

# 7<sup>TH</sup>

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Everyday from 12.30 p.m. to 2.30 p.m.  
and from 7.30 p.m. to 10.30 p.m. in  
our 7th floor Terrace enjoy a selection  
of apertif and delights created by our  
Executive Chef Marcello Romano



## APPETIZERS

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Battered zucchini flowers stuffed with D.O.P. buffalo "Ricotta" cheese and Cantabrian anchovies	30
Slow cooked veal in tuna sauce with snow peas and violet potatoes	35
Grilled "Calamari" salad with mixed cherry tomato "Panzanella"	36

## FIRST COURSES

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"Mezzi paccheri" Gragnano pasta with zucchini cream and kingcrab meat	39
Basil pesto risotto with parmesan fondue and tomato flakes	32
"Mezze maniche Amatriciana" with aromatic pepper and D.O.P Roman "Pecorino" cheese	28

## MAIN COURSES

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Fish or meat of the day with grilled vegetables and orange fennel	48
Roasted Salmon fillet, citrus glazed with endive and spinach	46
Milanese style veal tenderloin with spinach and eggplant	48

## DESSERT

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Hassler Tiramisù "Semifreddo"	28		
Pistachio and Ricotta delight	26		
Ice-creams & Sorbets			
one scoop	7	tree scoops	14
two scoops	10	four scoops	18