

FIZZY & FRUITY

Pepsi	10
Pepsi Max	10
Bitter Lemon	10
Ginger Beer	10
Aranciata	10
7Up	10
Chinotto	10
Ginger Ale	10
Apple Juice	12
Orange Juice	12
Carrot Juice	12
Pineapple Juice	12
Mango Juice	12
Fresh Orange Juice	12
Fresh Grapefruit Juice	12

WATER

Panna 0,25 L	4
Panna 0,75 L	10
San Pellegrino 0,25 L	4
San Pellegrino 0,75 L	10

SC COFFEE

Espresso	10
Ginseng (3-7-8)	10
American Coffee	10
Iced Coffee Shaken	16
Decaffeinated Coffee	10
Barley (1)	10
Cappuccino (7)	10
Hot Chocolate (7)	10
Irish Coffee (7)	28

ARTISANAL ICED TEA BLENDS

La Duchessina Gunpowder, Mint, Rosemary, Lemon	14
Il Cardinale Darjeeling, Hibiscus, Lime	14

TEA SELECTION

Lapsang Souchong	12
English Breakfast	12
Creamy Oolong	12
Wild Berries	12
Peppermint Leaves	12
Chamomile Flowers	12

FOOD ALLERGEN INFORMATION

Meat and fish purchased fresh by us, for market reasons and intended to be consumed raw or practically raw, have been subjected to preventive reclamation treatment, by vacuum and blast chilling to -20°C, in compliance with the requirements of the EC Regulation regulation, 853/2004 Annex III, Section VIII, Chapter 3, Paragraph D, Point 3.

Information on food allergens: Certain dishes and beverages may contain one or more of the 14 allergens indicated by EU Regulation No. 1169/2011. Relevant documentation is available to view upon request by asking the service staff. We cannot guarantee the complete absence of traces of these allergens in all of our dishes and beverages.

Our commitment to sustainability is reflected by the selection of local products such as fish, meat, milk and derivatives, fruit and vegetables, many of them sourced from local producers. In addition our coffees and teas are certified fair trade.

Prices in Euro, service included – VAT included. For your comfort and that of other guests, please use the silent mode on your phone and refrain from using speaker mode. Thank you

Our staff is available for any information on the ingredients used in the preparation of the dishes.

Please inform us if you suffer from allergies, intolerances or have any special dietary requirements

that we should be aware of made aware of the preparation of the dishes you requested.

The EU Regulation 1169/2011 on the provision of aliment information to consumers, in force

since December 13 2014, requires all businesses that sell and administer food products to inform consumers about the presence of allergens. The substances identified as allergens are:

1. Cereals containing gluten: wheat, rye, barley, oats, spelled, kamut.
2. Crustaceans and products based on crustaceans.
3. Egg and products based on eggs.
4. Fish and products based on fish.
5. Peanuts and products based on peanuts.
6. Soy and products based on soy.
7. Milk and products based on milk (including lactose).
8. Nuts.
9. Celery and products based on celery.
10. Mustard and products based on mustard.
11. Sesame seeds and products based on sesame seeds.
12. Sulfur dioxide and sulphites.
13. Lupines and products based on lupines.
14. Molluscs and products based on molluscs

V vegetarian proposals

Vg vegan

t territoriality and sustainability

 organic

SC: Illy Sustainably Certified in terms of Rainforest Conservation and Fair Trade

 gluten free

 lactose free

◦ Product intended for raw consumption, difficult to source fresh, processed in-house and blast-chilled to -36°C (core temperature -20°C) and stored at -18°C in order to ensure quality, in compliance with Regulation (EC) No. 853/2004 of the European Community.

Cosimo