

7TH

Everyday from 7.30 p.m. to 10.30 p.m. in
our 7th floor Terrace enjoy a selection
of apertif and delights created by our
Executive Chef Marcello Romano

A handwritten signature in black ink, appearing to read "Marcello Romano", with a long horizontal flourish extending to the right.

APPETIZERS

Pizzaiola flan, melted mozzarella cheese and basil pearls	27
Dark breaded scallops, purple potato, apple and bergamot dressing	40
"Scottona" beef tartare	48

FIRST COURSES

Panzanella cream with sweet spring onion and balsamic vinegar reduction	27
Paccheri pasta with lobster, "pachino" cherry tomato and fennel	40
Hassler "Amatriciana" mezze maniche with aromatic pepper, crispy bacon and pecorino romano cheese D.O.P	29

MAIN COURSES

Fish or meat of the day with grilled vegetables and orange fennel	48
Roasted Salmon fillet, citrus glazed with endive and spinach	46
Milanese style veal tenderloin with spinach and eggplant	48

DESSERT

Exotic passion with greek yogurt meringue	29		
Mimosa cake with lemon icing and "strega" liqor custard	27		
Hassler tiramisù with coffee ice cream	28		
Ice-creams & Sorbets			
one scoop	7	three scoops	14
two scoops	10	four scoops	18