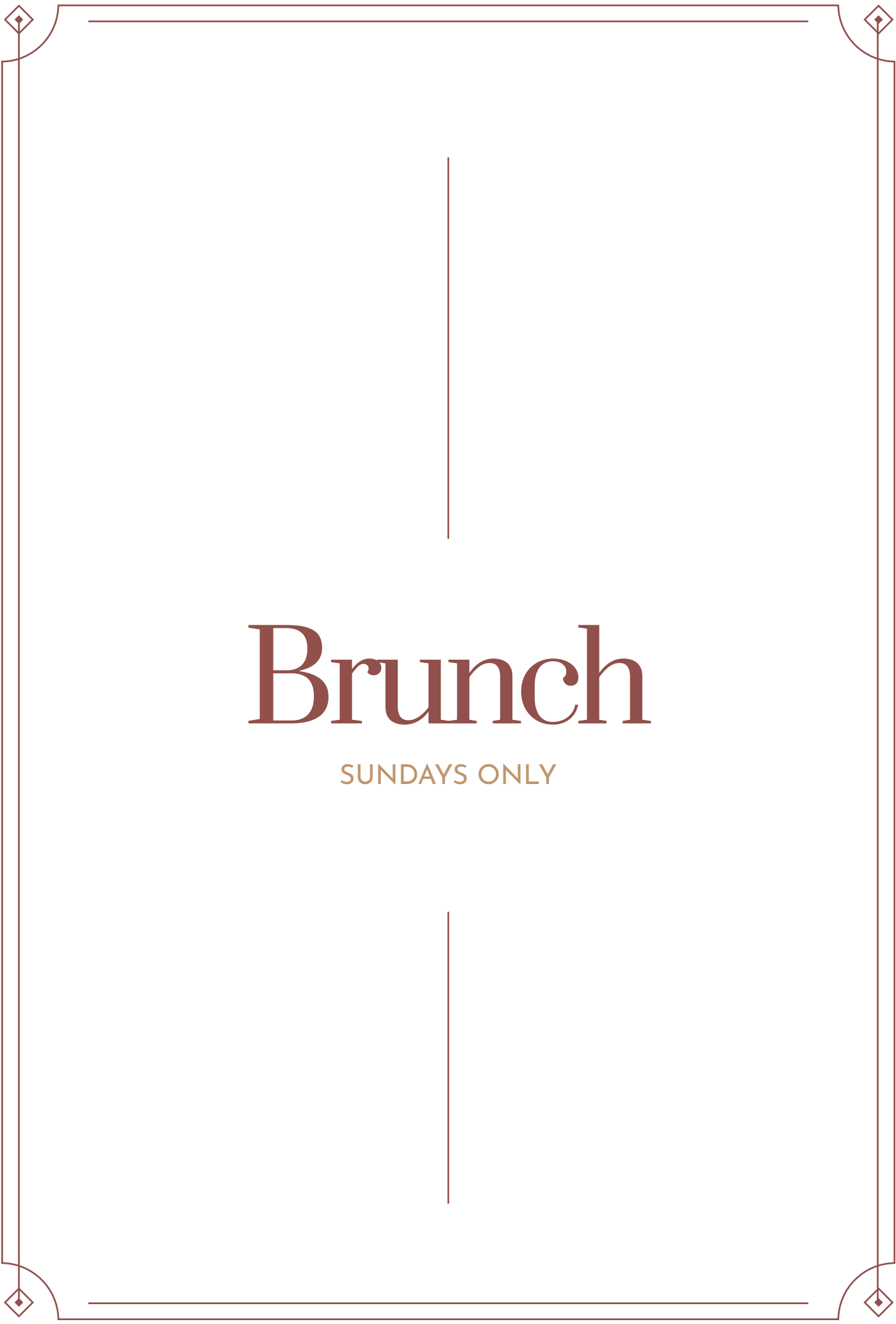




Salotto Orsini

WEEKEND

English



Brunch

SUNDAYS ONLY

Hot drink

Fruit juice or freshly squeezed orange

Basket of baked goods ^{1, 3, 8, 9}

Preserves

Toasted sandwich ^{1, 8}

Egg ³

poached, scrambled, or omelette

Glass of sparkling wine

42

Children's Menu

Soft Drink

Toasted sandwich ^{1, 8}

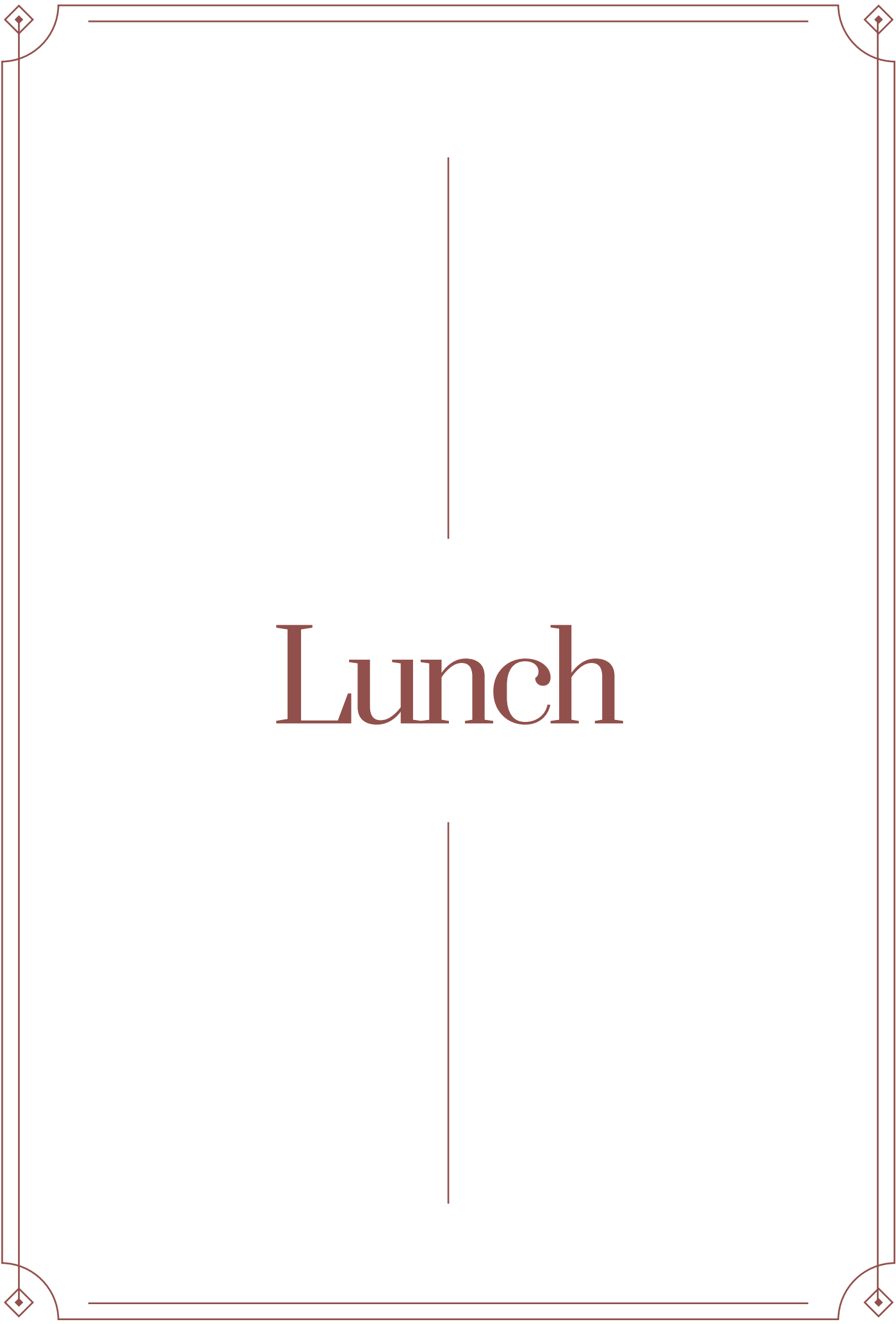
Pinzimonio ¹⁰

Brioche 30gr ¹

15

List of Allergens

1. Cereals containing gluten (wheat, rye, barley, oats, spelt, Khorasan wheat and hybrid strains of same) and derived products
2. Shellfish and derived products
3. Eggs and egg products
4. Fish and fish products (subject to specific exceptions such as gelatin)
5. Molluscs and mollusc products
6. Peanuts and peanut products
7. Soy and soy products
8. Milk and milk products (including lactose);
9. Nuts, i.e., almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecan nuts [*Carya illinoensis* (Wangenh) K.Koch], Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia nuts (*Macadamia ternifolia*) and nut products, except for nuts used to make liqueurs, including ethyl alcohol of agricultural origin;
10. Celery and derived products
11. Mustard and derived products
12. Sesame seeds and derived products
13. Lupin and lupin-based products
14. Sulphur dioxide and sulphites in concentrations above 10 mg/kg or 10mg/L expressed in terms of SO₂, to be calculated for the products sold as ready for consumption or as reconstituted in accordance with the manufacturer's instructions



Lunch

Meat

Veal in tuna sauce ^{3, 4}	16
Beef tartare, mustard, and wild rocket ¹¹	14
Chicken salad, avocado and seeds*	13
Meatballs in tomato sauce* ^{1, 3, 8, 10}	12
Cuor di Paganica ham and “Barlotti” buffalo mozzarella ⁸ ..	16

Fish

Tuna* salad with potatoes, parsley, and vinegar ⁴	14
Marinated wild salmon*, avocado and toasted farmhouse bread ^{1, 4}	17
Salad of king prawns*, romaine lettuce, and cocktail sauce ^{2, 3} ..	14

Vegetables

Salad of tomatoes, basil, lemon, and goat cheese ⁸	10
Russian salad ^{3, 10}	5
Aubergine Parmigiana* ^{1, 3, 6, 8, 10}	12
Marinated courgettes, yoghurt, and mint ⁸	7

Hot Dishes

Gnocchi alla romana, Parmesan and sage*	1, 3, 8	11
Traditional lasagne*	1, 3, 8, 10	11

From the Bar

Club sandwich	1, 3, 8, 11	14
Toasted sandwich		
San Giovanni ham and Comtè cheese	1, 8	7
Sandwiches*	1, 2, 3, 4, 8, 11	from 5

* The products may have been blast-chilled and/or frozen; please ask the staff for information.



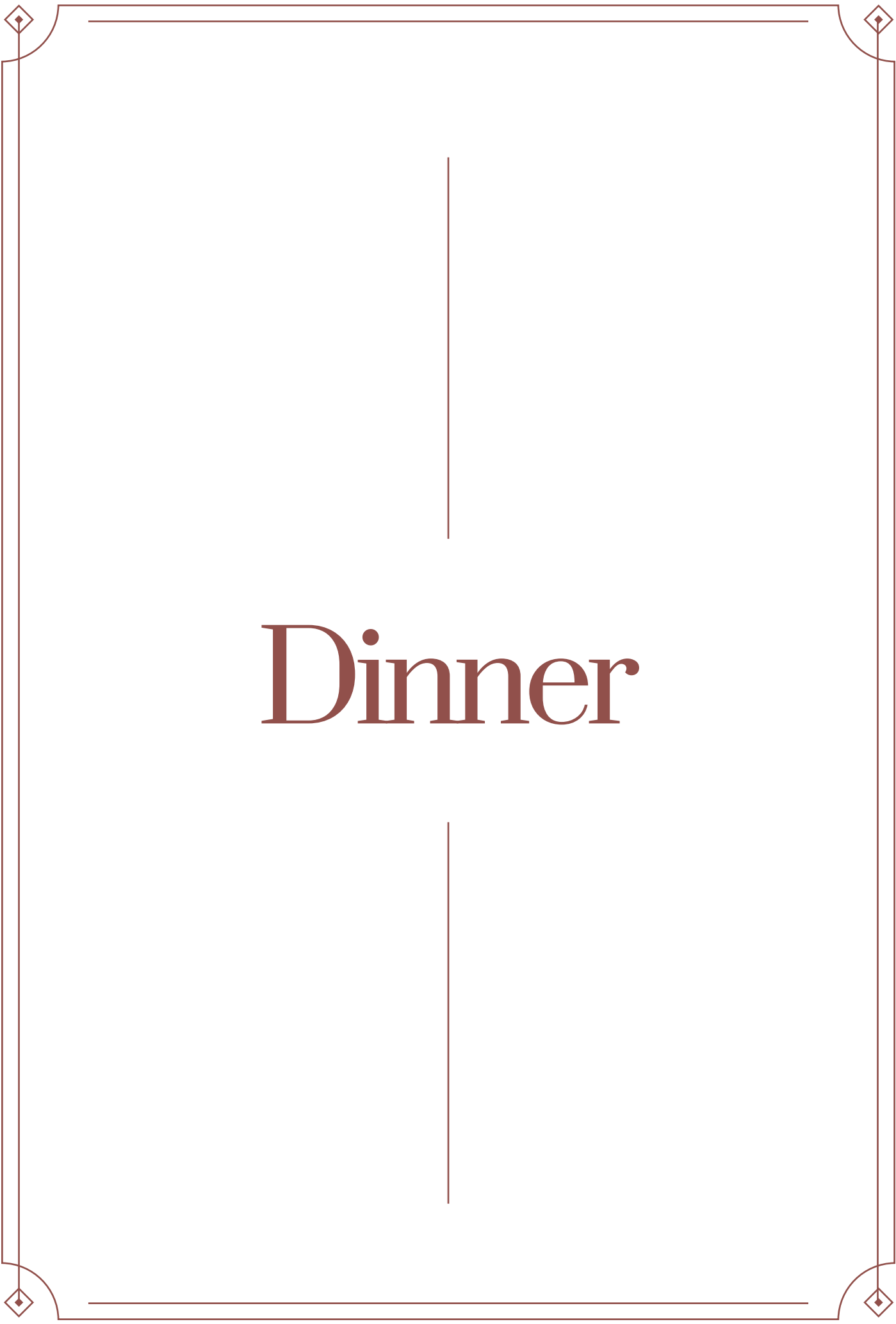
Aperitif

Bread with tomato ¹	5
Chickpea hummus ^{3, 10}	5
Bread and butter with anchovies ^{1, 4, 8}	9
Anchovies and salsa verde ^{1, 4}	8
Pinzimonio ⁴	4
Charcuterie and cheese board ⁸	25
Nuvola Rossa pizza with Burrata and basil ^{1, 8}	7
Nuvola Bianca pizza with veal in tuna sauce and rocket ^{1, 3, 4} ..	8
Nuvola Bianca pizza with prawn cocktail and lettuce* ^{1, 2, 3}	8

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Dinner

Meat

Veal in tuna sauce ^{3, 4}	16
Beef tartare, mustard, and wild rocket ¹¹	14
Chicken salad, avocado and seeds	16
Meatballs in tomato sauce ^{1, 3, 8, 10}	12

Fish

Prawn cocktail* ^{2, 3}	16
Club sandwich with crab ^{1, 2, 3, 8, 10}	25
Whipped salt cod and roast tomato* ⁴	16

Vegetables

Chilled tomato soup with goat cheese and tarragon ⁸	15
Chickpeas with basil pesto ^{8, 9}	12
Pappa al pomodoro (Tomato and bread soup) ^{1, 10}	12
Giardiniera pickled vegetables ^{10, 14}	7
Aubergine Parmigiana* ^{1, 3, 6, 8, 10}	12

Cold Dishes

Selection of charcuterie	25
Selection of cheeses ⁸	30
Agostino-Messina Nebrodi black pig prosciutto	20
Cuor di Paganica ham Fratelli De Paulis-Paganica	15

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Delights

Tiramisù* ^{1, 3, 8}	8
Panna cotta ⁸	7
Crème pâtissière and fruit tartlet ^{1, 3, 8, 9}	8
Chocolate bar* ^{1, 3, 8}	8
Tarte Tatin* ^{1, 3, 8}	7

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Drink & Wine

Drinks

Beverages

Orsini Platinum mineral water	4
Soft drinks	5
Fruit juice.....	5
Freshly squeezed juice	6

Beers

1664 Blanch Beer	7
Angelo Poretti l'Originale beer	6
Angelo Poretti Zero beer	6

Caffetteria

Caffè Salotto Orsini by La Messicana	3
Cappuccino	3,5
Herbal Tea	5

Digestives

Bitter	6
Grappa	6

Wine List

Sparkling:

Muratori Franciacorta (Chardonnay, Pinot nero, Pinot bianco), Azienda Muratori (Lombardia)	12 / 54
Prosecco extra Dry (100% Glera), Azienda Giorgio Buffon - Veneto	8 / 31

Champagne:

Ruinart brut (Pinot nero, Pinot meunier, Chardonnay),
Maison Ruinart - Francia 20 / 130

Ruinart brut Rosé - (Chardonnay, Pinot nero),
Maison Ruinart - Francia 175

White:

Ebalus (Erbaluce di Caruso), Azienda Crosio - Piemonte 7 / 29

Chardonnay (Chardonnay), Azienda Il Falchetto - Piemonte 7 / 26

Costa delle rose (Arneis), Azienda Marchisio - Piemonte 8 / 32

Mont Mes - (Gewürztraminer), Azienda Castelfeder - Trentino 7 / 30

Hey French - (multivintage: Garganella, Pinot bianco, Sauvignon),
Azienda Pasqua - Veneto 13 / 65

Campanelle (Falanghina), Azienda Casa Setaro - Campania 7 / 26

Petrizza (Fermentino di Gallura),
Azienda Masone Mannu - Sardegna 8,5 / 39

Rosé:

Rosato (Syrah), Azienda Poggioargentiera - Toscana 8 / 28

Rosamora (Malvasia nera), Azienda PaoloLeo - Puglia 8 / 32

Red:

Mungalat (Nebbiolo Mongaletto), Azienda Marchisio - Piemonte 8,5 / 35

Rieder (Lagrein), Azienda Castelfeder - Trentino 8 / 38

Buchholz (Pinot nero), Azienda Castelfeder - Trentino 9 / 45

Valpolicella DOC (Corvina, Corvinone, Rondinella, Croatina),
Azienda Pasqua - Veneto 8 / 34

Munazei rosso (Pedirosso), Azienda Casa Setaro - Campania 8 / 34



Cocktails

The Great Classics

Negroni

Bitter, Vermouth, Gin 12

Gin Tonic

Gin, Orsini Tonic Water 12

Garibaldi

Bitter, Orange juice 12

Margarita

Tequila, Dry Curacao, Lime 12

Whisky Sour

Bourbon, Lemon juice, Sugar, Foamer 12

Spritz

Aperol/Bitter/Select, Prosecco, Orsini Soda 10

Martini cocktail

Dry Gin/Vodka, Dry Vermouth 12

Paloma

Tequila, Agave, Lime, Orsini Pink Grapefruit Soda 12

Americano

Bitter, Vermouth, Orsini Soda..... 12

Moscow Mule

Vodka, Orsini Ginger Beer..... 12

Milano-Torino

Bitter, Vermouth 12

Our Proposals

Kogarashi

London no.3, Umesu, Lapsang Souchong, Citrus, Shiso leaf 15

Ortoliquido

Sipsmith, Tomato Liqueur, Basil Oil 13

Alta tensión

Tequila Reposado, Salty Jalapeño, Ancho Reyes, Fresh Lime,
Sechuan Bottoms 17

Sacred Wood

Cherry-infused Bourbon, Palo Santo, Peachaud Bitter
and drops of Absinthe 17

Luna Amara

Amaro Camatti, Campari, Honey Moon Homemade Soda 15

Haitian Blood

Vodka, Clairin Communal, Spices, Lime, Tomato 15

Sombra Rosada

Herencia de Sanchez, Salty Honey and Ginger, Lime,
Orsini Spicy Watermelon Soda 13

IMPORTANT NOTICE:

All preparations are made
in a single kitchen, where it is not
possible to guarantee
complete separation of areas,
equipment and utensils.

Although all procedures required
by the HACCP food safety
management plan
are fully implemented,
the presence, even in trace amounts,
of allergens other
than those indicated
for each individual preparation
cannot be completely excluded.

**We kindly ask our guests
to inform our staff of any allergies
or intolerances
before placing your order.**