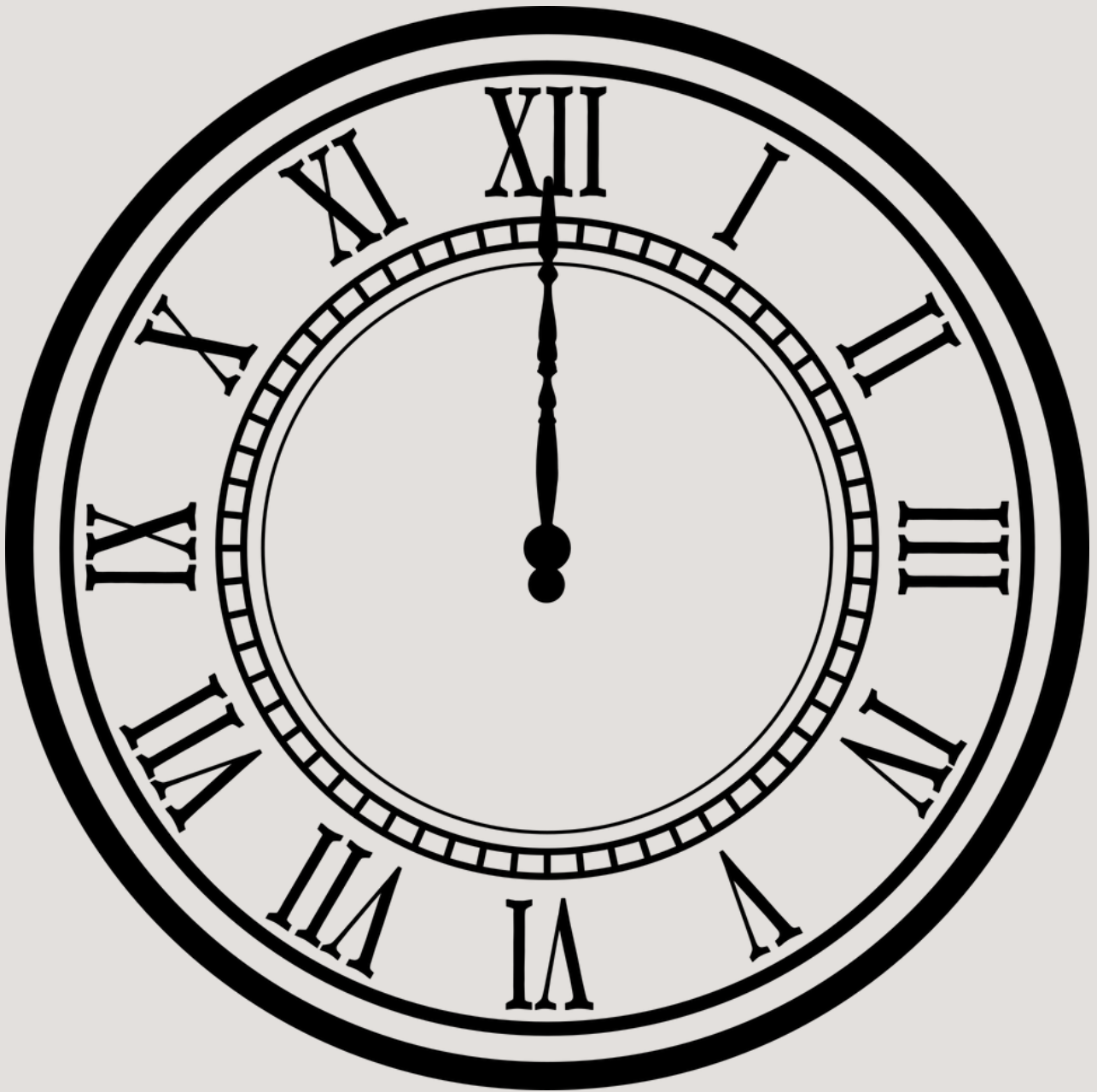


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# MOOD

HOTELS

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THE TIMES  
*Restaurant*





## ANTIPASTI

### Starters

#### **Pappa al pomodoro - 8€**

*Soaked bread salad, with tomatoes, onions, basil, anchovies and burrata cheese*

#### **Verdure in agrodolce - 8€**

*Vegetables cooked with vinegar and sugar*

#### **Panzanella - 8€**

*Cherry tomatoes, cucumber, red onion, bread croutons, basil*

#### **Selezione di crostini dello Chef - 10€**

*Bruschette with daily specialities from the Chef*

#### **Tagliere km. 0 - 18€**

(Stracciatella con olio al tartufo, Parmigiano Doccg, cacio romano stagionato, corallina, salame piccante, prosciutto Amatriciano I.G.P., miele, pomodori secchi)

*Stracciatella with truffle oil, Parmigiano Doccg, aged cacio romano, corallina, spicy salami, Amatriciano ham I.G.P., honey, dried tomatoes*



## FRITTI E SFIZI

### Fried & whimps

#### **Chips Cacio & Pepe\* - 6€**

*Homemade chips with pepper and roman pecorino cheese*

#### **Mozzarella in carrozza\* - 6€**

*Fried mozzarella cheese*

#### **Verdure in pastella\* - 6€**

*Fried seasonal vegetables*

#### **Anelli di cipolla\* - 6€**

*Onion Rings*

#### **Polpettine di pesce - 6€**

*Fish meatballs*

*Information on food allergies: Some dishes and drinks may contain one or more of the 14 allergens indicated by Regulation (EU) N. 1169/2011*

*\*Products frozen or blast-chilled on site.*



# PINSA ROMANA

## Traditional roman pinsa

### Margherita - 14€

(pomodoro, mozzarella DOP, basilico)

*Tomato sauce, mozzarella DOP, Basil*

### Vegetariana - 14€

(zucchine, melanzane, pomodorini, peperone, mozzarella)

*Zucchini, eggplant, tomatoes, carrots, bell pepper, mozzarella*

### Amatriciana - 15€

(pomodoro, mozzarella DOP, Guanciale Amatrice IGP, Pecorino Romano, pepe nero)

*Tomato sauce, mozzarella DOP, Guanciale Amatrice IGP, Pecorino Romano cheese, black pepper*



# PRIMI

## First courses

### Carbonara - 15€

*Pasta with pecorino cheese, guanciale DOP, eggcream and black pepper*

### Cacio & Pepe Lime & Menta - 14€

*Pasta with pecorino cheese, pepper, lime and mint*

### Amatrigialla - 16€

(amatriciana rivisitata con crema di datterini gialli)

*Revised amatriciana with yellow tomatoes, guanciale DOP and pecorino cheese*

### San Marzano - 17€

*Pesto of sun-dried tomatoes, olives, almonds & Parmesan DOCG and stracciatella cheese*

### Quadrotti cernia e pistacchio con pachino fresco e timo - 17€

*Groupers and pistachio ravioli with fresh pachino tomatoes and thyme*

### Ajo Ojio 2.0 - 18€

*Spaghetti with anchovies, shrimps, garlic, chilli, breadcrumbs and parsley*



## SECONDI PIATTI

### Main courses

**Bocconcini di pollo alla cacciatora - 17€**

*Slow-cooked chicken with tomatoes sauce and vegetables*

**Straccetti rucola, grana e aceto balsamico - 17€**

*Beef strips with rocket salad, parmesan flakes and balsamic vinegard*

**Cheese Burger: Angus\*, formaggio, pomodoro, lattuga, patatine fritte - 18€**

*Angus Patty\*, cheese, tomatoes, lettuce, french fries side*

**Crispy-chicken Burger: pollo impanato con cornflakes, paprika, crema di peperoni, lattuga, scamorza, patatine - 19€**

*Cornflakes coated chicken, paprika, bellpepper cream, lettuce and smoked cheese, served with french fries*

**Filetto di manzo con indivia belga - 25€**

*Beef fillet with Belgian endive*

**Baccalà in umido\* - 18€**

*Cooked codfish with tomato sauce, olives, capers, onions and parsley*

**Fish & Chips\* - 18€**

*Fried cod and chips*



## MOOD LEGGERO

### Light Mood

**Prosciutto Crudo con Mozzarella di Bufala - 16€**

*Prosciutto Crudo di Parma & Mozzarella DOP*

**Caesar Salad: pollo alla piastra, lattuga, parmigiano a scaglie, crostini di pane e bacon croccante - 17€**

*Lettuce, grilled chicken, Parmesan cheese, bacon, bread croutons*

**Mood Salad: lattuga, salmone affumicato, pomodori secchi, mozzarella di Bufala DOP - 18€**

*Lettuce, smoked salmon, sun-dried tomatoes, Mozzarella di Bufala DOP*



## DESSERT

**Tiramisu - 8€**

*Ladyfinger cookies, espresso coffee mascarpone cheese, eggs, sugar, cocoa powder.*

**Crumble di mele e cannella - 8€**

*Apple and cinnamon crumble*

**Cheesecake Nutella o fragole - 8€**

*Cheesecake with Nutella chocolate or strawberries*

**Tagliata di Frutta di Stagione - 8€**

*Fruit salad*

**Gelato crema o cioccolato - 8€**

*Vanilla or chocolate ice-cream*



## ANALCOLICI IN BOTTIGLIA

Acqua liscia | acqua frizzante 1L (*still or sparkling water*)- 4€

Coca-Cola | Coca-Cola 0 - 5€

Fanta | Sprite | Crodino - 5€

Tè Freddo (*iced tea*) - 5€

Schweppes (*tonic, lemon, ginger beer, grapefruit*) - 5€

## BIRRE (beers)

Messina Cristalli di Sale - 8€

Lagunitas IPA - 8€

Triple Trappist - 9€

Moretti La Rossa - 8€

## AMARI (digestives) - 8€

## CAFFETTERIA

Espresso - 2€

Decaffeinato - 3€

Cappuccino - 4€

Caffelatte - 4€

Tè e infusi - 5€  
*Tea and infusions*

Cioccolata calda - 5€  
*Hot chocolate*



## ALLA MESCITA

### Wine by glass

#### BIANCHI - *white wines*

Marco Carpineti, Capolemole, 8€  
Lazio, Bellone

Chardonnay, Roeno Le Fratte 8€  
Trentino, Chardonnay 100%, Val D'Adige DOC

#### ROSSI - *red wines*

Gaffino, Tubo 8€  
Lazio, Merlot, Rosso Lazio, IGT

Marco Carpineti, Capolemole 8€  
Lazio, Cesanese e Montepulciano, IGT

Antinori Chianti Classico, Peppoli 10€  
Toscana, Sangiovese 90%, Merlot, Syrah, DOCG

#### ROSÈ

Fabrizio Dionisio, Bolla Galeotta 8€  
Toscana, Syrah, IGT

#### PROSECCO

Soligo, Prosecco Col Del Sole 8€

THE TIMES  
*Bar & Restaurant*



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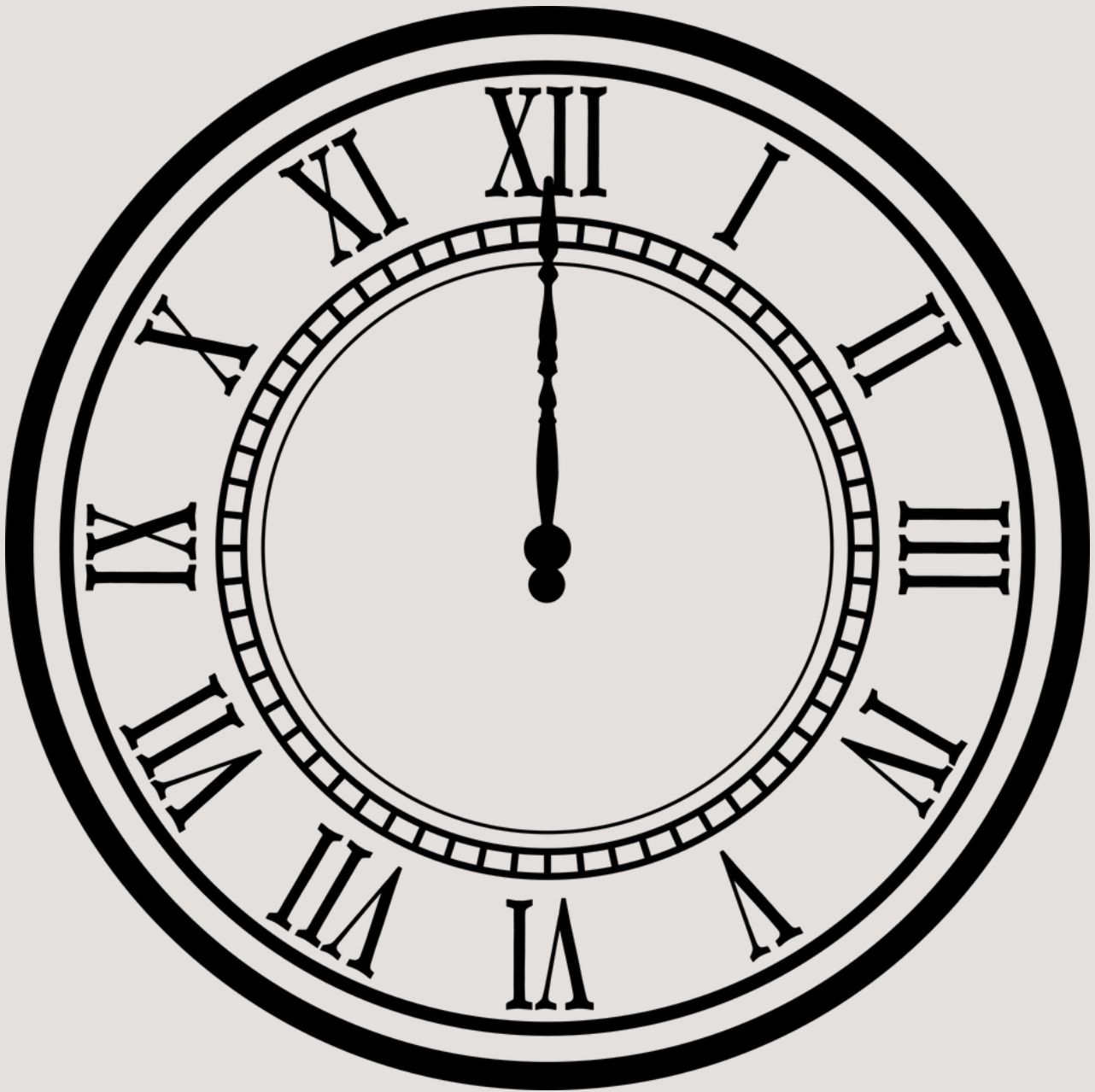
rometimes@moodhotels.it

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# MOOD

HOTELS

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THE TIMES

