

**H**I RES RESTAURANT IS PLEASED TO SUGGEST HIS **D**INNER MENU.

OUR **G**OAL IS TO GIVE THE **O**PPORTUNITY TO BUILD A CUSTOMIZED MENU PROVIDING A WIDE CHOICE  
OF QUALITY AND PRICE

THE FINAL COST IS DETERMINED BY THE CHOICE BETWEEN MENUS ( 'POPOLO' – 'SPAGNA' – 'NAVONA' )  
AND ADDITIONAL COMBINATIONS ( APERITIF – BEVERAGE ) THAT WILL FIND IN THE NEXT PAGE.  
THE NAMES OF THE MENUS ARE INSPIRATED TO SOME OF THE MOST BEAUTIFUL SQUARES IN ROME

**POPOLO**

1 ENTREE + 1 STARTER + 1 MAIN COURSE AND SIDE DISH + 1 DESSERT

**SPAGNA**

1 ENTREE + 2 STARTER + 1 MAIN COURSE AND SIDE DISH + 1 DESSERT

**NAVONA**

1 ENTREE + 2 STARTER + 2 MAIN COURSE AND SIDE DISH + 1 FRUIT + 1 DESSERT

*THE PRICES ABOVE ARE WATER AND COFFEE INCLUDED, WINE AND SOFT DRINKS EXCLUDED*

**O**PTIONAL **C**OMBINATIONS

**FINGER FOOD APERITIF**

'FONTANELLA'

'MARGUTTA'

'CONDOTTI'

DESSERT BUFFET

30/40 MINUTES

*FINGER FOOD DETAILS ARE AVAILABLE ON REQUEST*

**CHEF LUCA CARDINETTI**

**M**AKE YOUR CHOICE BETWEEN THE FOLLOW OPTIONS:

**ENTREE**

SMOKED BEEF CARPACIO, RUCOLA PESTO AND PARMESAN 36TH MONTH  
DEEP FRIED ZUCCHINI FLOWER STUFFED WITH MOZZARELLA CHEESE AND CAPSICUM SAUCE  
SPINACH TARTLET ON 'RED COW PARMESAN FONDUE AND MODENA IGP BALSAMIC VINEGAR  
TUNA CRISPY NUGGETS, CITRUS FRUIT AND MISTICANZA  
ROAST OCTOPUS, CARROTS AND GINGER  
CHICKEN ROLLS, CELERY SALAD AND DRIED TOMATOES

**STARTER**

RAVIOLI STUFFED WITH VEAL, WALNUTS PESTO AND DRIED TOMATOES  
HOME MADE LASAGNA, ALTO ADIGE IGP SMOKED HAM, AND PROVOLA CHEESE  
RAVIOLI AMATRICIANA STYLE  
CASARECCE PASTA, AUBERGINE, SWEET TOMATOES AND SALTY RICOTTA CHEESE  
RICE CARNAROLI TOMATOES, CAPERS AND OLIVES  
ORECCHIETTE SHORT PASTA WITH CLAMS, SEABASS BOTTARGO AND ZUCCHINI  
FUSILLONE PASTA, REDFISH RAGOUT, CAPERS AND OLIVES  
PACCHERI DI GRAGNANO WITH SWORDFISH, AUBERGINE AND SALTY RICOTTA CHEESE

**MAIN COURSE AND SIDE DISH**

PORK FILLET WITH PROVENCE HERBS, APPLE AND MUSTARD PUERA  
GLAZED VEAL SHOULDER WITH THYME, GRILLED ZUCCHINI AND SPINACH PUREA  
DANISH BEEF FILLET WITH CICORY AND ROAST PATATOES  
SEABASS FILLET, SWEET TOMATOES CREAM, ESCAROLE PARTENOPEA STYLE  
SEARED SALMON WITH BLACK SESAME SEEDS, SAUTEED ESCAROLE, FENNEL AND SAFFRON SAUCE  
TRANCIO DI RICCIOLA, RISTRETTO DI CACIUCCO E CROSTINI AL ROSMARINO  
AMEJACK SLICE, 'CACIUCCO' SAUCE AND ROSEMARY TOASTED BREAD

**FRUIT**

SEASONAL FRUIT SELECTION

**DESSERT / CAKE**

MILLEFEUILLE WITH CHANTILLY CREAM ( STRAWBERRY – CHOCOLATE – BERRIES )  
TIRAMISÙ  
CHARLOTTE ( CHOCOLATE – STRAWBERRY )  
PARFAIT ( PISTACIO AND HAZELNUT OR STRAWBERRY AND LEMON )  
SACHER  
CHOCOLATE MOUSSE AND PEARS

## BEVERAGE

### BUBBLES

1 FLÛTE OF PROSECCO FROM VALDOBBIADENE DIRUPO BRUT P.P.

### WINE PAIRING

CAPOLEMOLE BIANCO '17 MARCO CARPINETI (BELLONE – MALVASIA – TREBBIANO)

CAPOLEMOLE ROSSO '16 MARCO CARPINETI (NERO BUONO DI CORI – MONTEPULCIANO – CESANESE)

ARNEIS BLANGÉ '17 CERETTO (ARNEIS 100%)

LE VOLTE '14 TENUTA DELL'ORNELLAIA (MERLOT – SANGIOVESE – CABERNET SAUVIGNON)

CHARDONNAY '17 JERMANN (CHARDONNAY 100%)

IL BRUCIATO '16 TENUTA GUADO AL TASSO (CABERNET SAUVIGNON – MERLOT – SYRAH)

(THE PRICE IS PER PERSON AND INCLUDES THE SERVICE OF 1 BOTTLE EVERY 3 PEOPLE BETWEEN THE VARIOUS PROPOSED REFERENCES)  
THE TYPES OF WINE AND RELATIVE VINTAGE CAN BE SUBJECT TO CHANGE

### DRINK

1 DRINK TO CHOICE PER PERSON

SPRITZ – NEGRONI – AMERICANO – CUBALIBRE – VODKA & SOFT – GIN & SOFT

MOJITO – MANHATTAN – MARTINI COCKTAIL – COSMOPOLITAN – MOSCOW MULE

GIN TONIC PERSONALIZED WORKED WITH ICE BLOCK – PUNCH COCKTAIL