

PALM COURT

Starters

- Huso huso* iranian Beluga caviar served with blinis ^{1 3 4 5 7 8 °}
10 gr. · **180** 30 Gr. · **490** 50 Gr. · **680**
- DOP 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 DOP 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
and 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**
- Raw Mazzara shrimp risotto, 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 with fried egg and spinach
with DOP 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**
- Spinach sautéed with butter and Parmesan cheese ⁷ · **20**

Pinse

- Roman Pinsa with cherry tomato salad
and DOP buffalo mozzarella from Campania ^{1 7}  · **29**
- Roman pinsa with beef pastrami,
DOP buffalo mozzarella from Campania,
mustard-dressed arugula, and Parmesan sauce ^{1 6 7 10} · **31**
- Roman Pinsa with smoked salmon, basil-infused burrata
from Andria, and zucchini sauce ^{1 4 7 12} · **32**
- Roman marinara pinsa with black olives,
garlic, and oregano ¹ · **28**
- ## 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 · Breaded 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 cioccolata 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 vegetarian dairy-free cream ^{1 8 12 °}  · **22**
- Artisanal ice cream and sorbets
À la carte selection

EXECUTIVE CHEF MARCELLO ROMANO



 VEGETARIAN  VEGAN

Our menu contains allergens and we do not have aseptic environments. If you suffer from food allergies or intolerances, please inform a member of the restaurant team when placing your order. Legend of allergens listed in Annex II of EU Regulation 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 seeds (12) Sulphur dioxide and sulphites in concentrations above 10 mg/kg (13) Lupins (14) Molluscs *Frozen at source ° Raw ingredients, semi-finished products, and fish products served uncooked are blast chilled during preparation in order to ensure food safety, in accordance with our HACCP self-monitoring plan and in compliance with European Regulations EC No. 852/04 and 853/04. Some ingredients come from sustainable and local supply chains to reduce environmental impact. All prices are shown in euros (€) and include VAT.