



IL GIARDINO
RISTORANTE & BAR

ALL-DAY DINING

DELICATESSEN

Courgette blossoms stuffed with ricotta, taleggio, black olives and cherry tomatoes (V) (3,7) €32

Shellfish salad, crunchy vegetables and lemon (2,4,9,10,14) €34

Creamy egg, asparagus and saba grape syrup (V) (3,10,12) €34

Roasted octopus and crispy aubergine (3,6,11,12,14) €36

Roman-style artichoke (V) (1,2) €34

Marinated tuna with tomato chutney (4,6,10) €43

PASTA

'Cacio e pepe' spaghetti with pecorino and black pepper (V) (1,7) €35

'Amatriciana' mezzi paccheri (tomato sauce with pecorino and bacon) (1,9,12) €32

Margherite pasta stuffed with goat ricotta cheese, roasted cherry tomatoes (V) (1,3,7,9,12) €32

Linguine with clams and bottarga (1,4,9,12,14) €36

Langoustine risotto with citrus (2,4,7,9,12,14) €38

Gazpacho with croutons (V) (1,12) €30

COLD CUTS 'IL SALUMIERE'

Pata Negra ham €50

Selection of cold cuts or selection of cold cuts with cheese (1,7,8,10) €32

Selection of Italian cheese served with mustard and preserves, walnut and raisin bread (V) (1,7,8,10) €32

GOURMET PIZZA

TOMATO BASE

Margherita with tomato sauce and organic mozzarella (V) (1,7) €30

Pizza with tuna, rocket and red onion (1,2,7,12) €32

Pizza with tomato sauce, olives, capers, oregano and garlic olive oil (V) (1,2,7) €32

WITHOUT TOMATO SAUCE

Pizza with courgette blossoms, Cetara anchovies, organic mozzarella (1,4,7) €34

Pizza with sausage, 'crusco' pepper and organic mozzarella (1,7) €36

Pizza ham and organic mozzarella (1,7) €32

FISH AND MEAT TARTARE AND CARPACCIO

Raw langoustine (2,9,10,12) €43

Classic beef tartare from the guéridon (3,4,10,12) €40

MEAT AND FISH

Beef ribs with friggittelli peppers
(for two people) (7,12) €115

Slow-roasted guinea fowl, chiodini mushroom
and sour-sweet endive (7,12) €46

Roasted suckling pig, myrtle sauce,
chef's potatoes (7,12) €50

Mackerel and caponata (1,4,7,9,12) €46

Roasted seabass with fennel
and citrus salad (4,7,9,12,14) €48

Veggie burger (V) (1) €40

ON THE SIDE

€16

Chicory with extra virgin olive oil, garlic and chilli (VG)

Escarole with olives and capers (VG)

Buttered spinach (V) (7)

Mashed potatoes (V) (7)

Roasted baby potatoes and rosemary (V) (7)

Green salad or mixed salad (VG)

DESSERTS

€23

Tiramisu (1,3,5,7,8)

Strawberry mousse and basil biscuit (1,3,5,7,8)

Almond brittle with raspberry
and hibiscus flower compote (1,3,5,7,8)

Pistachio chantilly and creamy pistachio praline (3,5,7,8)

Selection of fresh fruit

ICE CREAM AND SORBET

€20

SORBET (VG)

Lemon, strawberry,
mango, wild berry

ICE CREAM (V)

Vanilla, chocolate,
hazelnut, Bronte pistachio (7,8)

Chocolate and whipped cream cup (7,8)

ICE CREAM (VG)

Vanilla, chocolate, coconut

#dinewithDC

#aTasteofEden

Allergens: 1. Contains gluten 2. Contains crustaceans 3. Contains eggs 4. Contains fish 5. Contains peanuts
6. Contains soy 7. Contains milk 8. Contains tree nuts 9. Contains celery 10. Contains mustard 11. Contains sesame
12. Contains sulphur dioxide or sulphites 13. Contains lupin 14. Contains molluscs
If you have a food allergy or intolerance, please let us know when placing your order.

VAT is included. A discretionary 5% employee benefit charge will also be added to your final bill.

(V) vegetarian (VG) vegan