

## WHITE WINES

Satrico	Chardonnay, Sauvignon, Trebbiano	Casale del Giglio	Lazio	1	€ 16
Satrico	Chardonnay, Sauvignon, Trebbiano	Casale del Giglio	Lazio	1/2	€ 10
Chardonnay	Chardonnay	Casale del Giglio	Lazio	1	€ 18
Sauvignon	Sauvignon	Casale del Giglio	Lazio	1	€ 18
Antinoo	Blend di Viognier, Chardonnay	Casale del Giglio	Lazio	1	€ 23
Pietracalda DOCG	Fiano	Feudi di S. Gregorio	Campania	1	€ 23
Cutizzi DOCG	Greco di Tufo	Feudi di S. Gregorio	Campania	1	€ 23
Greco di Tufo	Greco di Tufo	Feudi di S. Gregorio	Campania	1/2	€ 12
Serrocio	Falanghina	Feudi di S. Gregorio	Campania	1	€ 23
Lacryma Christi	Coda di Volpe, Falanghina	Feudi di S. Gregorio	Campania	1	€ 18

Wines from other Italian regions are also available on request

## RED WINES

Merlot	Merlot	Casale del Giglio	Lazio	1	€ 18
Shiraz	Syrah	Casale del Giglio	Lazio	1	€ 18
Shiraz	Syrah	Casale del Giglio	Lazio	1/2	€ 10
Petit Verdot	Petit Verdot	Casale del Giglio	Lazio	1	€ 23
Cabernet Sauvignon	Cabernet Sauvignon	Casale del Giglio	Lazio	1	€ 28
Aglianico dal Re	Aglianico	Feudi di S. Gregorio	Campania	1	€ 23
Rubrato	Aglianico	Feudi di S. Gregorio	Campania	1	€ 18
Rubrato	Aglianico	Feudi di S. Gregorio	Campania	1/2	€ 10
Taurasi DOCG	Aglianico	Feudi di S. Gregorio	Campania	1	€ 29
Lacryma Christi	Piedirosso, Aglianico	Feudi di S. Gregorio	Campania	1	€ 18

Wines from other Italian regions are also available on request

## MINERAL WATERS • SOFT DRINKS • BEERS

Lete naturally effervescent mineral water		1	€ 3
Lete naturally effervescent mineral water		1/2	€ 2
San Benedetto sparkling mineral water		1	€ 3.
San Benedetto sparkling mineral water		1/2	€ 2
San Benedetto natural mineral water		1	€ 3
San Benedetto natural mineral water		1/2	€ 2
Soft drinks		cl. 33	€ 4
Campania Region Craft Beer		cl. 33	€ 7
Campania Region Craft Beer		cl. 75	€ 15
National Beers		cl. 33	€ 5
Foreign beer		cl. 33	€ 5



# Menu

## Good food and good wine is paradise on earth.

### Henry IV

#### STARTERS

##### Starters from the buffet

Our buffet offers an ample selection of international and traditional Italian starters prepared using high quality seasonal produce.

These include vegetarian **v** and vegan **vv** options

Buffalo mozzarella from Campania with cured Parma ham [3]

Home cured smoked salmon with pink pepper, rocket and bread croutons with thyme butter [1-3-4]

Cheeses and cured meats from the Campania region with fruit mustard and savoury croissant [3-4-5-9]

Beef fillet tartare on Kataifi pastry with coriander-scented tomato cream [4-9-11]

Aubergine flan with melted buffalo mozzarella, tomato sauce and fresh basil **v** [3-4]

#### FIRST COURSES

Paccheri pasta with salt cod on a courgette cream with mint-scented tomatoes [1-4]

Bronze drawn, hard wheat spaghetti with fresh tomato and basil **vv** [4]

Hard wheat linguine pasta with clams and Pachino cherry tomatoes [2-4]

Carnaroli risotto with sausage and aubergines with a Parmesan wafer [3]

Sorrento-style potato gnocchi **v** [3-4-9]

Egg pasta lasagna with Bolognese sauce served in an earthenware pot [3-4-9]

Ravioli filled with gorgonzola cheese served on a cream of red beetroot and basil pesto **v** [3-4-9]

#### SECOND COURSES

Catch of the day... baked in salt, baked in foil, poached with garlic and tomatoes or grilled [1-2-6-14]

Mixed grilled fish on a bed of rocket [1-6]

Prawns in a white sauce with a Venere black rice flan [2-6]

Baked fillet of sea bass with lemon potatoes on a pistachio and thyme cream [1-3-5]

Grilled fillet of beef

Sliced beef with aromatic herbs served with rocket and Parmesan cheese [3]

Mixed grilled meat with rosemary

Vegan patties on a courgette and basil cream **vv**

*Choice of side order from roast potatoes, mixed salad, grilled vegetables, pan fried seasonal vegetables*

#### TEMPTATIONS...

##### BURGERS, SANDWICHES AND PIZZA

All our burgers and sandwiches are served with French fries and a choice of sauces (tomato ketchup and mayonnaise)

##### Hamburger

Sesame bread, 150g beef hamburger\*, lettuce, tomato, onion and cucumber [4-12]

##### Cheeseburger

Sesame bread, 150g beef hamburger\*, lettuce, tomato, cucumber, onion and Cheddar cheese [3-4-12]

##### Veggieburger

Sesame bread, 160g soya burger\*, lettuce, tomato, onion and cucumber **vv** [4-12]

##### Big Club Sandwich

Sliced bread, grilled chicken, bacon, egg, lettuce, tomato and mayonnaise [4-9]

##### Pizza Margherita\*

Tomato sauce, mozzarella, Grana cheese and basil **v** [3-4]

##### Pizza Tricolore\*

Margherita with cured ham, rocket and slivers of Parmesan cheese [3-4]

#### SALADS

##### Caprese

Buffalo mozzarella from Campania, tomatoes, basil and oregano **v** [3-5]

##### Caesar Salad

Grilled chicken, lettuce, egg, bacon, Parmesan cheese, croutons and Caesar dressing [3-4-9]

#### DESSERTS AND FRESH FRUIT

##### Desserts from the buffet

Our buffet offers a wide choice of traditional desserts and fruit

##### Desserts à la carte

Chocolate fondant pudding served with sweet cream [3-4-5-9]

Tiramisu with Osvego Gentilini biscuits [3-4-9]

Philadelphia cheesecake with a choice of forest fruit, chocolate or strawberry sauce [3-4-9]

Apple pie with sablè pastry served with vanilla ice cream and cinnamon [3-4-9]

Homemade semifreddo with pistachio and coffee crumble [3-4-5-9]

Sliced fresh seasonal fruit **v**

#### CHILDREN'S MENU

Our younger guests of up until 12 years of age can order one of the following dishes free of charge when they have lunch or dinner together with paying adults

Pizza Margherita\* **v** [3-4]

Superman maccheroni with Bolognese sauce [4]

Minnie spaghetti with tomato sauce and Parmesan cheese **v** [3-4]

Pureed vegetable soup\* **vv**

Paperino chicken cutlet\* with French fries [3-4-9]

Baby hamburger\* with French fries [4-12]

Chocolate fondant pudding served with sweet cream [3-4-5-9]

Ice cream (strawberry, chocolate and vanilla) [3-4-5-9]

**v** Vegetarian dish

**vv** Vegan dish

\* Some products may be frozen depending on the availability and season

The dishes served in this menu may contain one or more allergens appertaining to the 14 categories of allergens listed in Annex II of EU Regulation No. UE 1169/2011 such as:

1. Fish and products thereof 2. Molluscs and products thereof 3. Milk and products thereof (including lactose) 4. Cereals containing gluten or derivatives thereof 5. Nuts and products thereof 6. Crustaceans and products thereof 7. Peanuts and products thereof 8. Lupin and products thereof 9. Eggs and egg-based products 10. Sulphur dioxide and sulphites 11. Soybeans and products thereof 12. Sesame seeds and products thereof 13. Mustard and products thereof 14. Celery and celery based products.

If you have a food intolerance or allergy, please inform the restaurant staff.