



# RAMO

## 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 breading  
prawn skewer rolled with almonds and cereals, and guacamole sauce

16

### **BUFFALO MOZZARELLA (7)**

variations of cherry tomatoes and basil

15

### **CREAMED COD (1, 3, 4, 7)**

Fresh pasta sheets and Taggiasca olives

16

### **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

17

### **SPAGHETTONI GRAGNANO CARBONARA (1, 3, 7)**

eggs, guanciale from Amatrice, Pecorino Cheese, pepper

17

truffle supplement: € 4

### **TONNARELLO CACIO E PEPE (1, 3, 7)**

fresh egg pasta, Pecorino Cheese, pepper

16

truffle supplement: € 4

## MAIN COURSE

### **FETTUCCINE WITH LAMB RAGOUT (1, 3, 7, 9, 12)**

Artichokes with wild mint purée, Pecorino Romano DOP, and Jerusalem artichoke fondant

22

### **GRATINATED ONION SOUP (1)**

with croutons

17

### **NORMA IDEA (1, 3)**

Fettuccine with tomato, basil, eggplant, and cacioricotta

17

### **CHESTNUT RISOTTO (1, 3)**

with smoked scamorza cheese, sausage, cavolo nero, and pomegranate reduction

23

### **GNOCCHI WITH ZUCCHINI FLOWERS (1, 7)**

with saffron and Parmigiano DOP

19

### **FETTUCCINE BOLOGNESE (1, 3, 9, 12)**

egg pasta with classic beef ragu sauce

18

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## SECOND COURSES

### **ROASTED SALMON (4, 6, 7, 8)**

with maple syrup, broccoli and pistachio fritters, spiced kefir

**28**

### **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**

### **BRAISED VEAL CHEEK (1, 9, 12)**

with grilled pumpkin, cabbage leaves, hazelnuts,  
and truffle sauce

**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

<b>Baked potatoes</b>	<b>Fried potatoes</b>	<b>Chicory</b>	<b>Puntarelle with anchovies (4, 12)</b>
<b>8</b>	<b>8</b>	<b>9</b>	<b>9</b>

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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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