








SALONE EVA



Starters

- HUSO HUSO IRANIAN BELUGA CAVIAR
SERVED WITH BLINIS ^{1 3 4 5 7 8 °}
10 gr. · **180** 30 gr. · **490** 50 gr. · **680**
- D.O.P. BUFFALO MOZZARELLA FROM CAMPANIA
WITH COUSCOUS, SAN MARZANO TOMATOES,
SONCINO LEAVES AND BASIL ^{1 7 9}  · **30**
- RED SNAPPER CEVICHE WITH LECHE DE TIGRE SAUCE
MIXED MICROGREENS AND RADISHES ^{4 9 °} · **45**
- SALAD WITH MIXED GREENS, HEART OF PALM,
AVOCADO WITH SEEDS AND PINE NUTS,
DRESSED WITH A WALNUT OIL CITRONETTE ^{8 11}  · **29**
- BABY LETTUCE AND ARUGULA SALAD
WITH BLACK CHICKPEAS AND MELON CUCUMBERS,
SERVED WITH GREEK YOGURT AND PARMESAN CHEESE ^{1 7}  · **29**
- ICEBERG SALAD WITH GREEN BEANS, FETA CHEESE,
MELON AND TOMATOES DRESSED
WITH WHOLE-GRAIN MUSTARD ^{7 10}  · **29**

First Courses

- RED DATTERINO TOMATO GAZPACHO WITH D.O.P. PONTECORVO
PEPPERS AND SICILIAN WATERMELON FROM SYRACUSE ¹  · **30**
- FRESH TONNARELLI PASTA
WITH TRIPLE TEXTURES, MIXED TOMATOES
AND VACCHE ROSSE PARMESAN CHEESE SAUCE ^{1 3 7 9 °}  · **32**
- BRONZE-DRAWN SPAGHETTI ALLA NERANO
WITH CREAM OF ZUCCHINI, BLOSSOM
AND D.O.P. PROVOLONE DEL MONACO CHEESE ^{1 5 7 8 9 °}  · **31**
- GRILLED TENDER CUTTLEFISH RAVIOLI
WITH PEA SAUCE, NEW POTATOES
AND SAFFRON BUTTER ^{1 3 4 7 8 9 12 14 ° *} · **36**
- RISOTTO WITH RED MAZZARA SHRIMP,
GIANT BASIL PESTO AND ANDRIA BURRATA ^{2 4 7 8 9 12 ° *} · **45**




Main Courses

- SEA BASS FILLET WITH MEUNIÈRE SAUCE,
SLICED CUCUMBERS AND GRILLED CELERY IN OIL ^{1 4 7 9 °} · **50**
- ASPARAGUS AND ZUCCHINI SAUTÉED
WITH FRIED EGG AND SPINACH
WITH D.O.P. ROMAN PECORINO CHEESE ^{3 5 7}  · **42**
- MEAT OR FISH OF THE DAY
WITH SWEET GARLIC-SAUTÉED CHARD
AND BUTTER-ROASTED ENDIVE ^{MEAT 7 9 FISH 2 4 7 14 °} · **49**
- TEMPEH AND TOMATO CARPACCIO IN PEA SAUCE
AND -GRILLED HEARTS OF PALM
WITH GINGER GLAZE ^{1 6 9 10}  · **41**
- “PEZZATA ROSSA” GRILLED BEEF TENDERLOIN
WITH BABY LETTUCE SEARED IN SOUR CHERRY VINEGAR ^{7 9 °} · **50**

Side Dishes

- SAUTÉED ESCAROLE NEAPOLITAN-STYLE ^{5 8 9}  · **20**
- ROASTED BABY POTATOES
WITH ROSEMARY AND GARLIC ^{5 7 8 °}  · **20**

Pinse & Pizze

- MARGHERITA PIZZA WITH D.O.P. BUFFALO MOZZARELLA
FROM CAMPANIA AND BABY BASIL ^{1 5 7 9}  · **29**
- MARINARA PIZZA WITH TOMATO, GARLIC,
OREGANO AND BLACK OLIVES ^{1 5 7 8 9}  · **28**
- ROMAN STYLE PINSA WITH BEEF PASTRAMI, D.O.P. BUFFALO
MOZZARELLA FROM CAMPANIA, MUSTARD ARUGULA AND
PARMESAN CHEESE SAUCE ^{1 6 7 10 ° *} · **31**
- ROMAN STYLE PINSA WITH TOMATO
AND NEAPOLITAN ESCAROLE WITH LEMON ^{1 6 7 8 10 °}  · **29**


Hamburger

- HASSLER CHEESEBURGER ^{1 3 5 7 8 9 10 °} · **40**
Bun, beef, mustard, ketchup, tomato, lettuce, cheddar, potatoes
- BUILD YOUR OWN HAMBURGER ^{1 3 5 7 8 9 10 °} · **40**
Bun · Fried chicken · Beef · Mustard, ketchup, BBQ sauce · Cheddar cheese
Grilled onion, lettuce, tomato · Potatoes

Sandwiches & Toast

- HASSLER CLUB SANDWICH ^{1 3 5 7 8 9 10 ° *} · **35**
- HAM AND CHEESE TOASTED SANDWICH ^{1 3 5 7 8 9 10 ° *} · **22**
- TOASTED SANDWICH WITH CURED TURKEY,
BRIE CHEESE AND ARUGULA ^{1 3 5 7 8 9 10 ° *} · **25**
- AVOCADO TOAST WITH BURRATA
AND BASIL CHERRY TOMATOES ^{1 7}  · **30**

Dessert

- HASSLER TIRAMISÙ
WITH DARK CHOCOLATE BROWNIE ^{3 5 7 8 12 °} · **29**
- MILLE-FEUILLE WITH VANILLA CREAM
AND WILD BERRIES ^{1 3 5 7 8 12} · **29**
- CHEESE AND CIOCK WITH BLUEBERRY SORBET ^{3 5 7 8 12} · **29**
- ICED ALMOND CROCCANTINO
WITH CHERRY MILK CREAM ^{1 3 5 7 8 12 °} · **29**
- SICILIAN BRIOCHE, TWO FLAVORS OF ICE CREAM OR SORBET
OF YOUR CHOICE WITH WHIPPED CREAM ^{1 3 5 7 8 12 °} · **22**
- VEGAN SICILIAN BRIOCHE, TWO FLAVORS OF SORBET
OF YOUR CHOICE WITH VEGETABLE WHIPPED CREAM ^{1 8 12 °}  · **22**
- ARTISANAL ICE CREAM AND SORBETS
À la carte selection
- EXECUTIVE CHEF MARCELLO ROMANO

 VEGETARIAN  VEGAN

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.
*Legend of allergens present in Annex II of Reg. EU No. 1169/2011. (1) Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soy (7) Milk and lactose (8) Tree nuts (9) Celery (10) Mustard (11) Sesame (12) Sulphur dioxide and sulphites in concentrations above 10 mg/kg *Frozen at the source ° Raw and semi-processed ingredients and fish products that are served uncooked are blast chilled during preparation in order to guarantee food safety in accordance with our HACCP self-control plan and in compliance with the European Regulations Reg. CE 852/04 and 853/04. Some ingredients are sourced from sustainable local supply chains for less environmental impact. All prices are indicated in euros and include VAT.*