

SALONE EVA

Starters

Iranian Beluga caviar Huso huso served with blinis ^{1 3 4 5 7 8 °}
10 gr. · **180** 30 gr. · **490** 50 gr. · **680**

Pezzata Rossa beef fillet tartare
prepared tableside ^{1 3 4 6 7 8 10 12} · **50**

Roasted octopus flan with sautéed escarole,
Luciana-style sauce and Taggiasca olives ^{1 3 5 7 8 9 12 14 *} · **39**

Raw yellowfin tuna with turnip and orange vinegar ^{4 °} · **45**

Radicchio salad with pecan nuts, red wine-poached pears,
Gorgonzola and honey dressing ^{1 5 7 8 12} · **29**

Mixed mushroom and fennel salad
with pumpkin seeds and baby lettuce ^{1 9 °} · **29**

First courses

Gragnano I.G.P. pasta with broccoli turnip tops,
mussels and Pecorino Romano cheese ^{1 4 7 9 °} · **32**

Durum wheat fregola with sautéed artichokes, garlic, oil & chilli,
finished with cream of smoked provola cheese ^{1 7 9 12 °} · **30**

Coda alla Vaccinara ravioli with celery sauce, salted ricotta
and mulled wine reduction ^{1 3 7 9 12 °} · **36**

Cream of mushroom, potato and leek with sweet chilli
and rosemary oil ^{1 9 °} · **29**

Cauliflower velouté with truffle and peppered croutons ^{1 9 °} · **34**

Pezzata Rossa beef ragù lasagna served
on buffalo mozzarella and basil sauce ^{1 3 7 9 °} · **32**

Main courses

Organic salmon fillet with a sun-dried tomato and almond crust,
served on a Romanesco broccoli purée ^{1 3 4 5 7 8 9 12 °} · **50**

Pezzata Rossa beef fillet with mushrooms in clarified butter
and Champagne vinegar sauce ^{7 9 12 °} · **50**

Meat or fish of the day with grilled *Cardoncelli* mushrooms
and sautéed radicchio with sour cherry vinegar
^{MEAT 7 9 FISH 2 4 7 9 12 14 °} · **50**

Milanese-style veal fillet medallion
with spinach and red potato purée ^{1 3 5 7 8 9} · **50**

Beetroot-infused cauliflower,
olive wood smoked, with curry sauce ^{9 °} · **41**

Side dishes

Sautéed escarole Neapolitan-style ^{5 8 9} · **20**

Roasted baby potatoes with rosemary and garlic ^{1 5 7 8 °} · **20**

Spinach sautéed with butter and Parmesan cheese ⁷ · **20**

Pinse

Roman pinsa with smoked salmon,
Andria burrata and avocado cream ^{1 4 7 12 *} · **33**

Roman pinsa with beef pastrami, Campania DOP buffalo
mozzarella, mustard-dressed rocket and parmesan sauce ^{1 6 7 10 *} · **31**

Roman pinsa with provola, Italian sausage,
broccoli rabe with garlic, olive oil and chilli ^{1 7 9 *} · **30**

Roman pinsa Marinara with black olives,
garlic and oregano ^{1 *} · **28**

Hamburger

Hassler Cheeseburger ^{1 3 5 7 8 9 10 °} · **45**
Bun, Pezzata Rossa beef, mustard, ketchup,
tomato, lettuce and cheddar, served with baby potatoes

Grilled chicken breast burger ^{1 3 5 7 8 9 10 °} · **40**
Bun, brie, tomato, onion, lettuce, mustard and BBQ sauce,
served with baby potatoes

Sandwiches & Toast

Served with rustic fried potatoes and spicy dip

Hassler club sandwich ^{1 3 5 7 8 9 10 °} · **40**

Ham and cheese toast ^{1 3 5 7 8 9 10 °} · **22**

Turkey, brie and rocket toast ^{1 3 5 7 8 9 10 °} · **25**

Avocado toast with burrata
and basil semi-candied cherry tomatoes ^{1 3 5 7 8 9 10 °} · **30**

Dessert

Hassler Tiramisu with Arabica
coffee sauce and sponge ^{1 3 8 °} · **29**

Chocolate soufflé with wild berries sauce ^{20' 3 6 7 8 °} · **31**

Sacher cake with flambéed poached apricots
and yogurt ice cream ^{3 6 7 8 12 °} · **29**

Saint-Honoré with vanilla mascarpone
cream and toffee sauce ^{1 3 °} · **29**

Sicilian brioche, with two flavours of ice cream or sorbet
of your choice, served with whipped cream ^{1 3 5 7 8 12 °} · **22**

Vegan Sicilian brioche, with two flavours of sorbet of your choice,
served with plant-based whipped cream ^{1 8 12 °} · **22**

Crêpes Suzette, prepared tableside ^{3 7 °} · **50**

Artisanal ice creams and sorbets · *À la carte selection*

EXECUTIVE CHEF MARCELLO ROMANO



¹ VEGETARIAN ² VEGAN

¹⁰ GLUTEN-FREE ¹¹ LACTOSE-FREE

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.