



## ROOF GARDEN RESTAURANT

### MENU' N. 1

€ 118,00

#### 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

€ 98,00

#### 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  
FOREST BERRIES TART  
BELLE HELENE PEAR  
GARNISHED FRUIT SALAD

<b>APERITIFS</b> : MIXED COCKTAILS WITH CANAPES & DRY SNACKS	€ 22,00
ITALIAN PROSECCO WITH CANAPES & DRY SNACKS	€ 18,00
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	€ 28,00

The prices are per person, for a minimum of 20 pax, including water, white and red Doc wines (1 bottle for 2 people), coffee, VAT and are valid until 31/3/2026. 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 opening time of the restaurant 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. The service time for menu 1 is 3 hours and menu 2,3,4 is 2,5 hours.

**ADDITIONAL COSTS:** Printed menus with coloured cord € 4,50 p.p. - Parchment seating-plan € 160,00/200,00.  
Floral table decoration € 40,00/50,00 per table - Piano live music € 280,00 - DJ € 380,00

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

Tel. 06/6792446 Fax 06/6786479



## ROOF GARDEN RESTAURANT

**MENU' N. 3** € 90,00

### 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  
  
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** € 85,00  
**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 € 22,00  
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