

# 7<sup>TH</sup> FLOOR

## Starters

Huso huso iranian Beluga caviar served with blinis <sup>1 3 4 5 7 8 °</sup>  
10 gr. · **180**    30 Gr. · **490**    50 Gr. · **680**

DOP Buffalo mozzarella from Campania with couscous,  
San Marzano tomatoes, soncino leaves and basil <sup>1 7 9</sup> · **30**

Red snapper ceviche with leche de tigre sauce  
mixed microgreens and radishes <sup>4 9 °</sup> · **45**

Salad with mixed greens, heart of palm, avocado with seeds  
and pine nuts, dressed with a walnut oil citronette <sup>8 11</sup> · **29**

Baby lettuce and arugula salad with black chickpeas and melon  
cucumbers, served with greek yogurt and Parmesan cheese <sup>1 7</sup> · **29**

Iceberg salad with green beans, feta cheese,  
melon and tomatoes dressed with whole-grain mustard <sup>7 10</sup> · **29**

## First courses

Red datterino tomato gazpacho with DOP Pontecorvo peppers  
and Sicilian watermelon from Syracuse <sup>1</sup> · **30**

Fresh tonnarelli pasta with triple textures, mixed tomatoes  
and Vacche Rosse Parmesan cheese sauce <sup>1 3 7 9 °</sup> · **32**

Bronze-drawn spaghetti alla Nerano with cream of zucchini  
and Provolone del Monaco cheese <sup>1 5 7 8 9 °</sup> · **31**

Grilled tender cuttlefish ravioli with pea sauce,  
new potatoes and saffron butter <sup>1 3 4 7 8 9 12 14 ° \*</sup> · **36**

Raw Mazzara shrimp risotto, giant basil pesto  
and Andria burrata <sup>2 4 7 8 9 12 \*</sup> · **45**

## Main courses

Sea bass fillet with meunière sauce,  
sliced cucumbers and grilled celery in oil <sup>1 4 7 9 °</sup> · **50**

Asparagus and zucchini with fried egg and spinach  
with DOP Roman Pecorino cheese <sup>3 5 7</sup> · **42**

Meat or fish of the day with sweet garlic-sautéed chard  
and butter-roasted endive <sup>MEAT 7 9 FISH 2 4 7 14 °</sup> · **49**

Tempeh and tomato carpaccio in pea sauce  
and -grilled hearts of palm with ginger glaze <sup>1 6 9 10</sup> · **41**

Pezzata rossa grilled beef tenderloin  
with baby lettuce seared in sour cherry vinegar <sup>7 9</sup> · **50**

## Side dishes

Sautéed escarole Neapolitan-style <sup>5 8 9</sup> · **20**

Roasted baby potatoes with rosemary and garlic <sup>5 7 8 °</sup> · **20**

Spinach sautéed with butter and Parmesan cheese <sup>7</sup> · **20**

## Pinse

Roman Pinsa with cherry tomato salad  
and DOP buffalo mozzarella from Campania <sup>1 7 \*</sup> · **29**

Roman pinsa with beef pastrami,  
DOP buffalo mozzarella from Campania,  
mustard-dressed arugula, and Parmesan sauce <sup>1 6 7 10 \*</sup> · **31**

Roman Pinsa with smoked salmon, basil-infused burrata  
from Andria, and zucchini sauce <sup>1 4 7 12 \*</sup> · **32**

Roman marinara pinsa with black olives,  
garlic, and oregano <sup>1 \*</sup> · **28**

## Hamburger

Hassler cheeseburger <sup>1 3 5 7 8 9 10 °</sup> · **40**

Bun, beef, mustard, ketchup, tomato,  
lettuce, cheddar, potatoes

Build your own hamburger <sup>1 3 5 7 8 9 10 °</sup> · **40**  
Bun · Breaded fried chicken · Beef · Mustard, ketchup, BBQ sauce  
Cheddar cheese grilled onion, lettuce, tomato · Potatoes

## Dessert

Hassler tiramisù with dark chocolate brownie <sup>3 5 7 8 12 °</sup> · **29**

Mille-feuille with vanilla cream and wild berries <sup>1 3 5 7 8 12</sup> · **29**

Cheese and cioccolata with blueberry sorbet <sup>3 5 7 8 12</sup> · **29**

Iced almond croccantino with cherry milk cream <sup>1 3 5 7 8 12 °</sup> · **29**

Sicilian brioche, two flavors of ice cream or sorbet  
of your choice with whipped cream <sup>1 3 5 7 8 12 °</sup> · **22**

Vegan sicilian brioche two flavors of sorbet of your choice  
with vegetarian dairy-free cream <sup>1 8 12 °</sup> · **22**

Artisanal ice cream and sorbets  
À la carte selection

EXECUTIVE CHEF MARCELLO ROMANO



🌿 VEGETARIAN 🌱 VEGAN