LA PERGOLA

ROME CAVALIERI

GOURMET MENU

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10 COURSE MENU	7 COURSE MENU
350	295

THE MENU

Marinated amberjack tartare with almonds and chufa

Red shrimp with broccoli and rose hips

Autumn...

Acorns, roots and more

Fagottelli “La Pergola”

John Dory with chard and mountain curry

Scallop, pumpkin and razor clam extract

Venison with persimmon, chestnuts and carob

Delicate textures of walnut, grilled pears and beetroot

Milk, biscuits and coffee...

7 course menu without the courses ‘Autumn’, ‘Acorns’ and ‘Textures of walnut’. Alba white truffle supplement € 90,00

All fish served raw has been subject to blast chilling (Reg.CE 853/04)
Guests with allergies or dietary restrictions are kindly requested to refer to the service staff for assistance (EU Reg. 1169/2011)

À LA CARTE

It is possible to order à la carte from the following options: 2 courses + dessert € 230,00 · 3 courses + dessert € 270,00 · 4 courses + dessert € 300,00

APPETIZERS

Marinated amberjack with almonds and chufa

Scampo with roots and chestnuts, white truffle from Alba and infusion of pears
Supplement of € 100,00

Veal sweetbread, ultrasonic celeriac, charred red berries cream and black truffle

Dry-Aged buffalo with herb leek, mushrooms and spelt coffee sauce

Duck foie gras with amaretto and aged apple cider vinegar

FIRST COURSES

Deep-fried zucchini flower on shellfish and saffron consommé with caviar
Supplement of € 40,00

Fagottelli “La Pergola”

Tagliolini with black salsifies, chives and white truffle from Alba
Supplement of € 100,00

Beetroot buttons on chestnut cream, tarragon and black truffle

Spaghetti with turnip tops, rabbit and dehydrated galangal

Risotto with zucchini cream scented with linden blossoms, marinated langoustines and saffron sauce

MAIN COURSES

Sole crusted with dehydrated citrus and parsley root

Turbot with autumn scents

Pigeon with black salsifies, bee pollen and chestnut honey

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À LA CARTE

MAIN COURSES · CONTINUED

Veal fillet with grilled cauliflower, marinated red chicory and Altino pepper

Lamb on the Via Appia Antica

CHEESE

A fine selection from the trolley of selected Italian producers

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