

LA TERRAZZA

— BVLGARI HOTEL ROMA —

LA TERRAZZA MENU



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.

THE LINE BENEATH A DISH

Blinis con caviale Oscietra e panna acida (1)(3)(4)(7)

Blinis with Oscietra caviar and sour cream

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

(6) Soya

(7) Milk

(8) Nuts

(9) Celery

(10) Mustard

(12) Sulfur dioxide and sulfites

(14) Molluscs

OF THE PRICES

Prices in Euro, VAT and service included.

LA TERRAZZA MENU

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Blinis con caviale Oscietra e panna acida (1)(3)(4)(7) Blinis with Oscietra caviar and sour cream	40
Nodini di mozzarella (7) Fresh mozzarella knots	12
Ostrica Gillardeau, due pezzi (4)(12)(14) Gillardeau oyster, two pieces	16
Parmigiano Reggiano 24 mesi (7) Parmigiano Reggiano 24 months	12
Pinzimonio (9) Crudités	12
Pane, burro e acciughe (1)(4)(7) Bread, butter and anchovies	16
Crostini con burro e salmone affumicato (1)(4)(7) Bread, butter and smoked salmon	16
Crocchette di patate e provola (1)(3)(7) Potatoes and provola croquettes	14
Arancini cacio e pepe (1)(3)(7) Cacio and pepe arancini	14
Cubi di vitello alla milanese con purè di patate (1)(3)(7) Veal cubes Milanese-style and potato purée	22
Supplì pomodoro e mozzarella (1)(3)(7) Tomato and mozzarella supplì	12
Gamberi fritti e maionese al limone (1)(2)(3) Fried prawns and lemon mayonnaise	20
Verdure in pastella con maionese ai capperi (1)(6) Battered vegetables with capers mayonnaise	14

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LA TERRAZZA MENU

LA TERRAZZA • CONTINUED

Cocktail di gamberi rossi <i>(1)(2)(3)(4)(9)(10)(12)</i> Red prawns with lettuce and cocktail sauce	22
Tartare di manzo e misticanza <i>(10)</i> Beef tartare with mesclun	18
Carpaccio di spigola con olio, limone ed erba cipollina <i>(4)</i> Seabass carpaccio with extra virgin olive oil, lemon and chives	25
Bruschetta con pomodori marinati <i>(1)</i> Bruschetta with marinated tomatoes	14
Tartellette di pomodoro con crema di zucchine e gamberi rossi <i>(1)(2)(3)(7)(12)</i> Tomato tarts with zucchini cream and red prawns	18
Bombette con vitello tonnato <i>(1)(3)(4)(7)(9)</i> Bombette with milk-fed veal and tuna sauce	18
Bombette con stracciatella, scampi e maggiorana <i>(1)(2)(7)</i> Bombette with stracciatella, langoustines and marjoram	25
Focaccia con stracciatella, gamberi rossi e pistacchi <i>(1)(2)(7)(8)</i> Focaccia with red prawns, stracciatella and pistachios	25
Focaccia con pomodoro, olive e capperi <i>(1)</i> Focaccia with tomato, capers and olives	20
Focaccia con ricotta di bufala, fiori di zucca e acciughe <i>(1)(4)(7)</i> Focaccia with buffalo ricotta, zucchini flowers and anchovies	22
Tortelli di patate con gamberi rossi, burro e limone <i>(1)(2)(3)(7)</i> Handmade potato tortelli with red prawns, butter and lemon	20
Tortelli con melanzana, pomodoro fresco, burrata e basilico <i>(1)(3)(7)</i> Tortelli with eggplant, tomato sauce, burrata and basil	18

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DESSERTS

Tagliata di frutta Fresh sliced fruits	16
Tiramisù (3)(7)	15
Monoporzione del giorno (1)(3)(5)(7)(8)(11)(12) Cake of the day	15

CAVIALE

30g · 50g

Oscietra Nutty bright colour and great complexity	30g 150 · 50g 250
Siberian Sturgeon Carbon black colour. Intense, earthy. Tiny grains give a very smooth texture	30g 180 · 50g 300
Beluga Light grey colour. Creamy texture. Rich yet delicate, buttery flavour	30g 350 · 50g 550

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COCKTAILS

SIGNATURE COCKTAILS

25

The Bvlgari Cocktail

Tanqueray Ten gin, Aperol, pineapple, orange, lime

Roman Americano

Campari, Mancino Amaranto red vermouth, blanche beer, lime, salt

P-Star Highball

Altamura Distilleries vodka, passion fruit, Chardonnay, vanilla, soda

Pink Flamingo

Chardonnay, violet, vanilla, lavender, ginger, Three Cents pink grapefruit soda

Tropical Daiquiri

Rum mix, tropical fruits, grenadine, lime

Black Betty

Belvedere vodka, vanilla, raspberry, espresso

CLASSIC COCKTAILS

25

Aperol Spritz

Aperol, prosecco, soda

Negroni

Tanqueray Ten gin, Campari, Mancino Amaranto red vermouth

Moscow Mule

Belvedere vodka, lime, ginger beer

Margarita

Altos Tequila blanco, Cointreau, lime, salt

Old Fashioned

Bulleit bourbon, sugar, Angostura bitter

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COCKTAILS

LOW ABV

20

B-Radler

Lime, pink pepper, lager beer

Sherry Collins

Sherry mix, bitters, lemon, soda

Peach Blossom

Mancino Sakura rosé vermouth, peach, Three Cents lemonade

Sei Bellissimi Bellini

Peach puree, sparkling wine

Sei Bellissimi Rossini

Strawberry puree, sparkling wine

MOCKTAILS 0% ABV

18

The Bvlgari Mocktail

Pineapple, orange, raspberry

Zero Sour

Adriatico zero amaretto, lemon, sugar

Americano 0

Volé bitter, Volé vermouth, Perrier

Sei Bellissimi Belli-No

Peach puree, non-alcoholic sparkling wine

Sei Bellissimi Rossi-No

Strawberry puree, non-alcoholic sparkling wine

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