

In order to maintain a quality standard of our products, we use a negative thermal storage system with the help of a rapid blast chiller. This process ensures the preservation of the organoleptic qualities of our products. In addition, some of our products are purchased frozen/killed at origin by complying with self-control procedures in accordance with EC Reg. 852/2004 (these products are marked with the following symbol) .

Fish intended to be eaten raw or practically raw has undergone prior reclamation treatment in accordance with the requirements of EC Reg. 853/2004, Annex III, Section VIII, Chapter 3, Letter D, item 3.

\*Dear customer, please inform the wait staff of the need to consume food free of certain allergenic substances before ordering. During preparations in the kitchen, cross-contamination cannot be ruled out. Therefore, our dishes may contain the following allergenic substances according to EU Reg. 1169/2011.

1. Cereals containing gluten, i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized strains
2. Crustaceans and crustacean products
3. Eggs and egg products
4. Fish and fish products
5. Peanuts and peanut products
6. Soybeans and soy products
7. Milk and milk products(including lactose)
8. Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, Queensland nuts, and products thereof
9. Celery and celery products
10. Mustard and mustard products
11. Sesame seeds and sesame seed products
12. Sulfur dioxide and sulfites in concentrations above 10mg/kg or 10mg/liter in terms of SO<sub>2</sub>
13. Lupins and lupin products
14. Shellfish and shellfish products.
15. Individually Quick Frozen (IQF) at the source
16. Blast frozen in-house



RISTORANTE

*“La Dama”*

ROOF GARDEN

*“La Limonaia”*

## Starters

Fried egg with Parmesan cream, mushrooms and spinach (1,3,7,9)	€ 8,00
Minced meatballs served on a cream of celeriac and paprika oil (1,3,7,9)	€ 9,00
Pumpkin flan served on a crumble of guanciale and sheep cheese fondue (3,7,9)	€ 9,00
Tuna tartare served with oil and salt on a soy base and pineapple gel (4,6)	€ 10,00

## First courses

Pasta with tomato and bacon (9)	€ 13,00
Pasta with bacon and egg (3-7)	€ 13,00
Pasta with bacon (7)	€ 13,00
Pasta cheese and pepper (7)	€ 13,00
Pasta with three tomatoes (9)	€ 13,00
Potato dumplings (1,3,9) <i>(on pumpkin cream and pioppini mushrooms)</i>	€ 15,00
Lasagna Bolognese (1,3,7,9) <i>(with Bolognese sauce, Parmesan cheese and green oil)</i>	€ 15,00

## Second courses

Hamburger with fries <i>(homemade bread, crispy bacon, citrus mayonnaise, cream cheese and tomato)</i> (1,3,7)	€ 15,00
Sliced chicken breast <i>(served with chicken sauce)</i> (9)	€ 15,00
Sliced beef <i>(with oil and salt)</i> (9)	€ 23,00
Beef fillet <i>(served with brown sauce and green oil)</i> (9)	€ 25,00
Grilled octopus <i>(on parmantier cream and paprika oil)</i> (7,14,15)	€ 20,00

## Salads

Cesar <i>(bread croutons, crispy bacon, parmesan shavings, chicken and grain sauce)</i> (1,3,5,7)	€ 10,00
Greek <i>(cucumbers, feta cheese, oregano, cherry tomatoes and yoghurt sauce)</i> (7)	€ 10,00
Tomatoes, oil and feta cheese (7)	€ 8,00

## Side dishes

Grilled vegetables	€ 5,00
Baked potatoes	€ 5,00

## Desserts

Tiramisu <i>(with chocolate chips)</i> (1,7,8)	€ 8,00
Cheesecake <i>(with orange coulis)</i> (1,5,7,8)	€ 8,00
Creamy pistachio <i>(with chocolate crumble)</i> (1,7,8,12)	€ 8,00
Seasonal Fruit salad	€ 8,00

*All second courses are served with baked potatoes or grilled vegetables*  
*Raw materials processed internally*  
*\*For allergies or food intolerances please seek advice from the staff*