



ROOF GARDEN RESTAURANT

MENU' N. 1

€ 106,00

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 GLACE'
PROFITEROLES WITH CHOCOLATE SAUCE
PIZZO CALABRO ICE CREAM TRUFFLE
MILLEFOGLIE CAKE

MENU' N. 2

€ 85,00

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

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	€ 25,00

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 31/3/2023. 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.**

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 € 200,00 for every half hour.

Additional costs : Printed menus with coloured cord € 3,50 p.p. - Parchment seating-plan € 100,00/160,00.

Floral table decoration € 25,00/40,00 per table Piano live music € 200,00. - DJ € 360,00

HOTEL FORUM Via Tor de' Conti 25 - 00184 Roma (RM) - e-mail: roofgarden@hotelforum.com

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ROOF GARDEN RESTAURANT

MENU' N. 3 € 80,00

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 € 75,00
TIPICAL 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
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