IL PALAZZETTO WINE BAR

HASSLER ROMA

WINE & COCKTAIL BAR

IL PALAZZETTO · VICOLO DEL BOTTINO 8 · ROME

A KISMET MENU · HASSLER ROMA

HOW TO READ THIS MENU

Every code below appears beside a dish only when the house prints it. Wines list the glass price, then the bottle.

THE LINE BENEATH A DISH

Focaccia* *(1)(6)(9)(12)(13)*

Frozen at the source

If you suffer from allergies or food intolerances, please inform a member of the team when ordering.

THE ALLERGENS THIS MENU DECLARES

(1) Cereals containing gluten
(2) Crustaceans
(3) Eggs
(4) Fish
(5) Peanuts
(6) Soy
(7) Milk and lactose
(8) Dry fruits and nuts
(9) Celery
(10) Mustard
(11) Sesame seeds
(12) Sulphur dioxide and sulphites in concentrations abo
(13) Lupin beans
(14) Mollusks

WINE & COCKTAIL BAR

SPUMANTI & CHAMPAGNE

GLASS · BOTTLE

Prosecco di Treviso Valdo	16 · 50
Franciacorta Brut Ronco Calino	20 · 65
Franciacorta Rosé Camilucci	23 · 75
Gaston Burtin Brut Gaston Burtin	28 · 120

VINI BIANCHI - WHITE WINES

GLASS · BOTTLE

Malvasia “Tellenae” Manfredi Stramacci	18 · 55
Chardonnay Livon	18 · 50
Sauvignon “Stein” Nals Margreid	18 · 55
Pinot Grigio Villa Vescovile	17 · 50
Vermentino “Eco di Mare” Tenuta Argentiera	18 · 55
Pecorino Stefano Antonucci	18 · 55
Trebbiano “Versante Est” Agricola Lanciani	18 · 55
Bourgogne Aligoté Le Village Domaine Cruchandeau	19 · 65

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VINI ROSATI - ROSÉ WINES

GLASS · BOTTLE

Whispering Angel — 23 · 80
Château d'Esclans

VINI ROSSI - RED WINES

GLASS · BOTTLE

IGT Toscana "Carmen" — 19 · 60
Wirth

Cesanese "Nerva" — 15 · 45
Petrucca & Vela

Pinot Nero — 18 · 55
Winzerberg

Chianti Classico "Nipozzano" — 18 · 55
Frescobaldi

Rosso di Montalcino — 23 · 60
Pietroso

Montepulciano d'Abruzzo — 18 · 55
Cataldi Madonna

Bolgheri Rosso — 23 · 75
Poggio ai Ginepri

Barolo — 28 · 120
Azelia Scavino

SIGNATURE

22

Twins
A.Ramazzotti; Tanqueray; Sweet 'n' sour; mango; Rim: arancia essiccata, sale e pepe

Amaretto Palazzetto
Amaretto di Saronno; rum scuro; lime; zucchero; sciroppo di ciliegia

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SIGNATURE · CONTINUED

Exotic Kiss
Rum; triple sec; succo di ananas; granatina; cocco; lime

CLASSICI & TWIST 18

Negroni
Gin, Campari, vermouth rosso

Cosmopolitan
Vodka, triple sec, succo di cranberry, lime

Espresso Mentini
Vodka, Kahlua, espresso, zucchero, menta

Paloma
Tequila, lime, sale, top soda al pompelmo

New York Sour
Bourbon, sweet 'n' sour, vino rosso, Stillabunt

SPRITZ & MULE 16

Aperol Spritz
Aperol, prosecco, soda

Campari Spritz
Campari, prosecco, soda

Limoncello Spritz
Limoncello, prosecco, soda

Hugo
St.Germain, prosecco, soda, menta, lime

Moscow Mule
Vodka, ginger beer, succo di lime

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SPRITZ & MULE · CONTINUED

London Mule
Gin, ginger beer, succo di lime

GIN TONIC 20

Gin Mare

Hendrick's

Aviation

Bombay

Tanqueray

Roku

Malfy Tonic (classico, arancia rossa, pompelmo)

MOCKTAIL 14

Virgin London Mule
Tanqueray 00; ginger beer; lime

Virgin Caipirinha
Lime; soda water; syrup

BIRRE - BEERS

Cordelia 5,8% 50cl	15
Amleto 6,5% 50cl	15
Guglielmo 4,9% 50cl	15
Theresianer Gluten Free 4,8% 33cl	15

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SOFT DRINKS

Ginger Beer Fever Tree	8
Ginger Ale Fever Tree	8
Tonica Fever Tree	8
Schweppes Lemon	8
Coca Cola	8
Coca Cola Zero	8
Crodino	8
Cedrata	8
Fanta	8
Sprite	8

CAFFETTERIA - CAFETERIA

Espresso	5
Espresso decaffeinato Decaffeinated espresso	5
Doppio espresso Double espresso	7
Cappuccino	8
Caffè americano American coffee	8
Caffè shakerato Iced coffee	8

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CAFFETTERIA - CAFETERIA · CONTINUED

Acqua minerale naturale 0,50 cl — 6
Still mineral water

Acqua minerale frizzante 0,50 cl — 6
Sparkling mineral water

TAGLIERE & PINSA ROMANA

Tagliere di salumi e formaggi - Local cold cuts *(1)(5)(6)(7)(9)(10)(11)(12)(13)* — 28

Pinsa romana* cacio e pepe *(1)(5)(6)(7)(9)(10)(11)(12)(13)* — 16
Pinsa, pecorino cheese, black pepper

Pinsa romana* mortadella e granella di pistacchio *(1)(5)(6)(9)(10)(11)(12)(13)* — 20
Pinsa, cured Italian pork, pistachio crumble

Pinsa romana* pachino e burrata *(1)(5)(6)(7)(9)(10)(11)(12)(13)* — 20
Pinsa, cherry tomatoes, burrata cheese

Pinsa romana* prosciutto crudo di Parma *(1)(5)(6)(9)(10)(11)(12)(13)* — 22
Pinsa, Parma ham

Pinsa romana* pesto, burrata e pomodorini sott'olio *(1)(5)(6)(7)(8)(9)(10)(11)(12)(13)* — 22
Pinsa, pesto, burrata cheese and dried tomatoes

Pinsa romana* bresaola, rucola e Grana *(1)(5)(6)(7)(9)(10)(11)(12)(13)* — 22
Pinsa, salted beef, rocket salad, Grana cheese

Pinsa romana* tonno, pomodorini pachino, olive taggiasche *(1)(2)(4)(5)(6)(8)(9)(10)(11)(12)(13)* — 22
Pinsa, tuna, cherry tomatoes, Taggiasca olives

Focaccia* *(1)(6)(9)(12)(13)* — 14

DESSERT

Frutti di bosco con panna *(7)* — 14
Wild berries with whipped cream

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