

BVLGARI

HOTEL ROMA

BAR

THE BVLGARI COCKTAIL

Tanqueray Ten gin, Pineapple, orange, lime

25

MEDITERRANEO 77

*Gin Mare, Italicus, sour tomato water,
Bellavista Alma Non Dosato*

25

MESSICO E RUCOLE

*The Lost Explorer Espadín mezcal, Altos blanco tequila,
tomato water, arugula, pink grapefruit soda*

28

ROMAN AMERICANO

*Campari bitter, Mancino Amaranto red vermouth,
blanche beer, lime, salt*

25

TROPICAL NEGRONI

*Tanqueray Ten Gin, Mancino Amaranto red vermouth,
Campari bitter, tropical fruit mix*

30

BURRO & SALVIA

*Altamura Vodka, Mancino Sakura rosé vermouth,
butter, sage*

28

OPALINE

*Roku gin, Mancino Sakura rosé vermouth,
lychee, jasmine, yuzu, soy milk*

28

MOCKTAILS

BVLGARI MOCKTAIL

Pineapple, orange, raspberry

18

AMERICANO O

VolØ bitter, VolØ vermouth, Perrier

18

Prezzi in Euro, IVA e servizio inclusi
Prices in Euro, VAT and service included

ELENCO ALLERGENI

1. Cereali contenenti glutine
2. Crostacei
3. Uova
4. Pesce
5. Arachidi
6. Soia
7. Latte
8. Frutta a guscio
9. Sedano
10. Senape
11. Semi di sesamo
12. Anidride solforosa e solfiti
13. Lupini
14. Molluschi

PIZZA BAR

PIER DANIELE SEU

PIZZA

MARGHERITA DOP

*Roasted San Marzano tomatoes, mozzarella «treccia»,
parmesan, basil, Seu mixed peppers (1, 7)*

22

SUPER CAPRICCIOSA

*Black olive cream, fior di latte, roasted ham,
roasted artichokes, fior di latte «treccia», soft-boiled egg,
semi dried cherry tomatoes, mushroom cream,
olive powder, coral mizuna (1, 3, 7, 10, 12)*

28

VARIAZIONE DI ZUCCHINE

*Zucchini cream, roasted zucchini, provola cheese,
zucchini flowers, scapece sauce, parmesan cheese, mint (1, 7, 12)*

26

INDIAVOLATA

*San Marzano with nduja, ventricina, stracciatella,
mediterranean green sauce, peperoncino compote,
olive powder (1, 7, 12)*

28

FORMAGGI E LIMONE

*Parmigiano cream, buffalo mozzarella, blue cheese,
goat cheese, lemon and champagne jam,
30-month-aged parmesan cheese, Sorrento lemon (1, 7)*

30

COCKTAIL DI GAMBERI

*San Marzano stew and shrimp bisque,
Mazara del Vallo shrimp tartare,
roasted lettuce cream, pink sauce, baby leaves,
Taggiasca olive powder (1, 2, 3, 4, 6, 9, 10, 12)*

45 / Add Oscietra Caviar 95

TARTARE

*Onion and beetroot stew, fior di latte, Fassona beef tartare,
savory zabaglione, fried capers, micro leaf, pickled onion,
mixed peppers and lemon thyme (1, 3, 7, 10, 12)*

44

DESSERTS

TIRAMISÙ

Tiramisù (3, 7)

18

FIOR DI FRAGOLA

*Caramelized pizza, ricotta cramed with sugar and lime,
strawberries in osmosis, strawberry puree, strawberry compote,
sanded almonds and mint (1, 7, 8, 12)*

22 / 8

BY THE GLASS

BELLAVISTA
Assemblage Alma Non Dosato Magnum
26

BELLAVISTA
Rosé 2020
32

LE PIANORE
Zancona 2023
20

FRESCOBALDI
Aurea Gran Rosè 2024
24

AZ. AGR. SANLORENZO
Animoso 2022
18

BOTTLE

BELLAVISTA
Assemblage Alma Non Dosato
120

BELLAVISTA
Rosé 2020
150

BELLAVISTA
Vittorio Moretti 2018
280

LE PIANORE
Zancona 2023
90

PODERNUOVO
Nicoleo 2025
100

FRESCOBALDI
Aurea Gran Rosè 2024
110

AZ. AGR. SANLORENZO
Animoso 2022
70