



# MENU

## RISTORANTE

### PRANZO



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**

**Mozzarella di Bufala campana  
D.O.P ripiena di verdure di  
stagione Km/0** **15,00 €**

*Buffalo Mozzarella D.O.P stuffed with  
seasonal, locally sourced vegetables*

**Insalata di mare** **20,00 €**  
*A fresh mix of tender seafood, lightly  
dressed with olive oil and lemon.*

**Tagliere di salumi e formaggi  
della tradizione romana -  
1 persona** **15,00 €**  
*Selection of traditional Roman cured  
meats and cheeses- 1 person*

**Bresaola Punta D'Anca, rucola e  
scaglie di Parmigiano Reggiano  
D.O.P.** **15,00 €**  
*Bresaola Punta d'Anca with Arugula and  
Parmigiano Reggiano D.O.P Shavings*

**PRIMI**

**Tonnarelli alla carbonara**

*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*

**16,00 €**

**Gnocchi pomodoro datterino e basilico**

*Handmade Gnocchi with Sweet Cherry Tomato Confit and Fresh Basil*

**14,00 €**

**Ravioli cacio e pepe**

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

**17,00 €**

**Tagliatelle al ragù alla Bolognese**

*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*

**16,00 €**

**Tonnarello con gamberi e limone**

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

**20,00 €**

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

SECONDI

**Bocconcini di pollo Royal con  
verdure saltate dello chef** 18,00 €

*Royal Chicken Bites with Chef's Sautéed  
Vegetables*

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

*Saltimbocca alla romana with crispy  
spinach*

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

*Shredded beef with arugula and Parmesan  
shavings*

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

*Grilled vegetables and smoked scamorza  
cheese*

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

*Roasted octopus in wine with potato cream*

**Contorno del giorno** 9,00 €  
*Side dish of the day*

INSALATONE

**Insalata di valeriana con crostino di pane, aceto balsamico e guanciale croccante**

**13,00 €**

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

**Insalata di farro con brunoise verdure miste**

**15,00 €**

*Nutty farro tossed with finely diced seasonal vegetables.*

**Insalata mista con salmone affumicato, avocado e uova sode**

**17,00 €**

*FMixed Salad with Smoked Salmon, Avocado, and Boiled Eggs.*



**DOLCI**

**Soufflé al Cioccolato** **9,00 €**

*Light, airy, and decadently chocolatey, served warm with a molten center.*

**Tiramisù**

*made with coffee-soaked ladyfingers, mascarpone cream, and cocoa*

**9,00 €**

**Sbriciolata - Frutti di bosco,  
Pistacchio, Cioccolato**

*Crumb cake made with a buttery, shortcrust pastry shell and a soft, rich filling.  
Topping Berries, Pistachio, Chocolate*

**9,00 €**

**Crema catalana in coccio**

*Catalan cream in earthenware*

**12,00 €**

**Tartufo alla nocciola con cuore  
di cioccolato**

*A rich hazelnut truffle with a molten chocolate center, a perfect bite of indulgence*

**9,00 €**

**Sorbetto al limone con limoni di Sicilia**

*Lemon sorbet with sicilian Lemon*

**9,00 €**

**Tagliere di frutta**

*Fruit platter*

**9,00 €**

**CAFFÈ**

**Caffè espresso**

**1,50 €**

**Caffè decaffeinato**

*Decaf coffee*

**1,50 €**

**Caffè americano**

*American coffee*

**3,50 €**

**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 €