

TERRACE

DINNER MENU

TERRACE

ANTIPASTI

RM

The Terrace Antipasto (for two persons)

102

Selezione dei nostri antipasti comprensiva di: roast beef di manzo, petto di anatra affumicato, mozzarella di bufala da fattoria locale, marmellata di pomodoro, verdure grigliate marinate, olive, pomodori secchi
Antipasto with slow roasted Australian roast beef, smoked imported duck breast, locally sourced buffalo mozzarella, marinated grilled vegetables, kalamata olives, sundried tomatoes, homemade tomato jam

Carpaccio di Manzo

80

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

85

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

55

Sformato tradizionale napoletano a base di melanzane, pomodoro, basilico e mozzarella al forno
Napoli style baked layers of eggplant, tomato and mozzarella

Capesante Tartufate

100

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

68

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

82

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

38

Carpaccio di anguria, servito con marinata di pomodorini, olive, capperi e avocado, rucola e tofu croccante
Smoked watermelon carpaccio, olives, capers, tomato, avocado salsa



Gluten Free



Contains Nuts



Vegetarian



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TERRACE

SALADS

RM

The Terrace Salad

72

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

72

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

37

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

Diced vegetables clear soup with a touch of pesto

Zuppa di Pesce

62

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

Cloudy seafood soup in prawn bisque base served with garlic bread

PASTA

Risotto ala Zucca

58

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

Tortelloni Verdi

62

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

86

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

90

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

78

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

72

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

Spaghettoni de Mare

82

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

82

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

Filetto di merluzzo del pacific alla piastra con patate, pomodorini marinati e olio alle erbe
Roasted black cod, potatoes, marinated tomatoes and herb oil

138

Tagliata di Tonno

Filetto di tonno alla griglia con patate dolci, bok choy e salsa teriyaki
Grilled yellow fin tuna steak, sweet potatoes, baby bok choy: sautéed or raw marinated, home-made teriyaki sauce

97

Filetto di Branzino

Filetto di branzino alla piastra con guazzetto di vongole e pomodorini, patate novelle e broccoli
Sea bass fish fillet with clams, tomato broth, broccoli and baby potatoes

93

Guancia di Manzo Brasata

Guancia di manzo brasata, purea di carote e carote novelle glassate
8 hours braised beef cheek, carrot cream and glazed baby carrots

115

Filetto di Manzo Tartufato

Manzo australiano grigliato supurea di patate con salsa ai funghi tartufata
Australian beef tenderloin, truffle, mushrooms, beef jus and potato cream

165

Trilogia Dell' Anatra Rougié

Composizione di anatra francese in 3 modi: petto alla piastra, raviolo e coscia confit
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

163

Culaccia di Agnello

Scamone di agnello grigliato con tuberi, spinaci saltati e olio alle erbe
Grilled marinated lamb rump, roasted root vegetables, sautéed spinach, herb oil

110

Galletto










Galletto alla griglia con verdure, salsa verde e purea di patate
Grilled spring chicken with salsa verde, roasted vegetables and mashed potato

70



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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	41
Chocolate Lava Cake <i>Tortino al cioccolato caldo con cuore morbido e gelato a caramello salato</i> Valrhona Caraibe 63%, salted caramel ice cream	38
Il Limone   <i>Dolce a forma di limone con ripieno di marmellata di limone e mousse allo yuzu</i> Lemon marmalade insert, yuzu mousse	39
Vanilla Panna Cotta   <i>Pannacotta alla vaniglia, composta di frutti rossi e cialda al sesamo</i> Red berries compote, sesame tuile	38
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	38
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	37
Tropical Fruit Platter   Watermelon, mango, papaya, honeydew, pineapple	35
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	22
Selezione di Formaggi <i>Italian cheese selection with fruits, nuts and crackers</i> <ul style="list-style-type: none">AsiagoProvola AffumicataGrana padanoPecorinoToma	82



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Ameno Set Dinner

RM 190 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 165 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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	CHAMPAGNE	RM
	BRUT Taittinger Brut Réserve 375ml (2 glasses)	HALF BOTTLE 168
NV	SPARKLING De Stefani, Prosecco DOC, Metodo Zero, Millesimato 2016, Extra Dry, Veneto, Italy	BOTTLE 195 GLASS 42
2018	WHITE WINE	
	Italy Castello Banfi, Le Rime, IGT, Tuscany, Chardonnay, Pinot Grigio	195 42
2017	France Domaine De La Perriere Sancerre Blanc AOC, Loire, Sauvignon Blanc	250 52
2016	Australia Pepper Tree Wratten Bully Orange, Chardonnay	195 48
2017/ 2018	New Zealand Ata Rangi, Martin borough, Sauvignon Blanc	240 52
2017	ROSE WINE	
	France Fleurs de Prairie Côtes de Provence, Cinsault, Shiraz , Grenache	195 42
	RED WINE	
2015/ 2018	Italy Villa Caffaggio Chianti Classico DOCG Singe Estate, Sangiovese	198 46
2016	France Gustave Lorentz, Alsace, Pinot Noir	205 46
	MOCKTAILS	28
	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	

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COCKTAILS

38

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 a splash of soda

Mai Tai

White rum, dark rum, orange curacao, sweet sour topped with 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

BEERS

Carlsberg	24
Tiger	24
Kronenbourg 1664 Blanc	26
Heineken	26
Corona	26

CHILLED JUICES

Orange, pineapple, pink guava, mango, apple	22
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SOFT DRINKS

Coca-Cola, Coke light, Sprite, ginger ale, tonic, soda water, ginger ade	15
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MILKSHAKES

Chocolate, vanilla, strawberry	26
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H2O

Acqua Panna	
San Pellegrino	
500ml	22
750ml	26

TERRACE





	RM
APERITIFS	
Campari	28
Aperol	
Pimm's No1	
Martini Dry, Martini Bianco, Martini Rosso	
Pernod, Ricard, Pastis	
GIN	
Gordon's	24
Beefeater	24
Bombay Sapphire	26
Tanqueray	26
Tanqueray 10	28
Hendrick's	32
Monkey 47	42
RUM	
Cachaca	24
Bacardi Light	28
Bacardi Gold	26
Bacardi 8	28
Captain Morgan Black Label	28
Captain Morgan Spice	28
Myers's Rum	28
Mount Gay Rum	28
WHISKEY COLLECTION	
SCOTCH	
Famous Grouse 12 Y	26
Chivas Regal 12 Y	32
Chivas Regal 18 Y	43
Johnnie Walker Black Label	26
Johnnie Walker Gold Label	32
Johnnie Walker Swing	38
Ballantines	28
BOURBON	
Jim Beam	28
Maker's Mark Whisky	28
Jack Daniels	28
Jack Daniels Silver	38
IRISH	
Jameson	28
JAPANESE	
Suntory Special Blend	32

TERRACE

		RM
	CANADIAN	
Canadian Club 10 Y		28
Canadian Club 12 Y		29
	SINGLE MALT	
Macallan 12 Y		48
Glenfiddich 12 Y		28
Glenfiddich 18 Y		48
Glenmorangie Original		25
Glenlivet 12 Y		28
Glenlivet 15 Y		39
Old Pulteney 17 Y		48
Lagavulin 16 Y		41
Bowmore 17 Y		66
	VODKA	
Stolichnaya		28
Smirnoff Red		28
Smirnoff Blue		28
Level		26
Absolut Blue		26
Absolut Mandarin		26
Absolut Peach		26
Absolut Ruby Red		26
Absolut Raspberry		26
	TEQUILA	
Camino Tequila		28
Sierra Tequila		28
Jose Cuervo Gold		28
Patron Silver		36
Patron Añejo		38
Patron Reposado		42
	COGNAC	
Remy Martin VSOP		28
Remy Martin XO		59
Remy Martin Louis XIII		620
Hennessey VSOP		45
Hennessey X.O		108
Martel Cordon Bleu		68
Martell X.O		98
	ARMAGNAC	
Chabot Napoleon		32
Chabot VSOP		28
Chabot XO		58
Janneau Armagnac 8		32

TERRACE

Terrace Specials

	RM
APPETISERS	
Deep-fried silver anchovies with vegetables and lemon <i>Frittura di pesciolini con verdure e limone</i>	45
Steamed warm seafood salad with prawns, octopus, clams, mussels, extra virgin olive oil, lemon, potatoes, celery and tomato  <i>Insalata di mare tiepida con gamberi, polipo, vongole e cozze servita con verdure e limone</i>	65
PASTA	
Prawn bisque risotto served with Argentinian red prawn tartare and creamy stracciatella  <i>Risotto al brood di gamberi con tartare di gamberi rossi Argentini e stracciatella cremosa</i>	80
Grilled whole coral lobster served with home-made fettuccine in fresh tomato base <i>Aragosta grigliata servita con tagliatelle al pomodoro fresco</i>	295
MAIN	
Salt baked seabass served with roasted potatoes, sauteed greens and marinated tomatoes  <i>Branzino in crosta di sale con patate arrosto, verdure saltate e pomodorini marinati</i>	220
300gr grilled black angus rib eye with rocket, semidried tomatoes and parmesan shaved  <i>Tagliata di black angus con rucola, pomodorini disidratati e scaglie di parmigiano</i>	240



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