



Alessandro Borghese

il lusso della semplicità

*kids*

VENICE  
*venice*

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## À LA CARTE

*à la carte*

<b>Roman Supplì</b> <i>fried rice balls with mozzarella strings</i> 1-3-7-8	8
<b>Chicche of potatoes</b> <i>Pasta Fresca - il lusso della semplicità</i> with meat sauce, butter and parmesan 1-7-9	12
<b>Pennette with pesto</b> 1-7-8	10
<b>Farfalle with tomato and basil</b> 1-7-8	10
<b>Veal cutlet</b> 1-3-5-7-8	14
<b>Fillet of fish of the day in frypan</b> 5	16
<b>Homemade fried fish sticks</b> 1-3-4-5-8	16
<b>French fries</b> 5-8	6
<b>Steamed vegetables</b>	6

## DESSERTS

*desserts*

<b>Ice cream and red fruits</b> 3-7	8
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*All the products arrived fresh have been frozen at source or frozen on site by rapid temperature blast chiller.  
For more information and for the Allergen list please contact the room staff, one of our responsible is at your disposal to provide any additional support or information.*

# LIST OF ALLERGENIC INGREDIENTS

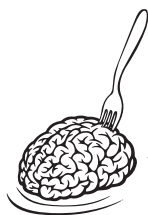
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- 1 - Cereals containing gluten and derived products (*wheat, rye, barley, oats, spelled, kamut*)
- 2 - Crustaceans and products based on crustaceans
- 3 - Eggs and egg products
- 4 - Fish and fish products
- 5 - Peanuts and peanut-based products
- 6 - Soy and soy products
- 7 - Milk and milk products
- 8 - Nuts and their products (*almonds, hazelnuts, walnuts, cashew nuts, pecans, pistachios, macadamia nuts*)
- 9 - Celery and celery-based products
- 10 - Mustard and mustard-based products
- 11 - Sesame seeds and sesame products
- 12 - Sulphites in concentrations above 10 mg / kg
- 13 - Lupins and products based on lupins
- 14 - Molluscs and products based on molluscs

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*\*Prices are expressed in €*

*All art works exhibited in the restaurant can be purchased*



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Entertainment company

# INFO

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*For any intolerances and allergies, the Guests are requested to read the following mandatory information to the Final Consumer.*

*Provisions regulated by Regulation (EC) n. 1169/2011 and Legislative Decree n. 231/2017.*

*Allergens - The customer is asked to communicate to the dining room staff the need to consume food free of certain allergenic substances before ordering. During preparation in the kitchen, cross-contamination cannot be excluded. Therefore our dishes can contain the allergenic substances of the official table according to EU Regulation 1169/11 contained in the menu. Furthermore all the ingredients present in this menu and considered allergens, are accurately specified in order to minimize any problems with subjects at risk.*

*Annex II: fish and fish products, mollusks and products based on mollusks, crustaceans and products based on crustaceans, cereals containing gluten, eggs and products based on eggs, soya and products based on soya, milk and products made from milk, sulfur dioxide and sulphites, nuts, celery and products made from celery, lupines and products based on lupines, peanuts and products based on peanuts, mustard and products based on mustard, sesame seeds and sesame seed products.*

## **Useful information on the raw materials used in this Venue**

*Raw materials / products blast chilled on site - Some fresh products of animal origin are subjected to rapid temperature reduction to guarantee quality and safety, as described in the HACCP Plan pursuant to EC Regulation 852/04 and Reg. CE 853 / 04; the presence of any allergens are indicated in the ingredients book of the Venue and on the Menu.*

*Raw consumption - fresh products of animal origin, as well as raw fishery products, are subjected to rapid temperature reduction to guarantee quality and safety in accordance with EC Regulation 1276/2011 which modifies "Annex III of EC Reg. n. 853/2004 concerning the treatment for killing vital parasites in fishery products intended for human consumption".*

*Frozen products - The dishes marked with (\*) are prepared with raw materials of superior quality, frozen or deep frozen at the origin.*

*The Staff*