



Il Salotto

Light Menu

ORARI | HOURS: 12:00 - 23:00

ANTIPASTI

Insalata Caprese
(Pomodoro e Mozzarella)

7, 12

12€

Tagliere Barolo Bar
(Salumi, Formaggi, Marmellate e Miele)

7, 12

20€

B

STARTERS

Caprese Salad

(Tomatoes and Mozzarella cheese)

7, 12

12€

Tagliere Barolo Bar

(Cold meats, Cheeses, Jams and Honey)

7, 12

20€

B

B

PANINI

Toast Prosciutto e Formaggio

1, 7, 11, 12

12€

Toast Pomodoro e Mozzarella

1, 7, 11, 12

12€

Toast Tonno, Pomodoro e Insalata

1, 3, 4, 11, 12

13€

Club Sandwich con Patate fritte

(Pomodoro, Insalata, Formaggio, Bacon, Tacchino/Petto di Pollo, Uova, Maionese)

1, 3, 4, 6, 7, 10, 12

22€

In caso d'intolleranze e/o allergie si prega d'informare lo staff in servizio. Per i prodotti contrassegnati dal simbolo * leggere le note a fine menù. Tutti i prezzi si intendono IVA inclusa. | *If you have any intolerances and/or allergies, please inform the staff on duty. For products marked with * please read the notes at the end of the menu. All prices include VAT.*

B

SANDWICHES

Ham and Cheese Toast

1, 7, 11, 12

12€

Tomato and Mozzarella Toast

1, 7, 11, 12

12€

Tuna, Tomato and Salad Sandwich

1, 3, 4, 11, 12

13€

Club Sandwich with fries

(Tomato, Salad, Cheese, Bacon, Turkey/Chicken Breast, eggs, Mayonnaise)

1, 3, 4, 6, 7, 10, 12

22€

In caso d'intolleranze e/o allergie si prega d'informare lo staff in servizio. Per i prodotti contrassegnati dal simbolo * leggere le note a fine menù. Tutti i prezzi si intendono IVA inclusa. | *If you have any intolerances and/or allergies, please inform the staff on duty. For products marked with * please read the notes at the end of the menu. All prices include VAT.*

B

PRIMI

Lasagna al Ragù

1, 3, 7, 9, 12

18€

Parmigiana di Melanzane

1, 3, 7, 9, 12

18€

In caso d'intolleranze e/o allergie si prega d'informare lo staff in servizio. Per i prodotti contrassegnati dal simbolo * leggere le note a fine menù. Tutti i prezzi si intendono IVA inclusa. | *If you have any intolerances and/or allergies, please inform the staff on duty. For products marked with * please read the notes at the end of the menu. All prices include VAT.*

B

FIRST COURSES

Bolognese Lasagna

1, 3, 7, 9, 12

18€

Eggplant Parmigiana

1, 3, 7, 9, 12

18€

In caso d'intolleranze e/o allergie si prega d'informare lo staff in servizio. Per i prodotti contrassegnati dal simbolo * leggere le note a fine menù. Tutti i prezzi si intendono IVA inclusa. | *If you have any intolerances and/or allergies, please inform the staff on duty. For products marked with * please read the notes at the end of the menu. All prices include VAT.*

INSALATE

Caesar Salad

(Insalata mista, pomodori, pollo, bacon, salsa caesar, scaglie di parmigiano, uova e crostini)

1, 3, 4, 7, 8, 9, 11, 12

18€

Insalata con Salmone

(Lattuga, misticanza, cetrioli, pomodorini, avocado, salmone affumicato)

4, 12

18€

CONTORNI

Patatine fritte

1

6€

SALADS

Caesar Salad

(Mixed salad, tomatoes, chicken, bacon, caesar sauce, parmesan slices, eggs and croutons)

1, 3, 4, 7, 8, 9, 11, 12

18€

Salmon Salad

(Lettuce, mixed green salad, cucumber, cherry tomatoes, avocado, smoked salmon)

4, 12

18€

SIDES

French Fries

1

6€

B

DOLCI

Tortino al Cioccolato con Cuore Caldo
accompagnato da crema fatta in casa

** Piatto invernale*

1, 12

10€

Tozzetti e Vin Santo

1, 12

8€

Torta del Giorno**

1, 12

8€

Tagliata di frutta

1, 12

22€

*** Le ricette possono variare, è sempre consigliabile verificare con il personale per confermare gli allergeni specifici presenti in ciascuna torta.*

DESSERTS

Chocolate Fondant with Warm Heart together
with homemade cream

** Winter Season only*

1, 12

10€

Tozzetti (homemade biscuits) and Sweet Wine

1, 12

8€

Cake of the Day**

1, 12

8€

Sliced Fresh Fruit

1, 12

22€

***Recipes may vary; it is always advisable to check with the staff
to confirm the specific allergens present in each cake.*

PRODOTTI ALIMENTARI CHE POTREBBERO CREARE REAZIONI ALLERGICHE O INTOLLERANZE

1. CEREALI

Cereali contenenti glutine, cioè: grano, segale, orzo, avena, farro, kamut o i loro ceppi ibridati e prodotti derivati.

2. CROSTACEI

Crostacei e prodotti a base di crostacei e prodotti a base di crostacei come pasta di gamberetti o insalate.

3. UOVA

Uova e prodotti a base di uova come maionese, mousse, pasta, torte salate, salse e dolci o cibo spazzolato o satinato con uovo.

4. PESCE

Pesce e prodotti a base di pesce come salse di pesce, aromi, condimenti per insalata, dadi da brodo e salsa Worcestershire.

5. ARACHIDI

Arachidi e prodotti a base di arachidi come biscotti, torte, curry, dolci, salse, così come in olio di arachide e farina di arachidi.

6. SOIA

Soia e prodotti a base di soia come farina di fave, fagioli edamame, pasta di miso, proteine di soia tessitura, farina di soia o tofu, dolci, gelati, prodotti a base di carne, salse e prodotti vegetariani.

7. LATTE

Latte e prodotti a base di latte (incluso il lattosio) come il burro, formaggi, panna, latte in polvere e yogurt, cibi spazzolato con latte e in zuppe e salse in polvere.

8. FRUTTA A GUSCIO

Frutta a guscio, vale a dire: mandorle, nocciole, noci, noci di acagiù, noci di pecan, noci del Brasile, pistacchi, noci macadamia o noci del Queensland, e i loro prodotti, tranne per la frutta a guscio utilizzata per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola.

9. SEDANO

Sedano e prodotti a base di sedano.

10. MOSTARDA

Mostarda e prodotti a base di mostarda.

11. SEMI DI SESAMO

Sesamo e prodotti a base di semi di sesamo.

12. ANIDRIDE SOLFOROSA

Anidride solforosa e solfiti in concentrazioni superiori a 10 mg/kg o 10 mg/litro in termini di SO₂ totale da calcolarsi per i prodotti così come proposti pronti al consumo o ricostituiti conformemente alle istruzioni dei fabbricanti.

13. LUPINI

Lupini e prodotti a base di lupini.

14. MOLLUSCHI

Molluschi e prodotti a base di molluschi.

B

FOOD PRODUCTS TO WHICH GUESTS MAY BE ALLERGIC OR INTOLERANT

1. CEREALS

Cereals containing gluten: wheat, rye, barley, oat, spelt, kamut often found in foods containing flour, such as some types of baking powder, batter, breadcrumbs, bread, cakes, couscous, meat products, pasta, pastry, sauces, soups and fried foods which are dusted with flour.

2. CRUSTACEANS

Crustaceans (crabs, lobster, prawns and scampi) and products based on crustaceans such as shrimp paste or salads.

3. EGGS

Eggs and products based on eggs such as mayonnaise, mousses, pasta, quiche, sauces and pastries, or food brushed or glazed with egg.

4. FISH

Fish and products based on fish such as fish sauces, pizzas, relishes, salad dressing, stock cubes and Worcestershire sauce.

5. PEANUTS

Peanuts and products based on peanuts such as biscuits, cakes, curries, desserts, sauces, as well as in groundnut oil and peanut flour.

6. SOYA

Soya and products based on soya such as bean curd, edamame beans, miso paste, texture soya protein, soya flour or tofu, desserts, ice cream, meat products, sauces and vegetarian products.

7. MILK

Milk and products based on milk such as butter, cheese, cream, milk powders and yoghurts, foods brushed or glazed with milk and in powdered soups and sauces.

8. NUTS

Nuts not to be mistaken with peanuts which are actually a legume and grow underground, this ingredient refers to nuts which grow on trees, like cashew nuts, almonds and hazelnuts. You can find nuts in breads, biscuits, crackers, desserts, nut powders, stir-fried dishes, ice cream, marzipan (almond paste), nut oil and sauces.

9. CELERY

Celery and products based on celery such as celery stalks, leaves, seeds and root called celeriac, celery salt, salads, some meat products, soups and stock cubes.

10. MUSTARD

Mustard and products based on mustard such as liquid mustard, mustard powder and mustards seeds; this ingredient can also be found in breads, curries, marinades, meat products, salad dressing, sauces and soups.

11. SESAME SEEDS

Sesame seeds and products based on sesame seeds.

12. SULPHUR DIOXIDE

This is an ingredient often used in dried fruit such as raisins, dried apricots, and prunes. You might also find it in meat products, soft drinks, vegetables as well as in wine and beers. If you have asthma, you have a higher risk of developing a reaction to sulphur dioxide.

13. LUPINS

Lupin and products based on lupins such as lupin flour and seeds that are used in some types of bread, pastries and even in pasta.

14. MOLLUSCS

Molluscs and products based on molluscs and includes mussels, land snails and whelks, oyster sauce or as an ingredient in fish stews.

B

B

INTOLLERANZE E ALLERGIE

Qualora abbiate delle intolleranze o allergie alimentari, Vi preghiamo di farlo presente al Maitre. Sarà un piacere venire incontro alle vostre esigenze.

PRODOTTI ABBATTUTI

I prodotti contrassegnati con l'asterisco sono lavorati in azienda da fresco e sottoposto ad abbattimento rapido di temperatura per garantire la qualità e la sicurezza, come descritto nel piano HACCP ai sensi del Reg. CE 852/04 e 853/04.

SOMMINISTRAZIONE DI CRUDI E MOLLUSCHI

Il Ministero della Salute con circolare del 17/02/2011, sancisce che il pesce destinato ed essere consumato crudo o praticamente crudo debba essere sottoposto a trattamento di abbattimento in conformità alle prescrizioni del Regolamento CE 853/2004, allegato III, sezione VIII, capitolo 3, lettera D, punto 3. Per ulteriori informazioni, il Maitre è a vostra disposizione.

INTOLERANCES AND ALLERGIES

Should you have any food allergies or intolerances, please inform the Maitre d'Hotel.
It will be a pleasure to meet your needs.

BLAST CHILLED FOOD PRODUCTS

The produce with an asterisk has been converted from fresh to blast chilled in order to guarantee the maximum quality and health safety, as described in our HACCP plan in accordance with Reg. CE 852/04 and 853/04.

ADMINISTRATION OF RAW FISH AND SHELLFISH

The Department of Health, communicated from 17/02/2011 onwards, declares that the fish destined to be consumed raw or almost raw should be submitted according to the reclamation treatment which is compliant to the prescriptions of the CE 853/2004 Regulation, attachment III, sections VIII, chapter 3, letter D, point 3. For any further information, our Maitre d'hotel will remain at your disposal.

B

Hotel
Barocco
★★★★