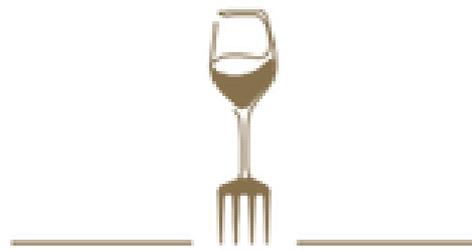




MENU

RISTORANTE

CENA



Next Door
BAR & RISTORANTE

If you have any dietary requirements or food allergies, please inform your server. All fish products to be served raw, marinated or lightly cooked have undergone a preventive. Upon request, documentation listing all ingredients and allergens contained in our dishes is available. Sanitation process through blast chilling in accordance with EC regulation No. 853/2004. Available in compliance with EU Regulation No. 1169/2011.



ANTIPASTI

Battuta Marchigiana olive, pomodoro semi secco e capperi	18,00 €
<i>Marchigiana beef with olives, semi-dried tomatoes, and capers</i>	
Insalata di mare	20,00 €
<i>A fresh mix of tender seafood, lightly dressed with olive oil and lemon.</i>	
Salmone marinato con rucola e stracciatella	16,00 €
<i>Marinated salmon with arugula and stracciatella cheese</i>	
Prosciutto di Parma 24 mesi e mozzarella di bufala campana DOP	16,00 €
<i>24 -month Parma ham and mozzarella di bufala campana DOP</i>	
Tagliere di salumi e formaggi della tradizione romana - 1 persona	15,00 €
<i>Selection of traditional Roman cured meats and cheeses- 1 person</i>	
Tortino di carciofi con patate e scamorza affumicata	14,00 €
<i>Artichoke pie with potatoes and smoked scamorza cheese</i>	

coperto per persona 3,00 €

Ravioli cacio e pepe **17,00 €**

Fresh pasta ravioli filled with Pecorino Romano cheese, served with a creamy cacio e pepe sauce and toasted black pepper

Tonnarelli alla carbonara **16,00 €**

The tonnarello is a long, thick, square-cut fresh pasta, with a rougher texture. Served with a creamy egg and Pecorino Romano sauce, crispy guanciale, and black pepper.

Strozzapreti all'amatriciana **16,00 €**

Twisted short pasta tossed in a rich tomato sauce with guanciale and Pecorino Romano, finished with a touch of chili for a classic Roman flavor.

Tagliatelle al ragù alla Bolognese **16,00 €**

Fresh, ribbon-like tagliatelle served with a slow-cooked Bolognese ragù of minced beef, pork, and aromatic vegetables, simmered in a rich tomato and wine sauce

Spaghetti alla chitarra con pomodoro datterino e basilico **14,00 €**

Long, square-shaped pasta with a rough texture with cherry tomatoes and basil

Tonnarello con gamberi e limone **20,00 €**

Tonnarello is long, thick, square-cut fresh pasta, similar to spaghetti but with a coarser texture with served with shrimp and lemon

*Opzioni senza glutine su richiesta
gluten-free options available upon
request*

SECONDI

**Straccetti di manzo rucola e
scaglie di parmigiano** 22,00 €

Shredded beef with arugula and Parmesan shavings

**Entrecote Danese alla brace
250gr con patate al forno croccanti
al mais** 28,00 €

*Grilled Danish entrecôte steak 250g
with golden, crispy potatoes seasoned with oil, salt, and
a light cornmeal coating*

**Saltimbocca alla romana con
spinacino croccante** 22,00 €

Saltimbocca alla romana with crispy spinach

**Hamburger di manzo piemontese da
200 g, con pane, formaggio, lattuga
e pomodoro, servito con patate
fritte** 22,00 €

*Burger made with 220 g of Piedmontese beef, with
bread, cheese, lettuce and tomato, served with French
fries.*

22,00€

**Polpo arrosto al vino con crema di
patate** 20,00 €

Roasted octopus in wine with potato cream

**Verdure grigliate e scamorza
affumicata** 18,00 €

Grilled vegetables and smoked scamorza cheese

Contorno del giorno 9,00 €

Side dish of the day

Patate dello Chef 9,00 €

Chef's potatoes

Cicoria ripassata 9,00 €

Sautéed chicory

**Insalata di valeriana con crostino di
pane, aceto balsamico e guanciaie
croccante** 9,00 €

*Lamb's lettuce salad with toasted bread crouton, balsamic
vinegar, and crispy guanciaie*

CONTORNI

DOLCI

Soufflé al Cioccolato 9,00 €
Light, airy, and decadently chocolatey, served warm with a molten center.

Tiramisù 9,00 €
made with coffee-soaked ladyfingers, mascarpone cream, and cocoa

Sbriciolata - Frutti di bosco, Pistacchio, Cioccolato 9,00 €
Crumb cake made with a buttery, shortcrust pastry shell and a soft, rich filling. Topping Berries, Pistachio, Chocolate

Crema catalana in coccio 12,00 €
Catalan cream in earthenware

Tartufo alla nocciola con cuore di cioccolato 9,00 €
A rich hazelnut truffle with a molten chocolate center, a perfect bite of indulgence

Sorbetto al limone con limoni di Sicilia 9,00 €
Lemon sorbet with sicilian Lemon

Tagliere di frutta 9,00 €
Fruit platter

CAFFÈ

Caffè espresso 1,50 €

Caffè decaffeinato 1,50 €
Decaf coffee

Caffè americano 3,50 €
American coffee

Cappuccino 1,70 €

MENU

RISTORANTE



ACQUA

Acqua Panna	4,00 €
Acqua San Pellegrino	4,00 €
Acqua Ferrarelle	3,00 €
Acqua Perrier	3,00 €

SOFT DRINKS

Coca Cola / Coca Cola Zero	4,00 €
Fanta	4,00 €
Sprite	4,00 €
Bitter	4,00 €
Crodino	5,00 €
Succo di Frutta <i>Fruit Juice</i>	4,00 €
Acqua Tonica Aromatizzata <i>Flavored Tonic Water</i>	4,00 €
Acqua Tonica (Fever tree, Fchweppes) <i>Tonic water</i>	4,00 €
Soda Water Fever-Tree	4,00 €
Birra Ginger <i>Ginger beer</i>	4,00 €