

TERRACE

DINNER MENU

TERRACE

ANTIPASTI

RM

The Terrace Antipasto (for two persons)

112

Selezione dei nostri antipasti comprensiva di: speck di manzo, petto di anatra e tacchino affumicati, mozzarella fiordilatte, scaglie di parmigiano, marmellata di pomodoro, verdure grigliate marinate, olive, pomodori secchi

Antipasto with air-dried smoked beef brisket, turkey breast and duck breast, fiordilatte mozzarella, parmesan chunks, marinated grilled vegetables, kalamata olives, sun-dried tomatoes, homemade tomato jam

Carpaccio di Manzo

88

Controfiletto di manzo marinato e affumicato, condimento al limone, grana padano, rucola e pomodorini

Thin sliced smoked beef in lemon dressing, parmesan cheese and tomatoes

Mozzarella Caprese e Variazione di Pomodori

94

Mozzarella di bufala da fattoria locale servita con 3 pomodori: ciliegino vanigliato, filetto candito e marmellata fatta in casa

Buffalo mozzarella cheese with a trilogy of tomatoes: vanilla cherry, fillet confit and home-made jam

Parmigiana di Melanzane

61

Sformato tradizionale napoletano a base di melanzane, pomodoro, basilico e mozzarella al forno

Napoli style baked layers of eggplant, tomato and mozzarella

Capesante Tartufate

110

Noci di capesante scottate servite con purea di cavolfiore, funghi grigliati, salsa al prezzemolo e crema di gamberi tartufata

Pan-seared Hokkaido scallops with cauliflower puree, grilled mushrooms, parsley jus and truffle bisque

Fritto Misto

75

Frittura di mare con gamberi, calamari e moeche con salsa tartara e limone

Deep-fried seafood dusted with semolina, served with tartare sauce and lemon wedge

Polipo

90

Tentacolo di polipo alla plancha con paprika, patate dolci, peperoni e maionese piccante

Roasted octopus, smoked paprika, sweet potatoes, bell peppers, capers, olive powder, spicy mayo

Anguria

42

Carpaccio di anguria, servito con marinata di pomodorini, olive, capperi e avocado, rucola e tofu croccante

Smoked watermelon carpaccio, olives, capers, tomato, avocado salsa



Contains Alcohol



Gluten Free



Contains Nuts



Vegetarian

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TERRACE

SALADS

RM

The Terrace Salad

79

Insalata verde in condimento al limone con tonno scottato, uova di salmone, mostarda di cipolla rossa e pomodorini

Organic seasonal leaves with grilled blue fin sashimi tuna slices, salmon roe in olive oil, lemon dressing, red onion chutney and cherry tomatoes

Anatra Affumicata

79

Insalata con anatra affumicata, patate al vapore, ricotta e olive, olio al tartufo

Seasonal organic leaves with extra virgin olive oil, truffle dressing, sous vide marinated sliced imported duck breast, steamed potatoes, ricotta cheese and taggiasca black olives

SOUPS

Minestrone

40

Zuppa rustica con verdure e fagioli servita con pesto e formaggio Grana

Diced vegetables clear soup with a touch of pesto

Zuppa di Pesce

68

Zuppa di mare con brodo di gamberi, pomodri e origano servita con pane all'aglio

Cloudy seafood soup in prawn bisque base served with garlic bread

PASTA

Risotto ala Zucca

64

Risotto di zucca mantecato a olio con broccoli, mandorle e semi di zucca

Carnaroli rice with olive oil, pumpkin, broccoli, roasted pumpkin seeds and almonds

Linguine al pesto

64

Linguine alla ligure con pesto, patate, fagiolini, pinoli tostati e pomodorini canditi

Linguine pasta with basil pesto, potato, French beans, roasted pine nut and semi-dried cherry tomatoes

Tortelloni Verdi

68

Tortelloni ripieni di ricotta e spinaci, in burro e salvia, serviti su crema alla ricotta con nocciole e grana

Home-made pasta dumplings with ricotta and spinach, sage butter, ricotta cheese mouse, hazelnuts, shaved parmesan

Ravioli Ripieni di Agnello

95

Ravioli di agnello, con salsa ai funghi porcini e aria di parmigiano

Home-made ravioli stuffed with slow braised lamb leg, porcini mushroom sauce and aged parmigiano reggiano air

Pappardelle al Brasato di Manzo

99

Pappardele con guancia di manzo brasata, parmigiano e prezzemolo

Home-made pappardelle with Australian braised beef cheek, aged parmigiano cheese and chopped parsley

Cavatelli al Ragu D'agnello

86

Cavatelli fatti in casa in ragout di agnello con zucca e cavolo nero

Home-made non-egg cavatelli pasta with lamb ragout, kale and pumpkin

Linguine Alla Vongole

79

Linguine alle vongole in stile veneziano (aglio, olio, vino bianco e prezzemolo) con pomodorini

Venetian style linguine with clams, olive, garlic, parsley, white wine and cherry tomato

Spaghetti di Mare

90

Spaghetti ai frutti di mare con pomodoro, aglio, origano e peperoncino

Spaghetti in fresh tomato and seafood sauce with chilli and oregano

Aglio Olio e Gamberi

90

Linguine in aglio, olio e peperoncino con gamberi e broccoli

Linguine tossed with garlic, chilli flakes, parsley, shrimps and broccoli



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MAINS		RM
Merluzzo 	<i>Filetto di merluzzo del pacific alla piastra con patate, pomodorini marinati e olio alle erbe</i> Roasted black cod, potatoes, marinated tomatoes and herb oil	152
Tagliata di Tonno  	<i>Filetto di tonno alla griglia con patate dolci, bok choy e salsa teriyaki</i> Grilled yellow fin tuna steak, sweet potatoes, baby bok choy: sautéed or raw marinated, home-made teriyaki sauce	107
Filetto di Branzino 	<i>Filetto di branzino alla piastra con guazzetto di vongole e pomodorini, patate novelle e broccoli</i> Sea bass fish fillet with clams, tomato broth, broccoli and baby potatoes	102
Guancia di Manzo Brasata  	<i>Guancia di manzo brasata, purea di carote e carote novelle glassate</i> 8 hours braised beef cheek, carrot cream and glazed baby carrots	127
Filetto di Manzo Tartufato 	<i>Manzo australiano grigliato supurea di patate con salsa ai funghi tartufata</i> Australian beef tenderloin, truffle, mushrooms, beef jus and potato cream	182
Trilogia Dell' Anatra Rougié 	<i>Composizione di anatra francese in 3 modi: petto alla piastra, raviolo e coscia confit</i> Imported French rougie duck in 3 ways: pan-seared, home-made ravioli pasta and 12 hours leg confit. Served with port wine red onion and caramelised radicchio	179
Culaccia di Agnello  	<i>Scamone di agnello grigliato con tuberi, spinaci saltati e olio alle erbe</i> Grilled marinated lamb rump, roasted root vegetables, sautéed spinach, herb oil	121
Galletto 	<i>Galletto alla griglia con verdure, salsa verde e purea di patate</i> Grilled spring chicken with salsa verde, roasted vegetables and mashed potato	77



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DESSERTS	RM
Classic Tiramisu <i>Tiramisu classico con biscotti novarinesi bagnati nel caffè, crema al mascarpone e cacao.</i> Layered lady finger biscuit, mascarpone cheese, chocolate Streusel	45
Chocolate Lava Cake <i>Tortino al cioccolato caldo con cuore morbido e gelato a caramello salato</i> Valrhona Caraibe 63%, salted caramel ice cream	42
Il Limone   <i>Dolce a forma di limone con ripieno di marmellata di limone e mousse allo yuzu</i> Lemon marmalade insert, yuzu mousse	43
Vanilla Panna Cotta   <i>Pannacotta alla vaniglia, composta di frutti rossi e cialda al sesamo</i> Red berries compote, sesame tuile	42
Affogato Vanilla ice cream drowned in a double shot of Espresso coffee, with your choice of: Frangelico, Cointreau, Tia Maria, Amaretto, Baileys Irish Cream or Drambuie	42
Pasta Frolla al Mango e Caramello <i>Crostata al mango e caramello con sorbetto all'ananas</i> Caramel dulcey cream, caramel whipped ganache, mango lime compote, hazelnut cake, mango pineapple sorbet	41
Tropical Fruit Platter   Selection of our seasonal fruits, 5 types	44
Gelato and Sorbet <i>Ice Cream</i>  <ul style="list-style-type: none">VanillaChocolateStrawberry <i>Sorbet</i>   <ul style="list-style-type: none">Green apple and basilPassion fruitLemonPineapple mango	28
Selezione di Formaggi <i>Italian cheese selection with fruits, nuts and crackers</i> <ul style="list-style-type: none">AsiagoProvola AffumicataGrana padanoPecorinoToma	90



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Ameno Set Dinner

RM 210 nett per person

APPETISER

Mozzarella Caprese e Variazione di Pomodori  

Buffalo mozzarella cheese, trilogy of tomatoes, vanilla cherry, fillet confit, home-made jam

OR

Zuppa di Pesce

Cloudy seafood soup in prawn bisque, garlic bread

MAIN

Tagliata di Tonno 

Grilled yellow fin tuna steak, sweet potatoes, baby bok choy, home-made barbecue sauce

OR

Pappardelle al Brasato di Manzo 

Home-made pappardelle, Australian braised beef cheek, aged parmigiano reggiano cheese, chopped parsley

OR

Tortelloni Verdi 

Home-made pasta dumpling, ricotta, spinach, sage butter, hazelnut, parmesan

DESSERT

Classic Tiramisu

Layered lady finger biscuit, mascarpone cheese, chocolate Streusel



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Garbo Set Dinner

RM 180 nett per person

APPETISER

Zuppa al Pomodoro

Traditional Italian tomato soup, locally sourced mascarpone cheese

OR

The Terrace salad

Organic seasonal leaves, grilled blue fin sashimi tuna slices, salmon roe, olive oil, lemon dressing, red onion chutney, cherry tomatoes

MAIN

Guancia di Manzo Brasata

8 hours braised beef cheek, carrot cream, glazed baby carrots

OR

Filetto di Branzino

Sea bass fish fillet, clams, tomato broth, broccoli, baby potatoes

OR

Risotto Alla Zucca

Carnaroli rice, olive oil, pumpkin, broccoli, roasted pumpkin seeds, almond

DESSERT

Chocolate Lava Cake

Valrhona Caraibe 63%, salted caramel ice cream



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BEVERAGE MENU

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MOCKTAILS

RM
32

Fruit Punch

Mango juice, orange juice, pineapple juice, lime juice, grenadine syrup

Funky Monkey

Peach, banana puree, pineapple & mango juice, low fat milk

Mango and Peach Blast

Mango puree, honey and peach puree

Virgin Mojito

Fresh mint, fresh lime, brown sugar, topped with soda water

Sunset

Sprite, grenadine syrup, peach puree

Virgin Colada

Pineapple juice, coconut cream, lime juice

COCKTAILS

42

Fruit Margarita

Tequila, triple sec, fresh lime, fruits of your choice pineapple, strawberry, peach

Gin Fizz

Gordon gin, fresh lime topped with soda water

Caipirosca

Vodka, muddled lime wedges, brown sugar

Strawberry Caipirinha

Cacacha rum, strawberry puree, muddled lime wedges, brown sugar

Piña Colada

White rum, coconut cream, malibu rum, pineapple juice

Bloody Mary

Vodka, tomato juice, fresh lime, tabasco, Worcestershire sauce, black pepper

Mojito

Light rum, lime wedges, fresh mint and brown sugar muddled, topped with soda water

Mai Tai

White rum, dark rum, orange curacao, sweet sour, orange juice

Singapore Sling

Gin, cherry brandy, D.O.M Benedictine, triple sec, pineapple juice, lime juice, grenadine, angostura bitter, topped with soda water

Long Island Iced Tea

Vodka, gin, tequila, white rum, triple sec, sweet sour, topped with Coca-Cola

TERRACE

	RM
DRAUGHT BEERS	
Carlsberg (330ml)	26
Carlberg (500ml)	35
Guinness Stout	26
Tiger	26
Kronenbourg 1664 Blanc	29
Heineken	29
Corona	29
FRESHLY SQUEEZED JUICES	
Orange	31
Pineapple	
Watermelon	
Carrot	
Apple	
CHILLED JUICES	
Orange	24
Pineapple	
Mango	
Pink Guava	
Grapefruit	
Apple	
FRESH COCONUT	
Pandan Coconut	28
SOFT DRINKS	
Coca-Cola	17
Coke Zero	
Sprite	
Soda Water	
Tonic Water	
Ginder Ale	
Ginger Ade	
Bitter Lemon	
ENERGY DRINKS	
Red Bull Blue	22
100 Plus	
MILKSHAKES	
Chocolate, vanilla, strawberry	26
H2O	
Still - Acqua Panna 750ml	38
Sparkling - San Pellegrino 750ml	38

TERRACE

	RM
APERITIFS	
Campari	31
Sprizzer	
Pimm's No1	
Martini Dry, Martini Bianco, Martini Rosso	
Pernod, Ricard, Pastis	
GIN	
Gordon's	26
Beefeater	26
Bombay Sapphire	26
Tanqueray	29
Hendrick's	31
Monkey 47	35
RUM	
Cachaca	26
Bacardi Light	31
Bacardi Gold	29
Bacardi 8	31
Captain Morgan Black Label	31
Captain Morgan Spice	31
Myers's Rum	31
Mount Gay Rum	31
VODKA	
Stolichnaya	31
Smirnoff Red	31
Smirnoff Blue	31
Absolut Blue	29
Absolut Mandarin	29
Absolut Peach	29
Absolut Ruby Red	29
Absolut Raspberry	29
TEQUILA	
Camino Tequila	31
Sierra Tequila	31
Jose Cuervo Gold	31
Patron Silver	40
Patron Añejo	42
Patron Reposado	42

TERRACE

	RM
CANADIAN	
Canadian Club 10 Y	31
Canadian Club 12 Y	32
SINGLE MALT	
Macallan 12 Y	48
Glenfiddich 12 Y	31
Glenfiddich 18 Y	53
Glenmorangie Original	28
Glenlivet 15 Y	43
Old Pulteney 17 Y	53
Bowmore 17 Y	73
WHISKEY COLLECTION	
SCOTCH	
Famous Grouse 12 Y	29
Chivas Regal 12 Y	35
Chivas Regal 18 Y	47
Johnnie Walker Black Label	29
Johnnie Walker Gold Label	35
Johnnie Walker Swing	42
BOURBON	
Jim Beam	31
Maker's Mark Whisky	31
Jack Daniels	42
Jack Daniels Silver	42
IRISH	
Jameson	31
JAPANESE	
Suntory Special Blend	35
COGNAC	
Remy Martin VSOP	31
Remy Martin XO	53
Hennessey VSOP	43
Hennessey X.O	108
Martel Cordon Bleu	53
Martell X.O	73
ARMAGNAC	
Chabot Napoleon	35
Chabot VSOP	31
Chabot XO	64
Janneau Armagnac 8	35

TERRACE

	RM
	42
COFFEE SPECIALITIES	
Cafe Royale <i>Cognac, Coffee, Raw sugar, Cream</i>	
Jamaican Beat <i>Tia Maria, Coffee, Raw sugar, Cream</i>	
Zipper Coffee <i>Bailey's, Coffee, Raw sugar, Cream</i>	
Irish Coffee <i>Jameson, Coffee, Raw sugar, Cream</i>	
	21
COFFEE SELECTION	
Brewed Coffee	
Cafe Latte	
Cappuccino	
Espresso	
Decaffeinated Coffee	
	21
1837 TWG TEA SELECTIONS	
Black Chai Tea (Black Tea)	
English Breakfast Tea (Black Tea)	
English Earl Grey (Black Tea)	
Jasmine Queen Tea (Green Tea)	
Mistral Tea (Green Tea)	
Midnight Hour Tea (Black Tea)	
Rose Boudoir Tea (Black Tea)	
Chamomile Tea (Herbal Tea)	
Marrakech Tea (Herbal Tea)	