Park Hotel
VILLA GRAZIOLI

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Via Umberto Pavoni, 19 - Grottaferrata (Rome)
+39-06-945400 - www.villa-grazioli.it

À la carte menu

Starters

Eggplant parmigiana parcel on smoked provola fondue	€ 12,00
Pan-seared squid* julienne on chickpea velouté with rosemary and lime zest	€ 15,00
Argentinian prawn tails* and swordfish bites coated in pistachio crumbs on avocado tartare	€ 15,00
Seafood medley with crunchy vegetable julienne and salmon pearls	€ 15,00
Veal with tuna sauce, caper blossoms and rocket sprouts	€ 14,00
Selection of artisanal supplì	€ 9,00
Selection of local cured meats and cheeses served with warm pinsa and honey	€ 13,00

Firt Courses

Trofie with sautéed radicchio, taleggio fondue and pecan crumble	€ 13,00
Scallop and prawn panciotti* with shellfish bisque and edible flowers	€ 17,00
Chitarrina with prawns*, marinated zucchini (scapece style) and fresh mint	€ 15,00
Scialatielli with seafood, cherry tomatoes and basil	€ 15,00
Fettuccine with wild boar ragout, aromatic butter and pecorino crisp	€ 15,00
Tonnarelli with asparagus, crispy speck and confit cherry tomatoes	€ 15,00
Gnocchetti cacio e pepe	€ 10,00
“Le cripte grottaferratesi”	€ 13,00
Carbonara-filled tortelli on mild pecorino cream with crispy guanciale crumble	€ 13,00

Main Courses

Amberjack fillet with pepper and ginger cream, served with lightly dressed green beans	€ 22,00
Moscardini* stew with cherry tomatoes, Taggiasca olives and toasted Lariano bread	€ 20,00
Oven-baked sea bass with crispy potatoes and fennel cream scented with dill	€ 22,00
Beef sirloin in red wine with grilled vegetable composition	€ 25,00
Slow-cooked beef “cappello del prete” with its jus and buttered baby potatoes	€ 22,00
Grilled chicken tagliata with sautéed porcini mushrooms, rocket and Grana Padano flakes	€ 15,00
Lamb bites “alla cacciatora” with artichokes and Leccino olives	€ 20,00
Roman-style saltimbocca with crispy potatoes	€ 18,00

Desserts

Shortcrust tartlet with chocolate mousse and gin tonic pearls	€ 7,00
Yellow peach in syrup with vanilla ice cream and hazelnut crumble	€ 7,00
Vanilla parfait with caramel sauce and fresh strawberries	€ 7,00
Raspberry tiramisù	€ 7,00
Pistachio molten cake with orange compote	€ 7,00
Mandarin sorbet	€ 5,00

For specific dietary requirements or vegetarian and vegan preferences, our Chef will be pleased to offer dedicated dishes, prepared upon request according to the availability of ingredients.
For information regarding allergens, our staff will be happy to assist you.

*Some products may be frozen

TYPICAL DISH VEGETARIAN

VAT AND COVERAGE INCLUDED