



aperò

from 7:30pm to 9pm
from Tuesday to Sunday

DRINK + BUFFET
15 euros



#vivibistrot #bioviziosi



vivibistrot.com

house specialty

8 euro

SUNSET DREAM

aged rum, ginger syrup, mint, lime and pineapple

DARK'N'STORMY

aged rum, lime, angostura and ginger beer

PALOMITA

tequila reposado, sciroppo di vaniglia, pompelmo rosa e soda

CANCHANCHARA

reposado tequila, vanilla syrup, pink grapefruit and soda

MANGO DAIQUIRI

rum bianco, sciroppo di mango, lime e soda

GREEN TONIC

white rum, mango syrup, lime and soda

PASSION SOUR

vodka, passion fruit puree, lime and soda

gin & tonic

GORDON'S

8 euro

BOMBAY SAPPHIRE

8 euro

TANQUERAY

8 euro

BULLDOG GIN

10 euro

HENDRICK'S

12 euro

GIN MARE

12 euro

premium distillates rum

APPLETON ESTATE SIGNATURE BLEND

7 euro

FLOR DE CANA GRAN RESERVE 12YO

9 euro

DIPLOMATICO RESERVA EXCLUSIVA

10 euro

whiskey

WILD TURKEY 81

8 euro

TALISKER SKYE

9 euro

OBAN 14Y

10 euro

The prices of distillates are to be considered per portion (60 ml), if you prefer to mix them in a good drink the price increases by 2 euros.



mocktails

8 euro

IL FRESCO

ginger syrup, mint, lime and schweppes lemon

IL PICCANTE

passion fruit puree, tabasco, orange, grapefruit and soda

IL DOLCE

purea di frutti rossi e arancia

L'ESOTICO

barley syrup, lime, mint and pineapple

IL DELICATO

raspberry syrup, watermelon juice and tonic schweppes

L'ORIGINALE

mango purée, lime, honey, black pepper and soda

italian aperitif

8 euro

SPRITZ

Aperol, Campari, organic prosecco and soda

HUGO

elderflower liqueur, mint, prosecco and soda

CRYSTAL SPRITZ

French vermouth, elderflower liqueur, ginger syrup and prosecco

MISS NEGRONI

raspberry syrup, Campari, cherry liqueur, gin

PIMM'S CUP

Pimm's n.1 and ginger ale

SUMMER FIZZ

coconut syrup, watermelon juice, mint and prosecco

MILANO-TORINO-LISBONA

Campari, vermouth, Porto and bitters

SUDAMERICANO

Campari, red vermouth, tabasco and orange juice

SPRITZ NEL BOSCO

raspberry syrup, pink grapefruit, white vermouth, mint and prosecco

italian organic wines

low sulphite wines: tradition and innovation with the utmost respect for the territory

bollicine

Castello Giol biologica/vegan
MIRAGE - PROSECCO BRUT MILLESIMATO

Glera (Veneto)
Classic. Elegant. Vegan.
glass 6 euro

Rio Rocca biodinamica
SPUMANTE METODO CLASSICO
Chardonnay e Spergola (Emilia Rom.)
Fresh. Savory. Lively.
glass 7 euro

bianchi

Monti Cecubi
AMYCLANO
Vermentino (Lazio)
Fresh. Mineral. Dry.
glass 5 euro

Valdibella naturale
MUNIR
Catarratto (Sicilia)
Aromatic. Citric. Tipic.
glass 5 euro

Monti Cecubi biologica
THYMOS
Falanghina (Lazio)
Fruity. Complex. Mineral.
glass 5,50 euro

Venchiarezza biologica
RIBELLA
Ribolla Gialla e Chardonnay (Friuli)
Tipic. Complex. Floreal.
glass 6 euro

rossi

Monti Cecubi
TERRAE D'ITRJA
Abbuoto, Cabernet Sauvignon, Serpe (Lazio)
Savory. Fresh. Harmonious.
glass 4,50 euro

Montecivoli biologica
MORELLINO DI SCANSANO
Sangiovese, Alicante (Toscana)
Harsh. Distinctive. Structured.
glass 5,50 euro

Venchiarezza biologica
SCHIOPPETTINO
Schioppettino (Friuli)
Tipic. Complex. Floreal.
glass 6 euro

rosati

Valdibella naturale
DHYANA
Perricone e Nero d'avola (Sicilia)
Fresh. Embracing. Soft.
glass 6 euro