

Four Seasons Restaurant

Dining with Taste

The creations of our Chef Luigi Migliaccio.

Starters

Where every dish tells a story

Roman focaccia bruschetta

Crispy Roman focaccia with ricotta cream, a hint of mint, and Sicilian anchovies for a flavorful and fresh appetizer.

9 euro

Castelli Romani Platter

Selection of typical cured meats and cheeses from the Castelli Romani area, served with bread perfect for sharing the flavors of the region.

24 euro / 2 people

Smoked burrata

Lightly smoked burrata served on vegetable caponata with pine nuts, olives, and raisins, balancing sweetness and savory notes.

16 euro

Caprese

Fresh tomatoes and buffalo mozzarella with crispy capers, a summer reinterpretation of the classic Italian dish.

14 euro

Prosciutto and melon

Cured ham with seasonal melon and crispy carasau bread, a light and refreshing pairing.

16 euro

Grilled calamari

Grilled calamari* served with sweet-and-sour eggplant caponata, combining sea flavors with Mediterranean cuisine.

16 euro

Roman Pinsa

The oldest Roman flatbread, light and fragrant

Margherita Pinsa

The queen of Roman pinse, simple yet irresistible.

A fragrant base topped with rich, aromatic tomato sauce and melting mozzarella creates a perfect balance of authentic flavors that celebrate Italian tradition.

14 euro

Ortolana Pinsa

A journey through the flavors of the earth.

Creamy mozzarella and grilled seasonal vegetables come together on a light, crispy base, delivering a genuine and colorful taste with the scent of nature.

14 euro

Zucchini Flowers and Anchovies

Pinsa with mozzarella, zucchini flowers, and anchovies, a typical Roman combination with bold flavor.

14 euro

Crudaiola Romana

Crispy base topped with fresh cherry tomatoes, olives, Pecorino Romano, and oregano added raw, fresh and flavorful.

14 euro

Soups

The warmth of tradition in a dish

Creamy Vegetable Minestrone

Seasonal vegetable soup blended into a velvety texture and finished with fresh DOP pesto for a light yet flavorful dish.*

13 euro

Dishes marked with * may include ingredients that were frozen at origin or freshly prepared and rapidly chilled to ensure food safety.

First Courses

Dishes that tell the story of Italian culinary heritage

Mezze Maniche Amatriciana

Short pasta with guanciale, tomato sauce, and pecorino cheese, a symbol of genuine Roman cuisine.

15 euro

Tonnarelli cacio e pepe

Tonnarelli pasta with Pecorino Romano DOP and black pepper, creamy and rich in authentic Roman tradition.

15 euro

Rigatoni Carbonara

Crispy guanciale, eggs, and Pecorino Romano emulsified into a rich sauce, prepared according to the traditional Roman recipe.

15 euro

Rigatoni Gricia

The “white” Roman classic with guanciale and pecorino cheese, perfect for lovers of strong flavors without tomato.

15 euro

Lasagna alla Bolognese

Layers of egg pasta sheets, traditional Bolognese ragù, and béchamel for a comforting classic dish.

16 euro

Penne Arrabbiata

Penne with tomato sauce, garlic, chili pepper, and parsley, enhanced with spicy chili threads for a bold flavor.

12 euro

Tonnarelli with Mussels and Pecorino Romano

Tonnarelli with mussels and pecorino cream, a fragrant seafood dish inspired by the Lazio coast.

18 euro

Main Courses

Where tradition comes to the table

Sliced Beef Tagliata

Grilled sliced beef served with balsamic reduction, arugula, and crispy parmesan.

24 euro

Saltimbocca alla Romana

Veal slices with prosciutto and sage, deglazed with white wine and finished with butter, in the classic Roman tradition.

22 euro

Burger Italicus

Gourmet burger* with buffalo mozzarella, crispy guanciale, confit cherry tomatoes, parmesan flakes, arugula, and spicy 'nduja.

18 euro

Grilled Chicken with Sautéed Greens

Grilled chicken breast served with sautéed chicory with garlic and chili.

18 euro

Citrus Salmon Carpaccio

Salmon marinated with Sicilian Riviera citrus fruits and served with smoked vegetables, light and aromatic.

22 euro

Eggplant Parmigiana

Layered fried eggplant with tomato sauce and mozzarella baked in the oven, a Mediterranean classic.

16 euro

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Side Dishes

The Land that complements the table

Sautéed Chicory

Chicory sautéed with garlic and olive oil, bold and authentic flavor.

7 euro

Roasted Potatoes

Oven-roasted potatoes, golden and crispy outside, soft inside.

7 euro

French Fries*

Golden and crispy fries, a classic irresistible side.

7 euro

Fresh Mixed Salad

Mixed tender leaves, perfect as a light side.

7 euro

Mixed Tomato Salad

Different varieties of tomatoes with olive oil and basil, simple and refreshing.

7 euro

Sweet-and-Sour Eggplant Caponata

Eggplant and vegetables in a sweet-and-sour sauce for a side full of contrasts.

7 euro

Mixed Grilled Vegetables

Selection of grilled seasonal vegetables.

7 euro

Desserts

La Dolce Vita: the classic desserts that tell the story of Rome

White Tartufo with Hot Coffee*

White Tartufo ice cream served with hot coffee for a delicious hot-cold contrast.

8 euro

Tiramisù*

Spoon dessert with ladyfingers, coffee, and mascarpone cream, a symbol of Italian pastry tradition.

8 euro

Lemon Tart*

Shortcrust tart with lemon cream, fresh and slightly tangy, perfect after a meal.

8 euro

Three-Chocolate Mousse*

Layered mousse with three types of chocolate, soft and indulgent.

8 euro

Fiordilatte Ice Cream with Strawberries

Fiordilatte ice cream* served with fresh strawberries, simple and delicate.

8 euro

Fresh Fruit Selection

Seasonal fresh fruit served as a light and refreshing option..

8 euro



For information on intolerances and allergies, please consult the list of allergens by scanning the QR code. If you have specific dietary requirements, such as gluten-free, vegetarian, or lactose-free options, our staff will be happy to assist you and suggest the most suitable alternatives.