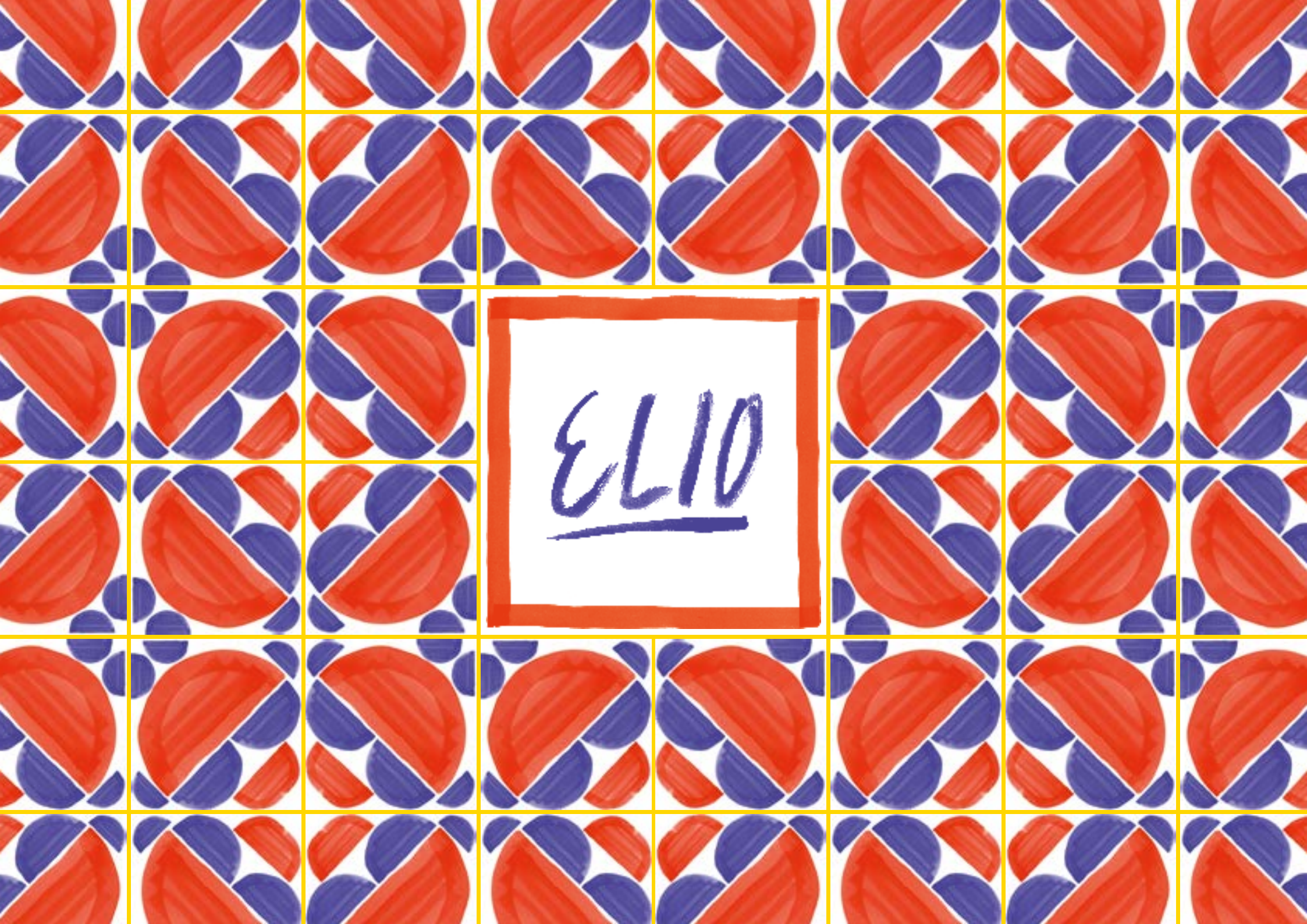
ELIO

ANTIPASTI - STARTERS

VITELLO TONNATO
VITELLO TAGLIATO FINISSIMO CON SALSA TONNATA,
CAROTE IN ACETO E CAPPERI CROCCANTI ** (U,P,C,M,SF,SD,SO) – 18
THINLY SLICED VEAL WITH TUNA SAUCE, PICKLED CARROTS AND CRISP CAPERS [E,P,C,MS SP, CY, FH]

FUNGHI IN TEMPURA
MAIONESE ALLA SALSA PONZU ED ERBA CIPOLLINA (U, SO, SF, G) – 16
TEMPURA MUSHROOMS WITH PONZU MAYONNAISE AND CHIVES [E,SY,SF,GL]

TARTARE DI MANZO,
NOCCIOLE TOSTATE, GORGONZOLA E UVA (L,FG,A,SM) – 18
BEEF TARTARE, TOASTED HAZELNUTS, GORGONZOLA AND GRAPES
[D,DF,PN,S]

SASHIMI DI RICCIOLA HIRAMASA,
KEFIR, CIPOLLA AGRODOLCE E BOTTARGA (L,SF,P,C,M) – 19
HIRAMASA AMBERJACK SASHIMI, KEFIR, SWEET-AND-SOUR ONION AND BOTTARGA
[D,SP,F,C,MS]

PRIMI PIATTI - PASTA

BOTTONCINI FATTI IN CASA RIPIENI DI ZUCCA,
LE SUE CHIPS E CRUMBLE DI AMARETTI (G,U,L,SF,SN,FG,SD) – 20
HOME-MADE BOTTONCINI FILLED WITH PUMPKIN, SERVED WITH PUMPKIN CHIPS AND AMARETTI CRUMBLE
[E,D,GL,SP,MD,DF,CY]

TONNARELLI CACIO E PEPE (G,L,U,SD) – 17
FRESH EGGS PASTA WITH CACIO & PEPE SAUCE [GL,D,E,CY]

MEZZE MANICHE ALL'AMATRICIANA ** (G,L,SD) – 17
SHORT PASTA WITH TOMATO SAUCE, GUANCIALE AND PECORINO ROMANO CHEESE [GL,D,CY]

TAGLIATELLE AL RAGU' DI CARNE ** (L,G,SD,U) – 18
FRESH EGGS PASTA TAGLIATELLE, WITH THE CLASSIC ICONIC BOLOGNESE RAGOUT [GL,D,CY]

SECONDI PIATTI - MAIN COURSE

GUANCIA DI MANZO (SD, SF) – 34
IL SUO FONDO, SALSA E CHIPS DI SEDANO RAPA
BRAISED BEEF CHEEK, IT JUS, CELARIAC SAUCE AND CHIPS [CY]

CAVOLFIORE SCOTTATO, SALSA ALLE NOCCIOLE, ARANCIA E CAFFÈ (L,SD,FG) – 22
ROASTED CAULIFLOWER HAZELNUTS SAUCE, ORANGE AND COFFEE POWDER [D,CY,DF]

COTOLETTA DI VITELLO CON MAIONESE FATTA IN CASA** (U,G,SF,) – 38
VEAL CUTLET WITH HOME-MADE MAYO [E,GL,SP]

SALTIMBOCCA ALLA ROMANA (G,SF,L,SD) – 25
ROMAN CLASSIC: SLICED VEAL WITH PROSCIUTTO AND SAGE IN A WINE AND BUTTER SAUCE [GL,SP,D,CY]

OMBRINA CON FONDO DI PESCE AGRUMATO,
CAPPERI, FINOCCHIETTO E BIETA SCOTTATA (F,C,M,SD,SF) – 32
MEAGRE (STONE BASS), CITRUS FISH JUS, CAPERS, WILD FENNEL AND SAUTÉED CHARD [P,C,MS,CY,SP]

CESTINO DI PANE (G,F,SM) - 2 A PERSONA
BREAD BASKET [GL,TN*SE*PN*] - *2 PER PERSON*

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

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

FACCIAMO 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 AL ROSMARINO (L) – 9
ROSEMARY ROASTED POTATOES [D]

INSALATA MISTA - 9
MIXED SALAD

SCAROLA RIPASSATA, OLIVE TAGGIASCHE, UVETTA E ALICI (F,C,M,SF,SD) – 9
SAUTÉED ESCAROLE, TAGGIASCA OLIVES, RAISINS AND ANCHOVIES [P,C,MS,SP,CY]

DOLCI - DESSERTS

FINANCIER AL SESAMO E ARANCIA
MOUSSE AL SESAMO, CRUMBLE E GEL ALL'ARANCIA (G,U,L,SM,A,FG]) – 10
SESAME FINANCIER, SESAME MOUSSE, CRUMBLE AND ORANGE GEL [GL,E,D,SE,TN,DF]

CREMOSO GIANDUJA & ARANCIA,
SPONGE ALLE NOCCIOLE E ARANCIA E CRUMBLE AL CIOCCOLATO (G,U,L,A,FG,SM) – 10
GIANDUIA & ORANGE MOUSSE HAZELNUT AND ORANGE SPONGE, AND CHOCOLATE CRUMBLE
[GL,E,D,TN,DF,SE]

IL CLASSICO DEI CLASSICI...TIRAMISU' !! (G,U,L,SO,FG) – 10
[GL,E,D,,DF,SY]

AFFOGATO AL CAFFE !! (G,U,L,SO,FG) – 10
VANILLA GELATO WITH ESPRESSO COFFEE [GL,E,D,,DF,SY]

GELATI E SORBETTI (G,U,L,FG,SM,A) – 10
GELATO AND SORBET
[GL,E,D,TN,DF,SE]

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]

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

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