7TH FLOOR TERRACE

HASSLER ROMA

7TH FLOOR

Executive Chef Marcello Romano

HOW TO READ THIS MENU

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

DIETARY MARKS

- Vegetarian
- Vegan

THE LINE BENEATH A DISH

Sautéed escarole Neapolitan-style *(5)(8)(9)*

Vegan

If you suffer from food allergies or intolerances, please inform a member of the restaurant team when placing your order.

THE ALLERGENS THIS MENU DECLARES

(1) Cereals containing gluten	*(2)* Crustaceans	*(3)* Eggs
(4) Fish	*(5)* Peanuts	*(6)* Soy
(7) Milk and lactose	*(8)* Tree nuts	*(9)* Celery
(10) Mustard	*(11)* Sesame seeds	*(12)* Sulphur dioxide and sulphites in concentrations abo
(13) Lupins	*(14)* Molluscs	*(*)* Frozen at source

(°) Raw ingredients, semi-finished products, and fish products served uncooked are blast chilled during preparation

OF THE PRICES

All prices are shown in euros (€) and include VAT.

7TH FLOOR

STARTERS

Huso huso iranian Beluga caviar served with blinis *(1)(3)(4)(5)(7)(8)(°)*
- 10 gr. · 180
- 30 gr. · 490
- 50 gr. · 680

⊡ DOP Buffalo mozzarella from Campania with couscous, San Marzano tomatoes, soncino leaves and basil *(1)(7)(9)* 30

Red snapper ceviche with leche de tigre sauce mixed microgreens and radishes *(4)(9)(°)* 45

⊙ Salad with mixed greens, heart of palm, avocado with seeds and pine nuts, dressed with a walnut oil citronette *(8)(11)* 29

⊡ Baby lettuce and arugula salad with black chickpeas and melon cucumbers, served with greek yogurt and Parmesan cheese *(1)(7)* 29

⊡ Iceberg salad with green beans, feta cheese, melon and tomatoes dressed with whole-grain mustard *(7)(10)* 29

FIRST COURSES

⊙ Red datterino tomato gazpacho with DOP Pontecorvo peppers and Sicilian watermelon from Syracuse *(1)* 30

⊡ Fresh tonnarelli pasta with triple textures, mixed tomatoes and Vacche Rosse Parmesan cheese sauce *(1)(3)(7)(9)(°)* 32

⊡ Bronze-drawn spaghetti alla Nerano with cream of zucchini and Provolone del Monaco cheese *(1)(5)(7)(8)(9)(°)* 31

Grilled tender cuttlefish ravioli with pea sauce, new potatoes and saffron butter *(1)(3)(4)(7)(8)(9)(12)(14)(°)(*)* 36

Raw Mazzara shrimp risotto, giant basil pesto and Andria burrata *(2)(4)(7)(8)(9)(12)(*)* 45

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MAIN COURSES

Sea bass fillet with meunière sauce, sliced cucumbers and grilled celery in oil *(1)(4)(7)(9)(°)* 50

⊡ Asparagus and zucchini with fried egg and spinach with DOP Roman Pecorino cheese *(3)(5)(7)* 42

Meat or fish of the day with sweet garlic-sautéed chard and butter-roasted endive 49
Meat: 7, 9 · Fish: 2, 4, 7, 14, °

⊙ Tempeh and tomato carpaccio in pea sauce and -grilled hearts of palm with ginger glaze 41
(1)(6)(9)(10)

Pezzata rossa grilled beef tenderloin with baby lettuce seared in sour cherry vinegar *(7)(9)* 50

SIDE DISHES

⊙ Sautéed escarole Neapolitan-style *(5)(8)(9)* 20

⊡ Roasted baby potatoes with rosemary and garlic *(5)(7)(8)(°)* 20

Spinach sautéed with butter and Parmesan cheese *(7)* 20

PINSE

⊡ Roman Pinsa with cherry tomato salad and DOP buffalo mozzarella from Campania *(1)(7)(*)* 29

Roman pinsa with beef pastrami, DOP buffalo mozzarella from Campania, mustard-dressed arugula, and Parmesan sauce *(1)(6)(7)(10)(*)* 31

Roman Pinsa with smoked salmon, basil-infused burrata from Andria, and zucchini sauce 32
(1)(4)(7)(12)(*)

⊙ Roman marinara pinsa with black olives, garlic, and oregano *(1)(*)* 28

HAMBURGER

Hassler cheeseburger *(1)(3)(5)(7)(8)(9)(10)(°)* 40
Bun, beef, mustard, ketchup, tomato, lettuce, cheddar, potatoes

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HAMBURGER · CONTINUED

Build your own hamburger *(1)(3)(5)(7)(8)(9)(10)(°)* 40
Bun · Breaded fried chicken · Beef · Mustard, ketchup, BBQ sauce · Cheddar cheese grilled onion, lettuce, tomato · Potatoes

DESSERT

Hassler tiramisù with dark chocolate brownie *(3)(5)(7)(8)(12)(°)* 29

Mille-feuille with vanilla cream and wild berries *(1)(3)(5)(7)(8)(12)* 29

Cheese and ciock with blueberry sorbet *(3)(5)(7)(8)(12)* 29

Iced almond croccantino with cherry milk cream *(1)(3)(5)(7)(8)(12)(°)* 29

Sicilian brioche, two flavors of ice cream or sorbet of your choice with whipped cream 22
(1)(3)(5)(7)(8)(12)(°)

Vegan sicilian brioche two flavors of sorbet of your choice with vegetarian dairy-free cream 22
(1)(8)(12)(°)

Artisanal ice cream and sorbets
À la carte selection

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BEVERAGE

Cocktails

APERITIFS

Crodino, San Bitter	12
Campari, Martini, Punt e Mes	14
Ricard, Pernod	14

SPARKLING COCKTAILS

Veruschka, Champagne Cocktail, Mimosa	26
Spritz, Kir Royal, Rossini, Sorrento	26
Spritz Champagne	27

CLASSIC MARTINI

Beluga Gold Martini Beluga Gold Line, Gran Torino Vermouth Dry, Gold	70
Dirty Martini Vodka/gin, dry vermouth, brine	24
Espresso Martini Vodka, coffee liqueur, espresso coffee, sugar syrup	24
Porn Star Martini Vodka, Passoã, passion fruit puree, lime juice	24
The Vesper Gin, vodka, Lillet Blanc	24
Adonis Fino Sherry, red vermouth, Angostura	24
Brooklyn Michter's Rye Whiskey, dry vermouth, Amer Picon, Maraschino	24

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BEVERAGE

CLASSICS 26

Americano
Bitter Gran Torino, Vermouth Gran Torino, Soda

Dark'n Stormy
Bermuda Rum, Ginger Beer, Lime Juice, Bitters

Paloma
Tequila, Pink Grapefruit, Agave Syrup, Lime Juice, Soda

Paper Plane
Mitcher's Bourbon Whiskey, Amaro Nonino, Aperol, Lemon Juice

Old Fashion
Bourbon whiskey, angostura bitter, sugar, soda water

SIGNATURE COCKTAILS 26

Starway to Heaven
Bombay Gin, lemon juice, mango, basil

La Dolce Vita
Red Vermouth Antica Formula, lemon juice, sugar, EVO oil

George Clooney 2000
El Tequileño Blanco, apple and kiwi cordial, soda

San Pietro 75
Bombay Gin, bergamot rosolio, lime sherbet, Delamotte champagne

Ninfeo
Rum, cucumber and mint cordial, lemon juice, tonic water

Summer in Palm Court *
Gin, limoncello, elderflower, lime, soda

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**Summer in Palm Court was created by our barman to support CABSS: Center of the Assistance of Deaf and Deafblind Children, a non-profit organization based in Rome. The proceeds from the sale of the cocktail will be entirely donated to CABSS.*

COCKTAIL OF THE MONTH 32

Frank Sinatra 1958
Jack Daniel's Single Barrel, chestnut honey, truffle bitter

LIGHTLY ALCOHOLIC 22

Acqua di Trevi 1.0 · Alc. 1,5 %
Tito's vodka, lime sherbet, jasmine tea, grapefruit tonic

Trinità Sour · Alc. 0,8 %
White Vermouth Noilly Prat, rooibos tea, lemon juice, sugar

MOCKTAILS 22

The Lying Spritz
Orange juice, grenadine, non-alcoholic prosecco

Rosso Foro
Red wild berries cordial, mint, ginger ale

Prices in euros (€), VAT included. All classic IBA cocktails are available upon request.

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