



SCAN QR CODE TO READ  
OUR WINE LIST

spazio  
NIKO ROMITO

Spazio's philosophy calls for ingredients that are carefully selected.  
In order to guarantee the highest quality possible, we kindly inform you that some products have been treated with blast chillers / shock freezers in accordance with the law Cap IX Reg. CE 852/2004. Raw, marinated or seared fish has been chill blasted in accordance with the law Reg. 853/2004.

LIST OF ALLERGENIC INGREDIENTS USED IN THIS PLACE AND PRESENT ANNEX II OF THE EU REG. NO. 1169/2011.  
"SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES"

1. Cereals containing gluten, i.e. wheat, rye, barley, oat, emmer, kamut, their derivative strains and by-products; 2. Crustaceans and products based on shellfish; 3. Eggs and by-products; 4. Fish and products based on fish; 5. Molluscs and products based on molluscs; 6. Peanuts and peanut-based products; 7. Soy and soy-based products; 8. Milk and dairy products (lactose included); 9. Fruits in shell, i.e. almonds, hazelnuts, walnuts, cashew, pecan, Brazil, pistachios, macadamia nuts or Queensland nuts and their by-products; 10. Celery and products based on celery; 11. Mustard and mustard-based products; 12. Sesame seeds and sesame seeds-based products; 13. Lupine and lupine-based products; 14. Sulphur dioxide and sulphites in concentrations above 10 mg/kg

SPAZIO IN CONDIVISIONE 1,4,8

A FORMULA TO EXPLORE, SHARING, SPAZIO CUISINE.  
A SIX COURSE TASTING, TWO MAIN COURSES AND DESSERT.  
GUESTS ARE REQUIRED TO SELECT THE SAME MENU. MIN. 2 PEOPLE.  
60€

MARINATED AND ROASTED WHITE TROUT, TOMATO SAUCE AND PURSLANE 4  
17€

CREAMED CODFISH, ONION CREAM AND CAPERS POWDER 4  
17€

ROAST BEEF AND LAUREL SAUCE 10  
18€

BRAISED ENDIVE AND PEANUT CREAM 6  
16€

SAUTÉED SPRING VEGETABLES IN AN ALMOND AND VEGETABLE EXTRACT 9  
16€

CAPELLINI PASTA, MANTIS SHRIMPS AND MILD GREEN PEPPERS 1,2,10,14  
16€

HOMEMADE TORTELLI FILLED WITH CODFISH, BOTTARGA AND CEDAR 1,3,4,10  
16€

RISO AL SALTO 1,8,10  
16€

ORGANIC LENTILS AND ARTICHOKE SOUP 1,10  
15€

TAGLIATELLE WITH PARMESAN CHEESE, LEMON, MINT 1,3  
16€

TURBOT, POTATO CREAM AND LAUREL 4,8  
27€

ROASTED SEA BASS WITH MARJORAM AND BERGAMOT 4,10  
24€

BEEF TENDERLOIN, HAZELNUT AND GREEN PEPPER SAUCE 9  
26€

BRAISED GUINEA FOWL AND RADICCHIO 4,10,14  
22€

STEAMED PAK-CHOI, CITRUS-FLAVOURED AND PISTACHIO SAUCE 9,14  
18€

WALNUT PUFF PASTRY, YOGURT, AND APPLE 1,3,8,9  
11€

PEANUT TART, PASSION FRUIT CREAM AND SAGE 1,3,6,8,9  
11€

FRESH STRAWBERRY IN A LEMON AND STRAWBERRY EXTRACT  
11€

PANNA COTTA, MARINATED RASPBERRIES, AND CHOCOLATE JUICE 8  
11€

PANDOLCE NIKO ROMITO, MASCARPONE CHEESE AND LEMON 1,3,8,9  
11€

CHEESE SELECTION 8  
14€

‘PANE DI NIKO ROMITO’ 1  
2€

WATER SERVICE PER PERSON  
1,5€