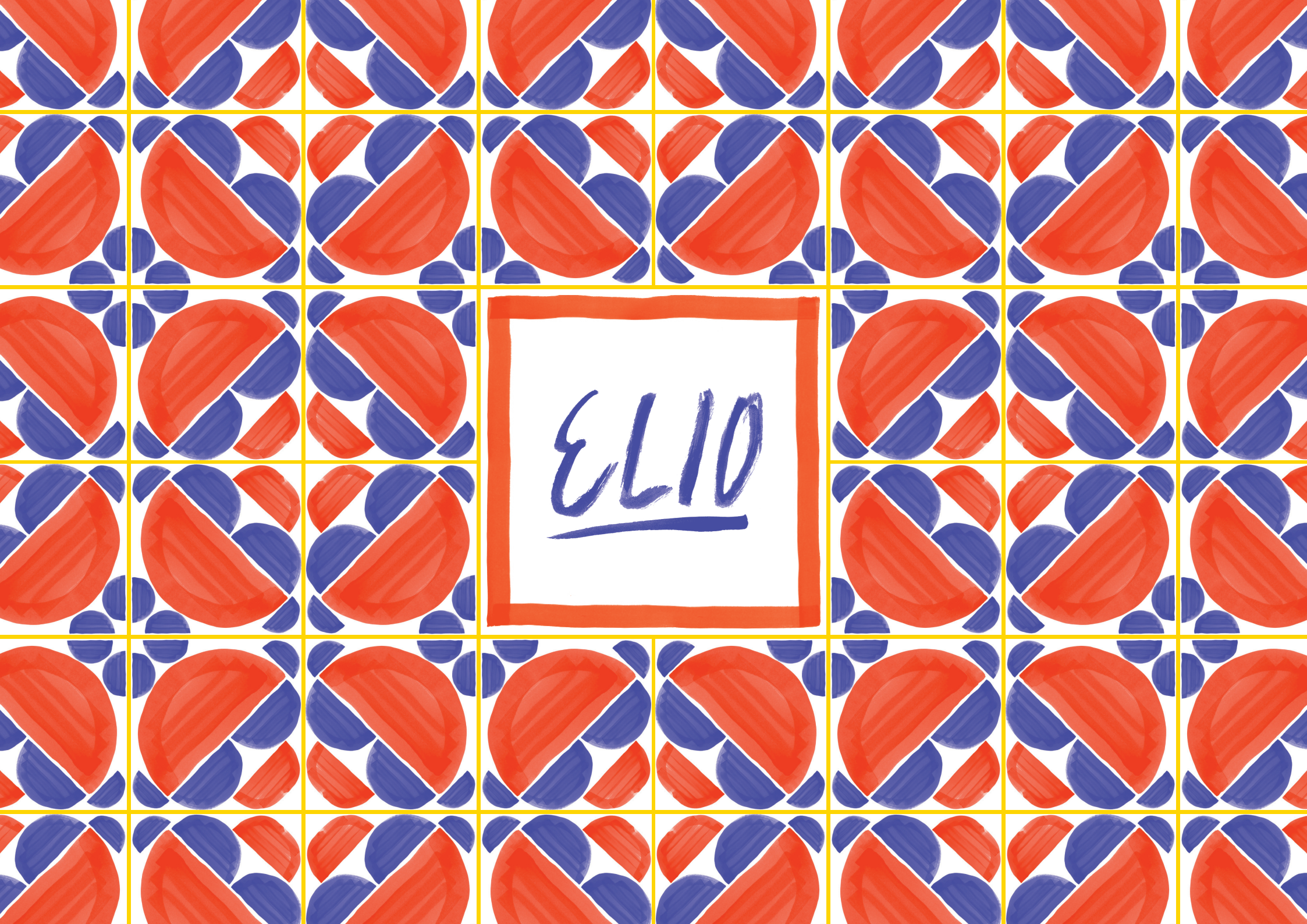




ELIO

ANTIPASTI - STARTERS

VITELLO TONNATO ** (U,P,C,M,SF,SD,SO) - 17

THINLY SLICED VEAL WITH TUNA SAUCE, PICKLED CARROTS AND CRISP CAPERS [E,P,C,MS,SP,CY, FH]

TARTARE DI MANZO **

CONDITA CON SALSa WORCESTERSHIRE, TABASCO, CIPOLLINA,
CROSTINI DI PANE AROMATIZZATO E SALSa ALLA SENAPE (U,L,SF,G,P,SN) - 17

BEEF TARTARE DRESSED WITH WORCESTERSHIRE SAUCE, TABASCO, AND CHIVES,
FLAVORED BREAD CROSTINI AND MUSTARD SAUCE

[E,D,SP,GL,F,MD]

CARCIOFO ALLA GIUDIA SU FONDUTA DI PARMIGIANO (L,SD) - 9

JEWISH-STYLE ARTICHOKE ON PARMESAN FONDUE [D,CY]

SASHIMI DI RICCIOLA HAMACHI, LATTE DI MANDORLA

GEL AL MELOGRANO E ZESTE DI LIMONE CANDITO ** (P,C,M,SF,A,F,SM) - 17

HAMACHI AMBERJACK SASHIMI, ALMOND MILK,

POMEGRANATE GEL, CANDIED LEMON ZEST [FH,C,MS,SP,PN,TN,DF]

PRIMI PIATTI - PASTA

MEZZE MANICHE ALL'AMATRICIANA ** (G,L,SD) - 16

SHORT PASTA WITH TOMATO SAUCE, GUANCIALE AND PECORINO ROMANO CHEESE [GL,D,CY]

TAGLIATELLE AL RAGU' DI CARNE ** (L,G,SD,U) - 17

HOME-MADE TAGLIATELLE, WITH THE CLASSIC ICONIC BOLOGNESE RAGOUT [GL,D,CY]

TORTELLONI DI ZUCCA E AMARETTI ** (G,SM,A,F,U,SN,SF,SD,L) - 19

HOME-MADE TORTELLONI FILLED WITH PUMPKIN, SERVED WITH AMARETTI

[GL,SE,TN,PN,E,MD,SP,CY,D]

TUBETTI PATATE E PROVOLA AFFUMICATA

CON POLVERE DI ROSMARINO ** (G,L,SD) - 16

PASTA WITH POTATOES, SMOKED PROVOLA CHEESE, AND ROSEMARY POWDER [GL,D,CY]

TONNARELLI CACIO E PEPE (G,L,U,SD) - 16

FRESH EGG PASTA WITH CACIO & PEPE SAUCE [GL,D,E,CY]

FROM THE GRILL

FILETTO DI MANZO - 38

CON SALSa ALLA MELA PINKLADY, IL SUO FONDO E BABY CAROTE

(SD,SF,L)

BEEF FILLET WITH PINKLADY APPLE SAUCE, ITS JUS, AND BABY CARROTS [CY,SP,D]

TAGLIATA DI MANZO (L) - 28

BEEF TAGLIATA WITH ROCKET SALAD AND SHAVED GRANA PADANO CHEESE [D]

CAVOLFOIRE CAMOUFLAGE (L,A,F,SD) - 22

CAVOLFOIRE GRIGLIATO CON CREMA DI NOCCIOLE TOSTATE **, ARANCIA A VIVO
E POLVERE DI ARANCIA E CAFFE

GRILLED CAULIFLOWER WITH TOASTED HAZELNUT CREAM, FRESH ORANGE SEGMENTS,

ORANGE AND COFFEE POWDER [D,PN,DF,TN,CY]

SECONDI - MAIN COURSE

MILANESE DI VITELLO 300GR CON MAIONESE FATTA IN CASA** (U,G,LSF) - 38

VEAL CUTLET MILANESE WITH HOME-MADE MAYO [E,GL,D,SP]

SALTIMBOCCA ALLA ROMANA (G,SF,L,SD) - 24

ROMAN CLASSIC: SLICED VEAL WITH PROSCIUTTO AND SAGE IN A WINE AND BUTTER SAUCE [GL,SP,D,CY]

PESCATO DEL GIORNO **

CON LA NOSTRA "VIGNAROLA" (P,C,M,SD) - 29

CATCH OF THE DAY WITH OUR "VIGNAROLA " A CLASSIC ROMAN SPRING VEGETABLE MEDLEY GENTLY SAUTÉED

[F,C,MS,CY]

ALLERGENI ALIMENTARI

ARACHIDI [A], CROSTACEI [C], FRUTTA A GUSCIO [F], GLUTINE [G], LATTOGIO [L], LUPINI [LU], MOLLUSCHI [M] PESCE [P], SEDANO [SD], SOLFITI [SF], SEMI DI SESAMO [SM], SENAPE [SN], SOIA [SO], UOVA [U], VEGANO [VG]

**AL FINE DI MANTENERE INTEGRA LA FRESCHEZZA, ALCUNI PRODOTTI POSSONO ESSERE CONGELATI
ALL'ORIGINE O ABBATTUTI IN HOTEL.

FACIAMO DEL NOSTRO MEGLIO PER SERVIRE PIATTI UTILIZZANDO, OVE POSSIBILE, PRODOTTI STAGIONALI E DI PROVENIENZA LOCALE. PER QUALSIASI ULTERIORE INFORMAZIONE SUGLI ALLERGENI, CHIEDI AL NOSTRO TEAM.
WE DO OUR BEST TO SERVE UP DISHES USING SEASONAL AND LOCALLY SOURCED PRODUCE WHERE POSSIBLE. FOR ANY ADDITIONAL INFO ON ALLERGENS PLEASE ASK ONE OF OUR FRIENDLY TEAM.

CONTORNI - SIDE DISHES

VERDURE ARROSTO - 9

ROASTED VEGETABLES

PATATE ARROSTO E ROSMARINO (L) - 9

ROASTED POTATOES WITH ROSEMARY [D]

INSALATA MISTA - 9

MIXED SALAD

SCAROLA RIPASSATA CON ALICI, OLIVE E UVETTA** (P,C,M,SF,SD) - 9

SAUTÉED ESCAROLE WITH ANCHOVIES, OLIVES, AND RAISINS [F,C,MS,SP,CY]

DOLCI - DESSERTS

CREMOSO GIANDUIA & ARANCIA ** (L,U,G,A,F)

SPONGE ALLE NOCCIOLE E ARANCIA E CRUMBLE AL CIOCCOLATO - 10

GIANDUIA & ORANGE MOUSSE, HAZELNUT AND ORANGE SPONGE, AND CHOCOLATE CRUMBLE [E,D,GL,PN,TN,DF]

MOUSSE AI FRUTTI DI BOSCO E MIRTILLI ** (G,U,L,F,A)

DACQUOISE ALLE MANDORLE, PRALINATO E MERINGHE - 10

BERRY AND BLUEBERRY MOUSSE, ALMOND DACQUOISE, PRALINE AND MERINGUES [E,D,GLPN,TN,DF]

IL CLASSICO DEI CLASSICI...TIRAMISU' !! (G,U,L) - 10

[GL,E,D]

CESTINO DI PANE (G,F,SM) - 2 A PERSONA

BREAD BASKET [GL,TN*SE*PN] - 2 PER PERSON

FOOD ALLERGENES:

MOLLUSCS [MS], CRUSTACEAN [C], CELERY [CY], DAIRY [D], EGGS [E], FISH [FH], PEANUTS [PN], GLUTEN [GL], LUPIN [L], TREE NUTS [TN], MUSTARD [MD], SOYA [SY], SULPHITES [SP], SESAME SEEDS [SE], DRY FRUIT [DF], WHEAT [WH] - VG=VEGAN GF= GLUTEN FREE

(**) TO PRESERVE FRESHNESS, SOME PRODUCTS MAY BE FROZEN AT THE SOURCE OR BLAST-CHILLED AT THE HOTEL.

SOME PRODUCTS MAY HAVE BEEN BLAST-FROZEN IN ACCORDANCE WITH EU REGULATION 853/2004, OR FROZEN AT SOURCE