

MENU

CAMPONESCHI[®]
RISTORANTE

- Cover charge: € 6 per person
- Adding seasonal truffle to any dish: + € 30
- Guests are kindly requested to inform the staff of any allergies or intolerances.
- Raw fish dishes have undergone preventive freezing treatment in accordance with Regulation EC 853/2004.
- Half portions are not allowed

STARTERS

Carpaccio of Red Tuna, Salmon, and Mediterranean Sea Bass € 35

Red tuna, salmon, sea bass

Allergens: fish

Sautéed Mussels and Clams with Bread Croutons € 30

Mussels, clams, parsley, garlic, oil, chilli, white wine, cherry tomatoes

Allergens: gluten, shellfish

Fried Prawns and Courgette Flowers stuffed with Sea Bass, and Truffle Mayonnaise € 30

Shrimps, courgette flowers, sea bass, egg white, yeast, flour

Allergens: gluten, shellfish, fish, egg

Beef Fillet Carpaccio with Topinambur, and Grana Flakes € 35

Beef, Topinambur, Grana

Allergens: dairy products

Foie Gras Escalope with Figs scented with Madeira, and Plums € 35

Foie gras, figs, plums

Allergens: gluten

Tartare of Danish Crown Beef Fillet with Tropea Onion, Mustard, and Olive Oil € 40

Beef, onion, oil, salt, pepper, mustard, tabasco, Worcestershire sauce, capers, egg, brandy, gherkins

Allergens: mustard, egg

Artichoke with 24-Month-Aged Parma Ham € 30

Artichoke, Parma ham

Allergens: sulphites

Roman-Style Tripe scented with Mint € 20

Tripe, Roman mint, pecorino cheese

Allergens: sulphites, dairy

Eggplant "Parmigiana" with Crispy Smoked 'Provolone' Cheese € 25

Eggplant, smoked provola cheese, tomato, basil, flour, egg

Allergens: dairy products, egg

Oysters of the Day € 8/each

Allergens: shellfish

Caviar Selection 30 g. € 140

Allergens: fish

Beluga Caviar 30 g. € 250

Allergens: fish

FRESH PASTA

Tagliolini with Imperial Black Caviar, Lemon-Scented and Egg € 58

Tagliolini, caviar, egg mimosa, lemon

Allergens: gluten, fish, egg, dairy products

Spaghetti with Red Prawn Carpaccio, Olive Oil, Chili, and Garlic € 32

Spaghetti, garlic, olive oil, chili, red prawn

Allergens: gluten, crustaceans

Ravioli with Gorgonzola Cheese, Pears, Nuts, and Roman Mint € 30

Ravioli, gorgonzola, pears, nuts, mint

Allergens: gluten, tree nuts

Risotto with Franciacorta and Cardoncelli Mushrooms € 35

Risotto rice, butter, Franciacorta wine, mushrooms

Allergens: dairy, sulphites

Tonnarelli "Cacio & Pepe" € 25

Tonnarelli pasta, pecorino cheese, black pepper

Allergens: gluten, dairy

Pacchero alla Carbonara with Seasonal Black Truffle € 40

Paccheri, eggs, guanciale, pecorino cheese, truffle

Allergens: gluten, egg, dairy

Linguine with Mullet Bottarga and Zucchini Julienne € 35

Mullet bottarga, courgettes, lemon vinaigrette, flour

Allergens: gluten, fish

Homemade Fettuccine with Cheese Fondue and Black Truffle € 40

Fettuccine, cheese, truffle

Allergens: dairy products

Tagliatelle with Meat Ragù and Mushrooms € 32

Tagliatelle, meat ragù, mushrooms

Allergens: gluten

All first courses can be prepared with gluten-free pasta

MAIN COURSES

Guinea Fowl Supreme with Mushrooms and Perigourdine Sauce € 38

Guinea fowl, mushrooms, Perigourdine sauce

Allergens: dairy products, sulphites

Beef Tournedos with Madeira Sauce € 45

Beef, Madeira sauce

Allergens: sulphites

Sliced Beef Entrecôte with Bread Panure, Mushrooms and Rocket € 40

Beef, breadcrumbs, mushrooms, rocket

Allergens: gluten

Grilled Lamb Cutlets (Scottadito) € 38

Lamb chops

Beef Fillet Chateaubriand with Béarnaise Sauce and Crispy Bacon (min. two persons) € 90

Beef, bacon, Béarnaise sauce (egg, butter, estragon, lemon, reduction of vinegar)

Allergens: egg, dairy products

Sliced Red Tuna Glazed with Balsamic Vinegar € 35

Tuna, balsamic vinegar, lemon vinaigrette

Allergens: fish

Grilled Shellfish and Mixed Fish of the Day (min. two persons) € 100

Catch of the day, langoustine, red prawns, squid, oil, lemon

Allergens: fish, shellfish

Stewed Cod with Pachino Cherry Tomatoes, Raisins, and Toasted Pine Nuts € 38

Salt cod, tomatoes, raisins, pine nuts

Allergens: fish, nuts

Sea Bass Escalope with Tomatoes, Potatoes, Gaeta Olives, and Salina Capers € 40

Sea bass, flour, potatoes, olives, tomatoes, capers

Allergens: fish, gluten

Catch of the Day € 10 per hect.

Allergens: fish

Lobster € 14 per hect.

Allergens: fish

Red Prawns / Langoustine / Mediterranean Lobster € 18 per hect.

Allergens: fish

SIDE DISHES

Grilled Mixed Vegetables € 22

Mixed Legumes "À la Vignarola" with Bacon € 25

Roman-Style Artichokes € 20

Seasonal Vegetable Side Dishes € 14

DRINKS, COFFEE, AND COCKTAILS

Coffee € 5

Cappuccino € 5

Herbal Teas € 5

Mineral Water € 5

Cocktails € 12 / € 20

Beer € 7

Soft Drinks € 7

Distilled Spirits € 10 / € 30

Champagne Flûte € 18

Spumante Flûte € 12

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