

## MENU

Cheeseburger con carne di Fassona e bacon affumicato

*Cheeseburger with smoked bacon (C-D-G-I-N)*

€26

Insalatina con salmone marinato, avocado e anacardi 

*Salad with marinated salmon, avocado and cashews nuts (A-D-E-G-I)*

€22

Baccalà cotto a bassa temperatura con insalatina mediterranea 

*Cod cooked at low temperature with Mediterranean salad (A-E-G)*

€24

Caprese  

*Caprese salad with buffalo mozzarella cheese and local tomatoes (C)*

€18

Spaghetti alla Nerano 

*Spaghetti Nerano style with zucchini sauce and cheese (C-D-G)*

€18

Scrigni con burrata ai 3 pomodori 

*Ravioli filled with burrata cheese and local tomatoes sauce (C-D-I)*

€18

Ricciola al forno con bouillabaisse e spinacino 

*Baked amberjack with bouillabaisse and baby spinach (A-P-C-M)*

€28

Tagliata di vitello da latte con salsa di pecorino e noci,  
rucola e pomodoro semi dry (E-D)

*Sliced veal with pecorino cheese and walnuts sauce, rocket salad and semi-dry tomatoes*

22,00 €

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## PIZZA

Margherita

*Tomato sauce, mozzarella cheese, basil and olive oil (C-D)*

€14

Marinara

*Tomato sauce, garlic, origan and olive oil (C-D)*

€14

Filetto

*Cherry tomatoes, mozzarella cheese, basil and olive oil (C-D)*

€14

Diavola

*Tomato sauce, spicy salami, mozzarella cheese and olive oil (C-D-L)*

€14

## DESSERT

Babà al rum

*Neapolitan rum babà (C-D-G-I)*

€12

Torta Caprese

*Caprese cake (C-E-G-I)*

€12

Cheesecake ai frutti rossi

*Cheesecake with wild berries (C-D-I)*

€12

Crostata alla frutta

*Fruit tart (C-D-I-L)*

€12

Frutta fresca di stagione

*Seasonal fresh fruit*

€12

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I piatti somministrati possono contenere uno o più allergeni appartenenti alle 14 famiglie di allergeni indicate nell'art. II del Reg. UE 1169/201, quali:

*The dishes may have one or more allergens belonging to the 14 types of allergens as shown in the Annex II of the EU Food Information for Consumers Regulation No. 1169/201:*

	<b>A</b>	<b>Pesce e prodotti a base di pesce</b>	<i>Fish and derived products</i>
	<b>B</b>	<b>Molluschi e prodotti a base di molluschi</b>	<i>Molluscs like clams, mussels, whelks, oysters, snails and squid</i>
	<b>C</b>	<b>Latte e prodotti a base di latte (incluso lattosio)</b>	<i>Milk and dairy-derived (including lactose)</i>
	<b>D</b>	<b>Cereali contenenti glutine e prodotti derivati</b>	<i>Cereals containing gluten, namely: wheat (spelt and Khorasan wheat), rye, barley, oats</i>
	<b>E</b>	<b>Frutta a guscio</b>	<i>Nuts, namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts</i>
	<b>F</b>	<b>Crostacei e prodotti a base di crostacei</b>	<i>Crustaceans like prawns, crabs, lobster, crayfish</i>
	<b>G</b>	<b>Arachidi e prodotti a base di arachidi</b>	<i>Peanuts</i>
	<b>H</b>	<b>Lupino e prodotti a base di lupino</b>	<i>Lupin which includes lupin seeds and flour and can be found in types of bread, pastries and pasta</i>
	<b>I</b>	<b>Uova e prodotti a base di uova</b>	<i>Eggs and egg-derived</i>
	<b>L</b>	<b>Anidride solforosa e solfiti</b>	<i>Sulphur dioxide/sulphites, where added and at a level above 10mg/kg in the finished product</i>
	<b>M</b>	<b>Soia e prodotti a base di soia</b>	<i>Soybeans and derived</i>
	<b>N</b>	<b>Sesamo e prodotti a base di semi di sesamo</b>	<i>Sesame and derived</i>
	<b>O</b>	<b>Senape e prodotti a base di senape</b>	<i>Mustard and derived</i>
	<b>P</b>	<b>Sedano e prodotti a base di sedano</b>	<i>Celery and derived</i>

Per eventuali intolleranze alimentari o allergie,  
vi preghiamo di rivolgervi al personale del ristorante

*For any kind of food intolerance or allergy  
please ask to our restaurant staff*



LOUNGE & TERRACE

PIANO