

MENU

TARTARE AND CARPACCIO

SEA BASS TARTARE WITH TRADITIONAL PANZANELLA ROMANA, CUCUMBER, MINT AND SPRING ONION SALAD

€ 29 1 3

SALMON TARTARE WITH GUACAMOLE SAUCE, BEETROOT AND RASPBERRY VINEGAR SALAD

€ 28 5 13

TUNA TARTARE WITH BABY SPINACH, CASHEW, PEACH SALAD AND WASABI MAYO

€ 27 2 3 4 7 9 13

FISH CHEESE CAKES...

Taste one of our signature fish cheese cake fresh, tasty and really unique!

TUNA CHEESE CAKE: Tarallo cookie, buffalo ricotta cheese, Tuna, EVO oil and lemon zest

€ 28 1 3 6

RED SHRIMP CHEESE CAKE: Tarallo cookie, buffalo ricotta cheese, red shrimp, EVO oil and lemon zest

€ 32 1 6 14

SANDWICHES

OUR CLASSIC CLUB SANDWICH

€ 28 1 2 12 13

CURED HAM AND CHEESE TOAST

€ 20 1 6 12

SANDWICH WITH SMOKED SALMON RUCOLA, LEMON AND LIGHT CHEESE

€ 20 1 3 6

BLACK ANGUS NIGRANDE CHEESEBURGER WITH CHEDDAR, LETTUCE, TOMATO, MAYO AND ONION

€ 28 1 2 6 9 13

100% VEGGY BURGER, SALAD, TOMATO AND CARAMELIZED ONION

€ 28 1 5 7 8 10 13

NACHOS, BAO & GYOZA

NACHOS CON PICO DE GALLO, CHEDDAR E GUACAMOLE

€ 25 6

GYOZA FILLED WITH PORK AND BEEF MEAT, VEGETABLES COOKED IN WOK WITH TERIAKY SAUCE

€ 25 1 5 8 12 10

BAO TRIO WITH SHRIMP CAESAR SALAD, TERIAKY FLAVORED CHICKEN AND VEGETABLES COOKED IN WOK

€ 25 1 3 5 6 13 14

PASTAS

COLD PASTA SALAD ALLA "CHECCA" (buffalo mozzarella, yellow and Piennolo red tomato, basil and Parmigiano 36 mesi flakes)

€ 20 1 6

TAGLIOLINI WITH THREE SAUCE AND BASIL

€ 23 1 2 8

SPAGHETTONE WITH CLAMS AND BOTTARGA

€ 28 1 3 11

PICI TRADITIONAL PASTA WITH ASPARAGUS, SEA BASS AND LIME

€ 28 1 3

SALADS

"CAESAR" SALAD

(Lettuce, aromatic herbs chicken breast, parmigiano, crouton and Caesar sauce)

€ 26 1 6 12

GREEK SALAD WITH TZATZIKI SAUCE

(ceberg salad, cucumber, pachino tomato, olives and feta cheese PDO and tzatziki sauce)

€ 22 6

MIXED SALAD WITH BALSAMIC VINAIGRETTE

€ 16

CAPRESE SALAD La Pomme

(Lamb's lettuce, buKalo ovoline cheese, pachino tomato, oregano, olives, basil flavoured oil, whole crouton)

€ 24 1 6

THE POKE

SAKE & EBI POKE: rice, avocado, salmon, edamame, toasted corn, hot sauce, black sesame, cucumber, wakame seaweed, black tobiko eggs and mango

€ 29 1 3 5 10

TUNA POKE: black rice, sake e soy sauce marinated seared tuna, avocado, peanuts, wok vegetables, teriyaki sauce, jalapeño, white sesame, wakame seaweed and orange tobiko eggs

€ 29 3 5 7 10

VEGGY POKE: black and white rice, avocado, wok vegetables, jalapeño, wakame seaweed, toasted corn, white sesame, boiled eggs, teriyaki sauce, hot sauce

€ 26 2 5 10

PIZZAS

FOCACCIA: OIL AND ROSEMARY

€ 10 1

MARGHERITA: TOMATO, BUFFALO MOZZARELLA AND BASIL

€ 14 1 6 8

MARGHERITA LA POMME: SIGNATURE THREE TOMATOES SAUCE, BASIL AND BUFFALO MOZZARELLA AFTER THE COOKING

€ 15 1 6 8

ESTATE AL PARCO: MINT FLAVORED ZUCCHINI CARPACCIO, PARMIGIANO 24 MONTHS AGED, BURRATA CHEESE AND OLIVE OIL AFTER THE COOKING

€ 16 1 6 8

DESSERT

HOMEMADE ICE CREAM SERVED IN CRISPY WAFFLE

€ 14 1 5 6 7

SLICED FRESH FRUIT

€ 14

BROWNIE TIRAMISU

€ 14 2 6

RED FRUITS CHEESECAKE

€ 14 1 6



PARCO DEI PRINCIPI
GRAND HOTEL & SPA • ROMA

Allergens

1 gluten

2 eggs

3 fish

4 peanuts

5 soy

6 lactose

7 nuts

8 celery

9 mustard

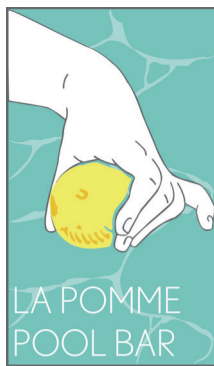
10 sesame

11 molluscs

12 pork

13 sulphites

14 crustaceans



DRINKS

CAFFETTERIA

Espresso, deca coffee, barley espresso, ginseng coffee € 3

Cappuccino € 4

Dammann Selection hot tea € 9

Iced teas (lemon, peach, organic green) € 9

Shaken coffee € 9

Blended iced Greek coffee € 9

SODAS AND JUICES

Water

50 cl. € 3 75 cl. € 5

Coke, Coke Zero, Fanta, Lemonsoda, Sprite, Tonic, Ginger Ale, Ginger Beer, Cedrata, Red Bull

€ 9

Juices (pineapple, peach, blackberry, tomato, cranberry)

€ 9

Freshly squeezed juices € 12

Extracted fruit juice € 14

WHITE WINES

Tellenae IGT Lazio - Manfredi Stramacci

Glass € 13 Bottle € 50

Edda Chardonnay - San Marzano DOC

Glass € 14 Bottle € 50

Collio DOC Pinot Grigio - Franco Toros

Glass € 13 Bottle € 50

ROSÈ WINES

Tramari Rosè di Primitivo - IGT San Marzano

Glass € 11 Bottle € 48

RED WINES

Morellino di Scansano - DOCG Roccapesta

Glass € 13 Bottle € 50

SPARKLING WINES

Prosecco DOCG Val D'Oca - Rive di Colbertaldo

Glass € 15 Bottle € 50

Franciacorta Berlucchi - Cuvée "61"

Glass € 18 Bottle € 80

CHAMPAGNE

Jean Paul Deville Carte Noire

Glass € 19 Bottle € 90

Veuve Cliquot Cuvée - St. Petersburg

Glass € 25 Bottle € 100

Jean Paul Deville - Sappheiros Rosé

Glass € 25 Bottle € 100

BEERS

Peroni Nastro Azzurro € 9

Baladin Nazionale Blond Ale 100% italiana € 10

Heineken € 9

Draft beer

20 cl. € 6 40 cl. € 10



MEXICO AND CLOUDS

AGUAS FRESCAS

the most loved drink in Mexico

Lurisia still water, organic honey and fresh fruits. Choose from melon, watermelon and pineapple

€ 18

ROSE MARGARITA

Tequila, lime juice, rose syrup, fresh red fruit and crusta salt

€ 20

SUMMER IN GUADALAJARA

Mezcal, lime, sugar syrup, Aperol, pineapple juice

€ 20

CLASSIC ITALIAN DRINK

AMERICANO, NEGRONI

€ 20

APEROL OR CAMPARI SPRITZ

€ 20

SPARKLING COCKTAIL

Prosecco and daily fresh fruits

€ 22

LA POMME SPECIAL DRINK

TANGERINE DAIQUIRI

Rum, tangerine liquor, lime juice, sugar syrup, orange bitte and white egg

€ 20

FIZZ SIDE

fresh and refreshing

Gin, lime juice, sugar, mint, cucumber and ginger beer

€ 20

FRUIT PUNCH "IL PRINCIPE"

our specialty mocktail

Orange juice, fresh pineapple, lime, seasonal fruits and vanilla syrup

€ 18

ORIENTAL SPRITZ

St. Germain, lychee, peach liquor, lime, prosecco sparkling wine

€ 20



PARCO DEI PRINCIPI
GRAND HOTEL & SPA • ROMA



Prices expressed in € IVA included

Allergens

1 gluten

2 eggs

3 fish

4 peanuts

5 soy

6 lactose

7 nuts

8 celery

9 mustard

10 sesame

11 molluscs

12 pork

13 sulphites

14 crustaceans