

RESTAURANT BAR GIARDINO

DRINK • COFFEE • COCKTAIL • TEA • LIVING • MUSIC



Lunch service from 12:00 to 17:00

Dinner service from 18:30 to 22:30

LISTA INFORMATIVA DEGLI ALLERGENI LIST OF ALLERGENIC INGREDIENTS

Regolamento UE 1169/2011 del Parlamento europeo e del Consiglio 25 ottobre 2011

Allegato II Sostanze o prodotti che provocano allergie o intolleranza

Annex II of the EU Reg. No 1169/2011 Substances or products causing allergies or intolerances



Cereali contenenti glutine
Cereals containing gluten



Crostacei e prodotti a base di crostacei
Crustaceans and products based on shellfish



Uova e prodotti a base di uova
Eggs and by-products



Pesce e prodotti a base di pesce
Fish and products based on fish



Arachidi e prodotti a base di arachidi
Peanuts and peanuts-based products



Soia e prodotti a base di soia
Soy and soy-based products



Latte e prodotti a base di latte, incluso lattosio
Milk and dairy products, lactose included



Frutta a guscio e prodotti a base di frutta a guscio
Fruits in shell and their by-products



Sedano e prodotti a base di sedano
Celery and products based on celery



Senape e prodotti a base di senape
Mustard and mustard-based products



Semi di sesamo e prodotti a base di semi di sesamo
Sesame seeds and sesame seeds-based products



Anidride solforosa e solfiti
in concentrazioni superiori a 10 mg/kg o 10 mg/l
Sulphur dioxide and sulphites
in concentrations above 10 mg/kg or 10 mg/l



Lupini e prodotti a base di lupini
Lupine and lupine-based products



Molluschi e prodotti a base di molluschi
Molluscs and products based on molluscs

LUNCH MENU

Bread basket (1-3-7-8-11) € 3,50

MAIN COURSES

Breaded cutlet (1-3-7) € 22,00


*Breaded veal loin cutlet**, lemon mayo and potato chips**

Fish and chips (1-3-4-7) € 20,00

*Battered cod**, pil pil, lime and potato chips**

A.Burger and coleslaw with French fries* (1-3-5-7-10-11)  € 18,00

*Beef burger served with sesame bun**, cheddar, bacon, tomato, pickles and onion*

Club sandwich with French fries* (1-3-5-7-10-12)  € 17,00

Sandwich with bacon, egg, lettuce, tomato and chicken

Veggie club sandwich with French fries* (1-3-6-12)  € 16,00


Sandwich with vegetables, tofu mayo, avocado, tomato

Avocado Caesar salad (1-3-7-9-10-12)  € 15,00

Avocado, lettuce, parmesan flakes, bread croutons and Caesar sauce

Chicken Caesar salad (1-3-7-9-10-12) € 15,00


Slow cooked chicken, lettuce, parmesan flakes, bread croutons and Caesar sauce

Ham & cheese toast with French fries* (1-5-7)  € 13,00

STARTERS

The bruschetta (1-4-7-10-12-14) € 20,00
Toasted bread, confit tomato mustard, basil, capers, olives and lemon, seared octopus and burrata cheese*


Beef and “puntarelle” chicory (4-7-10) € 18,00
*Marinated beef**, chicory, anchovies mayo, hay cheese and burnt mint tomato*


Ham, buffalo mozzarella and truffle (1-5-7)  € 18,00
Local ham, buffalo mozzarella, black truffle flakes and dried tomato bread chips

Giudia-style artichoke (1)  € 15,00
Whole fried artichoke from the Roman-Jewish tradition

Vegetable croquettes (7-8-12)  € 15,00
*Vegetarian croquettes**, cabbage salad with raspberry vinegar, raisins and labaneh*

FIRST COURSES

Spaghettone pasta in carbonara sauce (1-3-7)  € 17,00
“Gragnano” spaghettone pasta, eggs, bacon, pepper and Roman pecorino



Tonnarelli pasta in amatriciana sauce (1-7-12)  € 17,00
Tonnarelli pasta, cherry tomato reduction, pecorino fondue and bacon crumbs

The gnocchi (1-3-7-9-12)  € 17,00
*Homemade potato gnocchi**, tomato, basil and buffalo “stracciata”*


Cheese, pepper and pumpkin (1-7)  € 16,00
Cheese & pepper paccheri pasta creamed with sheep ricotta cheese, on a pumpkin & sage fondue

Vegetables and legumes (1-9-12)  € 15,00
Beans and chickpeas soup with kale, Swiss chard, rosemary oil and pecorino croutons


SIDE DISHES

- Sauteed chicory**  € 7,00
- Lemon juice Swiss chard**  € 7,00
- “Puntarelle” chicory and anchovies salad (4) € 7,00

FOR KIDS

- Spaghetti pasta with tomato sauce and fresh basil (1-9)  € 9,00
- Chicken nuggets* with French fries* (1-3-6-7-8-9-10-12) € 9,00
- Fish sticks* with French fries* (1-2-3-4-6-7-9-10) € 9,00

DESSERTS

- Sliced fresh fruit  € 8,00
- “Gran-A.Roma” tiramisu (1-3-6-7) € 8,00
- Desserts of the day (for allergens ask our staff) € 8,00

DINNER MENU

Bread basket (1-3-7-8-11) € 3,50

STARTERS

Artichoke and cod (1-4-7-12) € 20,00

*Roman-style artichoke** and its sauce stuffed with creamed cod and lemon, served with “Genzano” bread chips*

Beef and “puntarelle” chicory (4-7-10) € 18,00

*Marinated beef**, “puntarelle” chicory, anchovies mayo, hay cheese and burnt mint tomato*

Shrimps saltimbocca (2-4-8)  € 18,00

Pork saltimbocca filled with shrimps, served with wilted escarole, pine nuts and raisins*

Amatriciana bucatini (1-3-7-12)  € 15,00

Amatriciana bucatini pasta in egg “frittata”

Vegetable croquettes (5-7-12)  € 15,00

*Vegetarian croquettes**, cabbage salad with raspberry vinegar, raisins and labaneh*


FIRST COURSES

Broccoli and ray (1-3-4-7) € 25,00

*Homemade mezzelune** pasta stuffed with turnip green and bottarga, served with ray** reduction and broccoli*

Lamb and artichokes gnocchi (1-3-7-9-12) € 20,00

*Homemade potato gnocchi**, lamb** shoulder stew, fried artichokes and sauteed mint artichokes*

Spaghettone pasta in carbonara sauce (1-3-7)  € 17,00

“Gagnano” spaghettone pasta, eggs, bacon, pepper and Roman pecorino

Cheese, pepper and pumpkin (1-7)  € 16,00

Cheese & pepper paccheri pasta creamed with sheep ricotta cheese, on a pumpkin & sage fondue

Vegetables and legumes (1-9-12)  € 15,00

Beans and chickpeas soup with kale, Swiss chard, rosemary oil and pecorino croutons

MAIN COURSES

Sea bass and artichokes (4-7-12) € 25,00

*Sea bass** with mint artichokes and Mugnaia-style sauce*

Veal cheek (7-9-12) € 23,00

*Veal cheek**, mashed potato, herbs butter and caramelized onion*

Cod and chickpeas (1-4-7-9) € 18,00

*Battered cod** on a rosemary chickpeas puree*


Stuffed suckling pig fillet (8-12)  € 18,00

*Suckling pig fillet** stuffed with chestnuts, plums and mulled wine*


Roman-style chicken (5-12) € 16,00

*Chicken thigh** stuffed with olives and capers, served with roasted peppers*


SIDE DISHES

Sauteed chicory** 	€ 7,00
Lemon juice Swiss chard** 	€ 7,00
“Puntarelle” chicory and anchovies salad (4)	€ 7,00
Baked potatoes** 	€ 7,00

FOR KIDS

Spaghetti pasta with tomato sauce and fresh basil (1-9) 	€ 9,00
Chicken nuggets* with French fries* (1-3-6-7-8-9-10-12)	€ 9,00
Fish sticks* with French fries* (1-2-3-4-6-7-9-10)	€ 9,00

DESSERTS

Sliced fresh fruit 	€ 8,00
“Gran-A.Roma” tiramisu (1-3-6-7)	€ 8,00
Desserts of the day (for allergens ask our staff)	€ 8,00

SPUMANTI	<i>glass 12,5 cl</i>	<i>bottle</i>
Brut Cantine Silvestri	€ 7,00	€ 30,00

CHAMPAGNE	<i>glass 12,5 cl</i>	<i>bottle</i>
Achille Princier Brut	€ 12,00	€ 55,00

WHITE WINES	<i>glass 15 cl</i>	<i>bottle</i>
Chardonnay Altkirch Südtirol Colterenzio	€ 8,00	€ 28,00
Frascati DOCG Villa Simone	€ 7,00	€ 28,00
Pinot Grigio Terre dei Vescovi Colli Vicentini	€ 6,00	€ 22,00
Vermentino Cantine Silvestri	€ 6,00	€ 24,00
Grillo Cantine Europa	€ 6,00	€ 15,00

ROSE WINES	<i>glass 15 cl</i>	<i>bottle</i>
Negramaro Rosato del Salento Rosa del Golfo	€ 7,00	€ 34,00

RED WINES	<i>glass 15 cl</i>	<i>bottle</i>
Merlot Cantine Silvestri	€ 8,00	€ 30,00
Cesanese Cantine Silvestri	€ 7,00	€ 26,00
Primitivo del Salento Pervini I Monili	€ 7,00	€ 23,00
Chianti Superiore San Lorenzo Melini	€ 6,00	€ 19,00
Nero d'Avola Cantine Europa	€ 6,00	€ 15,00

BOTTLED BEER		
Birra Del Borgo - Ipa	6,4% vol	33 cl € 7,00
Birra Nastro Azzurro - Lager	5,0% vol	33 cl € 7,00
Birra Nastro Azzurro - Alcohol free	0,0% vol	33 cl € 7,00

DRAUGHT BEER		
Birra Nastro Azzurro - Lager	4,6% vol	30 cl € 7,00

SOFT DRINKS

Still water 75 cl	€ 4,00
Sparkling water 75 cl	€ 4,00
Sodas	€ 4,00

CAFETERIA

Espresso coffee	€ 3,00
Decaffeinated espresso	€ 3,00
Ginseng	€ 3,00
Cappuccino	€ 4,00
Caffe latte	€ 4,00
American coffee	€ 4,00
Barley coffee	€ 4,00

For any clarification about this menu and to consult the
“List of ingredients” please contact our staff.

If you have a food allergy or a special dietary requirement, please inform our staff before
ordering and consult the numerical list of allergens.

It is not possible to guarantee the total absence of contamination
during food processing: allergic substances may be present in traces in all dishes, even if not
expressly indicated in the individual preparations.

Notes:

- * Frozen product
- ** Blast-chilled product

All prices include VAT