SALONE EVA & PALM COURT

HASSLER ROMA

PALM COURT

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.

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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

SANDWICHES & TOAST

Hassler club sandwich *(1)(3)(5)(7)(8)(9)(10)(*)* 35

Ham and cheese toasted sandwich *(1)(3)(5)(7)(8)(9)(10)(*)* 22

Toasted sandwich with cured turkey, brie cheese and arugula *(1)(3)(5)(7)(8)(9)(10)(*)* 25

Avocado toast with burrata and basil cherry tomatoes *(1)(7)* 30

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

SPARKLING 26

Bellini
Peach, Champagne

Veruschka
Pomegranate extract, Champagne

Spritz
Aperol · Campari · Limoncello

Hugo
St. Germain, Soda, Prosecco

Kir Royal
Crème de Cassis, Champagne

CLASSIC 24

Dirty Martini
Vodka/gin, dry vermouth, brine

Espresso Martini
Vodka, coffee liqueur, espresso coffee, sugar syrup

Porn Star Martini
Vodka, Passoã, passion fruit puree, lime juice

Hassler Martini
Vodka, pomegranate extract, lime juice, cherry

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CLASSIC · CONTINUED

Cosmopolitan
Vodka, Cointreau, cranberry, lime juice

Manhattan
Rye Whiskey, sweet vermouth, Angostura bitters

The Vesper
Gin, vodka, Lillet Blanc

Negroni
Gin, red vermouth, Campari

Old Fashioned
Bourbon Whiskey, Angostura bitters, sugar, soda

COCKTAIL OF THE MONTH 32

Sailor Boulevardier
Johnnie Walker Blu Label, sweet red vermouth, brancamenta, saline solution

LEGENDARY HASSLER 26

Barrel Aged Brooklyn
Rye Whiskey, dry vermouth, red vermouth, Maraschino

White Lady
Gin, cointreau, lemon juice

Dark'n Stormy
Bermuda rum, ginger beer, lime juice, bitters

Paloma
Tequila, pink grapefruit, agave syrup, lime juice, soda

Azteca Trends
Tequila, lime, chili, sugar, soda, grapefruit juice

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LEGENDARY HASSLER · CONTINUED

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

**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.*

MOCKTAILS 22

Corroborante
Ginger beer, cranberry juice

Ananas Colada
Pineapple juice, passion fruit, apple juice

Camelia
Lemonsoda, Pomegranate extract

Fruit Punch
Pineapple, cranberry, orance juice

LIGHTLY ALCOHOLIC 22

Gin Tonic Zero
Italicum, Tanqueray 0.0, tonic water · Alc. 1,5%

Bay Breeze
White rum, pineapple, cranberry · Alc. 1,5%

Sea Breeze
Vodka, grapefruit juice, cranberry · Alc. 1,5%

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

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