

THE FOOD & LOUNGE BAR
BY REPUBLIC

ANTIPASTI

Anchovies	9,50
fried, tartar sauce, lemon	
Croquets homemade	7,95
prawns, citrus mayonnaise	
Classic carpaccio	12,95
dried tomato mayonnaise	
Vitello tonnato	12,95
veal, tuna mayonnaise, rocket, capers	
Green asparagus	12,95
grilled, parmesan cheese, fresh black truffle	
Burrata	14,95
tomato raf, basil, ecological oil	
Caesar	12,95
chicken, parmesan cheese, croutons, anchovies, tomato	
Calamar	8,95
fried, citrus mayonnaise	
Grilled octopus	14,95
tomato, truffle puree, rocket, olives, artichoke	
Mussels	12,50
tomato, fennel, garlic, onion, parsley	
Scallops	17,50
wrapped in guanciale, sage in tempura, boletus and tartufo tartar	
Gillardeau Oysters	unit. 4,95

HOMEMADE PASTA AND RICE

Spaghetti with beef stew	9,95
beef stew, tomato, onion, garlic, parmesan cheese	
Cannelloni	14,95
beef stew, tomato, garlic, onion, au gratin, sauce bechamel, parmesan	
Lobster tortellini	16,95
prawns, red paprika sauce, chive	
with half lobster	27,95
Linguini frutti di mare	16,95
mussels, prawns, octopus, squid	
Fettuccini diavole	9,95
spicy salami, tomato, garlic, onion, chilli peppers	
Cannelloni	12,95
funghi porcini, wild mushrooms, taleggio, béchamel sauce, parmesan cheese	
Tagliatelle	11,95
salmon, dill, vodka, cream	
Risotto frutti di mare	16,95
mussels, prawns, octopus, squid	
Risotto mare y monte	17,95
mushrooms, fresh truffle, prawns	
Ravioli	14,95
slow cooked lamb, herbs, his own juice, parmesan, honey, goat cheese	

GARNISH

Potatoes	3,95
french fries, oven-baked with rosemary, cooked with herb butter, rosemary potatoes	
Sweet potato fries	6,50
Parmesan cheese, fresh truffle mayonnaise	
Green asparagus	6,95
almonds, herb butter	
Green salad	4,95
Vegetables, ovenbaked	4,95

SIGNATURE

min. 2 persons, price per person

Pica pica	14,95
prawn croquettes, fried boquerones, fried prawns, tomato focaccia, anchovy, squid, citrus mayonnaise	
Food & Lounge Bar Platter	25,95
burrata, oysters, prosciutto, steak tartar, cured ham, salami fried prawns, tomato bruschetta, artichokes, roasted vegetables, tapenade, pesto, homemade focaccia	
Homemade Fettuccini, served at the table with parmesan	19,95
fresh black truffel, grappa, parmesan cheese, pecorino al tartufo, funghi porcini	
Food & Lounge Bar Frutti di mare	29,95
½ lobster, mussels, prawns, octopus, squid, garlic, parsley, tomato, lemon, homemade focaccia	
Steak fiorentina	27,95
côte de boeuf, prepared at the table, rucola, onions confit, parmesan, rosemary potatoes	

MAIN COURSES

The Lounge & Food Bar Steak	22,50
sirloin steak, matured 28 days, salsa verde, artichoke, vine tomato	
Tagliata	24,95
beef tenderloin, 200 gr. 28 days dry aged, rocket, parmesan, artichoke, onion confit	
Sirloin “Rossini”	27,95
foie gras, red wine reduction, creamy polenta, candied shallots, funghi porcini	
Yellow fin tuna	26,50
emulsion of sage, artichoke, caper, roasted fennel	
Surf & Turf	37,50
28 days dry aged beef tenderloin, half lobster, bearnaise sauce, potato rösti	
Lamb shoulder	21,95
garlic, onion, funghi porcini, sweet wine	
Steak tartar italian style, served at the table	24,95
basil, onion, balsamico, capers, rocket, parmesan, sundried tomatos, home made focaccia	
Lobster from the oven	42,50
gratinated with green sauce, artichokes, rocket salad	

PIZZA

Margarita	9,95
mozzarella, tomato, basil	
Smoked salmon	12,95
sour cream, capers, red onion, dill	
5 cheese black truffel	14,95
guinciale, fresh truffle, funghi porcini	
4 formaggio	11,95
mozzarella, gorgonzola, parmesan, smoked provolone	
Calzone clásica	9,95
tomato, mozzarella, cotto ham, mushrooms	
Parma	14,95
tomato, mozzarella, parma ham, rucola, basil, dried tomato	
Scallops	17,50
prawns, candied tomato, marinated boletus, rocket	
Duck confit	17,50
foie gras, creamy sweet potato, wild rocket	
Yellow fin tuna	18,50
anchovies, olives, roasted pepper with extra basil flowers	

Allergen information available on request, please inform your waiter of any allergies or food intolerances.