

Stir. Sip. Repeat.

Time for cocktail masterclass.

AROSA 



About the journey.

**Allow our bar manager
to take you on a journey.**

Join our head bartender and cocktail connoisseur here at A-ROSA for a fun, interactive session of cocktail shaking, making, stirring and learning. Discover how to perfect your cocktail game and learn the fascinating stories behind each drink, as you sip your way through the history of cocktails.

Hosted by our expert bar manager, you learn how to make a selection of our most unique cocktails. Perfect for an alternative activity during your holiday or simply to get your friends & family together.

When, Where & Condition

- Available Thursday and Friday
- Minimum 2 persons up to maximum 8 persons
- Location at Lobby Bar LIV.2

Reservation it's strictly required 24 hour in advance. In case of cancellation, no-show, or change to number of guests, policy will be apply, and the hotel may charge 50% of the cost.

From 16:00-17:00

What we offer

- Choice of 3 different cocktail class based of traditional IBA recipes
- Cocktail history and curiosity
- Make your own cocktail & tasting after the lesson
- Small canapés
- Cocktail class diploma truly signed by our bar manager



Mojito Class

Classic IBA from Havana to La Bodeguita del Medio Cocktail History and Curiosity. Learn how to build your own Mojito old style or modern. Let our bar manager drive you into Cuban secrets.

75€ p. P.

Negroni Class

The perfect experience for connoisseurs and those interested in becoming a master of the iconic Italian drink. During the 45-minute masterclass, you will be learning the art of perfecting three different Negroni – the Classico, Sbagliato and apersonalized Negronificio experience – while enjoying a selection of cicchetti by our Chef.

65€ p. P.



Sour Class

The unforgettable before dinner IBA cocktail. “The Sour” is a structured and refreshing cocktail that can be drunk from the afternoon until late in the night. Don’t wait to discover the secret for a great sour cocktail with the different IBA drinks.

Learn the balance between the triangle of strong, sweet and sour. Our bar manager will teach you how to make a perfect cocktail and its twist.

85€ p. P.

A-ROSA surprise

Discover the latest signature cocktail creation from our bar manager Massimo Mannella. Let yourself be surprised by the A-ROSA style with a new twist on Italian style.

Try our “Ultimate A-ROSA Spritz” and virgin version. A special recipe that combines a healthy lifestyle with products from Garda and Salò.

55€ p. P.