

SANDWICHES

AVOCADO TOAST 1-2-9-10

Avocado, red onion, tomato and radishes SCRAMBLED EGG CROISSANT 1-2-3-5-9-10

With crudo ham and smoked buffalo mozzarella cheese

IL BURGER 1-2-3-9-11-13

Beef, tomato, crispy guanciale, Stracchino cheese, lettuce and mayonnaise

BRIOCHE BUN WITH PUMPKIN BLOSSOM 1-3-9-12

Roasted pumpkin, smoked buffalo mozzarella and field herbs

VEGAN ROASTED SANDWICH

Roasted seitan, vegan mayonnaise and crunchy vegetables

SCRAMBLED TOAST 1-3-9-14

Roasted ham, buffalo mozzarella, scrambled eggs

FOCACCIA ALLA PARMIGIANA 2-3-7-9

Focaccia bread with eggplant, parmesan and mozzarella cheese and basil

EGGS

EGGS FLORENTINE 3-13-14

Butter sautéed spinach, poché egg 63°C, mornay sauce, sautéed in the oven and cocoa grué

OMLETTE 3-13-14

Served with sweet and sour vegetables and a choice of: spinach, mushrooms, Stracchino cheese, Praga ham and onion

CRESPELLE FARCITE 3-9-12-14

Fried pasta stuffed with artichokes, Pecorino cheese and wild mint

FIRST COURSES

SPAGHETTONE AI TRE POMODORI 3-9-12

Spaghettone pasta with three types of tomatoes

and 36 months Parmigiano Reggiano

CACIO E PEPE 3-5-8-9-13

Linguine, Pecorino cheese, black pepper, red prawns marinated in lime

MAIN COURSES

BRASATO DI MANZO AL VINO ROSSO 3-12-13

Braised beef in red wine with potatoes and blueberry sauce

ROAST BEEF 1-2-3-12-14

With roasted artichokes, Béarnaise sauce and French fries

FRITTO DI MARE 1-4-5-12-13-14

Fried calamari, shrimp and salted cod with saffron mayonnaise and pickled vegetables

SALADS

CAESAR SALAD 5-9-11-13-14

Low temperature cooking chicken, lettuce, crispy bacon,

36 months Parmigiano Reggiano, crunchy bread and Caesar dressing IL GIARDINO 9-14

Aromatic mixed salad greens, tofu, snow peas and semi-dry tomato

MARINATED SALMON 2-3-5

Marinated salmon, curly salad and frozen pomegranate

SIDES

CARCIOFI ARROSTO

Roasted artichokes

ZUCCHINE ALLA SCAPECE 1-3-5-8-12

Zucchini scapece style with mint

CICORIA

Chicory with oil, garlic and chilli pepper

INSALATA DI RADICCHIO 1-2

Radicchio salad with walnuts and pomegranate

DESSERT

PANCAKES 1-2-3-9-10-13-14

Honey creamed ricotta, maracuja, white chocolate

and candied lime peels

GELATO HOME-MADE 2-3-9-14

Our selection of home-made ice cream

LEMON TARTE 1-3-9-14

Shortcrust pastry, lemon cream and meringue

APPLE PIE WITH VANILLA CREAM 1-2-3-9-14

STICKY COFFEE PUDDING

WITH VANILLA ICE CREAM AND SALTED CARAMEL SAUCE 1-2-3-9-14

PANETTONE EDITION

120€ per person: including three dishes and free flow of Champagne Vegetarian and kids options upon request

Bookings

+39 06 45249009

eh.romeb.hostess@mariott.com

BRUNCH MENU 1ST JANUARY 2026

^{*} 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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