



hotel  
INDIGO  
Rome - St. George



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







# SALADS

Octopus and cuttlefish tagliatelle in a crunchy seaweed basket garnished with slivers of almond and a lemon and peppermint reduction € 16

Fresh tuna "tagliata" with crispy lettuce and a tomato and thyme concassée with lemon € 17

Lettuce hearts with grilled chicken, crispy bacon, slivers of Parmesan cheese and Caesar dressing € 15

Caprese salad with San Marzano tomatoes, buffalo mozzarella from Campania, basil pesto and pine nuts ✓ € 16

# STARTERS

Cured Amatriciano ham with buffalo mozzarella from Campania and Casale del Giglio olive oil € 17

Mixed platter of cheeses and cold cuts from the Lazio region with citrus mustard and acacia honey with homemade bread with raisins and pistachios € 16

Trilogy of tartare of tuna, sea bass and salmon accompanied by a fennel salad, Gaeta olives and Pantelleria capers € 17

Beef fillet tartare with crunchy kataifi pastry on a cream of cherry tomatoes and balsamic apple vinegar € 18

Aubergine and buffalo mozzarella millefeuille with a cream of San Marzano tomatoes and a basil and mint emulsion ✓ € 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



# FIRST COURSES

"Alla chitarra" spaghetti with lobster and vine tomatoes € 19

Prawn-filled ravioli on a seafood base with a cream of cherry tomatoes and mint € 18

Bucatini pasta "all'amatriciana" with cherry tomatoes and pecorino romano cheese € 17

Paccheri pasta with squid, anchovy essence and crunchy homemade breadcrumbs € 18

Mezze maniche pasta "alla carbonara" with Lazio bacon and pecorino romano cheese € 17

Rigatoni pasta "alla gricia" with an Amatrice bacon and a black pepper sauce € 17

Egg pasta millefeuille with Bolognese sauce € 17

Bronze-drawn spaghetti with fresh cherry tomatoes and basil ✓✓ € 17

Our first courses are distinguished by our use of Gragnano Pasta, a protected geographical indication (PGI) product made from 100% Italian durum wheat semolina.

# RISOTTOS AND SOUPS

Carnaroli rice with scampi, Roman courgettes and wild rocket € 18

Seasonal vegetable soup with herbs and sesame bread croutons ✓✓ € 17

thereof, soybeans and 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

Catch of the day... salt baked or grilled € 28

Seared salmon and pistachio with a saffron sauce and pink prawns € 26

Seafood pyramid with oysters, scampi, red prawns, caramote prawns and tuna tartare \* € 30

Hamburger trio  
beef with bacon, cheddar and Jack Daniels' barbecue sauce  
salmon with smoked potatoes and tartare sauce  
chickpea and spinach with Andalouse sauce served with purple potato chips € 26

Fillet of Angus beef with rice and poppy seed timballo and a summery truffle sauce € 28

Sliced grilled beef on a bed of rocket with slivers of Parmesan cheese € 27

# DESSERTS & FRUIT

Coffee tiramisu with Osvego Gentilini biscuits € 11

Chocolate "Sanpietrino" pudding with a soft centre and dried fruit on a Saturn peach sauce € 11

Cheesecake with mascarpone cream € 11

Apple cake with sablée pastry served with vanilla and cinnamon ice cream € 11

Ice creams and sorbets € 10

Platter of exotic fruit and fresh seasonal fruit € 11

✓ Vegetarian dish    ✓✓ Vegan dish  
\* Some products may be frozen depending on availability and season