AMARO

LOBBY BAR & LOUNGE

LUNCH MENU

SNACKS & SALADS

JAMÓN DE CEBO 50% IBERICO ACCOMPAGNATO CON PAN CRISTAL E PODORORO €30
50% Cebo Iberian Spanish ham served with roasted bread and grated tomato
(P,1)*

SUPPLÌ ALLA ROMANA
Roman-style supplì €16
(1,3,7)*

CROCCHETTA ALLA CARBONARA €16
Carbonara croquette
(1,3,7)*

FOCACCIA BIANCA €18
White focaccia with olive oil and rosemary
(1)

TAGLIERE DI SALUMI E FORMAGGI ITALIANI €29
Selection of Italian cured meats and cheeses
(P, 1,7,8,12)

TAGLIERE DI SALUMI ITALIANI €25
Selection of Italian cured meats
(P, 1,7,8,12)

TAGLIERE DI FORMAGGI NOSTRANI €25
Selection of italian cheeses
(1,7,8)

PIZZA IBERICO
PROSCIUTTO DI CEBO 50% IBERICO STRACCIATELLA E POMODORINI €30
Pizza with Iberian ham, stracciatella cheese and cherry tomatoes
(P,1,7,12)

PIZZA AGRIPPINA
MOZZARELLA, PESTO DI BASILICO, BURRATA E POMODORO SECCO
Mozzarella, basil pesto, burrata and sun-dried tomatoes €27
(1, 6, 7, 8)

PIZZA MARGHERITA
CON MOZZARELLA CON LATTE DI BUFALA
Pizza Margherita with mozzarella made with buffalo milk €25
(1,7)

CLUB SANDWICH €28
Toasted bread, hard-boiled egg, mixed salad, tomatoes, turkey ham, bacon, served with chips
(P, 1,3, 6, 7,8,10, 13)*

SELEZIONE DI PANE | *BREAD SELECTION (1,8)*
5€

ANGOLO DELLA SALUTE | *HEALTHY CORNER*

INSALATA DI AVOCADO, MISTICANZA LOCALE, SPICCHI DI POMODORO PACHINO, UOVO BIO, FETA E CIPOLLA ROSSA DI TROPEA €26
Avocado salad, mixed leaves, sliced Pachino tomatoes, organic egg, feta cheese and Tropeared onion
(3, 7, 9)

MISTICANZA CON HUMMUS DI CECI, TONNO, AVOCADO E SEMI DI SESAMO TOSTATI €26
Green garden mix salad with chickpeas Hummus, Tuna, avocado and toasted sesame seeds
(4, 8, 9, 11)

CAESAR SALAD CON LATTUGA ROMANA, POLLO GRIGLIATO, CROSTINI DI PANE E PARMIGIANO REGGIANO 24 MESI €26
Caesar Salad with Roman lettuce, grilled chicken, bread croutons and "Parmigiano Reggiano" cheese aged 24 months
(1,4, 6, 7,9, 10, 13)

INSALATA CAPRESE CON MOZZARELLA CON LATTE DI BUFALA, POMODORO E BASILICO €23
Caprese salad, with mozzarella made with buffalo milk, tomatoes and basil
(7)

ANTIPASTI | *STARTERS*

TARTARE DI TONNO, AVOCADO E FRUTTO DELLA PASSIONE €29
Tuna Tartare, avocado and passion fruit
(4,8)*

POLPO FRITTO ALLE ERBE, CECI AL ROSMARINO E MELANZANE €29
fried octopus with herbs, rosemary chickpeas and aubergines
(1,3,5,10,14)*

VITELLO TONNATO, CAPPERI E NOCCIOLA €28
veal with tuna sauce, capers and hazelnuts
(1,3,4,7,9)

AVOCADO GRIGLIATO, PANZANELLA E CIPOLLA IN AGRODOLCE €26
Grilled avocado, panzanella and sweet-and-sour onions
(1,9)

MILLEFOGLIE DI MELANZANA ALLA PARMIGIANA, SALSA MOZZARELLA E BASILICO €26
Eggplant millefeuille "Parmigiana", mozzarella sauce and basil
(1,3,7,8,9)*

I PRIMI PIATTI DELLA TRADIZIONE | *TRADITIONAL PASTA DISHES*

TAGLIOLINO CON ZUCCA, COZZE E PECORINO €25
tagliolino with pumpkin, mussels and pecorino
(1,3,7,14)*

RIGATONE ALLA CARBONARA CON ROSSO D'UOVO E GUANCIALE DI AMATRICE €25
"Rigatoni alla Carbonara" with egg yolk and Amatrice bacon
(P, 1,3, 7)

MEZZA MANICA ALL'AMATRICIANA €25
"Mezza manica all'Amatriciana"
(P, 1,7)

TONNARELLI DI PASTA FRESCA CACIO E PEPE NERO €25
Fresh tonnarelli pasta, sheep cheese and black pepper
(1,3,7)*

SPAGHETTO AL POMODORO E BASILICO €25
Spaghetti with tomato and basil
(1)

LASAGNA CLASSICA CON CREMA DI BASILICO E MOZZARELLA €25
Classic "Lasagna" with basil cream and mozzarella cheese
(1,3,7,9)*

TAGLIATELLE ALLA BOLOGNESE €25
Tagliatelle "bolognese" style
(1,3,9)

MINESTRONE DI VERDURE €22
Italian vegetable minestrone soup
(9) (V)

SECONDI | *MAIN COURSE*

ENTRECÔTE DI MANZO ALLA GRIGLIA CON PATATE AL ROSMARINO E SALSA VERDE €38
Grilled beef entrecote with rosemary potatoes and green sauce
(1, 3, 4, 8)

POLPETTE AL SUGO E CROSTINI DI PANE €3 2
Meatballs with tomato sauce and bread croutons
(1,3, 7)*

SUPREMA DI POLLO ALLA DIAVOLA , PEPERONI ARROSTI €33
Chicken supreme, devil-style with roasted peppers
(6,7)*

BURGER DI MANZO, FORMAGGIO, PANCETTA CROCCANTE, BABY CETRIOLI, LATTUGA E POMODORO €33
Fassona Beef burger 180g, cheese, crispy bacon from Amatrice, baby cucumbers, lettuce and tomato
(P, 1,3, 7,8,10, 11)*

SPIGOLA ALLA BRACE, SCAROLA, UVETTA E PINOLI €37
Grilled sea bass with escarole, raisins and pine nuts
(4, 8)*

TEMPURA DI VERDURE E SALSA ACIDULA €29
Vegetables tempura with sour sauce
(1,12)*

MENÙ BAMBINI | *KIDS MENÙ*

PROSCIUTTO DOLCE DI PARMA E MOZZARELLA DI BUFALA €14
Parma ham and buffalo mozzarella
(P, 7)

TOAST PROSCIUTTO E FORMAGGIO €12
Ham and cheese toast
(P, 1, 6, 7, 8)*

BURGER DI MANZO CON FORMAGGIO E PATATINE FRITTE €18
Beef cheeseburger with french fries
(1,3, 7, 8, 11)*

GNOCCHI DI PATATA CON POMODORO E MOZZARELLA €14
Potatodumplingswith tomato and mozzarella cheese
(1,3, 7)*

PENNETTE AL PESTO DI BASILICO FRESCO €14
Penne with fresh basil pesto
(1,5, 7, 8)*

NUGGETS DI POLLO CROCCANTE CON PANATURA AI CEREALI €16
Chicken nuggets breaded with cereals
(1,3, 5, 6, 7,8, 12)*

ANELLETTI DI CALAMARI FRITTI CON MAIONESE AL LIMONE €18
Fried squid with lemon mayonnaise
(1, 7, 8, 10,14)*

DOLCI | *DESSERT*

CHEESECAKE, MOSTO D'UVA E BISCOTTO ALLA CANNELLA €15
cheesecake, grape must and cinnamon biscuit
(7, 8)*

CREMOSO AL CIOCCOLATO E VANIGLIA €15
chocolate and vanilla cream
(3.7.8)*

IL NOSTRO TIRAMISÙ €15
Our Tiramisù
(1,3, 7,8)

GELATI E SORBETTI €15
Ice cream and sorbet
(1,3, 7,8)*

TAGLIATA DI FRUTTA Ⓥ €15
Mixed fresh fruit



ALLERGENI | *FOOD ALLERGENS*

Secondo le esigenze di lavorazione i prodotti possono subire un processo di abbattimento della temperatura fino a -18°. Il pesce crudo è sottoposto ad abbattimento della temperatura per garantire la salubrità del prodotto. In caso di allergia o intolleranza alimentare, per favore, richieda informazioni al nostro personale.

Regolamento UE 1169/2011.

According to the working requirements, food may be subjected to blast chilling up to -18°. Our raw fish undergoes a process of blast chilling in order to guarantee the absolute integrity of the product. In the case of allergy or any food intolerance, please ask us.

European Food Legislation 1169/2011.

ISEGUENTI PIATTI CONTENGONO *THE FOLLOWING DISHES CONTAIN*

P Maiale · *Pork* **A Alcol** · *Alcohol* **1 Glutine** · *Gluten* **2 Crostacei** · *Crustaceans* **3 Uova o derivati** · *Egg* **4 Pesce** · *Fish*
5 Arachidi · *Peanuts* **6 Soia** · *Soy* **7 Latte e derivati** · *Dairy products* **8 Fruttaa guscio** · *Nuts* **9 Sedano** · *Celery*
10 Senape · *Mustard* **11 Sesamo** · *Sesameseeds* **12 Diossido di zolfo e derivati** · *Sulphur dioxide*
13 Lupini · *Lupin* **14 Molluschi** · *Seafood*

***Alimento congelato/surgelato** · *Frozen / Deep-frozen food* ****Cibo abbattuto** · *Blast-chilled*
Sostenibile · *Sustainable* **Vegano** · *Vegan*

PAGA QUI CON PUNTI
MELIÁ REWARDS
Per informazioni aggiuntive chiedere in reception.
250 = 1€/$

PAY HERE WITH
MELIÁ REWARDS POINTS
More information at reception.
250 = €/$1



CLASSIC & APERITIVE COCKTAIL €20

THE MARTINI COCKTAIL
Stirred Gin or Vodka, extra dry vermouth touch, served up with olives or lemon twist

NEGRONI
Gin, Campari, Cinzano 1757 red vermouth

SPRITZ
Sant'Orsola (Padova) / Sant'Orsola Bitter (Milano) / Select (Venezia), sparkling wine, top of soda water

NEW AGE
Sparkling wine, Elderflower liqueur, fresh mint leaves, lemon zest

AMERICANO
Campari, red vermouth, top of soda water

MARTINEZ
Gin, red vermouth, maraschino liqueur, orange bitter

MARGARITA
Tequila blanco, Cointreau liqueur, lime juice, sea salt rim

PIMM'S CUP
(Pimm's N.1, Ginger ale, mixed fresh fruit)

MOJITO
Rum, mint leaves, lime juice, brown sugar, top of soda water

MOSCOW MULE
Vodka, lime juice, ginger beer

FRENCH 75
Gin, lemon juice, sugar syrup, top of sparkling wine

BLOODY MARY
Vodka, tomato juice, lime juice, mix spices

COSMOPOLITAN
Vodka, cranberry juice, triple sec, lime juice

CLOVER CLUB
Gin, lime juice, raspberry syrup, foamer bitter

AMARO'S SIGNATURES 20€

AMBROSIA
Disaronno Amaretto, Kingston rum, lime juice and cherry syrup.

AUREA
Gin GUD, Cointreau, Campari, lime juice.

NERONE
Mezcal Vida, Campari, Red Vermouth, Averna, lime juice, sugar syrup

CENERE
Havana 7 dark rum, Italian Coffee Liqueur, Frangelico Liqueur, sugar syrup.

VIRIDARIUM
Cocchi Rosa, Lustau Red Vermouth, Cynar, soda water, citron soda.
(low alcohol)

CONVIVIO
Stolichnaya vodka, Kahlúa, Baileys, vanilla syrup, espresso coffee.

TEMPERANZA (low alcohol)
Sabatini gin 0.0, amaro amarico, vermouth, ginger beerc

MARTINI CORNER

BELUGA GOLD MARTINI 60€
Vodka beluga Gold line, vermouth dry, caviar

MARTINI TRANSATLANTICO 30€
Vodka Beluga Transatlantic, tio pepe sherry, vermouth dry, lime zest

MARTINI ALLURE 30€
Vodka beluga Allure, sherry tio pepe, americano cocchi rosa

NOBLE MARTINI 20€
Beluga noble, vermouth dry, olive

APERITIVI & VERMOUTH €15

CAMPARI, APEROL
SELECT
CYNAR
PIMM'S N1
CINZANO 1757 ROSSO
CINZANO BIANCO
COCCHI ROSSO
CARPANO ANTICA FORMULA
NOILLY PRAT EXTRA DRY
ST. GERMAIN ELDERFLOWER
ITALICUS BERGAMOTTO

BEERS

BY BOTTLE

PERONI NASTRO AZZURRO / PERONI NASTRO AZZURRO STILE CAPRI / PERONI GRAN RISERVA DOPPIO MALTO / PERONI GRAN RISERVA BIANCA	€12

DRAFT

PERONI NASTRO AZZURRO	€12

SOFT DRINKS

SOFT DRINKS / JUICES	€9
BIO ARTISANAL JUICE - 100% POMEGRANADE / APPLE	€12
PERONI NASTRO AZZURRO BEER 0.0%	€12
ITALIAN WATER 75 cl STILL (Panna) / SPARKLING (S. Pellegrino)	€6

CAFFETTERIA

ESPRESSO	€6
DECAFFEINATO	€7
CAFFÈ AMERICANO	€8
ESPRESSO DOPPIO	€8
CAFFÈ SHAKERATO	€8
CAPPUCCINO	€9
CAFFÈ LATTE	€9
THE E INFUSI	€9

Caffè e infusisono prodotti da agricoltura sostenibile
Coffees and teas from sustainable farming

SPIRITS

VODKA

STOLICHNAYA	€17
KETEL ONE	€17
TITO'S HANDMADE (GLUTEN FREE)	€17
CHOPIN	€17
BELVEDERE	€20
GREY GOOSE	€20
BELUGA NOBLE	€20
BELUGA ALLURE	€27
BELUGA	€27
TRANSATLANTIC	€40
BELUGA GOLD LINE	

TEQUILA & MEZCAL

ESPOLON BLANCO	€17
OCHO BLANCO	€17
ESPOLON REPOSADO	€17
OCHO REPOSADO	€17
MONTELOBOS ESPADIN (Mezcal)	€17
DON JULIO REPOSADO	€20
MONTELOBOS TOBALA (Mezcal)	€25
PATRON SILVER	€20
PATRON REPOSADO	€24
VIDA MEZCAL	€17
DON JULIO 1942	€35
CASAMIGOS AÑEJO	€25

OUR WHISKEY SELECTION

BULLEIT (Bourbon, USA)	€17
JAMESON (Irish)	€17
JACK DANIEL'S GENTLEMEN JACK (Tennessee, USA)	€17
JOHNNIE WALKER BLACK (Blended, Scotch)	€17
MAKER'S MARK (Bourbon, USA)	€17
BULLEIT (Rye, USA)	€17
LAPHROAIG 10 YO (Islay, single malt Scotch)	€17
TALISKER SKYE (Skye, single malt Scotch)	€17
ARDBEG 10 YO (Islay, single malt Scotch)	€17
KNOB CREEK (Bourbon, USA)	€17
CAOL ILA 12YO (Islay, single malt Scotch)	€20
WOODFORD RESERVE (Bourbon, USA)	€20
HIGHLAND PARK 12YO (Highland, single malt Scotch)	€20
LAGAVULIN 16YO (Islay, single malt Scotch)	€20
MACALLAN 12YO TRIPLE CASK (Speyside, single malt Scotch)	€22
NIKKA FROM THE BARREL (Blended, Japan) 51,4% vol.	€22
NIKKA YOICHI 12YO (Blended, Japan) 45% vol.	€25
MICHTER'S (Bourbon, Usa)	€25
MICHTER'S (Rye, Usa)	€25
GLENMORANGIE 18YO (Highland, single malt Scotch)	€ 30
ROYAL SALUTE CHIVAS 21YO (Blended, Scotch)	€3 5
JOHNNIE WALKER BLUE (Blended, Scotch)	€ 40

GIN

BULLDOG (UK)	€17
TANQUERAY (UK)	€17
BOMBAY SAPPHIRE (UK)	€17
NORDES (Spain)	€17
SABATINI (Italy)	€17
HENDRICK'S (Irish)	€17
BOTANIST (Irish)	€17
ROKU (Japan)	€17
BEEFEATER 24 (UK)	€17
LONDON DRY N. 3 (UK)	€17
MARTIN MILLER'S (UK)	€17
FIFTY POUNDS (UK)	€17
TANQUERAY TEN (UK)	€17
OXLEY (UK)	€17
MARE (Spain)	€17
GINARTE (Italy)	€17
ELEPHANT (Germany)	€20
MONKEY 47 (Germany)	€20

RUM

KINGSTON 62	€17
HAVANA 7 (Cuba)	€17
SAILORJERRYSPICED RUM (R.Domenicana,Caraibi)	€17
APPLETON 8Y (Jamaica)	€17
ELDORADO 12YO DEMERARA (Guyana)	€17
CLAIRIN COMMUNAL	€17
DIPLOMATICO RESERVA EXCLUSIVA (Venezuela)	€20
HAMPDEN ESTATE 8Y (Jamaica)	€20
JM XO TRES VIEUX (Martinique)	€20
J. BALLY (Martinica)	€20
CLAIRIN COMMUNAL ANSYEN	€20
SANTA TERESA ANTIGUO 1796 (Venezuela)	€22
ZACAPA 23 YO SISTEMA SOLERA (Guatemala)	€25
ZACAPA XO (Guatemala)	€35

PORTO & SHERRY

PORTO RUBY	€12
SHERRY DRY TIO PEPE	€14
SHERRY PEDRO XIMENEZ HIDALGO	€17
PORTO GRAHAM'S 20 YO	€20
PORTO GRAHAM'S 30 YO	€30

COGNAC, ARMAGNAC, BRANDY & CALVADOS

BRANDY CARLOS I	€15
BRANDY LEPANTO SOLERA GRAN RISERVA	€20
CALVADOS PERE MAGLOIRE XO	€20
ARMAGNAC SAMALENS XO	€25
COGNAC REMY MARTIN V.S.O.P.	€25
COGNAC REMY MARTIN XO	€40
COGNAC REMY MARTIN LOUIS XIII	€300

GRAPPE & ACQUAVITI

GRAPPA BIANCA	€18
GRAPPA BARRIQUE	€22

AMARI & LIQUORI

AVERNA	€12
BRAULIO	€12
AMARO DEL CAPO	€12
MONTENEGRO	€12
JAGERMEISTER	€12
FERNET BRANCA	€12
CYNAR	€12
BRANCAMENTA	€12
LIMONCELLO	€12
AMARETTO DI SARONNO	€12
ITALICUS ROSOLIO BERGAMOTTO	€12
MARASCHINO	€12
FRANGELICO	€12
FORMIDABILE	€12
GRAN MARNIER	€12
COINTREAU	€12
CHARTREUSE VERT	€12
BAILEYS	€12
KAHLUA COFFEE LIQUEUR	€12

WINE LIST

BOLLICINE
SPARKLING WINE

PROSECCO EXTRA DRY DOC "ANDREA DI PEC" *Veneto (Glera)*	€15	€55
FRANCIACORTA DOCG BRUT RONCO CALINO *Lombardia (Chardonnay, Pinot Nero)*	€18	€70
CAVA CYGNUS GIENNAH BRUT ROSÉ ORGÀNIC - *Spain (Garnacha, Pinot Noir)*	€16	€60
CHAMPAGNE BARONS DE ROTHSCHILD - CONCORDIA BRUT *France (Chardonnay, Pinot Noir)*	€25	€125

VINO BIANCO & ROSE '
WHITE & ROSE' WINE

SAUVIGNON VOLPE PASINI - *Friuli Venezia Giulia (Sauvignon)*	€17	€70
CHARDONNAY -VILLA CORDEVIGO GARDA *Veneto (Chardonnay)*	€15	€65
ROSA DI POGGIO - POGGIO MANDORLO *Toscana (Sangiovese)*	€16	€60
PINOT GRIGIO DOC - ANDREA DI PEC *Friuli (Pinot Grigio)*	€15	€60

VINO ROSSO
RED WINE

ROSSO DI MONTALCINO -POGGIO SAN POLO *Toscana (Sangiovese)*	€18	€ 7 0
MERLOT IL VIGNETO DI POGGIO *Toscana (Merlot)*	€15	€60
VALPOLICELLA CLASSICO DOC MONTE LENCISA - PEAKS AND VALLEY *Veneto (Corvina - Corvinone - Rondinella)*	€15	€60

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A

AMARO

LOBBY BAR & LOUNGE

DINNER MENU



AMARO'S SIGNATURES — 20€

AMBROSIA
Disaronno Amaretto, Kingston rum, lime juice and cherry syrup

AUREA
Gin GUD, Cointreau, Campari, lime juice

NERONE
Mezcal Vida, Campari, Red Vermouth, Averna, lime juice, sugar syrup

CENERE
Havana 7 dark rum, Italian Coffee Liqueur, Frangelico Liqueur, sugar syrup

VIRIDARIUM
Cocchi Rosa, Lustau Red Vermouth, Cynar, soda water, citron soda
(low alcohol)

CONVIVIO
Stolichnaya vodka, Kahlúa, Baileys, vanilla syrup, espresso coffee

TEMPERANZA
Sabatini gin 0.0, amaro amarico, vermouth, ginger beer
(low alcohol)

MARTINI CORNER

BELUGA GOLD MARTINI — 60€
Vodka beluga Gold line, vermouth dry, caviar

MARTINI TRANSATLANTICO — 30€
Vodka Beluga Transatlantic, tio pepe sherry, vermouth dry, lime zest

MARTINI ALLURE — 30€
Vodka beluga Allure, sherry tio pepe, americano cocchi rosa

NOBLE MARTINI — 20€
Beluga noble, vermouth dry, olive

SPRITZ CORNER 15€

MILANO
Bitter Sant'Orsola, Sparkling wine

VENEZIA
Select, Sparkling wine

PADOVA
Aperitivo Sant'Orsola, Sparkling wine

NEW AGE
Ederflowers syrup, sparkling wine, fresh mint leaves

GOLDEN SPRITZ
Dry gin, Sherry fino, Apple juice, Ginger syrup, Sparkling wine

CLASSIC COCKTAILS 18 €

EL DIABLO
tequila, crème de cassis, fresh lime juice, ginger beer.

JOHN COLLINS
Gin, fresh lemon juice, sugar syrup, soda water.

HEMINGWAY SPECIAL
White rum, Maraschino, grapefruit juice, fresh lime juice.

OLD CUBAN
Aged rum, fresh lime juice, sugar syrup, fresh mint, Angostura bitters, brut sparkling wine.

PENICILLIN
Scotch whisky, fresh lemon juice, honey and ginger syrup, peated Scotch whisky floating.

NAKED AND FAMOUS
Mezcal, Yellow Chartreuse, Aperol, fresh lime juice.

GREAT GATSBY
Vodka, white vermouth, grapefruit

OYE MI CANTO
Tequila blanco, americano cocchi rosa, mezcal, orange bitter.

IRISH MAID
Irish whiskey, elderflower liqueur, fresh lemon juice, cucumber, sugar syrup.

BAY BREEZE
Vodka, cranberry juice, pineapple juice.

LEMON DROP
Vodka, triple sec, fresh lemon juice, sugar syrup..

GIN BASIL SMASH
Gin, fresh lemon juice, sugar syrup, fresh basil.

MOCK TAILS — 12€

VIRGIN MOJITO
Fresh mint leaves, fresh lime juice, brown sugar, soda water

VIRGIN MARY
Tomatoes bio juice, fresh lime juice, mix spices, salt, and pepper

VIRGIN MULE
Ginger beer, fresh lime juice

ROMA
Pineapple juice, lime, brown sugar, cranberry juice on top

VILLA AGRIPPINA (REGIONAL INGREDIENTS)
Lemon juice, local mint, cedar soda

APERITIVI & VERMOUTH — 15 €

APERITIVO 25 SANT'ORSOLA

BITTER SANT'ORSOLA

VERMOUTH SUPERIORE ROSSO SANT'ORSOLA

VERMUT LUSTAU

COCCHI AMERICANO BIANCO

COCCHI ROSSO

COCCHI ROSATO

ST. GERMAIN

ITALICUS

APEROL

CAMPARI

BEERS

DRAFT BEER
NASTRO AZZURRO (ITALIAN LAGER) - 40 CL ..... 12€

BEER BY BOTTLE
PERONI NASTRO AZZURRO/PERONI CAPRI / PERONI GRAN RISERVA BIANCA
PERONI GRAN RISERVA DOPPIO MALTO ..... 12€

SOFT DRINKS

SOFT DRINKS / JUICES ..... 9€

ITALIAN STILL WATER PANNA 75 CL ..... 6€

ITALIAN SPARKLING WATER S. PELLEGRINO 75 CL ..... 6€

LOCAL SPARKLING WATER NEPI 75 CL ..... 6€

BIOLOGIC AND ARTESANAL JUICE - POMEGRANADE 100%..... 12€

BIOLOGIC AND ARTESANAL JUICE - APPLE 100% ..... 12€

PERONI NASTRO AZZURRO 0.0% ..... 12€

CAFFETTERIA - COFFEE

ESPRESSO ..... 6€

DECAF. ESPRESSO..... 7€

CAFFÈ AMERICANO ..... 8€

DOUBLE ESPRESSO..... 8€

CAPPUCCINO ..... 7€

THE & INFUSIONS..... 8€

Caffè prodotto da agricoltura sostenibile - *Coffee from sustainable farming*

SPIRITS

VODKA

STOLICHNAYA	17€
KETEL ONE	17€
TITO'S HANDMADE	17€
CHOPIN	17€
BELVEDERE	20€
GREY GOOSE	20€
BELUGA NOBLE	20€
BELUGA TRANSATLANTIC	27€
BELUGA ALLURE	27€
BELUGA GOLD LINE	40€

GIN

BULLDOG (UK)	17€
TANQUERAY (UK)	17€
BOMBAY SAPPHIRE (UK)	17€
SABATINI (ITALY)	17€
HENDRICK'S (IRISH)	17€
BOTANIST (IRISH)	17€
GINARTE (IT)	17€
BEEFEATER 24 (UK)	17€
LONDON DRY N. 3 (UK)	17€
MARTIN MILLER'S (UK)	17€
FIFTY POUNDS (UK)	17€
TANQUERAY TEN (UK)	17€
NORDES (SPAIN)	17€
ROKU (JAPAN)	17€
GIN MARE (SPAIN)	17€
ELEPHANT (GERMANY)	20€
MONKEY 47 (GERMANY)	20€

TEQUILA & MEZCAL

ESPOLÓN BLANCO	17€
OCHO BLANCO	17€
ESPOLÓN REPOSADO	20€
OCHO REPOSADO	20€
MONTELOBOS ESPADIN (MEZCAL)	17€
DON JULIO REPOSADO	20€
PATRON SILVER	20€
PATRON REPOSADO	24€
VIDA (MEZCAL)	17€
CASAMIGOS AÑEJO	25€
MONTELOBOS TOBALA (MEZCAL)	25€
DON JULIO 1942	40€

RUM

KINGSTON 62	17€
HAVANA 7 (CUBA)	17€
SAILOR JERRY SPICED RUM (REP.DOMINICANA, CARAIBI)	17€
APPLETON 8Y (JAMAICA)	17€
ELDORADO 12 YO DEMERARA (GUYANA)	17€
CLAIRIN COMMUNAL	17€
DIPLOMÁTICO RESERVA EXCLUSIVA (VENEZUELA)	20€
HAMPDEN ESTATE 8Y (JAMAICA)	20€
JM XO TRES VIEUX (MARTINIQUE)	20€
J. BALLY (MARTINICA)	20€
SANTA TERESA ANTIGUO 1796 (VENEZUELA)	22€
CLAIRIN COMMUNAL ANSYEN	20€
ZACAPA 23 YO SISTEMA SOLERA (GUATEMALA)	25€
ZACAPA XO (GUATEMALA)	35€

OUR WHISKY SELECTION

BULLEIT (BOURBON, USA)	17€
JAMESON (IRISH)	17€
JACK DANIEL'S GENTLEMEN JACK (TENNESSE, USA)	20€
JHONNIE WALKER BLACK (BLENDED, SCOTCH)	17€
MAKER'S MARK (BOURBON, USA)	17€
BULLEIT (RYE, USA)	17€
LOT. 40 RYE	17€
LAPHROAIG 10 YO (ISLAY, SINGLE MALT SCOTCH)	17€
TALISKER SKYE (SKYE, SINGLE MALT SCOTCH)	17€
ARDBEG 10 YO (ISLAY, SINGLE MALT SCOTCH)	17€
KNOB CREEK (BOURBON, USA)	17€
CAOL ILA 12 YO (ISLAY, SINGLE MALT SCOTCH)	17€
WOODFORD RESERVE (BOURBON, USA)	20€
HIGHLAND PARK 12 YO (HIGHLAND, SINGLE MALT SCOTCH)	20€
LAGAVULIN 16 YO (ISLAY, SINGLE MALT SCOTCH)	20€
NIKKA FROM THE BARREL (BLENDED, JAPAN) 51,4% VOL.	22€
MACALLAN 12 YO TRIPLE CASK (SPEYSIDE, SINGLE MALT SCOTCH)	22€
NIKKA YOICHI 12 YO (BLENDED, JAPAN) 45% VOL.	25€
MICHTER'S (BOURBON, USA)	25€
MICHTER'S (RYE, USA)	25€
GLENMORANGIE 18 YO (HIGHLAND, SINGLE MALT SCOTCH)	30€
ROYAL SALUTE CHIVAS 21 YO (BLENDED, SCOTCH)	35€
JOHNNIE WALKER BLUE (BLENDED, SCOTCH)	40€

COGNAC, ARMAGNAC, BRANDY, CALVADOS

BRANDY CARLOS I	15€
BRANDY LEPANTO SOLERA GRAN RESERVA	20€
CALVADOS PEREMAGLOIRE XO	20€
ARMAGNAC SAMALENS XO	25€
COGNAC REMY MARTIN V.S.O.P.	25€
COGNAC REMY MARTIN XO	40€
COGNAC REMY MARTIN LOUIS XIII	300€

PORTO & SHERRY

PORTO RUBY	12€
SHERRY DRY TIO PEPE	14€
SHERRY PEDRO XIMENEZ	17€
PORTO GRAHAMS 20 YO	17€
PORTO GRAHAMS 30 YO	22€

GRAPPE & ACQUAVITI

GRAPPA POLI BIANCA	18€
GRAPPA SIBONA SINGLE BARREL PORTO	22€

AMARI & LIQUORI 12€

AVERNA
BRAULIO
AMARO DEL CAPO
MONTENEGRO
JAGERMEISTER
FERNET BRANCA
BRANCAMENTA
LIMONCELLO
JEFFERSON
FORMIDABILE
SAMBUCA
GRAND MARNIER
BAILEYS
KAHLUA
AMARETTO DI SARONNO
FRANGELICO
CYNAR

CHIEDERE ALLO STAFF PER LA LISTA COMPLETA DEI VINI
ASK OUR STAFF FOR OUR COMPLETE WINE LIST

WINE LIST

MESCITE BOLLICINE / *SPARKLING WINE BY THE GLASS*

ANDREA DI PEC EXTRA DRY DOC - *Veneto (Glera)*	15€
FRANCIACORTA BRUT RONCO CARLINO - *Lombardia (chardonnay, Pinot Noir)*.....	18€
CAVA CYGNUS GIENNAH BRUT ROSÉ ORGÀNIC - *Spain (Garnacha, Pinot Noir)*	16€
CHAMPAGNE POMMERY BRUT APANAGE - *Francia (Chardonnay, Pinot Noir)*	25€

MESCITE BIANCO / *WHITE WINE BY THE GLASS*

CHARDONNAY -VILLA CORDEVIGO GARDA *Veneto (Chardonnay)*	15€
SAUVIGNON VOLPE PASINI - *Friuli Venezia Giulia (Sauvignon))*.....	17€
PINOT GRIGIO DOC - ANDREA DI PEC *Friuli (Pinot Grigio)*	15€
ROSA DI POGGIO ROSATO - POGGIOMANDORLO - *Toscana (Merlot, Sangiovese)*.....	16€

MESCITE ROSSO / *RED WINE BY THE GLASS*

ROSSO DI MONTALCINO -POGGIO SAN POLO *Toscana (Sangiovese)*.....	18€
MERLOT IL VIGNETO DI POGGIO - *Toscana (Merlot)*	15€
VALPOLICELLA CLASSICO DOC MONTE LENCISA - PEAKS AND VALLEY..... *Veneto (Corvina - Corvinone - Rondinella)*	15€

BOLLICINE / *SPARKLING WINE*

ANDREA DI PEC EXTRA DRY DOC - *Veneto (Glera)*	55€
FRANCIACORTA BRUT RONCO CARLINO - *Lombardia (Chardonnay, Pinot Noir)*	70€
CAVA CYGNUS GIENNAH BRUT ROSÉ ORGÀNIC. SPAIN - *(Garnacha, Pinot Noir)*.....	60€
CHAMPAGNE POMMERY BRUT APANAGE - *France (Chardonnay, Pinot Noir)*	125

VINO BIANCO & ROSE' / *WHIT&ROSE' WINE*

CHARDONNAY -VILLA CORDEVIGO GARDA *Veneto (Chardonnay)*	65€
SAUVIGNON VOLPE PASINI - *Friuli Venezia Giulia (Sauvignon)*.....	70€
PINOT GRIGIO DOC - ANDREA DI PEC *Friuli (Pinot Grigio)*	60€
ROSA DI POGGIO ROSATO - POGGIOMANDORLO - *Toscana (Merlot, Sangiovese)*.....	60€

VINO ROSSO / *RED WINE*

ROSSO DI MONTALCINO - POGGIO SAN POLO *Toscana (Sangiovese)*.....	70€
MERLOT IL VIGNETO DI POGGIO - *Toscana (Merlot)*	60€
VALPOLICELLA CLASSICO DOC MONTE LENCISA - PEAKS AND VALLEY..... *Veneto (Corvina - Corvinone - Rondinella)*	60€

FOOD MENU

BITES - ASSAGGI

SMALL BITES. BIG ITALIAN SPIRIT

DUE MODI DI GUSTARLO/ TWO WAYS OF TASTING:
BRUSCHETTE / TRANCI DI PIZZA

VITELLO TONNATO E LIMONE BRUCIATO 19€
Veal tonnato and charred lemon
(1,3,4,7,9) .....

POLPETTE AL SUGO, BASILICO E PARMIGIANO 19€
Meatballs in tomato sauce, basil and Parmesan
(1,7,9)* .....

POLLO ALLA CACCIATORA E ROSMARINO 19€
Cacciatora-style chicken and rosemary **(1,7,8,9,12)***
.....

PUNTARELLE, GUANCIALE CROCCANTE E PECORINO 19€
Puntarelle salad , crispy guanciale and Pecorino **(1,7)**
.....

GAMBERO ROSA, BURRATA E LIME 22€
Pink prawn, burrata and lime **(1,2,7)***
.....

STRACCIATELLA, PROSCIUTTO CRUDO E BASILICO 19€
Stracciatella cheese, cured ham and basil **(1,7,8)**
.....

SCAROLA UVETTA E PINOLI 18€
Escarole, raisins and pine nuts **(1,8)**
.....

MOZZARELLA DI BUFALA E POMODORO FRESCO 18€
Buffalo mozzarella and fresh tomato **(1,7)**

DA CONDIVIDERE - TO SHARE

SUPPLÌ ALLA ROMANA 16€
Roman-style suppli **(1,3,7)***
.....

CROCCHETTA ALLA CARBONARA 16€
Carbonara croquette **(P,1,3,7)***
.....

CALAMARETTI CROCCANTI E LIME 21€
Crispy baby squid and lime **(1,14)***
.....

TEMPURA DI VERDURE IN SALSA ACIDULA 16€
Vegetable tempura with tangy dressing **(1)***
.....

PROSCIUTTO DI BASSIANO, POMODORO RAPÈ E PANE CROCCANTE 22€
Bassiano ham, grated tomato and crispy bread **(1,7)**

BATTUTO DI BRANZINO, AVOCADO E LAMPONE FERMENTATO 22€
Sea bass tartare, avocado and fermented raspberry **(4,11)***

TARTARE DI POMODORO, SENAPE E CAPPERI 16€
Tomato tartare, mustard and capers **(10)**
.....

HUMMUS DI CECI VERDURE CROCCANTI ED OLIO ALLE ERBE 14€
Chickpea hummus, crispy vegetables and herb oil
.....

MOZZARELLA DI BUFALA DOP CASEIFICIO SAPORI DEL PRINCIPATO" 250GR 18€
DOP buffalo mozzarella from Caseificio Sapori del Principato - 250 g **(7)**

FOOD MENU

PADELLINO DI PASTA DA CONDIVIDERE - PASTA'S PAN FOR SHARING

RAVIOLI CON RICOTTA E MAGGIORANA 25€
Ravioli with ricotta cheese and marjoram **(1,7)***

GNOCCHI AL RAGÙ DI RICCIOLA E DRAGONCELLO 28€
Gnocchi with amberjack ragù and tarragon
(1,3,4)*

FETTUCCINE AI CARCIOFI, PECORINO E MENTUCCIA 25€
Fettuccine with artichokes, Pecorino cheese and wild mint **(1,3,7)**

LASAGNA CON RAGÙ DI MANZO E SALSA DI PARMIGIANO 25€
Lasagna with beef ragù and Parmesan sauce **(1,3,7)***

BRACE - GRILLED

SPIGOLA, POMODORI SECCHI E OLIVE 22€
Sea bass, sun-dried tomatoes and olives **(4,7,8,9,10)***

POLLO, PAPRIKA DOLCE, ARACHIDI E PEPERONE ARROSTITO 22€
Chicken, sweet paprika, peanuts and roasted pepper **(5,6,8)***

CAVOLFIORE ALLA BRACE CON LATTE DI MANDORLA AFFUMICATO 19€
Charred cauliflower with smoked almond yogurt **(6,7,8,9)**

CARCIOFO, MENTUCCIA E TOPINAMBUR 19€
Artichoke, roman mint and Jerusalem artichok **(1,9)**

BURGER DI MANZO, FORMAGGIO VACCINO, GUANCIALE, CICORIA, CIPOLLA CARAMELLATA E MAIONESE ALLE ERBE 22€
Beef burger, cow's cheese, crispy pork cheek, caramelized onion and herbs mayo **(1,3,7,11)***

BURGER DI CECI, MELANZANE E PESTO DI POMODORO 20€
Chickpea and aubergine burger with tomato pesto **(1,6,8,11)**

PAGA QUI CON PUNTI
MELIÁREWARDS
Per informazioni aggiuntive chiedere in reception.
250 = 1€/$

PAY HERE WITH
MELIÁREWARDS POINTS
More information at reception.
250 = €/$1

FOOD MENU

POSTRES / *DESSERTS*

TARTELLETTA RICOTTA, VISCIOLE E VANIGLIA 15€
Ricotta, sour cherry and vanilla tartlet **(1,3,7,8)** .....

CHEESECAKE, MOSTO D'UVA E BISCOTTO ALLA CANNELLA 15€
Cheesecake, grape must and cinnamon biscuit **(7,8)***.....

IL NOSTRO TIRAMISÙ (1-3-7-8) 15€
Our Tiramisù

GELATI E SORBETTALI ARTIGIANALI 15€
Artisan ice creams and sorbets (1,3,7,8)
.....

SOSTANZE / PRODOTTI CHE PROVOCANO ALLERGIE / INTOLERANZE E PRODOTTI CONGELATI

1.Cereali contenenti glutine 2.Crostacei 3.Uova 4.Pesce 5.Arachidi
6.Soia 7.Latte e prodotti a base di latte (incluso lattosio)
8.Frutta a guscio 9.Sedano 10.Senape 11.Semi di sesamo
12.Anidride solforosa 13.Lupini 14.Molluschi *.Prodotto congelato

Sostenibile Vegano Senza Glutine Senza Lattosio

IL NOSTRO PESCE DERIVA DA PESCA SOSTENIBILE

Secondo le esigenze di lavorazione i prodotti possono subire un processo di abbattimento della temperatura fino a -18°. Il pesce crudo è sottoposto ad abbattimento della temperatura per garantire la salubrità del prodotto. In caso di allergia o intolleranza alimentare, per favore richieda informazioni al nostro personale. Regolamento UE 1169/2011.

SUBSTANCES / PRODUCTS THAT MAY CAUSE ALLERGIES / INTOLERANCES AND FROZEN PRODUCTS

1.Gluten 2.Crustaceans 3.Eggs 4.Fish 5.Peanuts
6.Soy 7.Milk and products with lactose
8.Nuts 9.Celery 10.Mustard 11.Sesame seeds
12.Sulfhur dioxide 13.Lupins 14.Molluscs *Frozen

Sustainable Vegan Gluten Free Lactose Free

OUR FISH FROM SUSTAINABLE FISHING

According to the working requirements, food may be subjected to blast chilling up to -18°. Our raw fish undergoes a process of blast chilling in order to guarantee the absolute integrity of the product. In the case of allergy or any food intolerance, please ask us. European Food Legislation 1169/2011.

* Alimento congelato/surgelato - *Frozen Deep frozen food* - ** Cibo abbattuto - *Blast chilled*

PAGA QUI CON PUNTI **MELIÁ**REWARDS
Per informazioni aggiuntive chiedere in reception.
250 ₩ = 1€/$

PAY HERE WITH **MELIÁ**REWARDS POINTS
More information at reception.
250 ₩ = €/$1

AMARO
LOBBY BAR & LOUNGE //////////


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