


SALA EVA

RESTAURANT & COCKTAIL BAR

FRIED TREATS

 ROMAN STYLE COURGETTE FLOWERS 27

 ARTICHOKES IN TEMPURA, POTATO PURÉE, PECORINO ROMANO 24

 PANE PANKO BREADED D.O.P. BUFFALO MOZZARELLA 26

MONTECRISTO SANDWICH IN CARROZZA WITH SMOKED PROVOLA CHEESE 23

CURED MEATS

CULATELLO DI ZIBELLO D.O.P. CONSERVED IN LINEN CLOTH WITH WHITE WINE 39

RAW HAM FROM SERRANO, GRAN RISERVA, AGED 36 MONTHS 35

FINOCCHIONA TOSCANA I.G.P. 28

VALTELLINA BRESAOLA I.G.P. 30

CHEESE SELECTION

HANDCRAFTED BURRATA FROM ANDRIA, PUGLIA I.G.P. 22

D.O.P. BUFFALO MOZZARELLA FROM THE CAMPANIA REGION 23

D.O.P. PROVOLONE CHEESE FROM AGEROLA 26

CACIOTTA GAJARDA FROM THE LAZIO REGION 26

PINSE

PINSA WITH RAW HAM AND D.O.P. BUFFALO MOZZARELLA FROM CAMPANIA 25

PINSA WITH SMOKED SALMON AND BURRATA CHEESE 29

 PINSA WITH MORTADELLA AND STRACCIATELLA 23

 PINSA WITH PARMIGIANA BIANCA AND PROVOLA CHEESE 25

PINSA WITH GARLIC, CHILI PEPPER AND OLIVE OIL WITH ANCHOVIES IN OIL AND OREGANO 26

 PINSA WITH FRESH TOMATOES AND D.O.P. BUFFALO MOZZARELLA FROM THE CAMPANIA REGION 24

 PINSA WITH GORGONZOLA, WALNUTS AND HONEY 23

SANDWICHES

HASSLER CLUB SANDWICH 30

WHOLEMEAL CLUB TOAST WITH SMOKED SALMON 29

HAM AND CHEESE TOAST 21

SALAME AND CHEESE TOAST 23

SANDWICH WITH TURKEY, LETTUCE AND MAYONNAISE 20


SANDWICH WITH BUFFALO RICOTTA, BRESAOLA AND RUCOLA 24

SALADS


 LETTUCE SALAD WITH ASPARAGUS, BURRATA AND WALNUTS 26

ICEBERG SALAD WITH SMOKED SALMON, SOY BEANS AND RED TROPEA ONION 29

CAESAR SALAD WITH ANCHOVIES IN OIL, BALSAMIC VINEGAR SAUCE AND PEPPER CROUTONS 26

 CHICKEN SALAD MARINATED WITH HERBS, PEPPER SAUCE AND GAETA OLIVES 28

STARTERS

HUSO HUSO IRANIAN BELUGA CAVIAR SERVED WITH BLINIS	10 gr.	160
	30 gr.	470
	50 gr.	580
 D.O.P. BUFFALO MOZZARELLA FROM CAMPANIA WITH PACHINO TOMATOES AND SPROUTS		28
ROASTED AND GLAZED OCTOPUS, PARTENOPEAN ENDIVE AND NEW POTATOES		35
MARINATED BEEF CARPACCIO, BABY SPINACH WITH SOUR CHERRY VINEGAR		39
"SCOTTONA" BEEF TARTARE, QUAIL EGGS AND CRUSCO PEPPER		49

FISH AND MEAT

GRILLED SQUID RINGS, ENDIVE IN LIME OSMOSIS		45
FISH OR MEAT OF THE DAY, GRILLED VEGETABLES AND ENDIVE		46
FILLET OF SEA BASS MUGNAIA STYLE, ROASTED LEEKS AND ROMAN ZUCCHINI		46
SCOTTONA BEEF FILLET, WHITE AUBERGINE MARINARA STYLE		49

 BEEF MEATBALLS, VESUVIAN YELLOW DATTERINO SAUCE AND PARMESAN 40





 ROMAN STYLE ARTICHOKEs, MINT GEL AND PECORINO CHEESE 32




HAMBURGERS

CHEESEBURGER AMATRICIANA		33
HASSLER CHEESEBURGER		31
HAMBURGER WITH CHEDDAR CHEESE, ORGANIC EGG AND BACON		34
HAMBURGER WITH CHEDDAR CHEESE, RED TROPEA ONIONS AND BBQ SAUCE		32


PASTA

 LINGUINI WITH GIANT BASIL PESTO FROM NAPLES AND SMOKED PROVOLONE CHEESE		28
 SPAGHETTONI WITH GARLIC OIL AND CHILI PEPPER WITH BEADED WALNUTS AND BABY ROCKET		25
RISOTTO WITH RED SHRIMPS FROM MAZARA DEL VALLO CREAMED WITH WILD ASPARAGELLA		39
OSSOBUCO RAVIOLI WITH PARSLEY CREAM AND AVEZZANO POTATOES		32
 MEZZE MANICHE PASTA "AMATRICIANA" HASSLER STYLE		27
 SPAGHETTI CARBONARA WITH ORGANIC EGGS		27

SIDE DISHES

PARTENOPEA STYLE ENDIVE, BLACK OLIVES AND CAPERS		18
SPINACH WITH BUTTER AND PARMESAN		18
 CHICORY WITH OLIVE OIL, GARLIC AND CHILI PEPPER		18
BAKED NEW POTATOES WITH ROSEMARY AND PEPPER		18

DESSERTS

TIRAMI-CHOUX HASSLER WITH CHOCOLATE SAUCE AND ANISE POWDER		24
 BAVARIAN CAKE WITH SOUR CHERRIES, RICOTTA AND ROMAN MINT		24
THREE-CHOCOLATE CREAM CAKE		24

ICE CREAM AND SORBETS

ONE SCOOP	7
TWO SCOOPS	10
THREE SCOOPS	14
FOUR SCOOPS	18

*SOME PRODUCTS CAN BE SUBJECTED TO A HEAT ABATEMENT PROCESS
OUR MENU CONTAINS ALLERGENS, WE DO NOT HAVE ASEPTIC ENVIRONMENTS.
IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE,
PLEASE LET A MEMBER OF THE RESTAURANT TEAM KNOW UPON PLACING YOUR ORDER.*

 ROMAN TRADITIONAL DISHES

 VEGETARIAN DISHES

EXECUTIVE CHEF MARCELLO ROMANO