

Mena Room

Raw Parma ham aged 24 months

€21.00

Ricotta and "boudin" flan with potato and leek cream

€18.00


Sicilian-style vegetable caponata with buffalo burrata and chopped pistachios  

€18.00




Gragnano paccheri alla Gricia with pecorino romano cheese

€18.00

Spaghettoni with burst cherry tomatoes, basil, buffalo stracciatella and cheese 

€18.00

Leeks and potatoes cream with a chives goat's cheese ball 

€18.00




Beef carbonada with golden polenta croutons

€24.00

Ligurian-style local rabbit with creamy herb potatoes

€26.00

Chickpea puff pastries with rosemary with aubergines and oregano soy mayonnaise 

€22.00

Spicy chicken with roasted potatoes

€22.00



Crème de cogue / Crème caramel / La fiocca (whipped cream with grappa)

Panna cotta with berries sauce / Tart with seasonal fruit

Dessert of the day €10.00

Room service surcharge of €15.00 per person

We are happy to serve alternative  **gluten-free** and **vegetarian dishes** 

Thanks to the most advanced processing techniques, some products with the symbol ** have been subjected to temperature reduction and stored at -20 ° C.
* Frozen Product | * Frozen bread | # The product has been regularly slaughtered according to Reg. CE 852/2004
The informations about the presence of products that cause allergies or intolerances are available by contacting to the service staff