


# 7<sup>TH</sup>

## SNACK

Pepper waffle with Danish scottona beef tartare, lime and avocado concassé	45
Prawn cocktail with baby lettuce	43

## APPETIZERS



Iranian Beluga Huso Huso caviar served with blinis	10 gr.	180
	30 gr.	490
	50 gr.	680

 Fresh greens with artichokes, red cabbage, and herb-marinated tofu 30


 Buffalo mozzarella from Campania with potato cream, mushrooms and sun-dried tomatoes 29

Snapper tartare with pomegranate and lemon balm sauce 43


## PASTA

 Butternut squash cream soup with tarragon and ginger	29
 Hassler-style Amatriciana with pepper, crispy guanciale and Pecorino Romano cheese	31
Tubetti pasta with creamy mussels, lemon and red potatoes	30

## MAIN COURSE

Meat or fish of the day with sautéed spinach and grilled cardoncelli mushrooms	49
Beef fillet with wholegrain mustard, truffled Béarnaise sauce and red beet endive	50
 Roasted tofu with mushroom cream and carrot ribbons scented with ginger	40

## ARTISANAL DESSERTS AND SORBETTI

Tiramisù	29
“Assoluto” of Piedmont I.G.P. hazelnut	29
Hassler strudel with cinnamon sauce	29
Sicilian brioche with icecream of your choice, whipped cream and chocolate sauce	20
 Sicilian brioche with assorted sorbets	20
Artisanal icecreams and sorbets	1 pallina 7 2 palline 10 3 palline 14 4 palline 18

Executive Chef Marcello Romano

