



8<sup>TH</sup> FLOOR  
*Rooftop Trilussa*

MENU  
À LA CARTE

ENGLISH

Piazza Ippolito Nievo 27

Roma

065881963

[www.trilussapalacehotel.it](http://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,  
Viterbo sheep's toma, seasoned Fiore di Rocca, organic cow's Blue  
**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, bread with dried fruit 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, 8)**

grilled octopus, 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

30

### **BEEF TARTARE (3, 7)**

with cardoncelli mushrooms, parmesan foam and black truffle

28

### **BEEF BREAD CRUST BONBON (1, 12)**

with foie gras and Port caramelized cherries / figs

30

### **BEEF FILLET (7, 10)**

plain beef fillet or with green pepper sauce or with rosemary sauce, served with baked potatoes or chicory

34

truffle supplement: € 4

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

with spiced potato rosti, sweet pepper extract and cacciatore sauce

30

### **CLASSIC BURGER (1, 7, 11)**

minced beef, iceberg lettuce, tomato, cheddar, crispy bacon with baked potatoes and sauces

26

### **SMASHED BURGER TRILUSSA (1, 7, 11)**

minced beef, iceberg lettuce, cheddar, crispy bacon and sauce, with baked potatoes

26

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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)  
9

APPLE PIE (3, 7)  
with vanilla ice cream  
9

PANNA COTTA (7)  
with berries or salted caramel or chocolate  
9

DECONSTRUCTED CHEESE CAKE (1,7)  
with mango sauce, pineapple, coconut foam and lime  
9

## 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  
9

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\*Frozen product

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