



8TH FLOOR

Dooftop Trilussa

MENU À LA CARTE

ENGLISH

Piazza Ippolito Nievo 27

Roma

065881963

www.trilussapalacehotel.it

STARTERS

SQUID AND PRAWN SKEWERS (1, 2, 7, 8, 14)*

squid skewer with aromatic herbs & lemon breadding
prawn skewer rolled with almonds and cereals, and guacamole sauce

16

BUFFALO MOZZARELLA (7)

variations of cherry tomatoes and basil

15

SELECTION OF DOP CHEESES FROM THE LAZIO REGION

with focaccia, jams and honey (1, 7, 8)

Agropontino cow's ricotta, Montefiascone goat's chamois with sage,
seasoned Fiore di Rocca, Fiocco della Tuscia

14

SELECTION OF REGIONAL COLD CUTS

with focaccia (1, 8)

Campocatino Ham, Montefiascone Corallina Salami, Capocollo from
Montefiascone, Mortadella Mangalitza, pork sausages at the chimney

16

CHEF SELECTION OF COLD CUTS AND CHEESES (1, 7, 8)

with focaccia, jams and honey

19

*All products can be blast chilled or frozen according to seasonality and the HACCP regulation
Allergens are indicated with numerical reference: 1.Gluten 2.Crustaceans 3.Eggs 4.Fish 5.Peanuts
6.Soy 7.Milk 8.Nuts 9.Celery 10.Mustard 11.Sesame 12.Sulphure dioxide 13.Lupin 14.Molluscs

SALADS

THE GREEK (7)

iceberg salad, feta cheese, red onions,
cucumber and Leccino olives

16

THE ADRIATIC (4)

Iceberg salad, tuna fillet, corn
and tomatoes

16

THE NORDIC (4, 8)

Iceberg salad, smoked salmon, tomatoes
and almonds

16

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MAIN COURSE FROM ROMAN TRADITION

RIGATONI AMATRICIANA (1, 7)

Mancini pasta, guanciale from Amatrice, San Marzano tomato sauce, Roman Pecorino Cheese, pepper

16

SPAGHETTONI GRAGNANO CARBONARA (1, 3, 7)

eggs, guanciale from Amatrice, Pecorino Cheese, pepper

16

truffle supplement: € 4

TONNARELLO CACIO E PEPE (1, 3, 7)

fresh egg pasta, Pecorino Cheese, pepper

16

truffle supplement: € 4

MAIN COURSE

“FLAUTI” PASTA WITH SHEEP RICOTTA CHEESE (1, 3, 7)

with spinach, potatoes, courgette flowers and black truffle

19

TROFIE WITH GENOVESE PESTO (1, 3, 7)

with green beans, potatoes and pepper blend

15

FETTUCINE NORMA (1, 3)

tomato sauce, basil, aubergine and cacioricotta cheese

16

TONNARELLI “SCENT OF SICILY” (1, 3, 4, 8)

with “pesto trapanese” sauce, tuna cubes, toasted bread crumbs

17

GNOCCHI (1, 3, 4, 7, 8)

grilled octopus, burrata cheese cream, roasted cherry tomatoes, pistachio from Bronte emulsion

18

FETTUCINE BOLOGNESE (1, 3, 9, 12)

egg pasta with classic beef ragu sauce

17

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SECOND COURSES

SALMON TARTARE (4, 5, 7)

with spiced yogurt sauce, pickled cabbage, peaches, toasted almonds and raspberry powder

24

SEA BASS FILLET IN A POTATO CRUST (4, 7) WITH MEDITERRANEAN FLAVOURS

olives, capers, cherry tomatoes and eggplant puree

29

BEEF TARTARE (3, 7)

with cardoncelli mushrooms, parmesan foam and black truffle

28

BEEF BREAD CRUST BONBON (1, 12)

with foie gras caramelized figs

29

BEEF FILLET (7, 10) gr. 250

plain beef fillet or with green pepper sauce or with rosemary sauce

29

truffle supplement: € 4

CHICKEN IN TWO COOKINGS (1, 3, 7, 9, 12)

with spiced potato rosti, sweet pepper extract and cacciatore sauce

29

CLASSIC BURGER (1, 7, 11) gr. 200

minced beef, iceberg lettuce, tomato, cheddar, crispy bacon

25

SMASHED BURGER TRILUSSA (1, 7, 11) gr. 200

minced beef, iceberg lettuce, cheddar, crispy bacon and sauce

25

SIDE DISHES

Baked potatoes

8

Fried potatoes

8

Chicory

9

Salad and tomatoes

6,50

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ROMAN PINSA *

FLAT BREAD (1)
with Olive oil and rosemary

10

NAPOLI (1, 4)
San Marzano tomato sauce, anchovies and oregan

15

MARGHERITA (1,7)
San Marzano tomato sauce, mozzarella and basil

15

VEGETARIAN (1, 7)
Mozzarella and seasonal vegetables

15

DIAVOLA (1, 7)
San Marzano tomato sauce, mozzarella and Pepperoni

15

ROMA (1, 7, 8)
Flat bread, mortadella, pistachio, buffalo Mozzarella

19

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DESSERT

DECONSTRUCTED TIRAMISU (1, 3, 7)

11

APPLE PIE (3, 7)
with vanilla ice cream

10

PANNA COTTA (7)
with berries or salted caramel or chocolate

9

DECONSTRUCTED CHEESE CAKE (1,7)
with mango sauce, pineapple, coconut foam and lime

11

SORBETS

RASPBERRY

LIME AND GINGER

7

ICE CREAMS

Hazelnut (3, 7, 8)

Vanilla (7)

Pistachio (3, 7, 8)

8

FRUIT

SLICED OF SEASONAL FRESH FRUIT

12

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*Frozen product

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