

spazio

NIKO ROMITO

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 WHITE TROUT, PARSLEY, AND ROCKET SAUCE ⁴
17€

CREAMED CODFISH, ONION CREAM AND CAPERS POWDER ⁴
17€

PAN-FRIED VEAL 'IN CARPIONE' AND SILKY MASHED POTATOES ^{1,3,14}
18€

ROASTED TOMATOES IN PEPPERS AND CITRUS FRUITS EXTRACT ¹⁰
16€

BRAISED ENDIVE, PEANUTS, AND LAUREL CREAM ⁶
16€

COLD TAGLIOLINI PASTA, LANGOUSTINE AND MILD GREEN PEPPERS ^{1,2,3,10}
16€

RICOTTA-FILLED TORTELLI WITH AUBERGINE, CAPERS, AND MINT JUICE ^{1,3,8}
16€

RISO 'AL SALTO' ^{1,8,10}
16€

'FREGOLA' WITH TOMATO, LEMON AND TARRAGON SAUCE ¹
16€

TAGLIATELLE WITH PARMESAN CHEESE, LEMON, MINT ^{1,3}
16€

TURBOT AND LETTUCE WITH TOMATO, OLIVES AND CAPERS SAUCE ^{4,10}

27€

ROASTED SEA BASS WITH MARJORAM AND BERGAMOT ^{4,10}

25€

BEEF TENDERLOIN, THYME AND GREEN PEPPER, GLAZED CARROTS

28€

ROASTED GUINEA FOWL AND RADICCHIO ^{4,10,14}

24€

BRAISED AUBERGINE WITH SWEET AND SOUR TOMATO SAUCE ¹⁴

20€€

MERINGUE, APRICOTS AND CREAM ^{3,8}

12€

CORN TART WITH RICOTTA AND CHERRIES ^{1,3,6,8,9}

12€

FRESH PEACHES IN A LEMON AND PEACHES EXTRACT

12€

PANNACOTTA, MARINATED RASPBERRIES AND CHOCOLATE JUICE ⁸

12€

'PANDOLCE NIKO ROMITO', FIORDILATTE ICE CREAM AND SOUR CHERRIES ^{1,3,8,9}

12€

CHEESE SELECTION ⁸

14€



SCAN QR CODE TO READ
OUR WINE LIST

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