



PLANISIUM *Roma*

The taste of Puglia

MENU

Starters

Puglian Caprese 15€

Yellow datterino and red cherry tomatoes
with buffalo mozzarella

7

Beef Tartare 22€

Hand-cut beef with avocado, porcini mushrooms,
and stracciatella cheese, enhanced with truffle

7

Signature Bruschetta 14€

Toasted bread with avocado cream, fresh burrata,
pomegranate, arugula, and sprouts

1, 7

Cheese Trident 20€

Blue cheese, caciocavallo, pecorino, and wine-aged caciotta,
served with honey and vincotto

7, 12

Cured Meats Trident 18€

Soppressata*, sausage, dry-cured ham, *Nero Brado* mortadella,
Puglian musciska, and capocollo, served with
handmade taralli and breadsticks

1

Mixed Trident 29€

A complete tasting of our regional cured meats and cheeses:

Soppressata, sausage, dry-cured ham, capocollo, *Nero Brado* mortadella
and ham, blue cheese, caciocavallo, pecorino,
and wine-aged caciotta, served with taralli, breadsticks, and jams

1, 7, 12

First Courses

Apulian specialties

Orecchiette with Toasted Wheat 18€

With San Marzano tomatoes, confit cherry tomatoes, and salted ricotta

1, 7

Cavatelli with Arugula and Cherry Tomatoes 20€

Sautéed with fresh sausage, arugula, and cherry tomatoes,
served with a crispy Parmesan wafer

1, 7

Puglian Orecchiette with Turnip Tops 18€

With pecorino cheese, chili pepper, and crispy pancetta chips

1, 7

Roman specialties

Troccoli Cacio e Pepe 18€

With creamy pecorino cheese and black pepper

1, 7

Carbonara 20€

With egg, guanciale, pecorino cheese, and black pepper

1, 3, 7

Amatriciana 20€

With tomato sauce, guanciale, and pecorino cheese

1, 7

Main Courses

Puglian Meat Bombette 20€

Small meat rolls served on a bed of sautéed chicory
and confit cherry tomatoes

7

Herb-Crusted Lamb Saddle 24€

Slow-roasted with Mediterranean herbs and crispy potatoes

Pork Fillet in Crust 22€

With garden herbs and a velvety seasonal vegetable cream

Orange-Glazed Chicken Thigh 22€

Glazed with citrus and served with delicate sauces
and chimichurri notes

7, 12

Green Peppercorn Entrecôte 28€

Beef entrecôte with fondo bruno sauce and green peppercorns

7

Side Dishes

Herb-Roasted Potatoes 9€

Grilled Vegetables 9€

Sautéed Chicory 9€

Salads

Vegan Salad 11€

Mix of fresh greens, mango, fennel, sun-dried tomatoes, and orange

Vegetarian Salad 14€

Fresh greens, avocado, olives, celery, burrata,
and crushed artisan taralli

1, 7, 9

Desserts

Tiramisù 12€

1, 3, 7, 8

Pear Poached in Red Wine with Pistachio Crumble 10€

7, 8

Chocolate Mousse with Berries* 10€

3, 7

Fig & Honey Cheesecake* 12€

1, 3, 7

ALLERGENS

The allergens (Annex II of Reg. CE 1169/2011) present in the administered foods are indicated with the corresponding number in the following list , without excluding cross-contamination in the preparation phases of the same.

The allergens indicated in the products used may vary depending on the supplies.

Please report any allergies to the staff.

1.

Gluten

2.

Crustaceans

3.

Eggs

4.

Fish

5.

Peanuts

6.

Soy

7.

Milk

8.

Nuts

9.

Celery

10.

Mustard

11.

Sesame seeds

12.

Sulphites

13.

Lupins

14.

Molluscs

*

Frozen product