

# THE FOOD & LOUNGE BAR

## BY REPUBLIC

### ANTIPASTI

<b>Croquets homemade</b>	8,95
prawns, citrus mayonnaise	
<b>Baked provolone cheese</b>	11,50
homemade focaccia, confit tomato pesto	
<b>Classic carpaccio</b>	16,95
rúcula, parmesan, capers, fresh truffle mayonnaise	
<b>Vitello tonnato</b>	17,95
veal, tuna mayonnaise, rocket, capers	
<b>Green asparagus</b>	16,95
grilled, parmesan cheese, fresh black truffle	
<b>Burrata</b>	17,95
tomato raf, basil, ecological oil	
<b>Cesar</b>	15,50
chicken, parmesan cheese, croutons, anchovies, tomato	
<b>Artichoke salad</b>	15,95
rocket, parmesan cheese, tomato, fresh herbs	
<b>Calamar</b>	13,95
fried, citrus mayonnaise	
<b>Mussels</b>	15,50
tomato, fennel, garlic, onion, parsley	
<b>Oysters Gillardeau No 1</b>	unit. 5,40

### MAIN COURSES

<b>Beef hamburger</b>	19,95
arugula, dried tomato chutney, pancetta, taleggio truffle mayonnaise	
<b>Neapolitan style Ossobuco</b>	24,50
tagliatelle in basil pesto	
<b>Suckling veal cheeks</b>	24,95
at low temperature, onion pearls, guanciale carrot confit, mashed potatoes, in its juice	
<b>Tagliata 2.0</b>	200 gr. 31,95
tataki from fillet of beef, matured 28 days, pesto rocket, crispy parmesan, red onion confit in masala	
<b>Steak tartar italian style, served at the table</b>	28,95
basil, onion, balsamico, capers, rocket, parmesan sun dried tomatoes, home made focaccia	
<b>Sea bream fillet</b>	28,50
seafood in velouté sauce, asparagus, wild arugula	
<b>Baked salmon filet</b>	26,50
parsley crust, white wine and martini sauce spinach ravioli	
<b>Lobster from the oven</b>	45,00
gratinated with green sauce, artichokes, rocket	

### SIGNATURE

min. 2 persons, price per person

<b>Pica pica</b>	p.p. 16,95
prawn croquettes, fried boquerones, fried prawns tomato focaccia, anchovy, squid, citrus mayonnaise	
<b>The Food &amp; Lounge Bar platter</b>	p.p. 27,95
burrata, oysters, prosciutto, steak tartar, cured ham salami, fried prawns, tomato bruschetta, artichokes roasted vegetables, tapenade, pesto, homemade focaccia	
<b>Homemade Fettuccini, with parmesan served at the table</b>	p.p. 19,95
fresh black truffle, grappa, parmesan cheese pecorino al tartufo, funghi porcini	
<b>The Food &amp; Lounge Bar frutti di mare</b>	p.p. 34,50
½ lobster, mussels, prawns, octopus squid, garlic, parsley, tomato, lemon, homemade focaccia	

### HOMEMADE PASTA AND RICE

<b>Spaghetti with beef stew</b>	14,95
beef stew, tomato, onion, garlic, parmesan cheese	
<b>Gratinated fusillini</b>	14,50
gorgonzola cheese, cream, parmesan, onion, fresh basil	
<b>Tagliatelle al funghi tartufo</b>	19,95
fresh truffle slices, organic oil, white wine sauce, truffle, sage	
<b>Linguini fruta di mare</b>	23,95
black tiger prawns, squid, mussels, octopus tomato concasse, parsley	
<b>Tortellini al astice</b>	23,95
stuffed with lobster, black tiger prawn, in its juice	
<b>Gnocheti de espinaca al pesto</b>	14,95
dried tomato pesto pasta, crispy parmesan, butter basil flowers	
<b>Canneloni</b>	15,95
beef stew, tomato, garlic, onion, au gratin sauce bechamel, parmesan	
<b>Orciotti al broccolo e salsicchia</b>	16,95
broccoli, veal-mozzarella sausage, toasted garlic classic basil pesto, pecorino slices	
<b>Rigatoni al vegetariano</b>	14,95
walnuts, gorgonzola cheese, fresh truffle oil	
<b>Pipe rigate picante a nuestra manera</b>	14,95
cayenne, tomato, spicy spianata, parmesan slices	
<b>Ravioli al spinaci e ricotta</b>	17,95
organic butter, confit vine tomatoes, sage, rocket	
<b>Risotto frutti di mare</b>	22,95
mussels, prawns, octopus, squid	
<b>Risotto mare y monte</b>	22,95
mushrooms, fresh truffle, prawns	

### PIZZA

<b>Margarita</b>	13,95
mozzarella, tomato, basil	
<b>Smoked salmon</b>	14,95
sour cream, capers, red onion, dill	
<b>5 cheese black truffel</b>	17,95
guinciale, fresh truffle, funghi porcini	
<b>4 formaggio</b>	15,95
mozzarella, gorgonzola, parmesan smoked provolone	
<b>Calzone clásica</b>	15,95
tomato, mozzarella, cotto ham, mushrooms	
<b>Parma</b>	17,95
tomato, mozzarella, parma ham, rucola, basil dried tomato	
<b>4 stagioni</b>	15,95
tomato, mozzarella, york ham, artichokes, bonito	

### GARNISH

<b>Potatoes</b>	4,95
french fries, rosemary	
<b>Sweet potato fries</b>	6,50
parmesan cheese, fresh truffle mayonnaise	
<b>Vegetables sautéed</b>	6,95
Paris butter	
<b>Green salad</b>	4,95

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