CAFÉ GINORI

HOTEL DE LA VILLE

LUNCH & DINNER

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STARTERS

Artichokes salad, oil and lemon	24
Colorful tomatoes, burrata cheese and basil sauce	28
Amberjack Crudo, pantesca sauce and citrus sorbet	28
Fried calamari, wasabi mayonnaise	30
“Vitello tonnato”, capers oil	26
Dim Sum in Roma	15

FIRST COURSES

Warm pumpkin cream and caremelized seeds	28
Spaghetti with tomatoes and basil	35
Carbonara Ravioli	35
Rigatoni pasta with oxtail sauce	38
Pappardelle with lobster and mushrooms	42
Lasagnetta with Bolognese sauce	30

MAIN COURSES

Monkfish fillet, green peppercorn sauce and wild chicory	40
Sea bass, potato cream and cardoncelli mushrooms	40
Sole meunière, caper and lemon sauce	46
Sliced Beef, rucola, tomatoes and tartar sauce	46

All prices in euros.

LUNCH & DINNER

MAIN COURSES · CONTINUED

Crunchy local rooster, wild salad, Caesar dressing, seasonal truffles	36

SIDE DISHES

Potato cream, olive oil	15
Chicory “garlic, oil and chili pepper”	15
Colored tomatoes salad	15
Spinach butter and Parmesan cheese	12

DESSERTS

Tarte tatin, yogurt ice cream	15
Tiramisù	15
Spiced chocolate soup with caper ice cream	15
Selection of ice cream and sorbets	15

All prices in euros.

SIGNATURE COCKTAILS

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Oriente Italiano 18
Strawberries and cinnamon infused Aperol, Italicus, sparkling wine, Cedrata Tassoni

Viaggio di Nettuno 18
Greek yoghurt flavoured Bulldog London dry, Antica Formula vermouth, Campari Bitter, nutmeg essence

Catene 18
Cookies infused Stoli Premium vodka, espresso, tiramisu syrup, amaretto Adriatico

Labirinto 18
Espolon Reposado tequila, pumpkin cream, agave nectar, fresh lime juice

Luchino 16
Pink grapefruit juice, Amarico Rosso Crodino

All prices in euros.