

ROLAND

BRANCACCIO

INTRODUCTION TO ROLAND...

PALAZZO BRANCACCIO IS THE LAST NOBLE RESIDENCE BUILT IN ROME IN 1872 WITHIN THE ANCIENT AURELIAN WALLS.

THE HISTORY OF THE PALAZZO BEGINS WITH MARY ELIZABETH FIELD, A WEALTHY LADY OF NEW YORK HIGH SOCIETY WHO FINANCED ITS CONSTRUCTION AFTER THE MARRIAGE OF HER DAUGHTER, ALSO NAMED ELIZABETH, TO PRINCE SALVATORE BRANCACCIO.

ROLAND WAS BORN WITHIN SPAZIO FIELD, PALAZZO BRANCACCIO'S NEW EXHIBITION CENTER FOR MODERN AND CONTEMPORARY ART, A PLACE WHERE VISITORS CAN COMBINE THE CULTURAL EXPERIENCE WITH THE CULINARY EXPERIENCE OF THE RESTAURANT.

TASTING

ESSENTIALIS	110
A path composed of Five Courses according to the Chef's imagination	
Wine Pairing	75
AD MAIORA SEMPER	150
A path composed of Seven Courses according to the Chef's imagination	
Wine pairing	100

APPETIZERS

"MIGRANT TO SOUTHERN ITALY"

Torcione of Duck Foie Gras, Tropea onions, pistachio and brioche bread
(a, c, h, l) 35

"THE PRINCESS GARDEN"

Mixed vegetables, fruit and herbs
(i) 22

Amberjack tartare, Siberian caviar, seaweed and yoghurt
(d, g) 32

Roman-style cuttlefish slice
(i, l, n) 23

"TRIBUTE TO JOAN MIRÒ"

Grilled tongue, oyster and raspberries
(g, n, i) 26

Poached egg, Parmesan aged 30 months and agretti
(c, g) 22

FIRST DISHES

"TRIBUTE TO ROME"

Senatore Cappelli spaghettone, Normandy butter, anchovies and katsuobushi
(a, g, d) 28

Ravioli stuffed with vaccinara oxtail, levistico and cocoa
(a, c, g, i) 28

Seafood risotto, roasted pepper and yuzu
(a, d, i) 29

Kamut tagliatelle with nduja, sea urchins and green tomato
(a, n) 32

Fusilloni, bergamot, Gin Nostradamus and Osietra caviar
(a, d, g) 31

Tortelli filled with Mazara red shrimps, wild fennel and scapece zucchini
(a,b,c,g) 31

SECOND COURSES

Devilled cod, potato mousse with rosemary and plum (d, f, g, c)	41
Duck breast, fig, carrot and mustard (h, j, i)	38
Red mullet and escarole (d, i)	37
Roasted red snapper in casserole, muscles, friggittelli and cannellini beans (b, d, n)	36
Fricassee lamb and chard (c)	35
Fillet of beef, grilled eggplant and samoriglio (e, i)	36

DESSERT

"CHE COS'È L'AMOR..." Puff pastry brioche, strawberry and basil (a, c, h, g)	16
"LEMON CURD...WANNA BE" Citron, meringue and pastry (a, c, g)	16
Tiramisù (c, h, g)	16
Sliced fruit and banana ice cream (g)	16
Creamy marsala, pistachio and cinnamon (c, e, h, g, l)	16
"GRANDPARENTS BREAKFAST" Bread and almond (a, h, g)	16

ALLERGENI

Elenco allergeni per i quali sussiste l'obbligo di indicazione in etichetta, Allegato III bis (Direttiva 2003/89/CE e ss. mm.) A CEREALI e contenenti GLUTINE, B CROSTACEI e derivati, C UOVA e derivati, D PESCE e derivati, E ARACHIDI e derivati, F SOIA e derivati, G LATTE, LATTOSIO e derivati, H FRUTTA CON GUSCIO e derivati, I SEDANO e derivati, J SENAPE e derivati, K SEMI DI SESAMO e derivati, L ANIDRIDE SOLFOROSA E SOLFITI in concentrazioni superiori a 10mg/Kg o 10mg/litro in termini di anidride solforosa totale, M LUPINI e prodotti a base di lupini, N MOLLUSCHI e prodotti a base di molluschi.

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