



IL RISTORANTE – NIKO ROMITO

— BVLGARI HOTEL ROMA —

DINNER



Niko Romito, Chef Patron Ristorante Reale

3 Michelin stars

BVLGARI HOTEL ROMA • PIAZZA AUGUSTO IMPERATORE • ROME

A KISMET MENU • BVLGARI HOTEL ROMA

HOW TO READ THIS MENU

Every mark and code below appears beside a dish only when the house prints it.

DIETARY MARKS

 Vegan

THE LINE BENEATH A DISH

Scampi, lattuga, zenzero e gin *(2)(7)(9)(12)*

Langoustines, lettuce, ginger and gin

Kindly inform our colleagues about any of your allergies or intolerances.

THE ALLERGENS THIS MENU DECLARES

(1) Cereals containing gluten

(2) Shellfish

(3) Eggs

(4) Fish

(5) Peanuts

(6) Soya

(7) Milk

(8) Nuts

(9) Celery

(10) Mustard

(11) Sesame seeds

(12) Sulfur dioxide and sulfites

(13) Lupins

(14) Molluscs

OF THE PRICES

Prices in Euro, VAT and service included.

OF THE ALLERGENS

1) cereals containing gluten 2) shellfish 3) eggs 4) fish 5) peanuts 6) soya 7) milk 8) nuts 9) celery 10) mustard 11) sesame seeds 12) sulfur dioxide and sulfites 13) lupins 14) molluscs.

Cross-contamination of allergens during phases of preparation cannot be excluded.

MENU DEGUSTAZIONE

For the entire party

MENU DEGUSTAZIONE

Aspretto di pomodoro (12)

Cold tomato extraction

Terrina di bieta, patate e limone (12)

Chards, potatoes and lemon terrine

Scampi, lattuga, zenzero e gin (2)(7)(9)(12)

Langoustines, lettuce, ginger and gin

Spaghetti freddi con pomodoro e basilico (1)

Cold spaghetti with tomato and basil

San Pietro con sedano e limone (4)(9)(12)

John Dory with celery and lemon

Anatra, ginepro, pepe nero e uva (7)(9)(12)

Duck breast with juniper, black pepper and grapes

Bellini (3)(7)(12)

White chocolate mousse, peach sorbet, rosé wine foam

PER PERSON · WATER AND COFFEE INCLUDED

180

WITH WINE PAIRING

280

 VEGAN

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(13) Lupins · (14) Molluscs

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ANTIPASTI

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Antipasto all'italiana <i>(1)(3)(4)(7)(9)(10)(12)</i> A selection of Italian specialties	45
Scampi, lattuga, zenzero e gin <i>(2)(7)(9)(12)</i> Langoustines, lettuce, ginger and gin	65
Ostriche, panna acida, rucola e mela verde <i>(7)(12)(14)</i> Oysters, sour cream, rocket and green apple	42
Emulsione di manzo, salsa all'uovo, lampone e dragoncello <i>(3)(12)</i> Beef emulsion with egg sauce, raspberry and tarragon	38
Insalata di astice, zucchine, misticanza e pepe rosa <i>(2)(3)(9)(10)(12)</i> Lobster salad, zucchini, wild greens and pink pepper	65
 Lattuga romana glassata, crema di pinoli e misticanza <i>(10)(12)</i> Glazed roman lettuce, pine nuts cream and mesclun	36



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PRIMI PIATTI

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Tortellini con gamberi rossi, burro, limone ed erba cipollina <i>(1)(2)(3)(7)(12)</i> Handmade tortellini with red prawns, butter, lemon and chives	55
Risotto con ostriche, limone e bottarga <i>(4)(7)(12)(14)</i> Risotto with oysters, lemon and mullet roe	45
Linguine di semola, aragosta e gamberi rossi <i>(1)(2)(9)(12)</i> Linguine with lobster and red prawns	58
Cannelloni con ragù di vitello, Provolone del Monaco, alloro e pepe nero <i>(1)(7)(9)(12)</i> Handmade cannelloni with veal ragù, Provolone del Monaco cheese, laurel and black pepper	42
Spaghettoni con spinaci, basilico, Parmigiano Reggiano e limone <i>(1)(7)</i> Spaghettoni with spinach, basil, Parmigiano Reggiano and lemon	38
Spaghetti freddi con pomodoro e basilico <i>(1)</i> Cold spaghetti with tomato and basil	30



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SECONDI PIATTI

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San Pietro con sedano e limone <i>(4)(9)(12)</i> John Dory with celery and lemon	65
Trota, mandorla, alloro e fichi <i>(4)(8)</i> Trout, almond, laurel, figs	54
Anatra, ginepro, pepe nero e uva <i>(7)(9)(12)</i> Duck breast with juniper, black pepper and grapes	62
Agnello, salsa all'uovo, Pecorino Romano e cicoria <i>(3)(7)(12)</i> Lamb, egg sauce, Pecorino Romano cheese and cicory	52
Lingua di vitello con zucchine, salsa verde e basilico <i>(7)(9)(12)</i> Veal tongue with zucchinis, green sauce and basil	48
Terrina di bieta, patate e limone <i>(12)</i> Chards, potatoes and lemon terrine	35



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CONTORNI

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Insalata di pomodori e basilico Tomato salad with basil	12
Misticanza, mandorla e gin <i>(8)(10)(12)</i> Mesclun, almond and gin	12
Zucchine alla scapece <i>(12)</i> Zucchini with vinegar, basil and mint	12



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DESSERT

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Meringata al limone e dragoncello (3)(7)	18
Meringue, lemon mousse, lemon sorbet and tarragon	
Bellini (12)	18
White chocolate mousse, peach sorbet, rosé wine foam	
Millefoglie con gelato alla vaniglia e frutti di bosco (1)(3)(7)(12)	22
Millefeuille with vanilla ice cream and wild berries	
Gelato al pane, cremoso al burro, fichi e aceto balsamico (1)(3)(7)(12)	18
Bread ice cream, butter mousse, figs and balsamic vinegar	
Tiramisù (3)(7)	18
Sorbetti	16
Sorbets	
Gelati (7)(8)	16
Ice creams	
Selezione di formaggi italiani (7)	25
Italian cheese selection	

VINI DA DESSERT

Al calice

Alto Adige DOC Moscato Rosa Athesis, Kettmeier	28
Moscato Rosa	
Ratafià di Montepulciano d'Abruzzo Praesidium	26
Praesidium Montepulciano	
Umbria IGT "Muffato della Sala", Castello della Sala 2023	28
Sauvignon, Grechetto, Gewurztraminer, Riesling	
Passito di Pantelleria "Bukkuram" P. Vigna, DeBartoli 2021	34
Zibibbo	



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DESSERT

VINI DA DESSERT · CONTINUED

Porto DOC Tawny 30 Years, Grahams	38
Touriga Nacional, Touriga Francesa, Tinta Roriz, Bastardo	
Porto DOC Vintage, Quinta do Noval 2008	45
Touriga Nacional, Touriga Francesa, Tinta Roriz, Bastardo	
Sauternes Grand Cru, Chateau d'Yquem 2021	150
Semillon, Sauvignon	

AMARI & DISTILLATI

Amaro Formidabile	20
Doragrossa Elixirs Rabarbaro e Menta	20
Capovilla Grappa di Brunello	25
Berta Tre Soli Tre	35



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