

ROOM SERVICE

**A STEP INTO A
RESTAURANT
WITHOUT
STEPPING OUT
OF YOUR ROOM**

TO ORDER DIAL 7750

€12 WILL BE ADDED TO YOUR BILL FOR SERVICE

SALADS

Sardinian Salad €20  

(Romaine lettuce, fior di latte cheese, grey mullet roe, cherry tomato, artichokes)

Caesar Salad €20     

(Romaine lettuce, Grana Padano cheese, grilled chicken, bacon, Caesar dressing, croutons)

Barley Salad €18 

(pearl barley, grilled eggplant, grilled bell pepper, grilled zucchini, cherry tomato, basil)

APPETIZERS

Beef carpaccio with Grana Padano cheese and rocket salad €22  

Caprese (fior di latte cheese, tomato, basil) €18 





Tomato cream with basil oil €18

[Check out the allergen legend here](#)

FIRST COURSES

Spaghetti with fresh tomato and basil €18 

Whole wheat Pennette with fresh tuna ragout and thyme-flavored taggiasca olives €22  

Sardinian fregula with clams, mussels, octopus, shrimp and squid €24    

MEAT

Chicken supreme with steamed vegetables €20

Breaded Elephant ear veal cutlet "Milanese-style" with French fries €30   

FISH

Salmon fillet with diced fresh tomato, onion and basil €24 

Seared tuna with sautéed vegetables and lemon sauce €26 

SIDE DISHES

French fries €8 

Grilled vegetables €12

[Check out the allergen legend here](#) 

COMFORT FOOD

*Served with French fries or green salad

Fassona beef burger, salad leaf, cheddar, tomato, caramelized onion, bacon* €22 

Quinoa and flaxseed burger, salad leaf, tomato, caramelized onion* €20 

Chicken nuggets* €14 

Toasted sandwich with cooked ham and cheese €13 

Piadina bread with cured ham and cheese €13 

Club Sandwich €18 

Served with French fries | chicken, fried egg, bacon, salad, tomato, mayonnaise

DESSERTS

Ice cream by the scoop €3/scoop 

Tart of the day €10 

Fresh strawberries €10

Seasonal fruit platter €15

[Check out the allergen legend here](#)

KIDS' CUISINE

APPETIZERS

Cured or cooked ham €8

Mozzarella and tomato €8 

FIRST COURSES

Plain pasta €6 

Pasta with tomato sauce €8  

Pasta with meat ragout €10  

SECOND COURSES

Served with French fries or green salad and tomato

Beef burger €12 

Chicken nuggets €8  

Fish nuggets €8   

Kids Menu *

1 first course + 1 second course with side dish + 1 dessert + 1 drink

€20

*For children up to 12 years

[Check out the allergen legend here](#)

SOFT DRINKS

WATER

	CL 45	CL 75
Plate water	€3	€6
Sparkling water S. Pellegrino	€3	€6

DRINKS IN CAN CL 33

Coca-Cola	€6
Fanta	€6
Sprite	€6
Lemon or peach iced tea	€6

FRUIT JUICES CL 25

Orange juice	€6
Pineapple juice	€6
Apple juice	€6

COFFEE

Espresso	€3
Espresso macchiato (with a dash of milk)	€3
Cappuccino	€4
Double Espresso	€5
Caffè lungo (Weak coffee)	€3
Milk	€3

BEVERAGE

TEA & INFUSIONS BY DAMMANN FRÈRES

Darjeeling - Black tea €5

Ceylan O. P. - Black tea €5

Sencha Fukuyu - Green tea €5

Tiglio - Infusion €5

Verbena - Infusion €5

FRESH FRUIT COCKTAILS

ORIENTAL - Energetic €10
(ginger, mango, litchi, kiwi)

DETOX - Detoxifying €10
(raspberry, orange, avocado, apple)

VITALITY - Anti-aging €10
(papaya, melon, blackberry, pineapple)

Purity - Purifying €10
(carrot, apricot, pineapple)

Cocktail signature OPHRYS LUTEA €10
(melon, strawberries and pomegranate, wild berry infusion, fennel infusion)

WINE BY THE GLASS CL 15

CHAMPAGNE

J.M. Gobillard et Fils, Millésime Cuvée Prestige 2016 €22

SPUMANTI

Dom Jago Brut, Conte de Quirra €8

WHITE WINES

Cagliari DOC Vermentino Superiore, Tenute Faragò €10

RED WINES

Andaras, Carignano del Sulcis DOC €12

Cannonau di Sardegna D.O.C, Tenute Faragò €9

Dieci Cavalli, Isola dei Nuraghi I.G.T. n.8 Cru Infinito €24

ROSÉ WINES

Siska, Isola dei Nuraghi IGT €8

WINE IN BOTTLE

SPARKLING WINES

CL 75

Satèn, Franciacorta DOCG

€72

CHAMPAGNES

CL 75

Gardet, Extra Brut Millèsime 2013

€115

Gardet, Prestige

€190

Gardet, Extra Cuvée Anniversaire 120 ans

€260

Dom Perignon 2013 / 2014

€590

Krug Gran Cuvée

€600

Cristal Roderer, Millesimato 2014

€650

WHITE WINES

CL 37,5 CL 75

Dama Nera, Vermentino di Sardegna DOC

€21 €33

Cagliari DOC Vermentino Superiore, Tenute Faragò

€42

Dieci Cavalli, Vermentino di Sardegna DOC

€42

Chêne Marchand 2018, AOC Sancerre

€75

Contessa Violante, Vermentino di Sardegna DOC

€25 €47

RED WINES

CL 37,5 CL 75

Conte de Quirra Cavallo Rosso Merlot

€21 €33

Cannonau di Sardegna D.O.C, Tenute Faragò

€36

Andaras, Carignano del Sulcis DOC

€58

Dieci Cavalli, Isola dei Nuraghi IGT n.8 Cru Infinito

€130

Barolo DOC Bussia, Riserva Ciabot Minat 2012

€165

ROSÉ WINES

CL 75

Andares, vino rosato 100% carignano

€30

ALCOHOLIC BEVERAGES

BEER CL 33

Nastro Azzurro €7

Ichnusa €7

ALCOHOLIC APERITIFS

Vermouth €9

INTERNATIONAL SPIRITS AND LIQUEURS

GIN Hendrick's €12

VODKA Ciroc €14

WHISKY Oban 14 Yrs €16

COGNAC Hennessy XO €18

RHUM Zacapa Centenario 23 Yrs €18

IN-ROOM BREAKFAST

IN-ROOM BREAKFAST AVAILABLE FROM 7 AM TO 12 PM

TO ORDER, PLEASE CALL 7750 THE DAY BEFORE (WITHIN 1 AM)
OR FROM 7 AM TO 12 PM (WAITING TIME: 30 MINUTES)

€12 WILL BE ADDED TO YOUR BILL FOR SERVICE

Buffet breakfast is served from 7 am to 10:30 am
at La Veranda Restaurant

CONTINENTAL BREAKFAST

If the Continental breakfast is included in the room rate, only the cost of the service will be charged (€12)

Juice, mixed pastries, bread, butter, jam, honey, yogurt, biscuits, rusks.

Choose your hot beverage:

- Espresso / double espresso / decaffeinated coffee
- Cappuccino
- American coffee
- Coffee and milk
- Dammann black tea / green tea / decaffeinated tea / infusion (with milk or lemon)
- Whole / low-fat milk (hot or cold)
- Chocolate

Choose your fresh juice:

- Orange
- Grapefruit

LIGHT BREAKFAST

If the Light breakfast is included in the room rate, only the cost of the service will be charged (€12)

Choose your hot beverage:

- Low-fat milk (hot or cold)
- Espresso / double espresso / decaffeinated coffee
- Cappuccino
- American coffee
- Coffee and milk
- Dammann black tea / green tea / decaffeinated tea / infusion (with milk or lemon)

Choose your preferences:

- Sliced whole wheat bread
- Whole wheat rusks
- Sugar free biscuits
- Low-fat yogurt
- Light butter
- Sugar free jam
- Fruit in syrup with no added sugar
- Fruit salad
- Cereals

Supplements:

- Cheese €5
- Salami €5
- Ham €5
- Smoked salmon carpaccio €5
- Smoked swordfish carpaccio €5
- Vegetables €5
(tomatoes / potatoes)
- 2 eggs €5
(soft-boiled / fried / scrambled / omelette / with bacon)

AMERICAN BREAKFAST €35

Juice, mixed pastries, bread, butter, jam, cereals, honey, yogurt, biscuits, rusks, pancakes.

Choose your hot beverage:

- Espresso / double espresso / decaffeinated coffee
- Cappuccino
- American coffee
- Coffee and milk
- Dammann black tea / Green tea / decaffeinated tea / infusion (with milk or lemon)
- Whole / low-fat milk (hot or cold)
- Chocolate

Choose your fresh juice:

- Orange
- Grapefruit

Choose your preferences:

- Cheese
- Salami
- Ham
- Smoked salmon carpaccio
- Smoked swordfish carpaccio
- Vegetables
(tomatoes / potatoes)
- Fruit salad
- 2 eggs
(soft-boiled / fried / scrambled / omelette / with bacon)

HEALTHY BREAKFAST €35

Juice, mixed pastries, sliced whole wheat bread, light butter, sugar free jam, honey, whole wheat rusks.

Choose your hot beverage:

- Espresso / double espresso / decaffeinated coffee
- Cappuccino
- American coffee
- Coffee and milk
- Dammann black tea / Green tea / decaffeinated tea / infusion (with milk or lemon)
- Whole / low-fat milk (hot or cold)
- Chocolate

Choose your fresh juice / smoothie / organic juice:

- Orange fresh juice
- Grapefruit fresh juice
- Smoothie

Choose your preferences:

- Fruit salad
- Fruit platter
- Fruit in syrup with no added sugar
- Cereals: organic / gluten-free / with fruit
- Vegetables
(tomatoes / potatoes)
- Yogurt : natural / fruit / low-fat / organic / lactose-free
- 2 eggs
(soft-boiled / fried / scrambled / omelette / with bacon)

- Organic apple juice
- Organic carrot juice

ALLERGEN LEGEND

We inform our customers that allergenic substances may be present in the food prepared and served in this restaurant. The presence of allergens is reported by means of specific symbols according to the instructions contained in the Regulation (EU) No 1169/2011. Dishes frozen at origin are also reported.

Below is the legend of the 14 food allergens. For any doubt or additional information, we invite you to contact our staff.



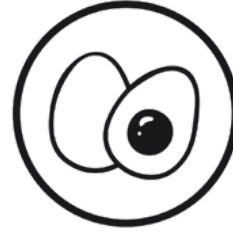
Gluten



Milk



Soy



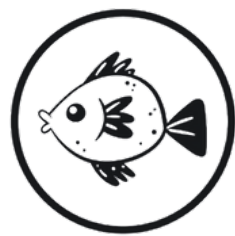
Egg



Mustard



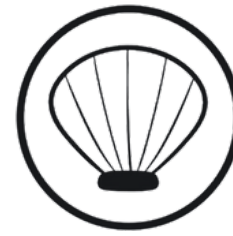
Nuts



Fish



Crustaceans



Molluscs



Sesame



Lupins



Peanuts



Celery



Sulfites



Defrosted

PULLMAN ALMAR TIMI AMA

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