

7TH

Everyday from 12:30 p.m. to 3:30 p.m.
in our 7th floor Terrace enjoy a
selection of aperitif and delights created by
Executive Chef Marcello Romano



SNACKS

Pepper waffle with Danish scottona beef tartare, lime
and avocado concassé ^{(1,3,5,6,7,8,9,10,11)*} 45

Prawn cocktail with baby lettuce ^{(1,2,3,4,5,6,7,8,9,10,12)*} 43

APPETIZERS

Iranian Beluga Huso Huso caviar served with blinis
^{(1,3,4,5,7,8)*} 10 gr. 180
30 gr. 490
50 gr. 680

✓ Fresh greens with artichokes, red cabbage, and
herb-marinated tofu 30
⁽⁶⁾

leaf Buffalo mozzarella from Campania with potato cream,
mushrooms and sun-dried tomatoes 29
^{(7,8,9)*}

Dentex tartare with pomegranate and lemon balm sauce 43
^{(4)*}

FIRST COURSES

 Butternut squash cream soup with tarragon and ginger (1,9)°	29
 ^R Hassler-style Amatriciana with aromatic pepper, crispy guanciale and Pecorino Romano cheese (1,7,9)°	31
Tubetti pasta with creamy mussels, lemon and red potatoes (1,2,4,9)°	30

MAIN COURSES

Meat (9)° or fish (2,3,9)° of the day with sautéed spinach and grilled cardoncelli mushrooms	49
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Beef fillet with wholegrain mustard, truffled Béarnaise sauce and red beet endive (3,5,7,8,9,10)°	50
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 Roasted tofu with mushroom cream and carrot ribbons scented with ginger (1,6,8,9,11)	40
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DESSERTS AND ARTISANAL SORBETS

Tiramisù (3,7,8)°	29
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“Assoluto” of Piedmont I.G.P. hazelnut (1,3,5,7,8)°	29
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Hassler strudel with cinnamon sauce (1,3,7,8)°	29
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Sicilian brioche with ice cream of your choice, whipped cream and chocolate sauce (1,3,5,6,7,8)°	20
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 Sicilian brioche with assorted sorbets (1,8)°	20
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Artisanal ice creams and sorbets (1,3,5,6,7,8,11)°	1 scoop 7
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2 scoops 10

3 scoops 14

4 scoops 18



TRADITIONAL ROMAN



VEGETARIAN



VEGAN

Legend of allergens present in annex II of REG. UE n.1169 / 2011

(1) Cereals containing Gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soy (7) Latte e Lattosio Milk and Lactose (8) Dry Fruits and Nuts (9) Celery (10) Mustard (11) Sesame (12) Sulphur Dioxide and Sulphites in concentrations Above 10 Mg/Kg (13) Lupine(14) Molluscs.

* Frozen at the source.

° Raw and semi-processed ingredients and fish products that are served uncooked are blastchilled during the preparation in order to guarantee food safety in accordance with our haccpself-control plan and in compliance with the european regulations reg ec 852/04 and853/04.

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. Some ingredients are sourced from sustainable local supply chains for less environmental impact

VAT and service included