HEYBABY

ENGLISH

HOTEL
CHAPTER
ROMA

STRONG

EVITA
DIANA
ANNA

PH. FRANCO VOGT

The first macro-group begins with the best adjective to describe a barwoman and a woman of this èra: strong.
Obviously wanting to be the first, it will present the ideal signatures for aperitif.

01

Evita

Tequila
Pisco
Fernet punch
Lime juice
Grapefruit liqueur
Fernet flavored sugar rim

15

02

Diana

Gin
Dry Vermouth
Tonka bean infusion

15

03

Anna

Gin
Grape must
Campari
Rhubarb
Coriander bitter

15

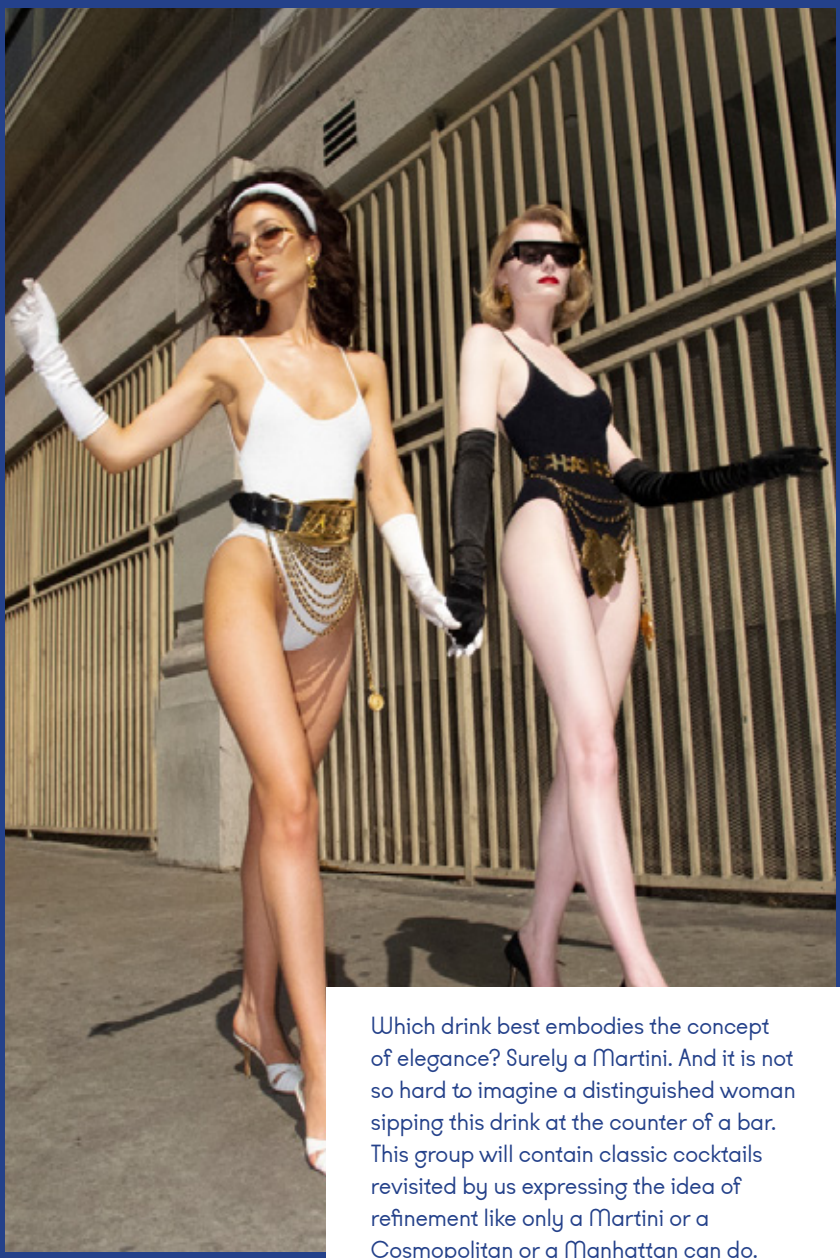
RAFFINATO

STYLE

SOPHISTICATED

GABRIELLE CLORI MISAKO

PH NADIA LEE COHEN



Which drink best embodies the concept of elegance? Surely a Martini. And it is not so hard to imagine a distinguished woman sipping this drink at the counter of a bar. This group will contain classic cocktails revisited by us expressing the idea of refinement like only a Martini or a Cosmopolitan or a Manhattan can do.

01

Gabrielle

Cherries infused Sherry Fino
Redistilled Cognac and chocolate
Sugar syrup
Chocolate bitter

15

02

Clori

Gin infused with lavender
Sage syrup
Lime
Prosecco

15

03

Misako

Sake
Lychees flavored rum
Figs and cherries liquor with balsamic vinegar
Grapefruit juice
Mint

15

ACCATTIVANTE STYLE

ROCK

GRETA SOFIA MARGHERITA

PH. MARTIN PARR

Like the Chapter Rome hotel, part of the menu has a rock soul that comes to life through signature drinks with a tasty flavor and visually appealing.

01

Greta

Cucumber flavored Rum
Lime
Spicy nectar
Salt crust
Perrier
Elderflower liquor

15

02

Sofia

Vecchia Romagna
Laphroaig
Ginger flavored Eucaliptus honey
Lemon juice
Tangerine flavored sugar rim

15

03

Margherita

Basil infused tequila
Lime juice
Ancho Reyes
Pimento flavored agave
Orange liquor
Tomato juice

15

CORAGGIOSO

STYLE

FEARLESS

CELIA
AMELIA
GIOVANNA

PH. MARTIN PARR

Inspired by the theme of courage, the four drinks representing this group will be experimental cocktails where the latest mixing techniques will be used using the raw materials available in the laboratory.

01

Celia

Banana flavored Rum
Hazelnut liquor
Lime
Liquid sugar

15

02

Amelia

Gin
Passito wine
Rice milk
Saffron syrup
Lemon juice
Parmesan wafer

15

03

Giovanna

Calvados
Wray and Nephew rum
Apple and cinnamon flavored syrup
Cloves bitter and black tea

15

CLASSICS

TIMELESS ICON COCKTAILS

PH. LOU ESCOBAR

T & ED
RYCLEAN
Welcom
SHOE
SHIN

01

Hugo

Elderflower liqueur
Prosecco
Soda
Mint

12

02

Americano

Campari
Vermouth
Soda

12

03

Negroni Sbagliato

Campari
Vermouth
Prosecco

12

04

Negroni

Gin
Campari
Vermouth

15

05

Boulevardier

Bourbon
Campari
Vermouth

15

06

Moscow Mule

Vodka
Ginger beer
Lime

15

07

London Mule

Gin
Ginger beer
Lime

15

08

Dark'n'Stormy

Spiced Rum
Ginger beer
Lime

15

SPIRITS

COGNAC
AGAVE SPIRITS
GIN
AMERICAN WHISKEY
SCOTCH
RUM
VODKA

PH. LOU ESCOBAR

Cognac

Remy Martin 1738	12
Cognac Courvoisier VS	12
Martell VS	14
H by Hine V.S.O.P	16
Armagnac Janneau V.S.O.P	16

Gin

Hendrick's	12
Gin Mare	12
Monkey 47	16
Plymouth	15
The Botanist	12
Bombay	10
Beefeater	10
Tanqueray	10
Tanqueray Ten	12
VII Hills	10
Bulldog	12
Gin Arte	10
Roku Gin	10

Agave Spirits

17	Patrón Silver
23	Patrón Anejo
20	Patrón Reposado
13	Don Julio Silver
15	Don Julio Reposado
19	Don Julio Añejo
10	Espolòn
12	Espolòn Reposado
13	Montelobos Espadín

American Whiskey

12	Wild Turkey 101
12	Wild Turkey 101 Rye
15	Knob Creek
15	Knob Creek Rye
10	Bulleit
12	Bulleit Rye
10	Wild Turkey Bourbon
15	Gentleman Jack
10	Maker's Mark

Scotch

Black Label	12
Talisker Sky	13
Laphroaig 10	13
Laphroaig Q.Cask	15
Caol Ila 12	15
Macallan 12	18
Lagavulin 16	18
Oban 14	15
Bushmills	10
Bowmore 12	18
Dream 1	18
Dream 2	15
Dream 3	15
Nikka F. The Barrel	15
Hibiki	20
Blue Label	40

Rum

15	Diplomatico Reseerva
12	Appleton 12
20	Saint James
12	Havana 7
10	Havana 3
15	Plantation Pineapple
15	Santa Teresa 1796
15	Zacapa 23
18	Zacapa Et.Negra
10	Flor De Cana 7
12	Don Papa

Vodka

15	Greygoose
16	Beluga
10	Belvedere
10	Ketel One

OTHER

VINI
BIRRE
SAKE
ANALCOLICI

PH. LOU ESCOBAR

Bollicine

Prosecco “Doseo” Terre dei Filari	10	40
Franciacorta Brut Antica Fratta	13	50
Champagne Brut Jacquart	22	100
Champagne Brut Laurent Perrier		120
Champagne Brut Rosè Laurent Perrier		220

Bianchi

Bellone Casa Divina Provvidenza	10	40
Sauvignon Forchir	10	40
Grillo Cantine Colosi	10	40
Gewurztraminer Girlan	12	50
Chardonnay Ettore Germano	12	50
Chardonnay San Michele Appiano	14	60
Pinot Grigio Livio Felluga	15	70

Rossi

Cesanese Casa Divina Provvidenza	10	40
Merlot "Villa Tirrena" Paolo e Noemia D'Amico	10	40
Chianti Tenuta degli Dei	12	50
Lagrein H.Lun	12	50
Vigna Flaminia Maremmana Arnaldo Caprai	12	50

Beers

Corona Lager	8
Ichnusa Lager	8
Asahi	8
Pacifico Pilsner	10
Lugunitas Ipa	10
Coedo Shiro non filtrata	15
Coedo Ruri Lager	16.5

Soft Drinks

4	Acqua Panna - San Pellegrino still/sparking
4	Acqua Perrier 20cl.
5	Coca Cola - Coca Cola Zero
6	Tonic Water
6	Bitter Lemon - Soda
5	Ginger Beer
5	Fruit Juice

Sakè

Sakè Kimoto Junmai	50
Sakè Junmai Daiginjo	75

FOOD

STYLE

BAR FOOD

INTERNATIONAL BITES

PH. LOU ESCOBAR

SNACKS AND MORE

AVAILABLE AT THE FOLLOWING TIMES
15:00 - 22:30

Crispy vegetable rolls
Sweet and sour sauce
A-1,4,7

7

Caesar salad
A-3,7

12

Chapter Style club sandwich
A-1,3

15

Spaghetti
Battipaglia tomato
Basil
A-1,7,V

13

SUSHI AND MORE

AVAILABLE AT THE FOLLOWING TIMES
12:00 - 14:30
19:00 - 22:30

Uramaki

	6pc
SALMON POWER Salmon, avocado, sesame, sweet chilli sauce A-4,11	8
CALIFORNIA TUNA Tuna, cucumber, mango, spicy mayo A-3,4,11	9
TESTACCIO VERACE Tuna, avocado, cooked salmon, sesame, soy mayo A-4,6,11**	9.5
RED DRAGON Red shrimp tempura, avocado, salmon, teriyaki sauce A-2,4,6**	10.5
HOLLYWOOD Seabass, cucumber, salmon, ikura, tzatziki sauce A-6,7	9
VEGGIE ROLL Avocado, cucumber, mango, spicy mayo A-4,6**	7

Special uramaki

	6pc
THE KING Red shrimp, salmon, spicy crunch, wakame A-1,2,4,6,11	14.5
PARIOLI Cooked tuna, shrimp tempura, sesame, sweet chilli sauce A-2,4,6**	13.5
MANZO STAR Smoked beef, spring onion cream, tomato reduction, avocado A-6,7	12.5
EXOTIC Salmon, mango, cooked salmon, passion fruit A-4,6**	12.5

Maki 6pc

Tuna A-4	5.5
Salmon A-4	4.9
Tuna and mango A-4	6
Salmon and avocado A-4	5.5

Nigiri 2pc

Akami tuna A-4	4
Salmon A-4	3
Cooked salmon with teriyaki sauce A-4,6**	3.5
Seabass A-4	3
Red shrimp A-2,4	10
Smoked beef and soy A-6	6

Sashimi 4pc

6	Salmon A-4
7	Tuna A-4
5.5	Seabass A-4
18	Red shrimp A-2,4
19.9	Plateau du mer [8pc] A-2,4

Poke selection

POKE SALMON With lettuce, spinach, purple kale, avocado A-4,6,11	13.5
POKE TUNA With wakame, bean sprouts, cherry tomatoes, mango A-4,6,11	15
POKE SEABASS With mango, avocado, lettuce, bean sprouts A-4,6,11	12
POKE VEGETARIAN With avocado, bean sprouts, purple kale, spinach, sesame A-6,11V	10

+3 large

Sweet and fruity

4.5	Fresh pineapple
3.5	MOCHI green tea, mango, vanilla A-1,7,8

W vegan | V vegetarian
** thawing product

1 cereal | 2 crustaceans | 3 egg | 4 fish | 5 peanuts | 6 soy | 7 milk

8 nuts | 9 celery | 10 mustard | 11 sesame seeds | 12 sulphur dioxide | 13 lupins | 14 shellfish

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