



ROMAZZINO

— FINE DINING RESTAURANT —

Chefs' Signature Menu

SET MENU

STARTERS

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

OR

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

OR

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



SOUPS

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

OR

Mushroom Consommé
1, 12
Mushroom Ravioli and Truffle



* Choose one dish from each course

 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) Διοξειδίο του θείου (SO₂) και θειώδεις ενώσεις
- (13) Λούπινο και προϊόντα με βάση το λούπινο
- (14) Μαλάκια και προϊόντα με βάση τα μαλάκια

MAIN DISHES

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

OR

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

OR

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

OR

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

OR

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



DESSERTS

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

OR

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

OR

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

OR

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

OR

Fruits Plate
Served with Mango and Raspberry Sorbet