

MENU

APPETIZERS

Roasted octopus scented with paprika served with mashed potatoes and sweet garlic chicory * (1,14)	22
Burratina d’Andria cheese with anchovies from Cantabrico sea and marinated tomatoes (1,3) 	20
Vodka smoked salmon with yoghurt and dill sauce and Ikura (1,3)	20
Cured meats and cheeses from the tradition with fruit and vegetable chutneys (3,12,13)	19
Parma ham with buffalo mozzarella from the Campania region (3)	17
Beef tartare with poached egg, mustard, caper flowers and red onion from Tropea (9,12)	18
Roman style artichoke on Gondino cheese cream and toasted pine nuts pesto (5) 	18
Eggplant “Parmigiana” (3,4) 	16

FIRST COURSES

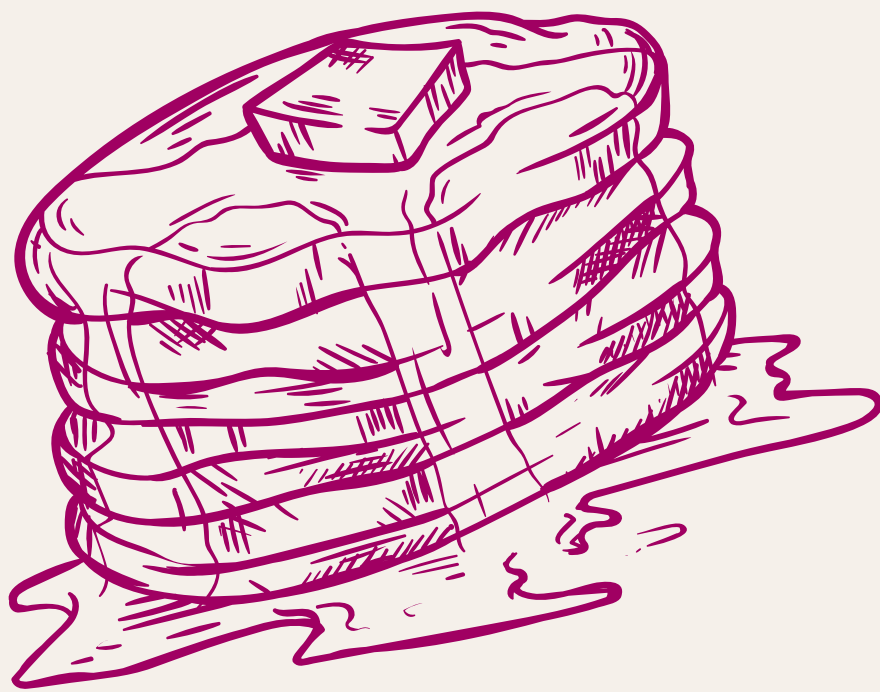
Durum wheat spaghetti with datterino tomatoes and basil (3,4) 	15
“Carnaroli” rice with langoustine cream and buffalo stracciatella cheese (3,6,14)	18
Linguine pasta with pink shrimp from Sicily and lemon scented yellow tomatoes (4,6)	20



EXTENDED BREAKFAST

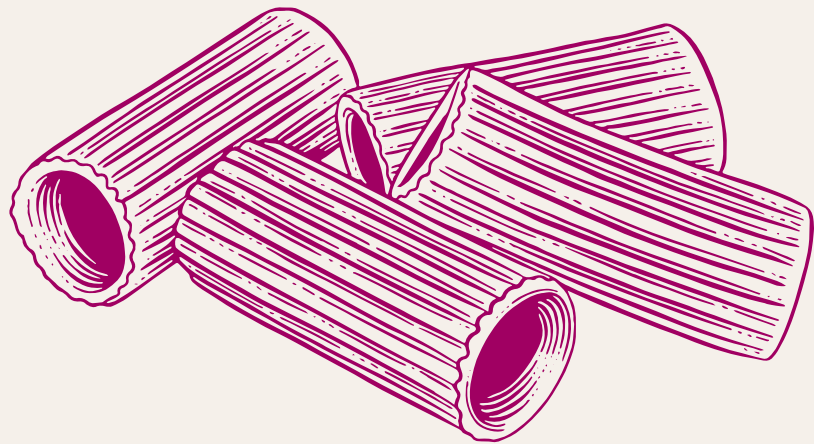
(from 12 pm to 2:30 pm)

Scrambled eggs with French toast, bacon and cream cheese (3,4,9)	15
Avocado toast with salmon and poached egg (1,4,9)	16
Cheese omelette with grilled sausage and potato rosti (3,4,9)	15
Apple tart with ricotta cheese and chocolate mousse (3,4,9) 	9
Pancake with wild berries, maple syrup or vanilla ice cream (3,4,5,9) 	10



PASTA FROM THE ROMAN TRADITION

Rigatoni alla Carbonara Short pasta with egg sauce, pork cheek and aged pecorino cheese (3,4,9)	15
Bucatini all’Amatriciana Bucatini pasta with tomato sauce, pork cheek and aged pecorino cheese (3,4)	15
Tonnarelli Cacio e Pepe  Home-made spaghetti with aged pecorino cheese and fresh pepper (3,4,9)	15



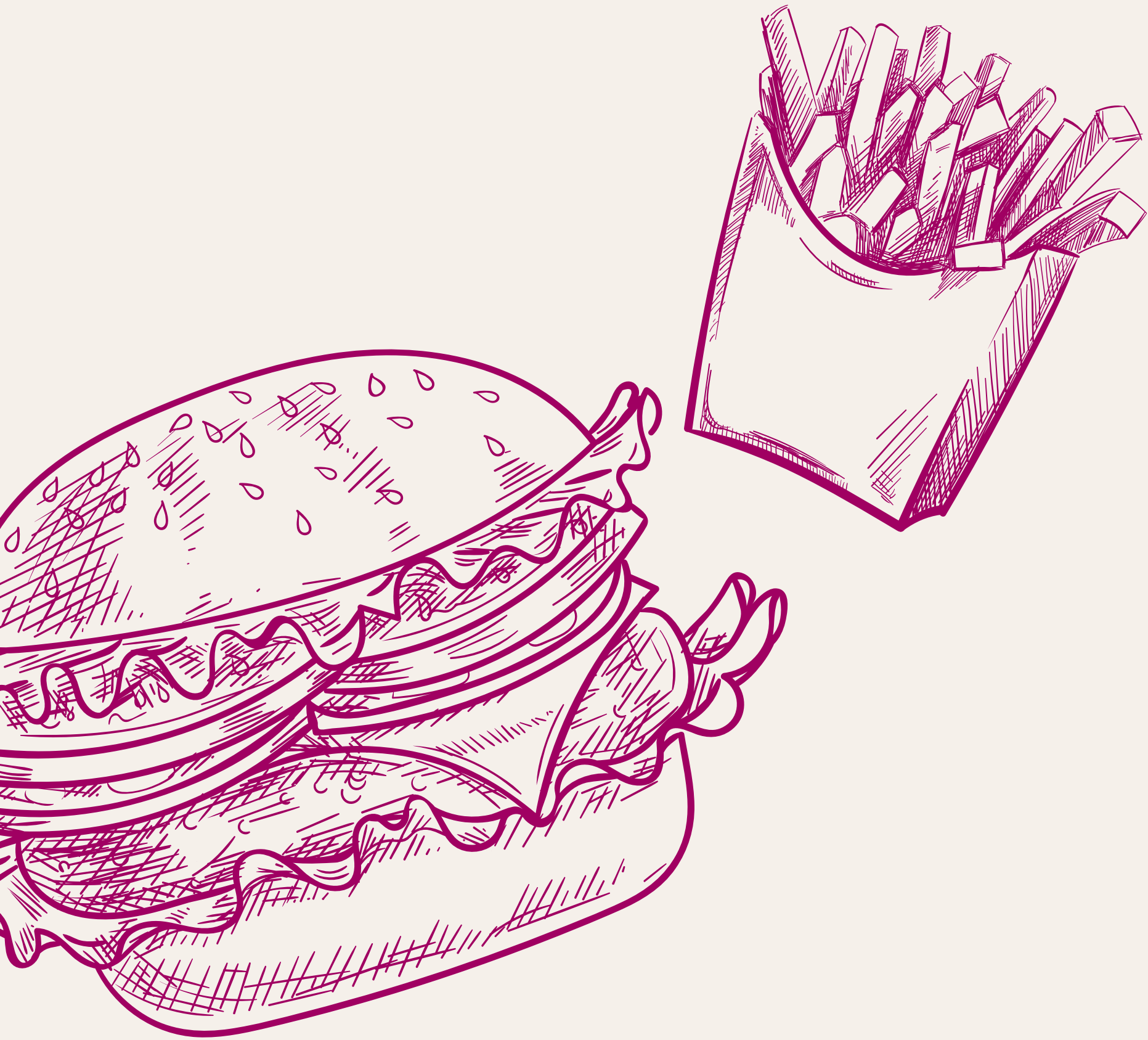
SECOND COURSES

Grilled Danish rib-eye steak with Bavarian style baked potato (3)	29
Beef fillet with green pepper and steamed asparagus (3,4,9,14)	33
Chicken breast with teriyaki sauce and toasted sesame seeds, served with steamed brown basmati rice and spinach with extra virgin olive oil (11,12)	22
Catch of the day with king prawns and grilled vegetables * (1,6)	28
Panko gratinated salmon steak with Swiss chard and lemon scented burrata cheese sauce (1,3,6)	26
Tofu wok with asparagus, grilled vegetables and brown rice (11) 	19

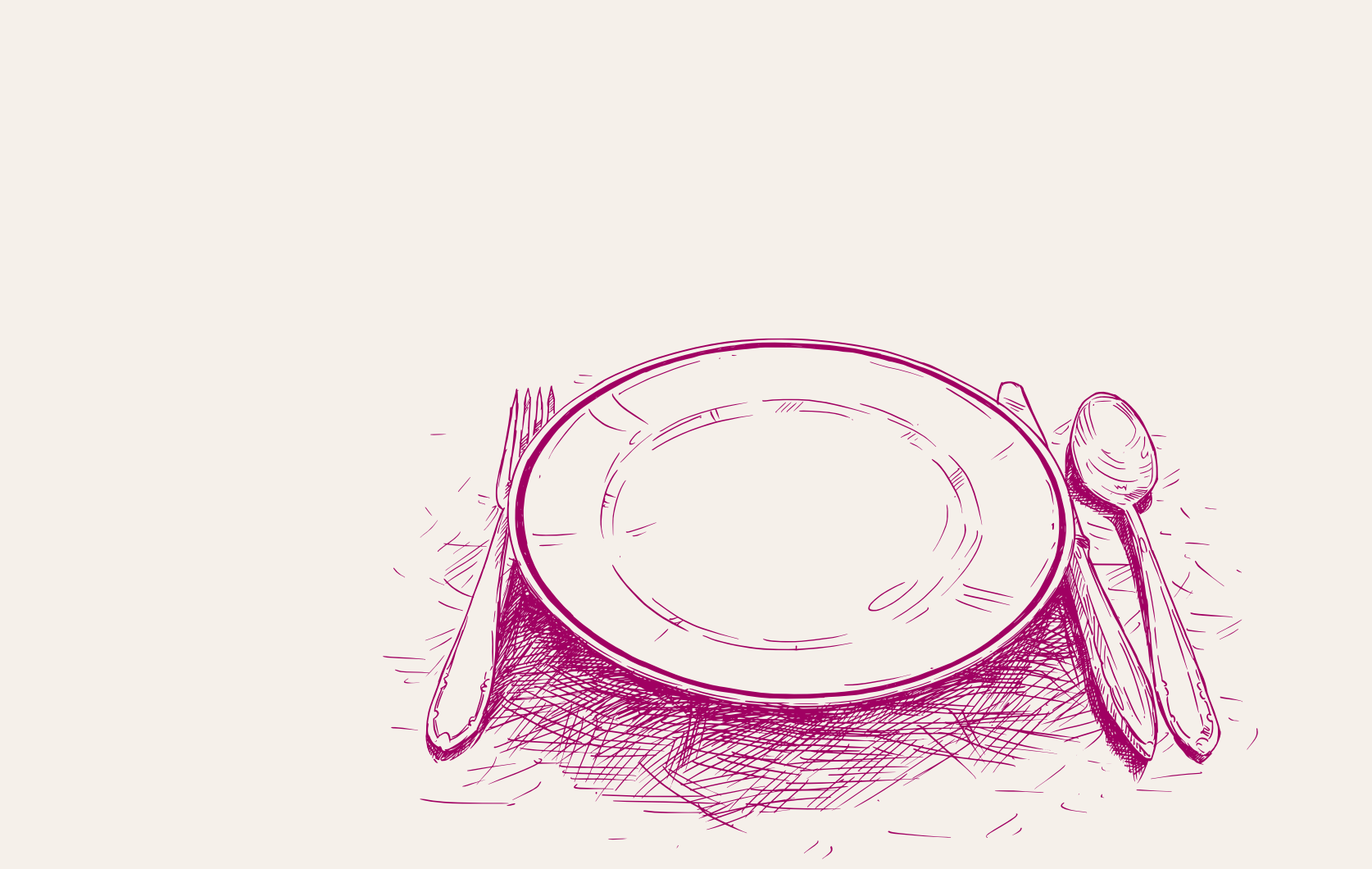


SIDE ORDERS		
Chicory		8
Spinach		8
Roasted potatoes		8
Grilled vegetables		8

TEMPTATIONS		
Caprese salad with arugula and Taggiasca olives (3)		15
Avocado sandwich with avocado, semi-dried tomatoes, olives and lettuce (4,11)		15
Chickpeas salad with feta cheese, yellow and red tomatoes, almonds and seeds (3,5,12)		16
Hamburger Served with French fries (4,12)		15
Cheeseburger Served with French fries (3,4,12)		16
Veggie burger* Served with French fries (4,11,12)		15
Salmon burger Served with French fries (1,4,11,12)		18
Club sandwich Served with French fries (4,9)		15
Caesar salad (1,3,4,9,11,13)		15
Pizza with tomato and mozzarella (3,4)		15



DESSERTS		
Tiramisù “Gentilini” (3,4,9)		9
Chocolate block with vanilla sauce, crushed pistachios and meringue (3,4,9)		9
Cheesecake with salted caramel sauce (3,4,5,9)		9
Catalan cream with blueberries and strawberry sorbet (3,4,9)		9
Lemon millefeuille with red berries (3,4,5,9)		9
Sour cherries and Roman ricotta cheese tart with cinnamon sauce (3,4,5,9)		9
Fresh fruit platter		9
Ice cream and sorbets (3,5,9)		9



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
- Vegetarian dish
- Vegan dish
- * Product frozen at the source or frozen on-site
- ** Product purchased fresh but blast chilled on-site



MENU

ANTIPASTI

Polpo arrostito profumato alla paprica su patate schiacciate e cicoria all'aglio dolce * (1,14)	22
Burratina d'Andria con alici del mar del cantabrico e pomodorini appassiti marinati (1,3) 	20
Salmone affumicato alla vodka con salsa di yogurt all'aneto e Ikura * (1,3)	20
Selezione di salumi e formaggi della tradizione con mostarde di frutta e verdure (3,12,13)	19
Prosciutto di Parma con mozzarella di bufala campana (3)	17
Tartare di manzo con uovo poché, senape, fiori di capperi e cipolla rossa di tropea (9,12)	18
Carciofo alla romana su crema di “Gondino” e pesto di pinoli tostati (5) 	18
Parmigiana di melanzane (3,4) 	16

PRIMI

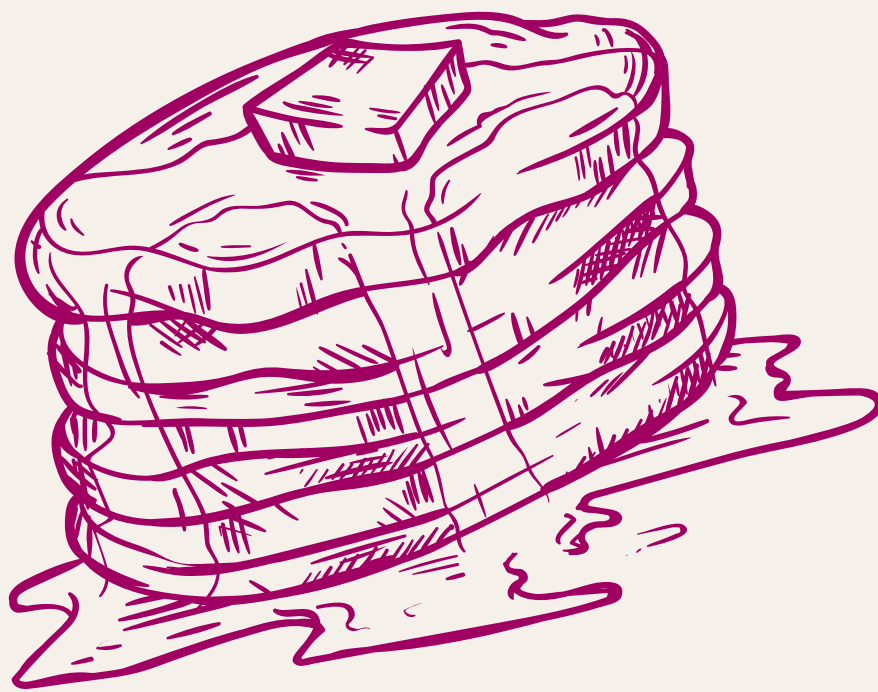
Spaghetti di grano duro con datterini e basilico (3,4) 	15
Riso carnaroli con crema di scampi e stracciatella di bufala (3,6,14)	18
Linguine con gamberi rosa di Sicilia e pomodorini gialli profumati al limone (4,6)	20



EXTENDED BREAKFAST

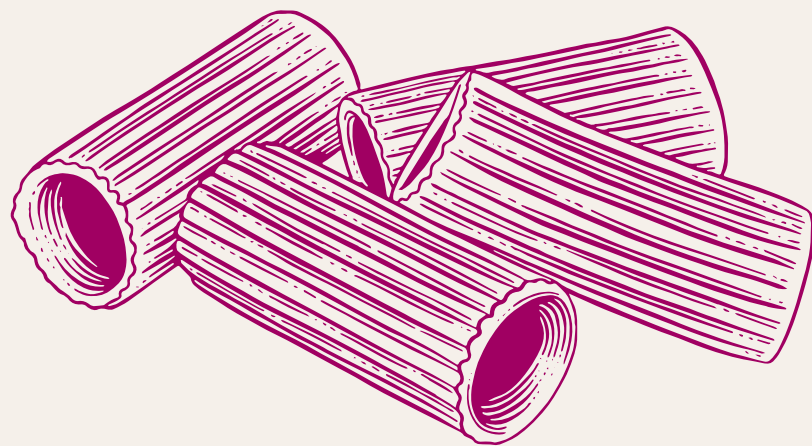
(dalle 12 alle 14.30)

Uova strapazzate con french toast, bacon e crema al formaggio (3,4,9)	15
Avocado toast con salmone e uovo in camicia (1,4,9)	16
Omelette al formaggio con salsiccia alla griglia e rosti di patate (3,4,9)	15
Crostata di mele con mousse di ricotta al cioccolato (3,4,9) 	9
Pancake con frutti di bosco, sciroppo d'acero o gelato alla vaniglia (3,4,5,9) 	10



PRIMI DELLA TRADIZIONE

Rigatoni alla Carbonara (3,4,9)	15
Bucatini all'Amatriciana (3,4)	15
Tonnarelli Cacio e Pepe (3,4,9) 	15



SECONDI

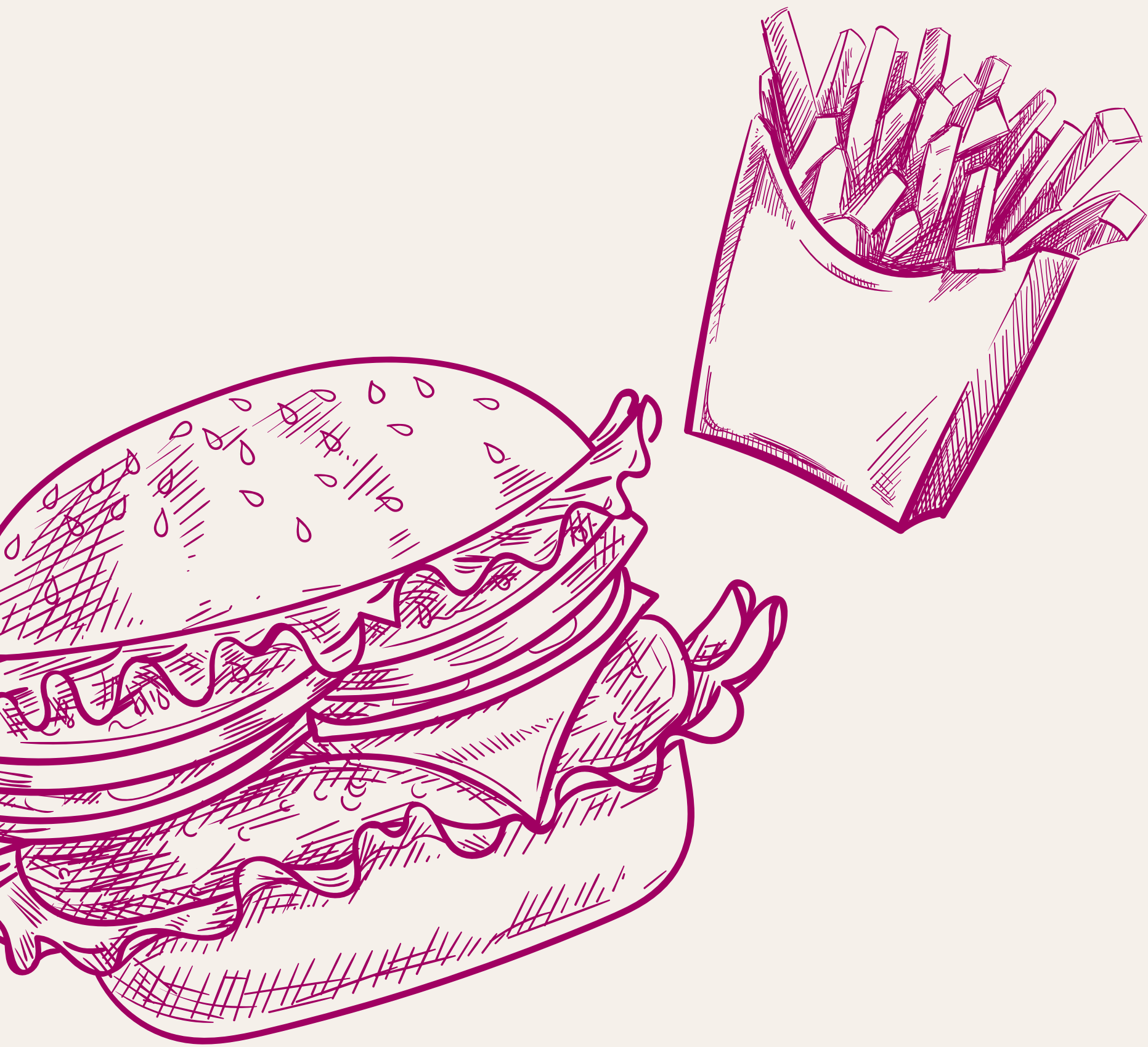
Entrecôte danese alla griglia con patate al cartoccio alla bavarese (3)	29
Filetto di manzo al pepe verde con asparagi al vapore (3,4,9,14)	33
Petto di pollo cbt con salsa teriyaki, sesamo tostato, riso basmati integrale al vapore e spinaci all'olio EVO (11,12)	22
Pescato del giorno con gamberoni e verdure grigliate * (1,6)	28
Darna di salmone gratinata con panko, bietole e salsa di burrata al limone (1,3,6)	26
Wok di tofu con asparagi, verdure alla griglia e riso integrale (11) 	19



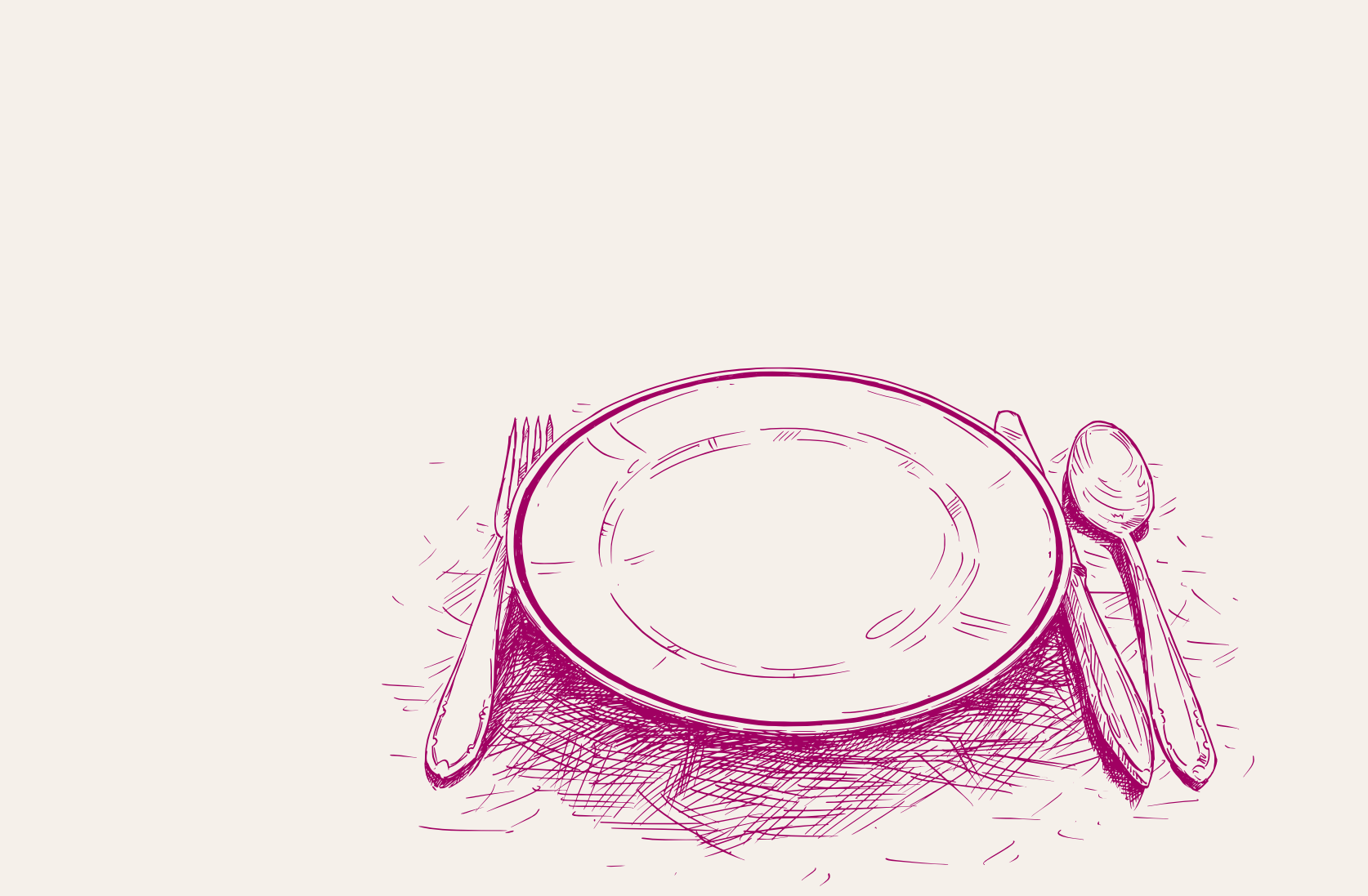
CONTORNI		
Cicoria		8
Spinaci		8
Patate al forno		8
Verdure grigliate		8



TENTAZIONI		
Insalata Caprese con rucola e olive taggiasche (3)		15
Avocado sandwich con avocado, pomodori appassiti, olive e lattuga (4,11)		15
Insalata di ceci con feta, pomodorini gialli e rossi, mandorle e semi (3,5,12)		16
Hamburger Servito con patatine fritte (4,12)		15
Cheeseburger Servito con patatine fritte (3,4,12)		16
Veggie burger* Servito con patatine fritte (4,11,12)		15
Salmon burger Servito con patatine fritte (1,4,12)		18
Club sandwiches Servito con patatine fritte (3,4,9,11)		15
Caesar salad (1,3,4,9,11,13)		15
Pizza pomodoro e mozzarella (3,4)		15



DOLCI		
Tiramisù “Gentilini” (3,4,9)		9
Lingotto al cioccolato su salsa alla vaniglia con granella di pistacchi e meringa (3,4,9)		9
Cheesecake con salsa al caramello salato (3,4,5,9)		9
Crema catalana con mirtili e sorbetto alla fragola (3,4,9)		9
Millefoglie al limone con frutti rossi (3,4,5,9)		9
Crostata di visciole e ricotta romana con salsa alla cannella (3,4,5,9)		9
Tagliata di frutta fresca		9
Gelato alle creme e sorbetti (3,5,9)		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
- Piatto vegetariano 
- Piatto vegano 
- * Prodotto surgelato all'origine o congelato in loco
- ** Prodotto acquistato fresco ma abbattuto in loco

