

# THE FOOD & LOUNGE BAR

## BY REPUBLIC

### ANTIPASTI

<b>Croquets homemade</b> prawns, citrus mayonnaise	8,95
<b>Classic carpaccio</b> rúcula, parmesan, capers, fresh truffle mayonnaise	16,95
<b>Vitello tonnato</b> veal, tuna mayonnaise, rocket, capers	15,95
<b>Green asparagus</b> grilled, parmesan cheese, fresh black truffle	14,95
<b>Burrata</b> tomato raf, basil, ecological oil	16,95
<b>Cesar</b> chicken, parmesan cheese, croutons, anchovies, tomato	14,50
<b>Artichoke salad</b> rocket, parmesan cheese, tomato, fresh herbs	13,95
<b>Calamar</b> fried, citrus mayonnaise	11,50
<b>Mussels</b> tomato, fennel, garlic, onion, parsley	15,50
<b>Oysters Gillardeau No 1</b>	unit. 5,40

### MAIN COURSES

<b>The Food &amp; Lounge Bar Steak</b> entrecote, matured 28 days salsa verde, artichoke, vine tomato	250 gr.	26,95
<b>Suckling veal cheeks</b> at low temperature, onion pearls, guanciale carrot confit, mashed potatoes, in its juice		21,95
<b>Tagliata 2.0</b> tataki from fillet of beef, matured 28 days, pesto rocket, crispy parmesan, red onion confit in masala	140 gr. / 200 gr	25,95 / 29,95
<b>Steak tartar italian style, served at the table</b> basil, onion, balsamico, capers, rocket, parmesan sun dried tomatoes, home made focaccia		28,95
<b>Sea bream fillet</b> dried basil pesto crust, pistachio, polenta-saffron galette dry vermouth sauce, sweet tomato chutney		23,50
<b>Salmon fillet</b> cooked at low temperature, cuttlefish risotto in its own ink red cabbage sauce, artichoke		23,50
<b>Grilled octopus</b> tomato, truffle puree, rocket, olives, artichoke		26,95
<b>Lobster from the oven</b> gratinated with green sauce, artichokes, rocket		42,50

### SIGNATURE

min. 2 persons, price per person

<b>Pica pica</b> prawn croquettes, fried boquerones, fried prawns tomato focaccia, anchovy, squid, citrus mayonnaise	15,95
<b>The Food &amp; Lounge Bar platter</b> burrata, oysters, prosciutto, steak tartar, cured ham salami, fried prawns, tomato bruschetta, artichokes roasted vegetables, tapenade, pesto, homemade focaccia	26,95
<b>Homemade Fettuccini, with parmesan served at the table</b> fresh black truffle, grappa, parmesan cheese pecorino al tartufo, funghi porcini	19,95
<b>The Food &amp; Lounge Bar frutti di mare</b> ½ lobster, mussels, prawns, octopus squid, garlic, parsley, tomato, lemon, homemade focaccia	32,50

### HOMEMADE PASTA AND RICE

<b>Spaghetti with beef stew</b> beef stew, tomato, onion, garlic, parmesan cheese	13,95
<b>Tagliatelle al funghi tartufo</b> fresh truffle slices, organic oil, white wine sauce, truffle, sage	19,95
<b>Tagliatelle al sepia</b> made in its ink, squid octopus, razor shell	17,95
<b>Linguini fruta di mare</b> black tiger prawns, squid, mussels, octopus tomato concasse, parsley	22,95
<b>Tortellini al astice</b> stuffed with lobster, black tiger prawn, in its juice	22,95
<b>Gnocchi de espinaca al pesto</b> dried tomato pesto pasta, crispy parmesan, butter basil flowers	13,95
<b>Sorrentino al coda di toro</b> at low temperature, its juice, candied vine tomato fried rocket, parmesan	17,95
<b>Canneloni</b> beef stew, tomato, garlic, onion, au gratin sauce bechamel, parmesan	15,95
<b>Orciotti al broccolo e salsicchia</b> broccoli, veal-mozzarella sausage, toasted garlic classic basil pesto, pecorino slices	16,95
<b>Rigatoni al vegetariano</b> walnuts, gorgonzola cheese, fresh truffe oil	14,95
<b>Pipe rigate picante a nuestra manera</b> cayenne, tomate, spicy spianata, parmesan slices	13,95
<b>Ravioli al spinaci e ricotta</b> organic butter, confit vine tomatoes, sage, rocket	17,95
<b>Risotto frutti di mare</b> mussels, prawns, octopus, squid	21,95
<b>Risotto mare y monte</b> mushrooms, fresh truffle, prawns	21,95

### PIZZA

<b>Margarita</b> mozzarella, tomato, basil	12,95
<b>Smoked salmon</b> sour cream, capers, red onion, dill	13,95
<b>5 cheese black truffel</b> guinciale, fresh truffle, funghi porcini	16,95
<b>4 formaggio</b> mozzarella, gorgonzola, parmesan smoked provolone	14,95
<b>Calzone clásica</b> tomato, mozzarella, cotto ham, mushrooms	14,95
<b>Parma</b> tomato, mozzarella, parma ham, rucola, basil dried tomato	16,95
<b>4 stagioni</b> tomato, mozzarella, york ham, artichokes, bonito	14,95

### GARNISH

<b>Potatoes</b> french fries, cooked with herb butter, rosemary potatoes	4,95
<b>Sweet potato fries</b> parmesan cheese, fresh truffle mayonnaise	6,50
<b>Green asparagus</b> almonds, herb butter	6,95
<b>Green salad</b>	4,95
<b>Vegetables ovenbaked</b>	4,95

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