

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, Pine nuts, 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 SO₂
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

Bread, Burrata, Pesto and Peach	(1,3,7,8,16)	€ 10,00
<i>(Grilled sourdough, artisan burrata with peach compote and basil pesto)</i>		
Beef tartare	(1,3,7,8,16)	€ 13,00
<i>(Hand-chopped beef tartare, light and airy Pecorino Romano mousse, cardamom mayonnaise, tomato confit and crispy bread shavings)</i>		
Tuna fish tartare	(4,16)	€ 15,00
<i>(Tuna tartare, arranged on a bed of citrus fruit and finished with lime-flavoured avocado cream and confit cherry tomatoes)</i>		
Parma and Buffalo Mozzarella Platter	(1,7,8,16)	€ 14,00
<i>(Campania Buffalo Mozzarella PDO (200g) enhanced with our fresh basil oil, served with 24-month-aged Parma Ham PDO and thin slices of crispy bread)</i>		

First Courses

Amatriciana	(1,3,7,9)	€ 15,00
<i>(Pasta with tomato and bacon)</i>		
Carbonara	(1,3,7,9)	€ 15,00
<i>(Pasta with bacon and egg)</i>		
Gricia	(1,3,7,9)	€ 15,00
<i>(Pasta with bacon)</i>		
Cacio e pepe	(1,3,7,9)	€ 15,00
<i>Pasta cheese and pepper</i>		
Mezze maniche with pesto	(1,7,8)	€ 14,00
<i>(Mezze maniche tossed in our fresh basil pesto, with a cream of Apulian burrata and finished with confit cherry tomatoes)</i>		
Spaghetti with Three Tomatoes and Prawns	(1,2,9,12,15)	€ 13,00
<i>(Spaghetti tossed in a sauce of red and yellow datterini tomatoes, a cream of roasted tomato and a prawn bisque)</i>		

Hamburger

Nord Nuova Roma Burger	(1,3,7,8,12,16)	€ 18,00
<i>(Scottona beef burger; cheddar, crispy bacon, caramelised onion, BBQ sauce and a fried egg)</i>		

Main Courses

Chicken with Almonds	(6,8,12,16)	€ 17,00
<i>(Chicken thighs, miso chicken stock, scattered almonds and wok-fried vegetables with soya sauce)</i>		
Beef cut and baked potatoes	(9,12,16)	€ 20,00
<i>(Sliced beef with brown stock, green oil and roast potatoes)</i>		
Sea bream fillet and trilogy of courgettes	(4,12,16)	€ 18,00
<i>(Seared sea bream fillet, served with a roll of marinated courgettes with their flesh in compote, green courgette gel and fried 'scapecce'-style courgette rounds flavoured with mint)</i>		
Crispy Salmon with Citrus	(1,3,4,9,16)	€ 22,00
<i>(Salmon cutlet, smoked aubergines, citrus mayonnaise and sweet-and-sour pickled vegetables)</i>		

Salads

Cesar's Salade	(1,3,5,7)	€ 12,00
<i>(Crisp lettuce, chicken, bacon, croutons and Caesar dressing)</i>		
Tomato and feta salad	(7,8)	€ 10,00
<i>(Fresh tomatoes, Greek feta and basil oil)</i>		

Side Dishes

Grilled vegetables		€ 6,00
Baked potatoes		€ 6,00
Sicilian Caponata	(8)	€ 8,00
<i>(Fried aubergines, pine nuts and tomato glaze)</i>		

Desserts

Tiramisù	(1,3,7,16)	€ 8,00
Icecream (assorted flavours)	(7,12,15)	€ 6,00
Lemon sorbet	(7,12,15)	€ 8,00
Season fruit cut		€ 8,00

Cover charge	€ 2,00
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Raw materials processed internally

**For allergies or food intolerances please seek advice from the staff.*