

ROOM SERVICE MENU

Disponibile dalle 12:00 alle 15:00 e dalle 19:00 alle 22:45 Available from 12:00 AM to 3:00 PM and from 7:00 PM to 10:45 PM.
Si prega di segnalare eventuali allergie o intolleranze alimentari al nostro staff. Please inform our staff of any food allergies or intolerances
Room service € 10.00

Antipasti / Starters

Caprese di bufala	14 €
Buffalo mozzarella and tomatoes (7)	
Selezione di formaggi locali	20 €
Local Fine cheeses selection (7)	
Selezione di salumi locali	18 €
Local cured meats fine selection (1)	

Insalatone / Mixed Salad

Insalata caprese	22 €
Mixed salad, buffalo mozzarella cheese, cherry tomatoes, basil, courgettes, aubergines, pine nuts (7,8)	
Insalata di tonno	22 €
Mixed salad, in oil tuna fish, Tropea red onion, capers, Taggia olives, cucumbers (5)	
Insalata di salmone	22 €
Mixed salad, radishes, edamame, avocado, ginger, salmon sashimi, pineapple and seeds (4,8,11)	
Insalata di pollo	22 €
Mixed salad, grilled chicken, corn, avocado, cherry tomatoes, pecans, Caesar sauce, parmesan chips (3,7,8)	

Primi / First courses

Vellutata di stagione	16 €
Creamy seasonal vegetable soup	
*Please ask the staff for the daily special and any potential allergens	
Tagliatelle al tartufo	36 €
Strangozzi pasta with black truffle (1,3,4,5,7)	
Spaghetti pomodoro e basilico	16 €
Spaghetti pasta with tomato sauce and basil (1)	

Secondi / Main courses

Branzino, latte di iceberg, bietole e olio al prezzemolo	26 €
Sea bass, lettuce broth, chard and parsley oil (4,7)	

Dalla griglia:

Cube roll “Etrusco Carni” – Umbrian grilled ribeye	10 €/etto
Filetto - Grilled beef fillet	12€/etto

Elenco allergeni
Cereali e derivati (1), crostacei (2), uova (3), pesce (4), arachidi (5), soia (6), latte (7), frutta a guscio (8), sedano (9), senape (10), sesamo (11), anidride solforosa e solfiti (12), lupini (13), molluschi (14).
Cereals and derivatives containing gluten (1), crustaceans (2), eggs and by-products (3), fish (4), peanuts (5), soy (6), milk (7), fruits in shell (8), celery (9), mustard (10), sesame (11), sulfur dioxide and sulphites (12), lupine (13), molluscs (14).

Desserts

Tartufo, nocciole, cacao e caramello salato	15 €
Truffle, hazelnuts, cocoa and salted caramel (1,7,8)	
Tiramisù	12 €
Homemade ladyfinger sponge, espresso, mascarpone cream (1,3,7)	
Frolla, lemon curd, meringa	12 €
Lemon curd tart, meringue (1,3,7,8)	
Sashimi di frutta	12 €
Fruit sashimi	

Bar Menu

Disponibile dalle 12:00 alle 22:45 - Available from 12:00 PM to 10:45 PM

Avocado Toast	15 €
Salmone affumicato, avocado, maionese, uovo sodo - servito con patatine fritte	
<i>Smoked salmon, avocado, maio, boiled egg - served with French fries</i>	
(1,3,4,5,6,7,10,12)	
Club Sandwich	15 €
Petto di pollo alla griglia, bacon, insalata, pomodoro e maionese - servito con patatine fritte	
<i>Grilled chicken breast, bacon, lettuce, tomato, and mayonnaise - served with French fries</i>	
(1,3,5,6,7,10,12)	
Focaccia alla romana e mortadella	9 €
Focaccia bread and mortadella (1,8)	
Focaccia alla romana, bufala, pomodorini, rucola e crudo	14 €
Focaccia bread, buffalo mozzarella cheese, cherry tomatoes, arugula and dried cured ham (1,7)	

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