



# HOTEL FORUM ROMA

## ROOF GARDEN RESTAURANT

### MENU' N. 1 € 99,00

#### 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

SOFT ICE-CREAM WITH MARRON GLASE'  
PROFITEROLES WITH CHOCOLATE SAUCE  
PIZZO CALABRO ICE CREAM TRUFFLE  
MILLEFOGLIE CAKE

### MENU' N. 2 € 79,00

#### 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  
PIZZO CALABRO ICE CREAM TRUFFLE  
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 31/3/2020. 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 main 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 confirmed at least three days before the event.**



# HOTEL FORUM ROMA

The exclusive use of the dining room will be granted upon a guaranteed payment for a minimum of 90 guests. The service time is from 12:30pm to 3:30pm and from 7:30pm to 12:00am. After that time there is an additional cost of € 250,00 for every half hour.

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

Piano live music € 180,00. - DJ € 360,00

## ROOF GARDEN RESTAURANT

### MENU' N. 3

€ 73,00

#### APPETIZER

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

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

RISOTTO WITH SAFFRON or BAROLO SAUCE

FETTUCCINE 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

€ 70,00

### TYPICAL ROMAN MENU'

#### APPETIZER

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

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

BUCATINI AMATRICIANA (Bacon, Tomato & Cheese)

RIGATONI GRICIA (Bacon & Cheese)

RIGATONI CARBONARA (Egg, Bacon & Cheese)

BAKED TOMATO STUFFED WITH RICE

GNOCCHI ROMAN STYLE

CANNELLONI "NIZZARDA" (stuffed with meat)

MIXED BEANS SOUP

#### MAIN COURSE

ROASTED SPRING LAMB ROMAN STYLE

OXTAIL "VACCINARA"

OSSOBUCO ROMAN STYLE

CHICKEN WITH SWEET PEPPERS

LAMB CHOPS (max. 40 people)

COD ROMAN STYLE

VEAL WITH HAM & SAGE IN WHITE WINE

#### DESSERTS

FRESH CHEESE TART

FRESH FRUIT SALAD

ROMAN ZUCCOTTO

**APERITIFS :** 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 31/3/2020. 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 confirmed 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. The service time is from 12:30pm to 3:30pm and from 7:30pm to 12:00am. After that time there is an additional cost of € 250,00 for every half hour.

**Additional costs :** Printed menus with coloured card € 3,00 p.p. - Parchment seating-plan € 100,00/160,00.

Piano live music € 180,00. - DJ € 360,00