

# 7<sup>TH</sup>

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 (6)		30
🍃 Buffalo mozzarella from Campania with potato cream, mushrooms and sun-dried tomatoes (7,8,9)°		29
Dentex tartare with pomegranate and lemon balm sauce (4)°		43


## FIRST COURSES

	Butternut squash cream soup with tarragon and ginger (1,9)°	29
	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
	Beef fillet with wholegrain mustard, truffled Béarnaise sauce and red beet endive (3,5,7,8,9,10)°	50
	Roasted tofu with mushroom cream and carrot ribbons scented with ginger (1,6,8,9,11)	40

## DESSERTS AND ARTISANAL SORBETS

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