



IL GIARDINO
RISTORANTE & BAR

ALL-DAY DINING

DELICATESSEN

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

Battered salt cod €36

Roman-style meatball €34

Cuttlefish tagliatelle with escarole €34

Artichoke stuffed with potatoes and black truffle €38 (V)

Pan-seared tuna and chicory heart €43

COLD CUTS 'IL SALUMIERE'

Pata Negra ham €50

Selection of cold cuts/selection of cold cuts with cheese €32

Selection of Italian cheese served with mustard and preserves, walnut and raisin bread €32

FISH AND MEAT TARTARE AND CARPACCIO

Red prawn carpaccio with citronette €40

Classic beef tartare from the guéridon €40

PASTA

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

Risotto with Castelmagno PDO and radicchio €32 (V)

Tonnarello with chanterelle mushrooms and mazzancolle prawns €36

Ravioli with thornback ray and roman broccoli €32

Pappardelle with hare sauce €34

Tarak chicken soup €30

GOURMET PIZZA

TOMATO BASE

Pizza with tomato sauce and organic mozzarella €30 (V)

Pizza with tomato sauce, oregano and anchovies €30

WITHOUT TOMATO SAUCE

Pizza with radicchio, gorgonzola, walnuts and balsamic vinegar €34

Pizza with potatoes, provola-style Agerola and black truffle €36 (V)

Pizza with organic mozzarella, porcini mushrooms and guanciale from Cinta Senese PDO €32

Pizza with organic mozzarella, turnip greens and 'nduja €32

MEAT AND FISH

Beef ribs and sautéed mixed tubers
(for two people) €115


Rabbit stuffed with creamy artichoke €50

Veal ossobuco and mashed potato €46

Roasted turbot and turnip greens €48

Mediterranean-style stewed scorpion fish €50

Grilled half lobster with Béarnaise sauce €60

Pumpkin and sautéed mushroom terrine €40 

DESSERTS

€23

Tiramisu

Like a Black Forest


Vanilla and pecan nut

Mango, caramel and rosemary

Selection of fresh fruit 

ON THE SIDE

€16


Chicory with extra virgin olive oil, garlic and chilli 

Escarole with olives and capers 

Buttered spinach 

Mashed potato 

Homemade fries 

Green salad or mixed salad 

ICE CREAM AND SORBET

€20

SORBET

Lemon, strawberry,
mango, wild berry

ICE CREAM

Vanilla, chocolate,
hazelnut, Bronte pistachio
Chocolate and whipped cream cup



ICE CREAM

Vanilla, chocolate, coconut

#dinewithDC

#aTasteofEden

*If you suffer from any food allergies, please inform a member of our team who will be happy to help. An allergen list is available on request.
Our raw fish undergoes a process of blast chilling in order to guarantee the absolute integrity of the product.
According to the working requirements, food may be subjected to blast chilling up to -18°C.*

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