



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 VEGETABLE CUISINE.
GUESTS ARE REQUIRED TO SELECT THE SAME MENU.
MIN. 2 PEOPLE.
70€

MARINATED AND ROASTED WHITE TROUT, TOMATO SAUCE AND CELERIAC ^{4,10}
20€

CAULIFLOWER, ANCHOVY SAUCE AND CHICORY ^{4,8}
19€

ROAST BEEF AND LAUREL SAUCE ¹⁰
20€

'ARTICHOKE'
19€

BRAISED BELGIAN ENDIVE AND PEANUT CREAM ⁶
19€

LINGUINE WITH GARLIC AND OIL, PARSLEY AND BOTTARGA ^{1,4,10}
19€

'PLIN' STUFFED WITH POULTRY RAGOUT, BAY LEAF INFUSION AND CHILLI ^{1,3,10}
19€

RISO AL SALTO ⁸
19€

TAGLIATELLE WITH BUTTER AND PARMESAN CHEESE (MANTECA E FORMAGGIO 'BRUNO') ^{1,3,8}
19€

LENTIL, ARTICHOKE AND DANDELION SOUP
19€

TURBOT IN MILLER'S SAUCE, ARTICHOKE AND CITRUS ^{4,8,10}
28€

ROAST MACKEREL FLAVORED WITH ANISE, 'ALCOHOLIC' SALAD ^{4,11}
26€

BREADED VEAL, PICKLED VEGETABLES AND MUSTARD ^{1,3,11,14}
28€

PORK BELLY, TANGERINE SAUCE AND ROASTED LEEK
26€

ROASTED SAVOY CABBAGE AND APPLE
22€

PASTA BRISEE WITH PEANUTS, RASPBERRIES ^{1,6,8,9}
13€

DARK CHOCOLATE SORBET, LEMON SAUCE AND PANNA COTTA ⁸
13€

BAKED CARAMELIZED APPLE, FLAVORED WITH CINNAMON
13€

FRESH CITRUS SALAD IN A HONEY AND CYTRUS EXTRACT
13€

PANDOLCE NIKO ROMITO TOPPED WITH LEMON CARAMEL CREAM SAUCE ^{1,3,8,9}
13€

CHEESE SELECTION ⁸
15€

'PANE DI NIKO ROMITO' ¹
3€

WATER SERVICE PER PERSON
1,5€