



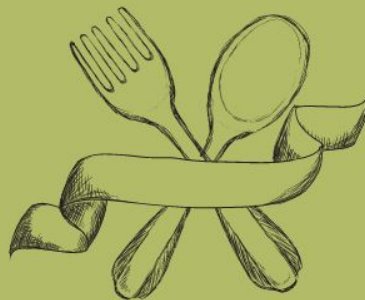
CROWNE PLAZA®

AN IHG® HOTEL

ROME - ST.PETER'S

MENÙ PRANZO

LUNCH MENU



Antipasti e Insalate

Caesar salad (Lattuga, pancetta, pollo, scaglie di grana, crostini, uovo sodo, salsa Caesar) <i>(Allergeni 3,4,9)</i>	€ 15
Insalata iceberg con tonno, olive taggiasche, pomodorini e uovo sodo (SG) <i>(Allergeni 1,9,10)</i>	€ 15
Prosciutto di Parma con mozzarella di bufala campana (SG) <i>(Allergeni 3)</i>	€ 16
Insalata caprese su fresella di grano duro con pomodorini e olivelle (V) <i>(Allergeni 3,4)</i>	€ 15
Avocado toast con salmone <i>(Allergeni 1,4,9)</i>	€ 15

Appetizers and salads

Chicken Caesar salad (Lettuce, bacon, chicken breast, parmesan flakes, croutons, boiled egg, Caesar dressing) <i>(Allergens 3,4,9)</i>	€ 15
Iceberg lettuce, tuna, olives, fresh tomatoes and boiled eggs salad (GF) <i>(Allergens 1,9,10)</i>	€ 15
Raw ham served with buffalo mozzarella cheese (GF) <i>(Allergens 3)</i>	€ 16
Tomato, mozzarella cheese and olives on a typical Neapolitan durum wheat bread (V) <i>(Allergens 3,4)</i>	€ 15
Crispy bread served with smoked salmon, avocado, tomatoes, poached egg <i>(Allergens 1,4,9)</i>	€ 15

Primi

Paccheri di semola cozze e pecorino <i>(Allergeni 2,3,4)</i>	€ 16
Fettuccine all'uovo fatte in casa con ragout classico alla bolognese <i>(Allergeni 3,4,9)</i>	€ 15
Spaghetti con pomodorini freschi e basilico (VV) <i>(Allergeni 4)</i>	€ 14
Cereali al salto con verdure mediterranee (VV) <i>(Allergeni 4)</i>	€ 15

First Courses

Neapolitan pasta served with mussels and pecorino cheese <i>(Allergens 2,3,4)</i>	€ 16
Home made fettuccini with "Bolognese" meat ragout <i>(Allergens 3,4,9)</i>	€ 16
Spaghetti with fresh tomatoes and basil (VV) <i>(Allergens 4)</i>	€ 14
Mixed cereals served with mixed vegetables (VV) <i>(Allergens 4)</i>	€ 15

Secondi

- Entrecôte alla griglia con patate fritte (SG) € 28
(Allergeni 12)
- Filetto di branzino alla griglia con verdure al carbone (SG) € 24
(Allergeni 1)
- Petto di pollo alla griglia con spinaci e patate novelle (SG) € 16

Main Courses

- Grilled sirloin steak with french fries (GF) € 28
(Allergens 12)
- Grilled fillet of sea bass with grilled vegetables (GF) € 24
(Allergens 1)
- Grilled chicken breast with spinach and new potatoes (GF) € 16

Panini

- Hamburger € 15
(Pane al sesamo, hamburger di manzo, lattuga, pomodoro, cipolla, cetriolo)
(Allergeni 4,12)
- Cheeseburger € 16
(Pane al sesamo, hamburger di manzo, formaggio, lattuga, pomodoro, cipolla, cetriolo)
(Allergeni 3,4,12)
- Vegan Burger (VV) € 16
(Pane al sesamo, hamburger di soia, lattuga, pomodoro, cipolla, cetriolo)
(Allergeni 4,11,12)
- Pinsa romana con pomodoro e mozzarella (V) € 15
(Allergeni 3)
- Club Sandwich € 18
(Pane in cassetta, pollo, pancetta, uovo, lattuga, pomodoro e maionese)
(Allergeni 3,4,9)

Sandwiches

- Hamburger € 15
(Sesame bread, beef burger, iceberg lettuce, tomato, onion, cucumber)
(Allergens 4,12)
- Cheeseburger € 16
(Sesame bread, beef burger, cheese, iceberg lettuce, tomato, onion, cucumber)
(Allergens 3,4,12)
- Vegan Burger (VV) € 16
(Sesame bread, soy burger, iceberg lettuce, tomato, onion, cucumber)
(Allergens 4,11,12)
- Pinsa with tomato sauce and mozzarella cheese (V) € 16
(Allergens 3)
- Club Sandwich € 18
(Sandwich bread, chicken, bacon, egg, iceberg lettuce, tomato and mayonnaise)
(Allergens 3,4,9)

Dolci

Tiramisù "Gentilini" <i>(Allergeni 3,4,5,9)</i>	€ 9
Bavarese al cioccolato e nocciole con frutti di bosco <i>(Allergeni 3,4,5,9)</i>	€ 9
Cheesecake al limone con frutti di bosco <i>(Allergeni 3,4,5,9)</i>	€ 9
Tagliata di frutta fresca (VV)	€ 9
Gelato alle creme e sorbetti* <i>(Allergeni 3,4,5,9)</i>	€ 9

Desserts

Chef's Tiramisu <i>(Allergens 3,4,5,9)</i>	€ 9
Chocolate bavarese with nuts and wild berries <i>(Allergens 3,4,5,9)</i>	€ 9
Lemon cheesecake served with wild berries sauce <i>(Allergens 3,4,5,9)</i>	€ 9
Mixed fruit platter (VV)	€ 9
Mixed ice cream and sorbets* <i>(Allergens 3,4,5,9)</i>	€ 9

Allergeni

1. Pesce e prodotti a base di pesce
2. Molluschi e prodotti a base di molluschi
3. Latte e prodotti a base di latte
4. Cereali contenenti glutine e derivati
5. Frutta a guscio
6. Crostacei e prodotti a base di crostacei
7. Arachidi e prodotti a base di arachidi
8. Lupino e prodotti a base di lupino
9. Uova e prodotti a base di uova
10. Anidride solforica e solfiti
11. Soia e prodotti a base di soia
12. Sesamo e prodotti a base di sesamo
13. Senape e prodotti a base di senape
14. Sedano e prodotti a base di sedano

Allergens

1. Fish and products thereof
2. Molluscs and products thereof
3. Milk and products thereof
4. Cereals containing gluten
5. Nuts
6. Crustaceans and products thereof
7. Peanuts and products thereof
8. Lupine and products thereof
9. Eggs and products thereof
10. Sulfuric anhydrite and sulphites
11. Soy and products thereof
12. Sesame and products thereof
13. Mustard and products thereof
14. Celery and products thereof

(V) Piatto vegetariano

(VV) Piatto vegano

(SG) Piatto senza glutine

* Prodotto surgelato all'origine o congelato in loco

** Prodotto acquistato fresco ma abbattuto in loco

(V) Vegetarian dish

(VV) Vegan dish

(GF) Gluten free dish

* Frozen at the source or on site

** Contains blast chilled foods


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MENÙ CENA

DINNER MENU



Le Insalate

- Caesar salad € 15
(Lattuga, pancetta, pollo, scaglie di grana, crostini, uovo sodo, salsa Caesar)
(Allergeni 3,4,9)
- Insalata caprese su fresella di grano duro con pomodorini e olivelle (V) € 16
(Allergeni 3)
- Insalata di gamberi alla Catalana con burratina d'Andria (SG) € 18
(Allergeni 3,6,9)
- Horiatiki con alici del Cantabrico e olive taggiasche (SG) € 17
(Allergeni 1,3)

Salads

- Chicken Caesar salad € 15
(Lettuce, bacon, chicken breast, parmesan flakes, croutons, boiled egg, Caesar dressing)
(Allergens 3,4,9)
- Caprese salad € 16
(Tomatoes, buffalo mozzarella cheese, typical Neapolitan durum wheat bread, olives, fresh basil) (V) (GF)
(Allergens 3)
- Catalana style shrimps salad with buffalo "burratina" cheese (GF) € 18
(Allergens 3,6,9)
- Red onion, tomatoes, sweet peppers, iceberg lettuces, olives, cucumbers, oregano and anchovies (GF) € 15
(Allergens 1,3)

Antipasti

- Tonno scottato e marinato con soia e arancia su pomodorini, feta e germogli di capperi (SG) € 16
(Allergeni 1,3,10,11)
- Polpo* grigliato su asparagi al vapore con maionese di avocado e yogurt (SG) € 19
(Allergeni 1,2,3,9)
- Prosciutto di Parma con mozzarella di bufala campana (SG) € 16
(Allergeni 3)
- Carpaccio di manzo affumicato con carciofi, pecorino dolce e spinacino (SG) € 18
(Allergeni 3)

Appetizers

- Fresh tuna marinated with soy sauce and orange, served with tomatoes, Greek "feta" cheese and capers (GF) € 16
(Allergens 1,3,10,11)
- Grilled octopus*, served with asparagus and yoghurt and avocado mayonnaise (GF) € 19
(Allergens 1,2,3,9)
- Raw ham served with buffalo mozzarella cheese (GF) € 16
(Allergens 3)
- Smoked beef carpaccio with artichokes, sweet pecorino cheese and baby spinach (GF) € 18
(Allergens 3)

Primi

- Ravioli di pesce spada, uvetta e pinoli con datterini marinati su caviale di melanzane € 17
(Allergeni 1,3,4,5,9)
- Fettuccine all'uovo fatte in casa con ragout classico alla bolognese € 15
(Allergeni 3,4,9,14)
- Mezze maniche alla gricia € 15
(Allergeni 3,4)
- Rigatoni alla carbonara € 15
(Allergeni 3,4,9)
- Tonnarelli cacio e pepe (V) € 15
(Allergeni 3,4,9)
- Bucatini all'amatriciana € 15
(Allergeni 3,4)

First Courses

- Swordfish ravioli with pine nuts, raisins, marinated tomatoes and eggplants powder € 17
(Allergens 1,3,4,5,9)
- Home made fettuccine with meat ragout € 15
(Allergens 3,4,9,14)
- Short pasta with pork cheek and pecorino cheese € 15
(Allergens 3,4)
- Short pasta with egg sauce, pork cheek pecorino, cheese and fresh pepper € 15
(Allergens 3,4,9)
- Home made spaghetti served with pecorino cheese and fresh pepper € 15
(Allergens 3,4,9)
- Bucatini pasta with tomato sauce, pork cheek and pecorino cheese € 15
(Allergens 3,4)

Secondi

- Grigliata di pescato con verdure al carbone dolce (SG) € 28
(Allergeni 1)
- Darna di salmone in salsa teriaki con edamame al salto e semi di sesamo (SG) € 24
(Allergeni 1,11,12)
- Saltimbocca alla romana con carciofo alla menta e patate novelle € 22
(Allergeni 3,4)
- Costine di maiale in salsa bbq con corn cob e patate alla crema (SG) € 20
(Allergeni 3)
- Tagliata di Picanha con caponata al forno e chimichurri al mango (SG) € 28

Main Courses

- Grilled mixed fish served with grilled vegetables (GF) € 28
(Allergens 1)
- Fresh salmon with teriyaki sauce, edamame (green soy beans) and sesame seeds (GF) € 24
(Allergens 1,11,12)
- Veal escalope with ham and sage served with mint scented artichoke and potatoes € 22
(Allergens 3,4)
- Pork ribs with BBQ sauce served with corn on the cob and potatoes with cream € 20
(Allergens 3)
- Grilled beef "Picanha" served with sweet and sour vegetables and chimichurri sauce with mango (GF) € 28

Snack & Hamburger

- Pinsa romana con pomodoro e mozzarella (V) € 15
(Allergeni 3)
- Hamburger € 15
(Pane al sesamo, hamburger di manzo, lattuga, pomodoro, cipolla, cetriolo)
(Allergeni 4,12)
- Cheeseburger € 16
(Pane al sesamo, hamburger di manzo, formaggio, lattuga, pomodoro, cipolla, cetriolo)
(Allergeni 3,4,12)

Snacks & Burgers

- Pinsa with tomato sauce and mozzarella cheese (V) € 15
(Allergens 3)
- Hamburger € 15
(Sesame bread, beef burger, iceberg lettuce, tomato, onion, cucumber)
(Allergens 4,12)
- Cheeseburger € 16
(Sesame bread, beef burger, cheese, iceberg lettuce, tomato, onion, cucumber)
(Allergens 3,4,12)

Snack & Hamburger

- Hamburger di petto di pollo € 15
(Pane al sesamo, petto di pollo grigliato, lattuga, pomodoro, cipolla e cetriolo)
(Allergeni 4,12)
- Hamburger di salmone* € 17
(Pane al sesamo, salmone grigliato, lattuga, pomodoro, cipolla e cetriolo)
(Allergeni 1,4,12)
- Medaglione vegano (VV)* € 16
(Pane al sesamo, hamburger di soia, lattuga, pomodoro, cipolla e cetriolo)
(Allergeni 4,12)

Snacks & Burgers

- Chicken Burger € 15
(Sesame bread, grilled chicken breast, iceberg lettuce, tomato, onion, cucumber)
(Allergens 4,12)
- Salmon Burger* € 17
(Sesame bread, grilled salmon, iceberg lettuce, tomato, onion, cucumber)
(Allergens 1,4,12)
- Vegan Burger (VV)* € 16
(Sesame bread, vegan burger, iceberg lettuce, tomato, onion, cucumber)
(Allergens 4,12)

Dolci

Tiramisù “Gentilini” <i>(Allergeni 3,4,5,9)</i>	€ 9
Bavarese al mango con cuore al caramello salato <i>(Allergeni 3,4,5,9)</i>	€ 9
Crema catalana <i>(Allergeni 3,4,5,9)</i>	€ 9
Tagliata di frutta fresca (VV)	€ 9
Gelato alle creme e sorbetti* <i>(Allergeni 3,4,5,9)</i>	€ 9

Desserts

Chef’s Tiramisu <i>(Allergens 3,4,5,9)</i>	€ 9
Mango bavarese served with salted caramel <i>(Allergens 3,4,5,9)</i>	€ 9
Catalan cream <i>(Allergens 3,4,5,9)</i>	€ 9
Fresh fruit platter (VV)	€ 9
Mixed ice cream and sorbets* <i>(Allergens 3,4,5,9)</i>	€ 9

Campillon
RESTAURANT

Allergeni

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