



THE BVLGARI BAR

— BVLGARI HOTEL ROMA —

IL BAR MENU



BVLGARI HOTEL ROMA · VIA DI RIPETTA, 73 · 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

Pane, burro e acciughe *(1)*

Bread, butter and anchovies

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

THE ALLERGENS THIS MENU DECLARES

OF THE PRICES

Prices in Euro, VAT and service included.

IL BAR MENU

BAR BITES

Pinzimonio Vegetables crudités	12
Mozzarella di Bufala Campana Mozzarella di Bufala from Campania	12
Parmigiano Reggiano 24 mesi Parmigiano Reggiano 24 months	12
Supplì pomodoro e mozzarella Tomato and mozzarella supplì	16
Pane, burro e acciughe (1) Bread, butter and anchovies	6
Ostrica Gillaudeau, due pezzi Gillaudeau oyster, two pieces	40
Blinis con caviale Oscietra e panna acida (1) Blinis with Oscietra caviar and sour cream	16
Mazzancolle fritte e maionese al limone Fried prawns and lemon mayonnaise	

À LA CARTE

Selezione di salumi italiani Selection of italian cold cuts	25
Selezione di formaggi italiani Selection of italian cured cheese board	25
Burrata, pomodori e basilico Burrata cheese, tomatoes and basil	22
Focaccia con prosciutto crudo di Langhirano Focaccia with Langhirano ham	22



Prices in Euro, VAT and service included.

IL BAR MENU

À LA CARTE • CONTINUED

Focaccia con pomodoro e Parmigiano Reggiano 24 mesi Focaccia with tomato and Parmigiano Reggiano 24 month	20
Insalata di pollo, guanciale, lattuga e maionese al pomodoro Chicken salad, guanciale, lettuce and tomato mayonnaise	23
Insalata di zucchine, Parmigiano Reggiano, spinacino e limone Zucchini salad, Parmigiano Reggiano, baby spinach and lemon	20
Insalata tiepida di polpo, patate e sedano Octopus, potato and celery warm salad	26
Carpaccio di spigola con olio, limone, erba cipollina e peperoncino Seabass carpaccio with extra virgin olive oil, lemon, chives and chili	25
Carpaccio di manzo con rucola, Parmigiano Reggiano ed aceto balsamico Beef carpaccio with arugula, Parmigiano Reggiano and balsamic vinegar	22
Toast prosciutto, Toma Piemontese DOP e patatine fritte Ham and Toma Piemontese DOP cheese toast and French fries	24
Club sandwich, guanciale e patatine fritte Club sandwich, bacon and French fries	32
 Hamburger vegetale e patatine fritte Vegetarian burger and French fries	24
Hamburger di manzo Marango, Toma Piemontese DOP e patatine fritte Marango beef burger, Toma Piemontese DOP cheese and French fries	34
Bomba con mozzarella di bufala, basilico e pomodoro marinato Bomba with Mozzarella di Bufala, basil and marinated tomato	16
Bomba con mozzarella di bufala, prosciutto crudo di Langhirano e basilico Bomba with Mozzarella di Bufala, Langhirano ham and basil	16
Bomba con vitello tonnato e misticanza Bomba with milk-fed veal, tuna sauce and mesclun	16

 VEGAN

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IL BAR MENU

À LA CARTE · CONTINUED

Mezza manica cacio e pepe	24
Mezza manica with Pecorino Romano cheese and black pepper	
 Spaghetti freddi con pomodoro e basilico	30
Cold spaghetti with tomato and basil	
Tagliata di filetto di vitello al rosmarino con patate arrosto	48
Sliced veal fillet with rosemary and roasted potatoes	
Spigola al vapore con spinaci saltati	50
Steamed sea bass with sautéed spinach	

DOLCI

Tagliata di frutta	16
Fresh sliced fruits	
Tiramisù	15
Bomba alla crema pasticcera	8
Bomba with custard cream	
Sorbetti	16
Selection of sorbets	
Gelati	16
Selection of ice cream	
Pasticceria Niko Romito	15
A pastry from Niko Romito selection of italian pastries	

CAVIALE

30g · 50g

Oscietra	30g 150 · 50g 250
Nutty bright colour and great complexity	



Prices in Euro, VAT and service included.

IL BAR MENU

CAVIALE • CONTINUED

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



Prices in Euro, VAT and service included.

DRINKS MENU

SIGNATURE COCKTAILS

The Bvlgari Cocktail	25
Tanqueray Ten gin, Aperol, pineapple, orange, lime	
Vnico Martini 2.0	35
Tanqueray Ten gin, EVO oil Vnico, Mancino dry vermouth, bay leaf, black pepper	
Tropical Negroni	30
Tanqueray Ten Gin, Mancino Amaranto red vermouth, Campari, tropical fruit mix	
Strawberry Banana	25
Rum mix, banana, Sei Bellissimi Rossini, spices	
Opaline	28
Roku gin, Mancino Sakura rosé vermouth, lychee, jasmine, yuzu, soy milk	
Haru	25
Altamura Distilleries vodka, elderflower, peach, apricot, pear, lime, Three Cents dry tonic water	
Messico & Rucole	28
The Lost Explorer Espadín mezcal, Altos blanco Tequila, tomato water, arugula, Three Cents pink grapefruit soda	
Délice	28
Torres 15y brandy, linden, cocoa, Three Cents fig leaves soda	
Crostatini	28
Altamura distilleries vodka, vanilla, apricot, beurre noisette	
Coconut Match	28
Michter's Bourbon, Myers rum, coconut milk, spices, Matcha tea	
Burro & Salvia	28
Altamura Vodka, Mancino Sakura rosé vermouth, butter, sage	

LOW ABV

Fusettone	20
Fusetti bitter, Three Cents pink grapefruit soda	



Prices in Euro, VAT and service included.

DRINKS MENU

LOW ABV • CONTINUED

Sherry Collins	20
Sherry mix, bitters, lemon, soda	
Peach Blossom	20
Mancino Sakura rosé vermouth, peach, Three Cents lemonade	
Sei Bellissimi Bellini	20
Peach puree, sparkling wine	
Sei Bellissimi Rossini	20
Strawberry puree, sparkling wine	

MOCKTAILS 0% ABV

Bulgari Mocktail	18
Pineapple, orange, raspberry	
No Cooler	18
Seedlip Garden, cranberry juice, vanilla, ginger ale	
Americano 0	18
Volé bitter, Volé vermouth, Perrier	
Albicoccola	18
Adriatico zero amaretto, apricot, lemon, non alcoholic sparkling wine	
Sei Bellissimi Belli-No	18
Peach puree, non-alcoholic sparkling wine	
Sei Bellissimi Rossi-No	18
Strawberry puree, non-alcoholic sparkling wine	



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