

# TERRACE

**FOOD MENU**

# TERRACE

## ANTIPASTI

RM

### The Terrace Antipasto (for two persons)

95

*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

75

*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

81

*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

53

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

### Capesante Tartufate

95

*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

65

*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

78

*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

48

*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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## SALADS

RM

### The Terrace Salad

68

*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

68

*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

35

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

Diced vegetables clear soup with a touch of pesto

### Zuppa di Pesce

58

*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

55

*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

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

82

*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

85

*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

75

*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

65

*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

78

*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

78

*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

180

**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

92

**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

88

**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

109

**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

155

**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

158

**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

102

**Galletto** 

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

65



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## DESSERTS

RM

### The Terrace Tiramisu

41

*Tiramisu classico con biscotti novarinesi bagnati nel caffè crema al mascarpone e cacao.*

Italian tiramisu with mascarpone cream and lady finger biscuits, espresso coffee, cacao powder, chocolate and amaretti drizzle

### Cioccolato al Caffè

37

*Crema bruciata al caffè, praline di mandorla, spugna alla nocciola e terra al cioccolato*

Coffee brûlée, almond praline, hazelnut micro sponge, chocolate soil and chocolate tuile

### Il Limone

38

*Dolce a forma di limone con ripieno di marmellata di limone e mousse allo yuzu*

Lemon marmalade insert, yuzu mousse

### Pannacotta Fagola e Basilico

35

*Pannacotta al basilico, meringa alla fragola, crumble di cioccolato bianco e corn flakes, gelato alla fregola*

Compressed strawberry vanilla clear strawberry gel, basil panna cotta, strawberry meringue, white chocolate cornflakes soil and strawberry ice cream

### Affogato

35

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

### Pasta Frolla al Mango e Caramello

35

*Crostata al mango e caramello con sorbetto all'ananas*

Caramel dulcify cream, caramel whipped ganache, mango lime compote, hazelnut cake, mango pineapple sorbet

### Baked New York Cheesecake

41

With homemade cherry ice cream and vanilla chantilly

### Sago Melaka

32

Traditional Nyonya pearl sago with palm sugar, caramelised pineapple and home-made coconut cream

### Tropical Fruit Platter

35

Watermelon, mango, papaya, honeydew, pineapple

### Gelato and Sorbet

21

#### Ice Cream

- Vanilla
- Chocolate
- Strawberry
- Basil

#### Sorbet

- Green apple and basil
- Passion fruit
- Lemon
- Pineapple mango

### Selezione di Formaggi

78

*Italian cheese selection*

- Gorgonzola
- Scamorza affumicata
- Parmigiano reggiano
- Pecorino romano
- Formaggio caprino
- Formaggio di Capra



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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

#### The Terrace Tiramisu

Italian tiramisu, mascarpone cream, lady finger biscuits, espresso coffee, cacao powder, chocolate, amaretti drizzle



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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

#### Cioccolato al Caffè

Coffee brûlée, almond praline, hazelnut micro sponge, chocolate soil, chocolate tuille



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## BEVERAGE MENU



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	CHAMPAGNE	RM
	<b>BRUT</b> Taittinger Brut Réserve 375ml (2 glasses)	<b>HALF BOTTLE</b> <b>168</b>
NV	<b>SPARKLING</b> De Stefani, Prosecco DOC, Metodo Zero, Millesimato 2016, Extra Dry, Veneto, Italy	<b>BOTTLE</b> <b>195</b> <b>GLASS</b> <b>42</b>
2018	<b>WHITE WINE</b>	
	<b>Italy</b> Castello Banfi, Le Rime, IGT, Tuscany, Chardonnay, Pinot Grigio	<b>195</b> <b>42</b>
2017	<b>France</b> Domaine De La Perriere Sancerre Blanc AOC, Loire, Sauvignon Blanc	<b>250</b> <b>52</b>
2016	<b>Australia</b> Pepper Tree Wratten Bully Orange, Chardonnay	<b>195</b> <b>48</b>
2017/ 2018	<b>New Zealand</b> Ata Rangi, Martin borough, Sauvignon Blanc	<b>240</b> <b>52</b>
2017	<b>ROSE WINE</b>	
	<b>France</b> Fleurs de Prairie Côtes de Provence, Cinsault, Shiraz , Grenache	<b>195</b> <b>42</b>
	<b>RED WINE</b>	
2015/ 2018	<b>Italy</b> Villa Caffaggio Chianti Classico DOCG Singe Estate, Sangiovese	<b>198</b> <b>46</b>
2016	<b>France</b> Gustave Lorentz, Alsace, Pinot Noir	<b>205</b> <b>46</b>
2016	<b>Australia</b> Robert Oatley Signature Series, McLaren Valley, Shiraz	<b>218</b> <b>48</b>
2016	<b>New Zealand</b> Villa Maria Private Bin Hawkes Bay, Merlot, Cabernet Sauvignon	<b>240</b> <b>52</b>
	<b>MOCKTAILS</b>	<b>28</b>
	<b>Fruit Punch</b> Mango juice, orange juice, pineapple juice, lime juice, grenadine syrup	
	<b>Funky Monkey</b> Peach, banana puree, pineapple & mango juice, low fat milk	
	<b>Mango and Peach Blast</b> Mango puree, honey and peach puree	
	<b>Virgin Mojito</b> Fresh mint, fresh lime, brown sugar, topped with soda water	
	<b>Sunset</b> Sprite, grenadine syrup, peach puree	
	<b>Virgin Colada</b> Pineapple juice, coconut cream, lime juice	

# TERRACE

RM

## 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





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

# TERRACE

		RM
	<b>CANADIAN</b>	
Canadian Club 10 Y		28
Canadian Club 12 Y		29
	<b>SINGLE MALT</b>	
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
	<b>VODKA</b>	
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
	<b>TEQUILA</b>	
Camino Tequila		28
Sierra Tequila		28
Jose Cuervo Gold		28
Patron Silver		36
Patron Añejo		38
Patron Reposado		42
	<b>COGNAC</b>	
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
	<b>ARMAGNAC</b>	
Chabot Napoleon		32
Chabot VSOP		28
Chabot XO		58
Janneau Armagnac 8		32

# TERRACE

## Terrace Specials

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



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