

SINCE



1994

ROMAZZINO

— FINE DINING RESTAURANT —

Chefs' Signiture Menu

A 'LA CARTE

STARTERS

Baby Spinach and Rucola Salad |  17.00
7, 8, 10, 12
Apple, Sundried Tomato, Marinated Raisins, Roasted Hazelnuts, “Anthotiro” Cheese, White Balsamic Vinaigrette

Tuna Tartar 21.00
4
Orange, Chilli, Chives, Onion, Micro Greens, Lemon, Olive oil.Served with Avocado Quenelle

Beef Carpaccio 18.00
7
Smoked Pecorino Cheese, Virgin Olive Oil, Truffle, Artichoke and Sour Cream

Sea Bass Orzotto 22.00
1, 4, 7, 12
Sea Bass Ceviche topped with Lemon Orzotto, Parmesan, Salmon Caviar. Served with Bottarga, and Dill Olive Oil

Goat Cheese au Gratin |  17.00
1, 7, 10, 12
Mixed Greens, Lavosh, Grilled Vegetables, Pine Nuts and Forest Berries, Raspberry-Honey Balsamic Dressing

Foie Gras with Duck Croquette 29.00
1, 8, 12
Roasted Apple with Hazelnuts and Onion Confit, Crispy Brioche and Tokaji Reduction Sauce

SOUPS

Creamy Pumpkin Soup 10.00
1, 7
Coconut Cream, Pumpkin Timbale and Malibu Cream Cheese Quenelle

Mushroom Consommé 12.00
1, 12
Mushroom Ravioli and Truffle

 VEGETARIAN |  VEGAN

Allergens

- (1) Cereals containing gluten
- (2) Crustaceans (seafood in shell, e.g. crabs, shrimps, lobsters) and their products
- (3) Eggs and products based on eggs
- (4) Fish and products based on fish
- (5) Peanuts (groundnuts) and products based on peanuts
- (6) Soybeans and products based on soy
- (7) Milk and products based on milk
- (8) Nuts (e.g. Almonds, hazelnuts, walnuts, cashews, etc.)
- (9) Celery and products based on celery
- (10) Mustard and products based on mustard
- (11) Sesame seeds and products based on sesame seeds
- (12) Sulphur dioxide (SO₂) and sulphites
- (13) Lupine and products based on lupine
- (14) Molluscs and products based on molluscs

Αλλεργιογόνες Ουσίες

- (1) Δημητριακά που περιέχουν γλουτένη
- (2) Καρκινοειδή (θαλασσινά με κέλυφος, π.χ. καβούρια, γαρίδες, αστακοί) και προϊόντα τους
- (3) Αυγά και προϊόντα με βάση τα αυγά
- (4) Ψάρια και προϊόντα με βάση τα ψάρια
- (5) Αραχίδες (αράπικα φιστίκια) και προϊόντα με βάση τις αραχίδες
- (6) Σόγια και προϊόντα με βάση τη σόγια
- (7) Γάλα και προϊόντα με βάση το γάλα
- (8) Καρποί με κέλυφος (π.χ. αμύγδαλα, φουντούκια, καρύδια, κάσιους κτλ.)
- (9) Σέλινο και προϊόντα με βάση το σέλινο
- (10) Σινάπι και προϊόντα με βάση το σινάπι
- (11) Σπόροι σουσαμιού και προϊόντα με βάση τους σπόρους σουσαμιού
- (12) Διοξείδιο του θείου (SO₂) καιθειώδεις ενώσεις
- (13) Λούπινο και προϊόντα με βάση το λούπινο
- (14) Μαλάκια και προϊόντα με βάση τα μαλάκια

Prices are in euro (€) and include all taxes
Οι τιμές είναι σε ευρώ (€) και περιλαμβάνουν όλους τους φόρους

MAIN DISHES

Black Angus Beef Tenderloin 49.00
1, 10, 12
Green Asparagus, Mushroom Mini Cannelloni, Pave Potatoes, Barolo Red Wine Sauce

Pan Roasted Lamb Loin 34.00
1, 12
Served with Fondant Potatoes flavoured with Fresh Herbs, Smoked Aubergine Quenelle, Seasonal Vegetables, Middle East Jus de Viande

Creamy Pork Tenderloin 24.00
1, 7, 10, 12
Mushroom Croquette, Fondant Potatoes and Asparagus, Creamy Mushroom Sauce, Drizzled with Truffle Oil

Duck Magret 29.00
10, 12
Sweet Potato, Prunes, Mini Apples, Pea Purée and Vegetables, Amarena Cherries Sauce

Glazed Black Cod 36.00
4, 6, 8, 12
Celeriac Purée, Braised White Asparagus, Miso, Leeks and Roasted Pine Nuts, Beurre Black Sauce and Herbed Oil

Crispy Seabass Fillet 29.00
4, 7, 9, 10, 12
Sauté Pack Choi and Celery, Potato with Fig Butter, Bottarga and Chives, Ginger-Honey Red Wine sauce

Homemade Prawns and Scallop Ravioli 35.00
1, 2, 12, 14
Sauté Prawn Medallions and Tomato-Shell Fish Bisque

Wild Mushroom and Burrata Garganelli |  26.00
1, 7, 12
Sage Cream Sauce, Truffle slices and Hazelnut Crumb

DESSERTS

Forest Fruit Sphere 11.00
1, 3, 7, 8
Berriolette Mousse with Shiso Leaves, Pistachio Madlen, Raspberry Coulis Sauce and Passion Fruit Sorbet

Chocolate Dream 10.00
1, 3, 7
Jivara Mousse, Salted Caramel Crème, Cacao Sable, Coffee Ice Cream on Vanilla Crumble

Panacotta on Cloud 10.00
7, 8
Vanilla and Ivoire Panacotta with Peach and Passion Zele, Light Meringue Cloud Garnish with Milk Snow and Caramelia Pearls

Cheese Plate 12.00
1, 7, 8
Accompany with Crackers, Marmalade and Fruits

Fruits Plate 11. 00
Served with Mango and Raspberry Sorbet