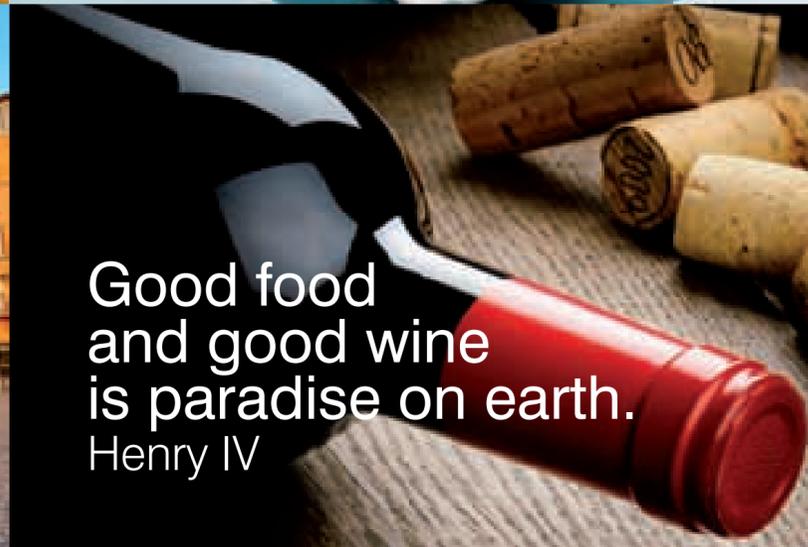


hotel
INDIGO
Rome - St. George



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

Valerian salad with finely sliced smoked salmon and a hint of fresh citrus, accompanied by crunchy fennel and chestnuts with an apple cider sauce € 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

Carpaccio of Angus beef marinated with pomegranate on a bed of valerian salad leaves and toasted walnuts, accompanied by a white truffle oil and sweet butter croutons € 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 pertaining 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

Fresh pasta plin filled with apple and goat's cheese
on a cream of porcini mushrooms with marjoram leaves € 17

Yellow tonnarelli pasta with black pepper and Pecorino Romano
cheese with a julienne of Roman-style courgettes € 17

Bucatini pasta "all'amatriciana" with an Amatrice bacon,
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

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

Pearl barley soup with a selection of pulses,
a cream of Pecorino Romano cheese and olive oil
flavoured with herbs ✓ € 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 |
| Crispy lamb cutlet with grilled polenta and a coulisse of spiced red fruits | € 27 |
| Beef fillet tartare with crunchy kataifi pastry on a cream of cherry tomatoes and balsamic apple vinegar | € 28 |
| 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 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 |
| Crema Catalana served with crumbled meringue and house passito | € 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