

Cosimo

COSIMO ROOFTOP BAR BETWEEN SKY, ART AND SIGNATURE COCKTAILS

In the heart of Renaissance Florence, among perfect geometries and powerful visions, Cosimo I de' Medici transformed gardens into something more than simple green spaces: he created symbols of order, wonder and dominion over nature.

Among sculpted hedges, silent fountains and the scent of citrus, a suspended world took shape, where every plant was chosen, every flower told a story, and every path led to discovery. Places such as Villa di Castello and Villa La Petraia were not merely residences, but living theatres of beauty and harmony. This menu is born from that idea: to capture the essence of those gardens and translate it into liquid form.

Each cocktail is a fragment of interpreted nature, a balance between freshness and depth, between light and shadow. Citrus fruits, precious and rare, evoke the splendour of the Medici lemon houses; aromatic herbs speak of ancient knowledge; flowers and roots reveal more delicate, mysterious notes.



**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)

° **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)

***v* AIOLI POTATOES 16**
Fried potato wedges with herb salt
and aioli sauce
(3)

FRENCH FRIES 15
Crispy and golden fries
(1)

TRUFFLE FRENCH FRIES 20
Crispy and golden fries with parmesan
and black truffle
(1-7-8)

***o* SALT COD CROQUETTES 30**
Creamed salt cod croquette with
Livornese sauce
(1-3-4-7-8)

**PAPPA AL POMODORO
CROQUETTES 15**
Pappa al pomodoro croquettes
and basil mayonnaise
(1-3-7-8)

***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

NETTARE DI CORTE

Grey Goose, sparkling grape juice, lavender

Lush, Sublime, Floral

(12)

ALCHIMIA DEI GIARDINI

Amaro Nonino, Amaro Cadello,
Homemade bergamot tonic water

Herbaceous, Citrusy, Botanical

GIARDINO SEGRETO

Tequila Casamigos Blanco, Alkermes Officina
Profumo Farmaceutica Santa Maria Novella,
vanilla, acidified red bell pepper extract

Intriguing, Smooth, Vanilla-led

PESCA DEL GIARDINO DUCALE

Bombay Sapphire, Baldoria Rosé Vermouth,
peach water, and thyme butter fat-wash

Aromatic, Nectarine, Silky

OMBRA DI TONKA

Blu Pura Cachaça, Santa Teresa 1796,
coconut water, Orzatonka

Elegant, Spiced, Intriguing

LABIRINTO FIORITO

Patrón Silver Tequila, Fusetti Mexico,
hibiscus cordial, absinthe

Bold, Complex, Aromatic

COSIMO CLASSICS

28

CONTESSINA

Alkkemist, Venturo, lime,
Mediterranean tonic water
Refreshing, Elegant, Floral

(3)

ELEONORA

Woodford Reserve Bourbon,
agave syrup, lemon, chinotto
Smooth, Refined, Intense

COSIMO SPRITZ

Acqua di Cedro Nardini, violet liqueur,
Progettivini Prosecco, lime,
Mediterranean tonic water
Sparkling, Aromatic, Fresh

BLUE CHEESE MARTINI

Grey Goose, Martini Dry vermouth,
Gorgonzola-stuffed olives
Persistent, Intriguing, Savoury

(7-12)

COSIMO NEGRONI

Monkey 47, Carpano Antica Formula, Cocchi
Vermouth di Torino, Campari bitter, cocoa
Enveloping, Intense, Iconic

(12)

BLOODY MARIA LUISA

Grappa Nonino, tomato juice, lemon,
Worcestershire sauce, tabasco, salt, pepper
Noble, Symphonic, Pungent

(1-4-6-9-12)

**SIGNATURE ZERO
PROOF CREATIONS**
24

LIMONAIA

Martini vibrante zero-proof,
lemon, sugar, top soda
Refined, Sparkling, Innovative

ROSETO

Sparkling grape juice, fresh strawberry purée
Vibrant, Delicate, Surprising

VERDE MEDICEO

Green apple, celery, fennel, lime,
spinach, mint tea
Herbaceous, Flavorful, Tonic
(9)

All cocktails are hand-crafted
using freshly squeezed juices.

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

SPARKLING WINES (12)



Bellavista Alma Assemblage	26	110
Ferrari Maximum Blanc de Blanc	28	130

CHAMPAGNE

Bollinger Special Cuvée	33	180
Comte de Montaigne Brut	28	130
Ruinart Blanc de Blancs	46	240
Ruinart Rosé	48	240
Krug Grande Cuvée 173ème Édition	85	560
Laurent-Perrier La Cuvée Brut		140
Laurent-Perrier Cuvée Rosé		180

WHITE AND ROSÉ

Chardonnay - Castello di Barbialla	18	65
Pinot Grigio Pian del Griso Bossi Fedrigotti	16	60
Vermentino Vistamare Ca' Marcanda Gaja	24	110
Aurea Gran Rosé - Frescobaldi	20	80
Whispering Angel Rosé Château d'Esclans	22	90

RED (12)

Chianti Classico Ser Lapo Riserva Mazzei	22	80
Brunello di Montalcino Donna Olga	30	120
Magari Ca' Marcanda Bolgheri	32	150

DESSERT WINES (12)

Vin Santo Caparsa	22
Vin Santo Occhio di Pernice	25
Bukkuram, Passito di Pantelleria	32
Tokaji Aszu 5 Puttonios	40
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

Brockmans	26
Elephant Sloe	26
Gin Mare	26
Plymouth Navy Strength	24
Vallombrosa	24
Roku	24
Alkkemist	26
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
Balvenie 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 HOT & COLD TEA BLENDS

Blue Petals	14
Bai Mu Dan white tea, violet, dried pear	
Red Blossom	14
Darjeeling tea, hibiscus flowers, centifolia rosebuds, dried strawberries	
Calliope	14
Oolong Tie Kuan Yin, rosemary, grapefruit	
Urania	14
Chinese Keemun black tea, basil, strawberries, honey	
Paradiso	18
White tea, dried fruits, kiwi, strawberries, selected flowers	
Purgatorio	18
Oolong tea, apple, chrysanthemum flowers	
Inferno	18
Black tea, chili, vanilla, orange peels, hibiscus	

TEA SELECTION

English Breakfast	12
Wild Berries	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 aliments 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