

CHEF'S WELCOME

Roasted artichoke and bluefin tuna bottarga 4-5-12

APPETIZER

Cod salad, marinated escarole and pomegranate 1-4-5-12-13

FIRST COURSE

Turnip greens fettuccina, clams and lemon 4-5-9-12-14

SECOND COURSE

Rock mullet in red prawn stew and Brussels sprouts 4-5-8-12

PRE DESSERT

Exotic Panna Cotta 3-9

DESSERT

Yogurt, spices and candied pear 3-9-14

Panettone EDITION and petite fours

160€ per personBeverages excludedVegetarian and kids options upon request

Bookings +39 06 45249009 eh.romeb.hostess@mariott.com

^{*} Booking requests will be confirmed at the time of pre-payment

^{**} Cancellation policy: 5 days prior to the day of the dinner 50% of the total amount of the reservation will be refunded. After this date, no refund will be made.

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CONTACTS

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