



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.
GUESTS ARE REQUIRED TO SELECT THE SAME MENU.

70€ per person

MARINATED AND ROASTED WHITE TROUT, TOMATO SAUCE AND KALE ^{4,11}
20€

LACQUERED ROASTED MACKEREL, PARSLEY AND CITRUS SAUCE ⁴
20€

PAN-FRIED VEAL 'IN CARPIONE' AND SILKY MASHED POTATOES ^{1,3}
20€

ROASTED MUSHROOMS IN MUSHROOMS SAUCE, TARRAGON AND CHILI PEPPER
19€

BRAISED BELGIAN ENDIVE AND PEANUT CREAM ⁶
19€

TORTELLI FILLED WITH SHELLFISH, FLAVORED WITH LEMON AND TARRAGON ^{1,2,3,4,10}
20€

PAPPARDELLE WITH POULTRY RAGOUT ^{1,3,10}
19€

POTATO GNOCCHI, TURNIP GREENS AND CHILI (GLUTEN FREE)
19€

LINGUINE, PARMESAN CHEESE AND BUTTER ^{1,8,9}
19€

RISO AL SALTO ^{8,10}
19€

SALTED CODFISH AND CASHEW FLAVORED WITH CITRUS ^{4,9}
26€

CROAKER FISH, ORANGE MAYONNAISE, SEA ASPARAGUS ^{3,4}
28€

ROASTED GUINEA FOWL, MUSHROOMS AND LAUREL ^{4,10}
28€

PORK BELLY, APPLE SAUCE AND ROASTED RED ONION ¹⁴
26€

BRAISED PACK CHOI, ALMOND CREAM ⁹
22€

HAZELNUT, GRAPEFRUIT AND WHITE CHOCOLATE TART ^{1,3,8,9}
13€

SOFT DARK CHOCOLATE CAKE, LEMON GEL ^{3,8,9}
13€

RHUBARB AND CREAM ^{1,8}
13€

MERINGUE, CHESTNUT CREAM AND WHIPPED CREAM ^{3,8,9}
13€

UVA (FRESH GRAPE SALAD IN A STRAWBERRY GRAPE EXTRACT, GINGER AND LEMON)
13€

SELEZIONE DI FORMAGGI ⁸
15€

'PANE DI NIKO ROMITO' ¹
3€

WATER SERVICE PER PERSON
1,5€