

Menu à la Carte

Antipasti - Appetizers

Mozzarella di Bufala / Pomodori / Basilico 7-12

Buffalo Mozzarella / Tomatoes / Basil

22

Panzanella 1-7-9-12

Panzanella Salad

24

Tartare di Manzo / Parmigiano / Tartufo Nero 7

Beef Tartare / Parmigiano Cheese / Black Truffle

26

Vitello Tonnato 3-7-9-12

Veal with Tuna Sauce

26

Ceviche di Spigola 1-2-4-9-12

Seabass Ceviche

25

Per il servizio del pranzo verrà addebitato € 4 ad ogni persona, che include servizio, pane e olio

For the lunch service there will be charged € 4 per person, which includes service, bread and oil



Elenco Allergeni

List of Allergens

Menu à la Carte

Primi Piatti - First Courses

Tagliolino / Cime di Rapa / Burrata / Taralli ¹⁻³⁻⁷⁻⁸
Tagliolino Pasta / Turnip Tops / Burrata Cheese / Taralli
28

Cavatello / Piselli / Chipotle / Miso ¹⁻⁷
Cavatello Pasta / Peas / Chipotle / Miso
26

Calamarata Amatriciana ¹⁻⁷
Amatriciana Calamarata Pasta
27

Spaghetti / Aglio / Olio / Ricci di Mare ¹⁻⁴⁻⁷⁻¹⁴
Spaghetti Pasta / Garlic / Olive Oil / Sea Urchins
28

Fusillone / Gambero Rosso / Lime ¹⁻²⁻³⁻⁴⁻⁷⁻¹⁴
Fusillone Pasta / Red Prawn / Lime
29

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Secondi Piatti - Main Courses

Sedano Rapa / Senape / Spinacino 3-6-7-9-10
Celeriac / Mustard / Baby Spinach
33

Filetto di Manzo / Cicoria / Patata Affumicata 7-9-10
Beef Fillet / Chicory / Smoked Potato
36

Agnello / Salsa Teriyaki / Peperone 6-7-9-11-12
Lamb / Teriyaki Sauce / Pepper
34

Sogliola alla Mugnaia / Bieta 4-7-12
Sole Meunière / Swiss Chard
35

Crudo di Salmone / Salsa Ponzu / Pak-Choi 4-6-12
Raw Salmon / Ponzu Sauce / Pak-Choi
35

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Dolci - Desserts

Cassata Siciliana ¹⁻⁷⁻⁸

Sicilian Cassata

15

Tiramisù ¹⁻³⁻⁷

Classic Tiramisu

15

Selezione di Gelato

Ice Cream Selection

15

Pistacchiosa ³⁻⁷⁻⁸

Pistacchiosa

15

Rocher ⁷⁻⁸

Rocher

15

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Cocktails

HEART IN MIXING N/A DRINKS

by Daniele Zandri

VANITAS 22

Try if you like: citrusy taste, berries

Raspberries and Red Currant, Lemon Juice, Rose Syrup, N/A Sakura Blossoms Elixir, Rooibos, Magic Foam
Foamy, Sweet and Sour

ZAHIR 22

Try if you like: tropical taste, mint

Fresh Mint Leaves, Passion Fruit Purée, Lime Juice, Maple Syrup, N/A Madagascar Vanilla Elixir, Moroccan Mint Tea
Smooth, sour and minty

GIAMBELLINO 22

Try if you like: fruity taste, peach and grapefruit

White Peach Purée, Saline Solution, N/A Thyme Elixir, Pink Grapefruit Soda
Mellow, sweet and salty

SWING 22

Try if you like: pastry taste, cinnamon

Cinnamon Syrup, Cookie Syrup, N/A Red Vermouth, White Bitter Soda
Round, winter spiced

MIRABEAU 22

Try if you like : floreal taste, fizzy

Lavender syrup, violet syrup, white chocolate, lemon juice, elderflower tonic
Popping, sweet and slightly bitter

Bar

Soft drinks 12

Birra - Beer 13

(Moretti, Peroni, Guinness, IPA) Beer 13

Succhi di frutta - Juice fruit 12

Acqua - Water 6

Amari, Liquori, Vermouth - Bitters, Liqueurs, Vermouth 16

Per cocktails internazionali chiedere al nostro Staff 22

For international cocktails ask to our Staff

Cocktails con Champagne 27

Cocktails with Champagne



BISTROT
ROMA

BY

Natale Giunfa