



47 Circus Roof Garden

MENU

TASTING MENU € 80,00

“Pappa al pomodoro”, avocado, red onion and black olive chips    

Roasted octopus, “scapecce” zucchini, burrata from Andria and confit tomato    

Capellini cooked in mantis shrimp broth, amberjack and roasted peppers   

Tortelli with beef genovese, fennels and “Del Monaco” provolone cheese    

Sea bass in salt crust with lettuce, fennels and green beans     

Lemon curd, cocoa, mint sponge and red fruits ice-cream    

INSPIRATION MENU € 60,00

Rely on the chef's imagination for your 4-course tasting journey

STARTERS

Roasted octopus, “scapecce” zucchini, burrata from Andria and confit tomato € 18,00



Beef tartare, aromatic mesclun, hazelnut and Parmigiano Reggiano € 17,00



Red prawns, gazpacho of “datterino” tomato and puffed quinoa € 18,00



“Pappa al pomodoro”, avocado, red onion and black olive chips € 16,00



FIRST COURSES

Spaghettone cooked in tomato water, zucchini, its flowers and clams € 20,00



Risotto with "Eggplant Parmigiana" cream and buffalo mozzarella sauce € 18,00



Capellini cooked in mantis shrimp broth, amberjack and roasted peppers € 20,00



Tortelli with beef genovese, fennels and "Del Monaco" provolone cheese € 18,00



We serve first courses from the Roman traditional cuisine upon request!!

MAIN COURSES WITH SIDE DISHES

Fried squids and prawns from Sicily with teriyaki sauce and vegetables € 25,00



Sea bass in salt crust with lettuce, fennels and green beans € 28,00



Beef fillet with chard, wasabi mayonnaise and cherries € 28,00



Eggplant flan, yellow tomatoes, fried capers and "Del Monaco" provolone cheese € 21,00



CHEESE SELECTION

Taleggio dop, 30 months aged Parmigiano Reggiano, Ubriaco, Cacio from Pienza, Castelmagno and Pecorino from Amatrice 4 pz € 20,00; 6 pz € 22,00



DOLCI

Tiramisu 47 € 10,00



Caramelized white chocolate, salted peanuts and raspberries € 10,00



Chocolate brownies, peach in syrup and almond ice-cream € 10,00



Lemon curd, cocoa, mint sponge and red fruits ice-cream € 10,00



ALLERGEN LEGEND



Gluten and derivatives



Celery



Peanuts / Nuts



Milk and derivatives



Mustard and derivatives



Soy



Fish and derivatives



Vegetarian dish



Sulfites



Eggs and derivatives



Crustaceans



Knocked down product pursuant to req. CE n. 852/047

If you have allergies / intolerances, please inform our staff

This menu has been designed and created by:
Chef **Gabriele Enrico**
Resident Chef **Antonio Gentile**