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***Tasting* Experience**

The Court is conceived as a curated tasting experience, designed to guide guests through our distinctive vision of mixology. Access to the Cocktail Bar includes a minimum of two creations per guest, for a total value of €60 per person.

The Court nasce come un'esperienza di degustazione pensata per accompagnare ogni ospite in un viaggio attraverso la nostra visione della miscelazione. Per questo motivo, l'accesso al Cocktail Bar prevede un percorso minimo di due creazioni per persona, per un valore complessivo di €60.

Cocktails

**GAM
B
AR**

CAMPARI **AMERICANO**

Campari Bitter
Vermouth Cantina del Professore
Soda

CAMPARI **NEGRONI**

Gin Bulldog
Campari Bitter
Vermouth Cantina del Professore

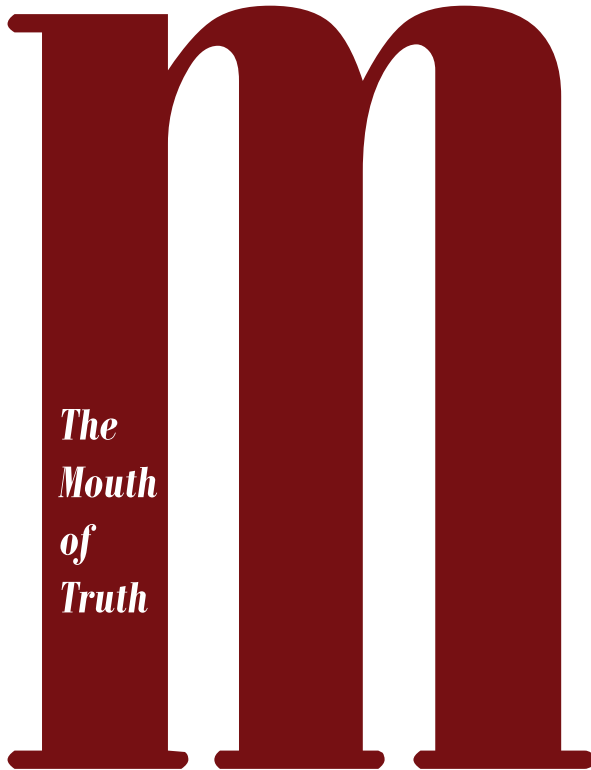
CAMPARI **SPRITZ**

Campari Bitter
Prosecco
Soda e Oliva

APEROL **SPRITZ**

Aperol
Prosecco
Soda e Oliva

GM
DR
AR



*The
Mouth
of
Truth*

It's said to bite the hand of liars. Was it really an ancient manhole cover, a fountain... or a medieval "lie detector"?

**GOLD
RUSH
*HIGHBALL***

Wild Turkey 101
Amaro Braulio
Lemon
Ginger
Honey
Schweppes Ginger
Beer & Chili
Angostura

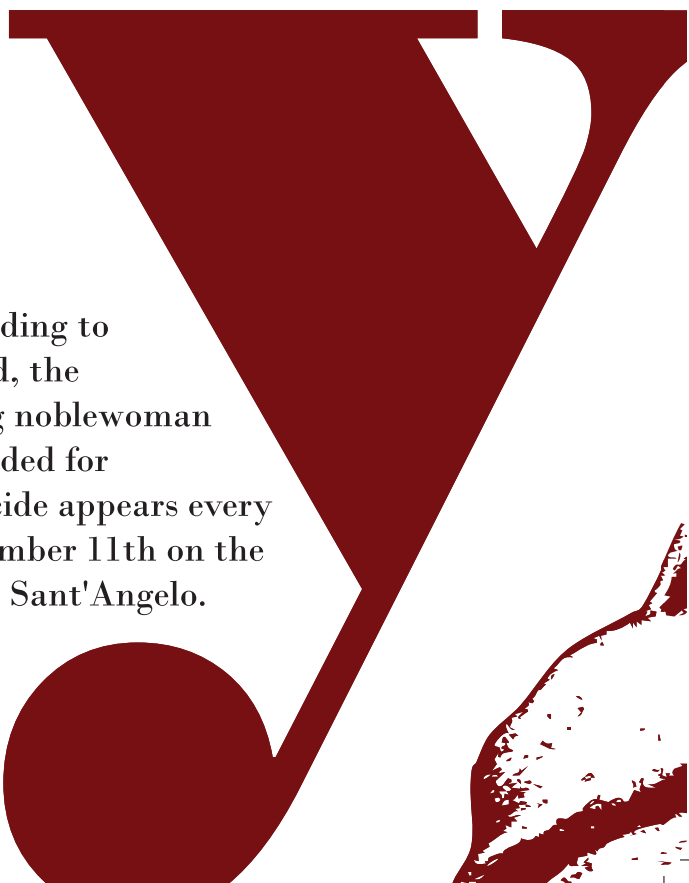


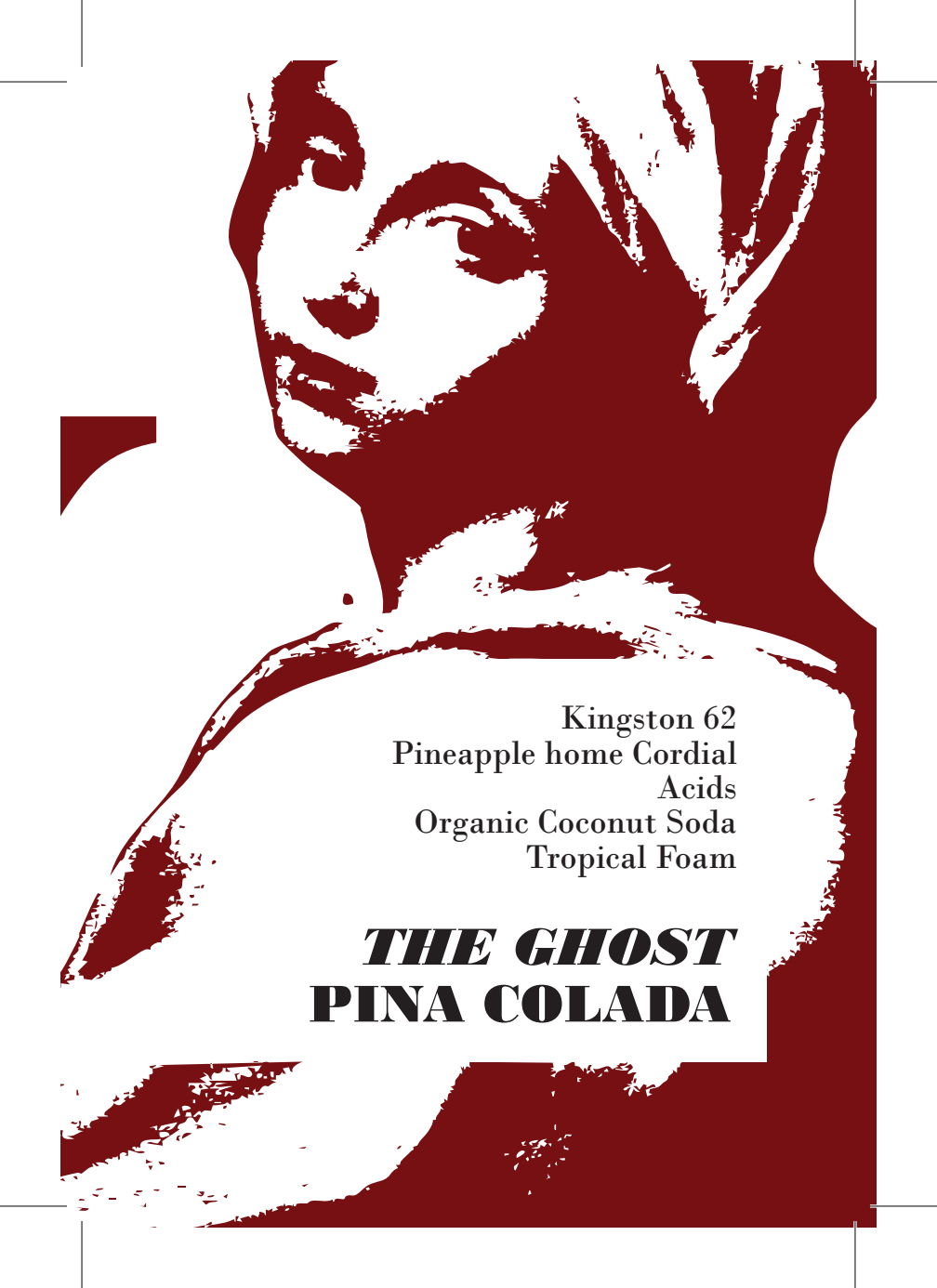
Wild Turkey 101
Hennessy Cognac
VSOP

Amaro Braulio
Lemon
Ginger
Honey
Angostura

***GINGER
GOLD
RUSH***

According to
legend, the
young noblewoman
beheaded for
parricide appears every
September 11th on the
Ponte Sant'Angelo.





Kingston 62
Pineapple home Cordial
Acids
Organic Coconut Soda
Tropical Foam

THE GHOST
PINA COLADA

The only remaining
"alchemical doors" of Villa
Palombara: esoteric symbols
and indecipherable formulas
for searching for the
philosopher's
stone.



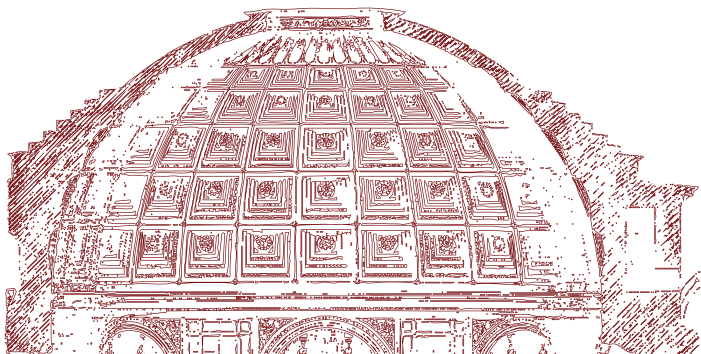


THE **CAPPUCCINO** ***NEGRONI***

Gin Bulldog
Coffee
Cantina del professore
Campari Bitter
Cappuccino Foam

It is impossible
to measure the
diameter of
the oculus
exactly by
sight alone: a
perfect play of
proportions
still studied
today.

*The
Mystery
of the
Pantheon's
“Infinite”
Obelisk*



CLARIFIED **JUNGLE *BIRD***

Appleton Estate 8 y.o.
Pineapple
Campari Bitter
Demerara Sugar
Lime

*The
statue of
Pasquino
Talking*



The “Pasquinate,” anonymous satirical messages, continue to appear even today... but who posts them?

MANGO **ITALIANO**

Tequila Ghost
Lime
Italian Cardamom Cordial
XRated
Mango Tea
Passion Fruit
Hibiscus Soda



*The
Mother Wolf
of the Legend
of Rome*

Was it a real animal or a metaphor for a "wolf" (sacred prostitute)? Scholars disagree.



TESTACCIO SOUR

Monkey Shoulder Whisky
Disaronno
Almond
Citrus
Roman Ratafià.

*The mystery
of “Suspended Time”
in the Basilica of St. Paul*

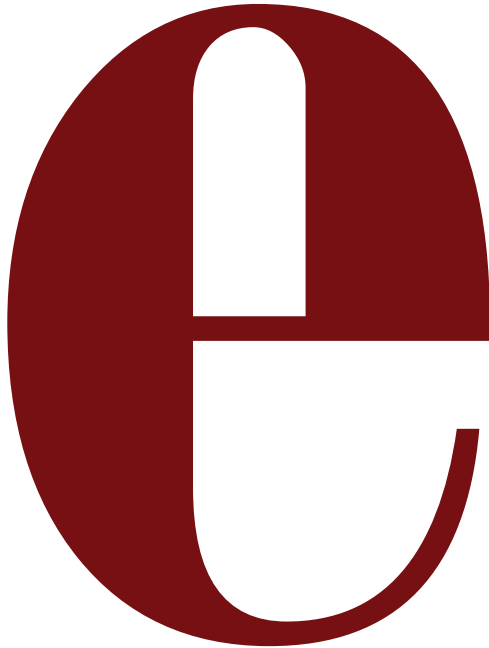
An ancient
sundial that
seems to defy
the logic of
modern
measurement:
why does it
only work
perfectly on
specific days?

***THE* EXPRESSOTINI**

Italian Moka Espresso
Re-distilled Altamura
Vodka
Hazelnut
Amaro



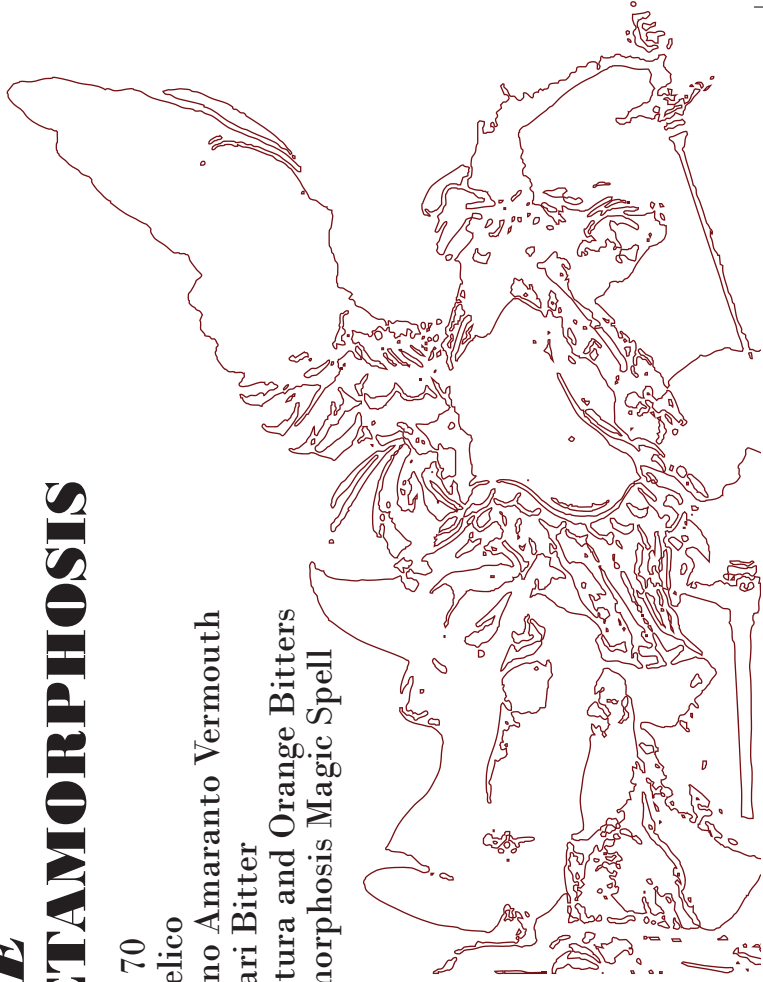
*The skull
with “horns”
of Castel Sant’Angelo*



For centuries it was portrayed as a demon relic: in reality it perhaps belongs to an animal... but its identification remains disputed.

THE **METAMORPHOSIS**

Cynar 70
Frangelico
Mancino Amaranth Vermouth
Campari Bitter
Angostura and Orange Bitters
Metamorphosis Magic Spell

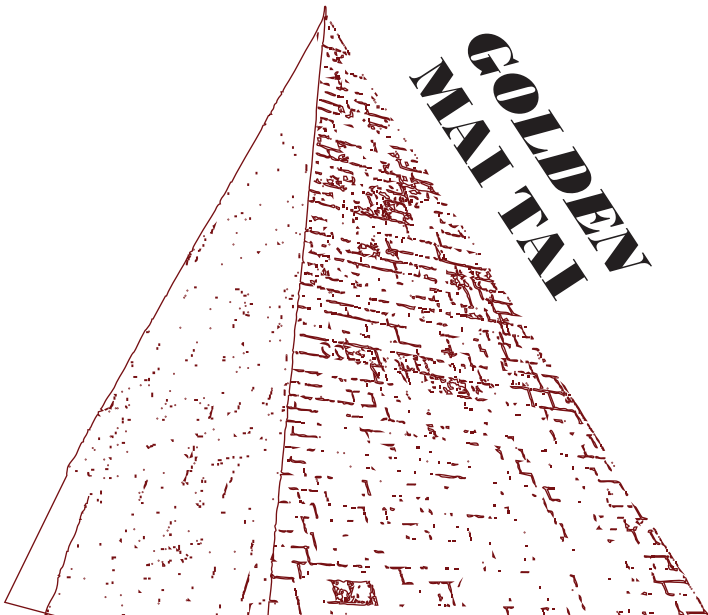


*The Pyramid
of Caius Cestius*



An Egyptian pyramid in the heart of Rome: why did a wealthy Roman in the 1st century AD want to copy the tombs of the pharaohs?

Kingston 62
Zed Falernum #1212
Lime
Cardamom Bitter
Mancino Ambrato
Almonds
Dark Rum Float
Tonka Beans
Absinthe Flame



The Bells of the Colosseum

It is said that on certain nights inside the Flavian Amphitheatre, phantom bells can be heard, a legacy of the martyrs and gladiators... folklore or acoustic echoes?



THE **FORMIDABLE**

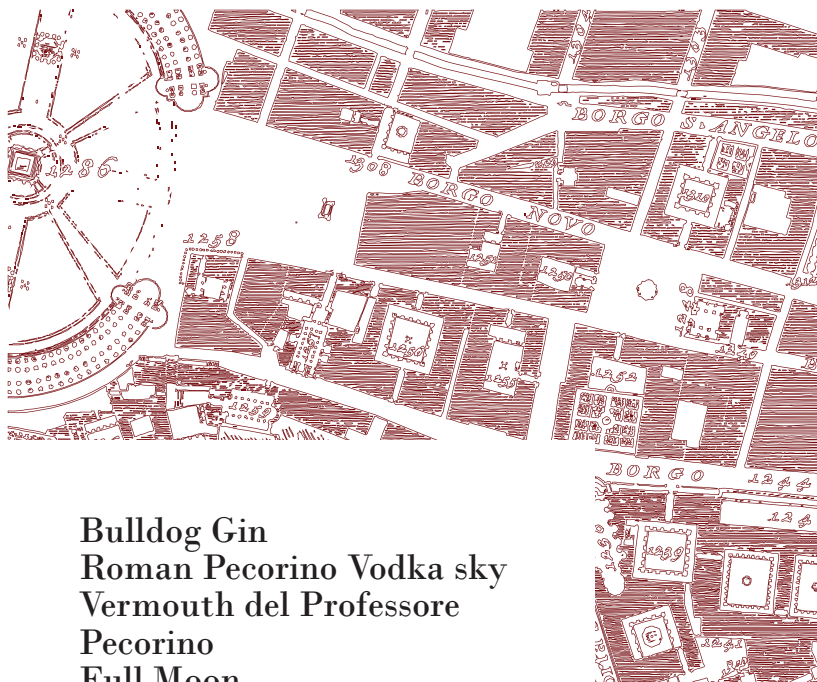
Amaro Formidabile
Artichoke
Citrus
No Sugar Tonic Water



*The “Spina di Borgo”
and its Underground Passages*

Beneath what is now Via della Conciliazione, there were medieval alleys full of Templar symbols and secret passages, which have now disappeared.

CACIO E PEPE VESPER



Bulldog Gin
Roman Pecorino Vodka sky
Vermouth del Professore
Pecorino
Full Moon

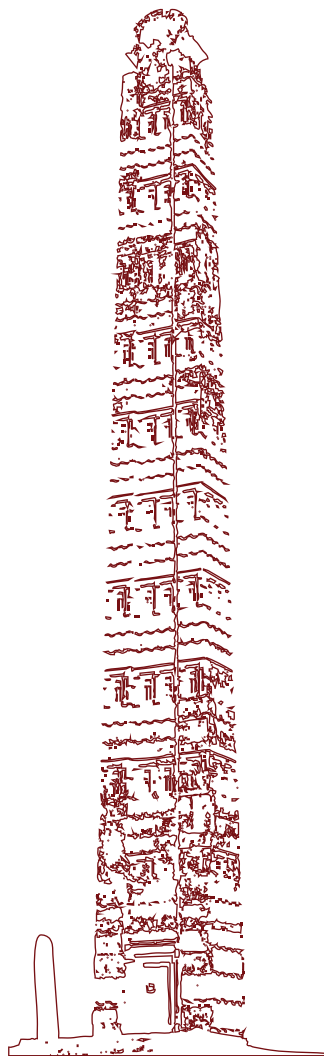
The “Talking” Axum Obelisk

Legend has it that the obelisk (now returned to Ethiopia) lamented rainy nights with a sound similar to a lament.

R

***FIRST
REACTION...
SHOCK!***

Broakman's Gin
Lychee
Rosemary
Citrus
Champagne Rosè



A painting mysteriously appeared after the suspicious death of a commander of the Santo Spirito Hospital.



*The Face of the "Devil"
at the Palazzo del Commendatore*

FIOR **DI** **FRAGOLA**

Gin Another
White Cocoa
Strawberry
Cream

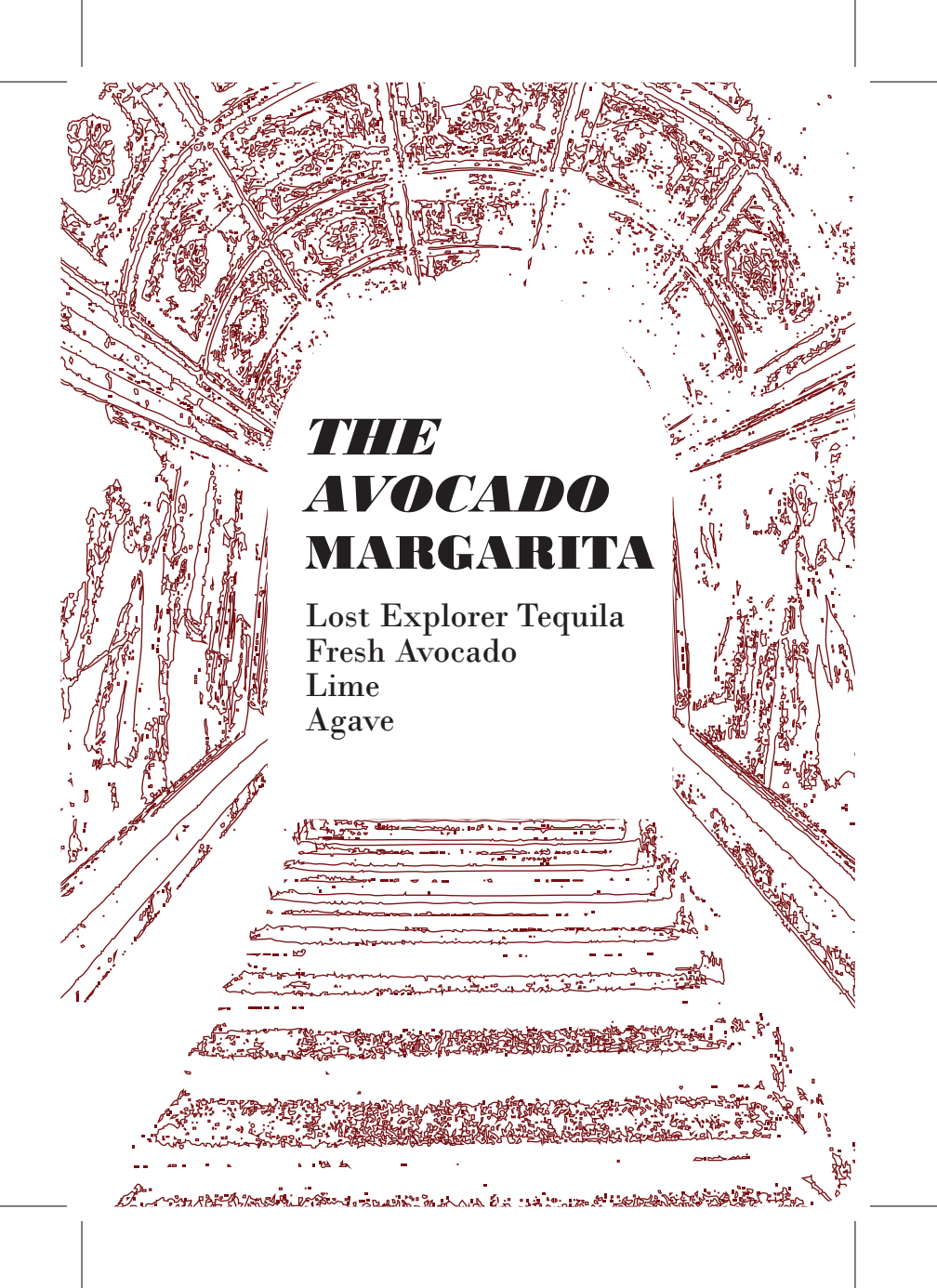


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The relic of the Holy Stairs

It is believed to have come from Pontius Pilate's house in Jerusalem. How did it actually arrive in Rome? The story is still unclear.





***THE* AVOCADO MARGARITA**

Lost Explorer Tequila
Fresh Avocado
Lime
Agave



The Sacred Grove of the Janiculum

Long before the Romans, the hill was a place dedicated to protective deities and sylvan spirits. Even today, it is considered a "place of passage," charged with energy and haunted by tales of ghosts and nocturnal apparitions.



Mr. FAVA BEAN

Espolon Tequila Plata

Montelobos Espadin

Elderflowers

Acids

Roman Fava Bean

Agave

Orange Bitter

Vulcanic Salt

Mocktails

***THE GHOST* PINA COLADA**

N/A RUM

Pineapple

Acids

Organic Coconut Soda

Tropical Foam

THE
PORNOSTAR

N/A WHITE SPIRIT
Passion Fruit
Vanilla
Astoria N/A Bubbles

FIRST
REACTION...
SHOCK!

N/A Nordes
Lychee
Rosemary
Citrus
Champagne Rosé

Wines & Bubbles

Dom Perignon Vintage 2015 **600**

France

Pinot Noir, Chardonnay

Billecart-Salmon Le Réserve **240/**

France

60

Chardonnay, Pinot Meunier, Pinot Noir

Billecart-Salmon Le Rosè **240/**

France

60

Chardonnay, Pinot Meunier, Pinot Noir

Laurent Perrier Brut 'La Cuveè' **260**

France

Chardonnay, Pinot Noir, Pinot Meunier

Laurent Perrier Brut 'La Cuveè' Rosè **180**

France

Pinot Noir

Lallier Réflexion R.021 Brut **150/**

France - Chardonnay, Pinot Noir

30

Lallier Réflexion R.021 Rosè **180/**

France - Chardonnay, Pinot Noir, Pinot

40

Noir vinified in red

Wines & Bubbles

Veure Cliquot Brut Cuvèe **160**

France

Pinot Noir, Chardonnay, Pinot Meunier

Veure Cliquot Rose Cuvèe **180**

France

Pinot Noir, Chardonnay

Paul Gorge Tradition **140**

France

Chardonnay, Pinot Noir

Paul Gorge Rosè **160**

France

Chardonnay, Pinot Noir

Ferrari Perlè Bianco **150/**

Riserva 2016 Italia

37

Pinot nero, Chardonnay

Ferrari Perlè Rose **160/**

Riserva 2018 Italia

40

Pinot nero, Chardonnay

Red Wines

Polrento 2020

Barberani - Umbria - Italia

Sangiovese, Cabernet Sauvignon, Merlot

120/

30

Modus Primo 2020

Ruffino1877 - Toscana - Italia

Sangiovese, Cabernet Sauvignon, Merlot

120/

30

Robert Mondavi 2019

Napa Valley (Cal.) - USA

Pinot Noir

120/

30

Amarone Moropio 2021

Antolini - Veneto - Italia

*Corvino, Corvinone, Rondinella,
Molinara.*

120/

30

White Wines

<i>Luigi e Giordanna 2022</i>	<i>120/</i>
<i>Barberani - Umbria - Italia</i>	<i>30</i>
<i>Grechetto, Trebbiano</i>	
<i>Cloudy Bay 2025</i>	<i>120/</i>
<i>Marlborough - New Zealand</i>	<i>30</i>
<i>Sauvignon Blanc</i>	
<i>Lingua Franca Arvi 2022</i>	<i>120/</i>
<i>Willamette Valley - Oregon</i>	<i>30</i>
<i>Chardonnay</i>	
<i>Idda Etna Bianco DOP 2024</i>	<i>120/</i>
<i>Gaja</i>	<i>30</i>
<i>Carricante</i>	

Rosé Wines

***Whispering Angel 20th
Vintage 2025*** **90**

*Esclans - Provence - France
Syrah, Cabernet sauvignon*

Acqua di Venus 2023 **90**

*Ruffino 1877 - Toscana
Cannonau, Cinsault, Rolle Syrah*

Beers

Noam Bavaria Beer **15**

Unfiltered Lager

***Asahi Super Dry
Japan*** **15**



Matteo “Zed” - The Court’s Bar Director

Considered one of the most talented Italian Bartender around the world, globally in less than three years he was in the first 4 positions at the Most Important international competitions. In 2013 fascinated by Japanese Bartending, He has the opportunity to work under the supervision of the great master Hidetsugu Ueno at the super famous Tokyo Bar ‘High Five’, where he learned a lot about Japanese Concept of hospitality and Nippon Mixability. He collaborates with many national and international magazines such as Drinks International, Bartenders Magazine and BarLife. His cocktails have been published by Gary Regan in his book “101 Best New Cocktails” and his way to make ‘Bar’ was a subject in a BBC television program about Italian Food & Beverage panorama. Guest with his Pop Up in the best bars around the world. Each place he led reached very high results and in 2014 with 'Settembrini Bistrot' he entered a place in the best 100 Bars in the world.

From 2014 to 2016 he got the Global Brand Ambassador role for the historical Liquore Strega Alberti, which Matteo introduces internationally and makes it leader in the panorama of International Mixology reaching 10th place among the best liqueurs used in mixability globally according to the ranking of Drinks International. For the same Liquor Brand Matteo was also the creator and organizer of one of the most important National Bartending Competition. In 2015 he was nominated 'Best Italian Bartender Abroad' by the Bargiornale Magazine Awards, since 2013 he has been judge of the of the famous World's Best 50 Bars ranking.

He lived 6 years in New York, where he worked for the best venues of the city, from Joe Bastianich's Del Posto to Zuma, also working for Sean Muldoon and Jack McGarry's Black Tail. Consultant and operation manager in the 'Trattoria and Amaro Bar Ammazzacaffè' project in Brooklyn, he creates a bar program totally focused on bitter and Amaro. In New York until February 2018, Matteo held the role of Beverage consultant in the Giorgio Armani Restaurant at 5th Av.

In Italy from May 2018 he created the 1st Italian Amaro Bar in Europe 'Il Marchese' and founded the the world's first website that explains, discovers and tells the Italian Amaro, www.amarobsession.com, which has reached 60,000 readers a week from all over the world. In September 2020 his first book published by Giunti Editore in 2019 came out in USA thank the publisher WW Norton : 'THE BIG BOOK

OF AMARO' considered by the industry critics one of the most interesting and best-selling texts on the Food & Beverage scene, able to be considered one of the Ten Best New Book on Drinks Culture, History or Spirits at Tales of the Cocktails 2020.

Actually he is The Court Bar Director, the new cocktail bar by Manfredi Collections, a bar that he designed and ménage as a model of innovation in mixing which breaks the patterns of the classic and static Italian Hotel bars, instead tracing the most modern and multifaceted New Yorkers and Londoners Hotels bar. In 2 years The Court had the following recognition:

#71 Top 500 Bars 2020

#2 Best Hotel Bar 2020 Bargiornale Awards

#64 World's 50 Best Bars 2021

#49 Top 500 Bars 2021

#1 Best Hotel Bar 2021 Bargiornale Awards

#77 World's 50 Best Bars 2022

#56 Top 500 bars 2022

#61 Top 500 Bars 2023

Top 10 Best Hotel Bars in Europe 2024 Tales of the Cocktails

Zed's great merit is for having brought people back to drink in hotels as in the beautiful years of the 'DOLCE VITA' that made Rome famous all over the world

