



hotel
INDIGO
Rome - St. George



Good food
and good wine
is paradise on earth.
Henry IV





SALADS

Mixed aromatic salad with fresh tuna and crispy potatoes	€ 15
Mixed aromatic salad with grilled chicken, shavings of Grana cheese, croutons and Caesar sauce	€ 15
Octopus and cuttlefish salad with carrots, celeriac and lemon sauce	€ 15
San Marzano tomato salad with oregano, buffalo mozzarella and basil ✓	€ 15
Barley salad with grilled seasonal vegetables, cherry tomatoes and basil ✓	€ 14

FOR STARTERS...

Cured Amatriciano ham with buffalo mozzarella and olive oil from Lazio	€ 16
Carpaccio of beef marinated in a red Casale del Giglio merlot with rocket and grana cheese	€ 16
Mixed platter of cheeses from the Lazio region with homemade fruit and vegetable mustards ✓	€ 16
Smoked salmon, swordfish and tuna on a salad of shoots with coffee butter	€ 18
Tartare of fresh tuna with seasonal vegetables, aromatic herbs and a lime sauce	€ 18
Aubergine parmigiana with a San Marzano tomato and basil cream ✓	€ 17

SANDWICHES

Chicken salad, hard boiled egg and mayonnaise sandwich with potato chips	€ 14
Tuna, lettuce and tomato sandwich with olive oil from Lazio and potato chips	€ 14
Big Club Sandwich with chicken, lettuce, bacon, tomato, cocktail sauce, mayonnaise, hard-boiled egg, tartar sauce and roast beef	€ 16

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: cereals containing gluten or derivatives thereof, crustaceans and products thereof, eggs and egg-based products, fish and products thereof, peanuts and products thereof, soybeans and



PIZZA

Margherita pizza with cherry tomatoes and buffalo mozzarella ✓	€ 14
Pizza with pachino tomatoes, champignon mushrooms and buffalo mozzarella	€ 15
“Roma” pizza with pachino tomatoes, fresh sausage and caciotta cheese	€ 15

PASTA DISHES...

Bucatini pasta “alla Amatriciana” with bacon, tomato and pecorino romano cheese	€ 16
Spaghetti Carbonara with bacon, egg and pecorino romano cheese	€ 16
Rigatoni pasta “alla Gricia” with bacon, pepper and pecorino romano cheese	€ 16
Schiaffoni pasta with shellfish, vine tomatoes and mint	€ 19
Homemade ricotta cheese and potato-filled raviolo with salted mullet roe and black Itri olives	€ 18
Homemade spaghetti alla chitarra pasta with lobster and a trio of seasonal tomatoes	€ 19
Lasagna: fresh egg pasta with a classic meat sauce	€ 18

SOUPS AND RISOTTOS

Carnaroli rice with wild chicory, baked ricotta cheese and nutmeg ✓	€ 18
Carnaroli rice with artichokes, Amatriciano bacon and pennyroyal	€ 18
Soup of fresh, seasonal vegetables with olive oil from Lazio and croutons ✓	€ 16
Cold, spiced tomato soup with croutons and basil pesto ✓	€ 16

products thereof, milk and products thereof (including lactose), nuts and products thereof, celery and celery based products, mustard and products thereof, sesame seeds and products thereof, sulphur dioxide and sulphites, lupin and products thereof, molluscs and products thereof.



FROM THE FRYING PAN TO THE FIRE...

Roman ham, sage and veal Saltimbocca with sautéed chicory and potato gratin	€ 20
250g Beef Burger with tomato, lettuce, crispy bacon, onion, cucumber and French fries	€ 19
250g beef Cheeseburger with cheddar cheese, lettuce, crispy bacon, onion, cucumber and French fries	€ 20
Salt cod stew with capers, black olives, pachino tomatoes and new potatoes	€ 22
Catch of the day with grilled vegetables and an accompanying sauce	€ 28
Scampi and giant red shrimp with grilled seasonal vegetables and an accompanying sauce	€ 27
Fresh cockerel with grilled seasonal vegetables and an accompanying sauce	€ 20
Sliced beef fillet with grilled seasonal vegetables and an accompanying sauce	€ 26
Beef fillet medallions in green pepper sauce with zucchini parmigiana and thyme potatoes	€ 26
Beef steak with grilled seasonal vegetables and an accompanying sauce	€ 23
Shellfish platter with red shrimp, scampi, tiger shrimp, rose shrimp, oysters and an aromatic tartare of tuna*	€ 30

HOMEMADE TREATS

Coffee tiramisu with Gentilini biscuits	€ 10
Lemon cake with cream and strawberries	€ 10
Apple and cinnamon cake with vanilla sauce	€ 10
Cheesecake with a wild berry sauce	€ 10
Crème Caramel with Cantucci biscuits	€ 10
Chocolate pudding with caramel sauce	€ 10
Platter of fresh, seasonal fruit	€ 10
Ice creams and sorbets *	€ 9

✓ Vegetarian dish

* Some products may be frozen depending on availability and season