

Fountains of *Rome*

A Cocktail Book by



Fountains of *Rome*

‘The fountains are enough to justify a trip to Rome’ said the great romantic poet P. B. Shelley.

And it is true, because water and fountains have always been an important and characteristic part of the artistic and cultural heritage of the city.

Monumental, scenic or unusual, the fountains of the Capital are over 2000: small and large treasures that hide singular stories or legends, *Rome* is the city with the most fountains in the world.

Summary

To start... *Bitter is Better.*

Food *Heritage* inspiration.

Bright and Refreshing.

A *Dolce Vita* Martini selection.

Seasonal choice.

Pleasure with *Lightness.*

Martini & Rossi *Anniversary.*

Schweppes *Selection.*

Fontana della *Botte*



Fontana della Botte

On Via della Cisterna, in the heart of the *Trastevere* district, you will find this original fountain that depicts a *caratello*, a name that in ancient times designated the barrel used to transport wine.

The water flows from the barrel and is collected in a vat and two one-liter carafes positioned on the sides of the barrel, typical objects of Roman taverns.

The fountain, in fact, symbolizes the numerous taverns and *trattorias* that characterize this area of the city.

Did you know that each measure of wine had its own name?

Sospiro or *Sottovoce* was 1/10 of a liter, *Chirichetto* was 1/5 of a liter, *Quartino* was 1/4 of a liter, *Fojetta* was 1/2 liter and *Barzilai* was 2 liters.

The latter took its name from the politician Salvatore Barzilai who at the end of the nineteenth century, during election campaigns, offered wine in 2-liter containers.

To start...
Bitter
is *Better*
euro 27

FORMIDABLE

Amaro Formidabile, Citrus, Artichoke,
San Pellegrino Tonica Rovere.

GREENER

Tequila Patron, Nuestra Soledad Mezcal,
St. Germain, Acids, Edamame, Mexican Salt.

CAPPUCCINO NEGRONI

Bombay dry, Martini Bitter Riserva,
Coffee Vermouth, Cappuccino foam.

Fontana di Trevi



Fontana di Trevi

The most famous and iconic fountain in the world, but today we talk about it as the place where the myth of the Roman *Dolce Vita* was born....

'Marcello, come here. Hurry up!'

With these words, Anita Ekberg invites the *Ciociaro* actor to follow her into the bathtub in the magnificent Roman fountain. The sequence of the Trevi Fountain in Federico Fellini's film is one of the most famous in world cinema of all time.

Iconic, certainly eternal, beautiful but also very curious, because it hides very particular and interesting twists and anecdotes.

Let's discover them together.

The set of *La Dolce Vita* was set up in the square of the fountain and lasted seven days of filming. That sequence was shot between February and March when the Roman nights were still quite cold. Fellini himself said that the Swedish actress remained in the water with her dress for hours and hours and never complained. Mastroianni, on the other hand, was very, very sensitive to the cold: under his clothes he was wearing a diving suit and despite this precaution he still froze to death.

'When we were filming, at night, there were people everywhere. They climbed onto the roofs, leaned out of the balconies. They stood on the steps. It was terribly cold and to convince Marcello to go into the freezing water we had to dress him as a diver - Maestro Fellini said in an interview with Maria Novella De Luca in La Repubblica - Mastroianni, on the other hand, was still cold and to resist the unseasonal bath he was forced to drink an entire bottle of vodka.

With the result that when we started filming the famous scene with Ekberg, Marcello was completely drunk!'

Food
Heritage
inspiration
euro 27

TRUFFOLD FASHIONED

Suntory Toki Whisky, Cognac VSOP,
White Truffle, Amaro, Honey, Absinthe.

CIACIO E PEPE VESPER

Re-distilled Roman Pecorino
N.3 Gin & Altamura Vodka,
Mancino Secco.

GORGONZOLONI

Redistilled Blue Cheese Mijenta Tequila,
Mancino Secco, Bitter Bianco Luxardo.

Fontana della

*Palla di
Cannone*



Fontana della *Palla di Cannone*

In front of the French Academy at *Villa Medici*, in one of the most fascinating places in Rome from which you can enjoy one of the most suggestive views of the city, the *Pincio*, there is this octagonal fountain, built at the end of the sixteenth century by Annibale Lippi on behalf of *Cardinal Ferdinando de' Medici*.

There are a couple of singular legends about the history of the fountain. Both involve *Queen Christina of Sweden* and her arrival in Rome after her abdication to embrace the Catholic faith.

It is said that one morning in 1656, Christina was on the terrace of *Castel Sant'Angelo* and was late for an appointment at *Villa Medici* with the painter Charles Errand. She would never have arrived on time. She then decided to knock on the door in a very particular way: three cannon shots aimed at the door of *Villa Medici*. Two balls missed, but the third managed to travel the enormous distance between the castle and the Academy, managing to reach its bronze door.

Even today, the imprint of the cannonball is visible on one of the doors of the portal.

In another version of the legend, a bored Cristina decided to organize a hunting party. Not wanting to deliver the invitations so as not to wait for the response that required the departure and return of an emissary, she fired a cannon shot in the direction of *Villa Medici* to wake up its owner.

The cannonball was preserved and placed on top of the fountain of *Trinità dei Monti* which today, following those curious events, is known by Romans and tourists as the *Fontana della Palla di Cannone*, Fountain of the Cannonball.

Bright **and**
Refreshing

euro 27

JASMINE BUTTERFLY

Roku Gin, Jasmine, Savoia Aperitivo, Mint,
Mancino Sakura, L.E. Peach & Jasmine Soda.

MANGO ITALIANO

Spicy Bacardi Carta Blanca, Mango,
Cardamom Aperitivo Cordial,
Citrus, L.E. Pomelo & Pink Pepper Soda.

FIRST REACTION SHOCK

Ginarte Pomegranate, Rosemary,
Lychee, Citrus, Veuve Clicquot Rosé.

The Roman

Nasone



The Roman *Nasone*

In Rome, you can quench your thirst with the water that flows from the fountains with the characteristic cylindrical shape, which the Romans affectionately call '*Nasoni*', installed in many squares and streets of the city.

Born in 1874 from an idea of the then Mayor Luigi Pianciani and the councilor Rinazzi to provide free drinking water in the center and in the suburbs and to give vent to the water network.

The fountains were made of cast iron, were about 120 cm high, weighed about 100 kg and were equipped with three *dragon-shaped* nozzles. The water ended up falling into the sewer pipe, through a grate located at street level.

In the following years, the design of the fountains was modified: the three decorated nozzles gave way to a single smooth spout whose shape is at the origin of the name *Nasone*.

In addition to the cast iron fountains, around the city you can find some made of travertine; they are called 'of the imperial *Lupa*', since the water came out of a brass she-wolf head. This type of fountain was installed in the 1920s and 1930s.

The spout of all the fountains has a small hole in the upper part. By covering the main outlet of the spout with a finger, the water gushes upwards; a little trick, and drinking is easier and more hygienic.

Today, there are almost 2,500 Roman *Nasoni* and the water they dispense is very fresh due to the continuous flow, and it is the same water distributed by Acea to Roman homes for over 100 years.

A *Dolce Vita*
Martini selection

Served by the Nasone fountain.

euro 27

ESPRESSOTINI

Redistilled italian Moka Espresso,
Grey Goose Vodka, Amaro.

DIRTY CAPPERINO

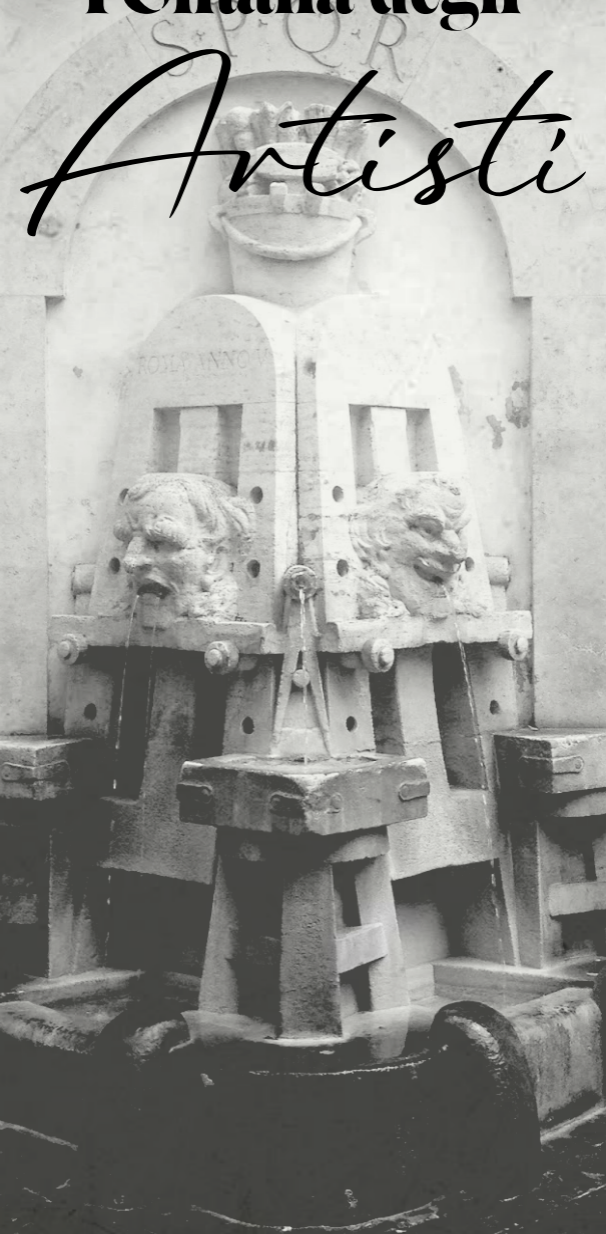
Monochrome Gin, Mancino Secco,
Salty Capers Nectar.

ROMAN MARTINI

Redistilled Bombay Gin with Roman *Odori*,
Mancino Secco, *Puntarella* chicory Bitter.

Fontana degli

Artisti



Fontana degli *Artisti*

Located along *Via Margutta*, in the *Campo Marzio* district, the fountain recalls the artistic vocation of the area that since 1612, the year in which the painter *Gentileschi* installed his atelier there, has been a privileged place of residence for painters, sculptors, writers and artists of all nationalities.

The fountain consist of an unusual overlapping of easels, masks, compasses and stools, and a bucket containing brushes and sculptor's hammers of various shapes and sizes, depict the artist's equipment.

The two masks, one sad and one happy, instead represent his fluctuating mood.

The water flows out of the masks and the joints of the compasses and collects in a basin from which it overflows to be collected by an iron grate.

Seasonal
choice
euro 27

PUMP FIZZ

Altamura Vodka, Pumpkin, Italicus RdB,
Milk Cream, Lime & Lemon, Cherry Soda.

GINGER GOLDRUSH

Busker Whiskey, Amaro Cerberus,
Ginger, Honey, Angostura.

DIES ROMANA

Almond Angel's Envy Bourbon, Figs,
Angostura, Chocolate Bitters.

Fontana della

Terrina



Fontana della *Terrina*

Commissioned by Pope Gregory XII, it bears the signature of the architect and sculptor *Giacomo Della Porta*, author, among other things, of the *Fontana delle Tartarughe* in *Piazza Mattei*, the *Fontana del Moro* and the *Fontana del Nettuno*, located to the right and left of Bernini's famous *Fontana dei Quattro Fiumi*. Today it is located in front of the *Chiesa Nuova*, in *Corso Vittorio Emanuele II*, not far from *Piazza Navona*, but its history begins in the center of *Piazza Campo de' Fiori*, where it was originally placed in 1595.

The oval-shaped fountain was decorated with four bronze dolphins placed on the edges of the basin, from whose mouths water from the Virgo aqueduct flowed. The dolphins were initially intended for the Turtle Fountain, but were never used. Even then, a crowded and picturesque market was held in the square, and the fountain soon transformed into a sort of open-air basin in which to keep fruit and vegetables cool and wash them.

The papal edicts, which even provided for corporal punishment for repeat offenders, were of little use. In 1622, the city administration tried to remedy the situation by commissioning a large travertine lid from an unknown artist. In the same year, the dolphins were also removed, and over time all traces of them were lost. The large lid inevitably inspired the irony of the Romans who renamed the fountain '*Pasticcio*' and then '*Terrina*', due to its resemblance to a large tureen. The *Terrina* had its moments of great popularity when, on the occasion of certain celebrations, its nozzles, instead of water, spurted the excellent white or red wine of the *Castelli*.

Today, the fountain almost escapes the attention of those passing by in the square, as does the singular inscription that the anonymous creator of the lid placed almost as a philosophical memento:

*'Love God and do not fail, do good and let it be said.
MDCXXII'*

Pleasure
with
Lightness
Mocktails *euro 27*



160th
Anniversary

AMERICANO HIGHBALL

Raspberry Martini Rubino,
Bitter Martini Riserva, Soda.

euro 27



Selection

PALOMA LA SENSUAL

Spicy Tequila, Mezcal,
Hibiscus, Agave, Lime & Grapefruit,
Schweppes Selection Ginger & Chili Soda.

euro 27

Wines & Bubbles

White Wines

CUAR Sauvignon, 2019. 100/25

Cav. Luigino Balozio - Friuli Venezia Giulia.

Luigi e Giovanna, 2021. 100/25

*Grechetto, Trebbiano Procanico;
Barberani - Umbria.*

Chardonnay Didacus, 2022. 100/25

*Chardonnay;
Planeta - Sicily.*

Red Wines

Polvento, 2018. 100/25

*Sangiovese, Merlot, Cabernet Sauvignon;
Barberani - Umbria.*

Modus Primo, 2020. 100/25

*Merlot, Sangiovese, Cabernet Sauvignon;
Ruffino 1877 - Tuscany.*

Amarone della Valpolicella. 100/25

*Moropio Corvina, Corvinone, Rondinella, Molinara;
Antolini - Veneto.*

Alauda. 100/25

*Cabernet Franc, Merlot, Colorino;
Ruffino 1877 - Tuscany.*

Wines & Bubbles

Rosé Wine

Acqua di Venus Rosé. 80/20
Syrah, Pinot Grigio, Vermentino, Sangiovese Rosato;
Ruffino 1877 - Tuscany.

Champagne Brut

Paul Goerg Tradition. 150/30
Brut Premiere Cru;
Chardonnay, Pinot Noir.

Veuve Clicquot. 170/35
Cuvée Saint Pétersbourg;
Chardonnay, Pinot Noir, Pinot Meunier.

Champagne Rosé

Paul Goerg Tradition. 150/30
Brut Premiere Cru;
Chardonnay, Pinot Noir.

Veuve Clicquot. 180/35
Cuvée Saint Pétersbourg;
Chardonnay, Pinot Noir, Pinot Meunier.

PIÑA COLADA CLARIFICADA

N/A Caleño Rum, Fake Lime, Clear Pineapple,
Coconut Water Soda.

TOMMY'S EL DELGADO

N/A Agave Spirit, Spicy Agave Hibiscus, Lime.

TROPICAL MATCHA MOJITO

Mint-Banana-Pineapple Tepache,
Apple, Honey, Matcha.

Designed by

BOLD HOUSE STUDIO

