

MENU

TARTARE

SEA BASS TARTARE

€ 28 3 8 9

SALMON TARTARE

€ 25 3 8 9

BEEF ENTRECÔTE TARTARE

€ 26 3 8 9

SANDWICHES

CLUB SANDWICH

€ 26 2 9 1

HAM AND CHEESE TOAST

€ 24 1 6 15

VEGGIE SANDWICH WITH ZUCCHINI,
HUMMUS, AND TOMATO

€ 24 1

SANDWICH WITH SMOKED SALMON,
AVOCADO, TOMATO, AND CRÈME FRAÎCHE

€ 26 1 3 6

BEEF CHEESEBURGER WITH BACON, CHEDDAR CHEESE,
LETTUCE, TOMATO, AND ONION

€ 28 1 2 15

VEGGIE BURGER WITH LETTUCE, TOMATO, AND ONION

€ 25 1 2

ASK THE SPECIAL OF THE DAY FROM OUR GRILL

PASTAS

TAGLIOLINI WITH THREE TOMATOES AND BASIL

€ 26 1

SPAGHETTI WITH GARLIC, OIL, CHILI PEPPER, AND CLAMS

€ 30 14 13 11 3

SEDANINO WITH BEEF RAGÙ

€ 28 1 13 8

COLD PASTA WITH ROMANESQUE ZUCCHINI,
CHERRY TOMATOES, BUFFALO MOZZARELLA, AND PESTO

€ 25 1 6 7

SALADS

CAESAR SALAD

(Lettuce salad, chicken breast with herbs, bacon,
Parmigiano Reggiano cheese, croutons, Caesar dressing)

€ 26 6 1 3 15

GREEK SALAD

(iceberg lettuce, cucumber, cherry tomatoes, olives,
Greek feta, and onion)

€ 24 6 1

PARCO DEI PRINCIPI SALAD

(beetroot, avocado, corn, cherry tomatoes
and primo sale cheese)

€ 24 6

SAN DANIELE HAM AND MELON

€ 26

CAPRESE SALAD WITH BUFFALO MOZZARELLA

€ 24 6

RICE SALAD WITH VEGETABLES AND TUNA IN OIL

€ 24 1 3 5

PIZZAS

FOCACCIA: WHITE FOCACCIA, OIL, ROSEMARY

€ 12 1

MARGHERITA: TOMATO, BUFFALO MOZZARELLA, BASIL

€ 20 1 6

PARMA: WHITE FOCACCIA WITH PARMA HAM
AND BUFFALO MOZZARELLA

€ 22 1 6

VEGETARIAN: WHITE FOCACCIA WITH BUFFALO MOZZARELLA,
GRILLED ZUCCHINI, AND EGGPLANT

€ 18 1

DESSERT

HOMEMADE ICE CREAM

€ 15 2 6 7

SEASONAL FRUIT PLATTER

€ 15

STRAWBERRIES WITH CREAM

€ 15 6

COCONUT AND LIME PARFAIT STICK

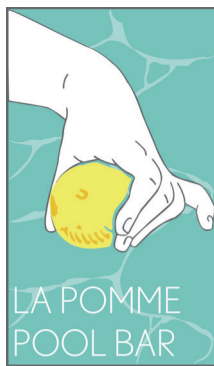
€ 15 1 2 6



PARCO DEI PRINCIPI
GRAND HOTEL & SPA • ROMA

Allergeni

- | | | | | | | |
|-----------|----------|-------------------|--------------|-----------|-------------|-------------------|
| 1 glutine | 2 uova | 3 pesce | 4 arachidi | 5 soia | 6 latticini | 7 frutta a guscio |
| 8 sedano | 9 senape | 10 semi di sesamo | 11 molluschi | 12 maiale | 13 solfiti | 14 crostacei |



BEVANDE

CAFFETERIA

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

Pinot Grigio Santa Margherita - Impronta del Fondatore
Glass € 14 Bottle € 42

Chardonnay Edda - San Marzano
Glass € 13 Bottle € 55

Gewurztraminer Alto Adige DOC - Leiten Nals Margried
Glass € 14 Bottle € 45

ROSÈ WINES

Tramari Rosè di Primitivo - IGT San Marzano
Glass € 11 Bottle € 40

RED WINES

Pinot Nero Alto Adige DOC - Kettmeir
Glass € 18 Bottle € 65

SPARKLING WINES

Ferrari Perlé Millesimato DOC Trento
Glass € 20 Bottle € 80

Prosecco di Conegliano Rive del Colbertaldo Valdobbiadene
Glass € 15 Bottle € 50

CHAMPAGNE

Comte De Montaigne Grande Réserve Brut (Chardonnay)
Glass € 25 Bottle € 125

Ruinart R'Brut (Pinot Noir, Chardonnay, Pinot Meunier)
Glass € 26 Bottle € 142

Ruinart Rosé (Pinot Noir, Chardonnay)
Glass € 36 Bottle € 180

BEERS

Peroni Nastro Azzurro € 10

Menabrea Premium Lager blonde € 10

Noam Lager Bavaria Berlino € 12

Giovia brewery Alta Quota Rieti € 12

CLASSIC ITALIAN DRINK

AMERICANO, NEGRONI
€ 20

APEROL OR CAMPARI SPRITZ
€ 20

SPARKLING COCKTAIL
Prosecco and daily fresh fruits
€ 22

SIGNATURE COCKTAIL € 22

APEROL SOUR
Aperol, Gin, Lemon, Orange Juice, Egg White

BUBBLY MOJITO
White Rum, Lime, Mint, Pomegranate Syrup,
Coconut Milk, Top Prosecco

COCONUT MARGARITA
White Tequila, Tequila Reposado, Lime, Malibu, Coconut Milk

PINK PALOMA
Lime, White Tequila, Grapefruit Juice, Dragon Fruit Syrup

LYCHEE MARGARITA
White Tequila, Blue Curaçao, Lime, Lychee Syrup,
Lychee Puree, Top Prosecco

PASSION CAMPARI
Campari, White Rum, Passion Fruit, Pineapple Juice,
Lemon Juice, Honey



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