



# HOTEL FORUM ROMA

## ROOF GARDEN RESTAURANT

### MENU' N. 1 € 96,00

#### APPETIZER

MIXED SMOKED FISH "ROYAL"

MIXED GRATINATED SEA FOOD

MIXED MARINATED FISH

#### FIRST COURSES (1 or combining of 2)

RISOTTO WITH LANGOUSTINES SAUCE

LINGUINE WITH LOBSTER SAUCE

TAGLIOLINI WITH SEA FOOD

PASTA WITH CLAMS AND ARTICHOKE

#### FISH COURSE

BAKED SEABASS WITH KING PRAWNS  
parsley potatoes

SLICE OF SWORDFISH "SICILIAN STYLE"  
rosemary potatoes

#### MEAT COURSE

SADDLE OF VEAL "FORUM"

FILLET OF BEEF "WELLINGTON"

fresh vegetables of season

#### DESSERTS

PROFITEROLES WITH CHOCOLATE SAUCE

PIZZO CALABRO ICE CREAM TRUFFLE

MILLEFOGLIE CAKE

### MENU' N. 2 € 77,00

#### APPETIZER

SHRIMPS COCKTAIL IN PINK SAUCE

CRAB, SHRIMPS AND AIR-DRIED BEEF  
PINK GRAPEFRUIT WITH SALMON FUME'

MARINATED SALMON WITH ROMAN SPICES

#### FIRST COURSES (1 or combining of 2)

RISOTTO WITH HERBS or PROSECCO AND PROVOLA

TROFIE WITH TOMATO AND SWORD-FISH

LINGUINE "NATASHA"

SHORT MACARONI IN SEAFOOD SAUCE

#### MAIN COURSE

FILLET OF BEEF IN BAROLO WINE SAUCE

SLICED TENDERLOIN IN BALSAMIC VINEGAR

BAKED SEABASS WITH KING PRAWNS

SLICE OF SWORDFISH "SICILIAN STYLE"

fresh vegetables of season

#### DESSERTS

MELBA PEACH

BELLE HELENE PEAR

GARNISHED FRUIT SALAD

<b>APERITIFS</b> : MIXED COCKTAILS WITH CANAPES & DRY SNACKS	€ 19,00
ITALIAN PROSECCO WITH CANAPES & DRY SNACKS	€ 16,00
ITALIAN PROSECCO WITH DRY SNACKS	€ 13,00
WINE TASTING (1 White and 2 Red) with Parmesan shaved, Toasts with Gorgonzola and Patè de foie gras, Rice balls, Croquettes and Mortadella	€ 24,00

The prices are per person, for a minimum of 20 pax, including water, white and red d.o.c. wines, coffee, IVA and are valid until 31/3/2018. For a number less than 20 pax the price is to be increased by 10%. The menus are composed by 1 appetizer, 1 first course (or combining of 2), 1 second course and 1 dessert. Only the menu 1 has 2 second courses, 1 of meat and 1 of fish. **The choice of**



# HOTEL FORUM ROMA

the courses has to be the same for all the guests and has to be done at least three days before the event. The exclusive use of the dining room will be granted upon a guaranteed payment for a minimum of 90 guests.

**Additional costs** : Printed menus with coloured cord € 3,00 p.p. - Parchment seating-plan € 100,00/160,00. - Piano live music € 160,00. - DJ € 350,00

## ROOF GARDEN RESTAURANT

### MENU' N. 3 € 71,00

#### APPETIZER

AIR DRIED BEEF , FIELD LETTUCE, PARMESAN  
PARMA HAM AND MELON  
SLICED TENDERLOIN WITH PARMESAN

#### FIRST COURSE

RISOTTO WITH SAFFRON or BAROLO SAUCE  
  
FETTUCCHINE IN MUSHROOMS SAUCE  
  
TRUFFLED CREPES WITH CHEESE  
  
EGG-PLANT PARMESAN

#### MAIN COURSE

SADDLE OF VEAL WITH MUSHROOMS SAUCE  
  
YOUNG PORK WITH MYRTLE  
  
MEDALLIONS OF SIRLOIN THREE PEPPER  
  
VEAL ESCALOPES PRINCESSE (with asparagus tips)  
fresh vegetables of season

#### DESSERTS

CREAM CARAMEL  
FRUIT SALAD  
SOFT ICE-CREAM WITH GRAND MARNIER

### MENU' N. 4 € 68,00 TIPICAL ROMAN MENU'

#### APPETIZER

ITALIAN APPETIZER (cold cuts, mozzarella etc)  
FRIED SALT COD & ZUCCHINI FLOWERS  
MIXED FRIED VEGETABLES

#### FIRST COURSE

BUCATINI WITH BACON, TOMATO & CHEESE  
MIXED BEANS SOUP  
RIGATONI WITH EGG, BACON & CHEESE  
BAKED TOMATO STUFFED WITH RICE  
GNOCCHI ROMAN STYLE  
CANNELLONI "NIZZARDA" (stuffed with meat)

#### MAIN COURSE

ROASTED SPRING LAMB ROMAN STYLE  
VEAL WITH HAM & SAGE IN WHITE WINE  
OXTAIL "VACCINARA"  
OSSOBUCO ROMAN STYLE  
CHICKEN WITH SWEET PEPPERS  
LAMB CHOPS (max. 40 people)

tipical fresh vegetables of season

#### DESSERTS

FRESH CHEESE TART  
FRUIT SALAD  
ROMAN ZUCCOTTO

<b>APERITIFS</b> : MIXED COCKTAILS WITH CANAPES & DRY SNACKS	€ 19,00
ITALIAN PROSECCO WITH CANAPES & DRY SNACKS	€ 16,00
ITALIAN PROSECCO WITH DRY SNACKS	€ 13,00
WINE TASTING (1 White and 2 Red) with Parmesan shaved, Toasts with Gorgonzola and Patè de foie gras, Rice balls, Croquettes and Mortadella	€ 24,00

The prices are per person, for a minimum of 20 pax, including water, white and red d.o.c. wines, coffee, IVA and are valid until 31/3/2018. For a number less than 20 pax the price is to be increased by 10%. The menus are composed by 1 appetizer, 1 first course



## HOTEL FORUM ROMA

(or combining of 2), 1 second course and 1 dessert. Only the menu 1 has 2 second courses, 1 of meat and 1 of fish. **The choice of**

**the courses has to be the same for all the guests and has to be done at least three days before the event.** The exclusive use of the dining room will be granted upon a guaranteed payment for a minimum of 90 guests.

**Additional costs :** Printed menus with coloured cord € 3,00 p.p. - Parchment seating-plan € 100,00/160,00. - Piano live music € 160,00. - DJ € 350,00