

Four Seasons Restaurant

Dining with Taste

The creations of our Chef Luigi Migliaccio.

Starters

Where every dish tells a story

Charcuterie Board from the Castelli Romani

a journey through the flavors of Lazio, with rustic cured meats and hillside cheeses

24 euro

Jewish-Style Artichokes on Pecorino Fondue

a classic from Trastevere in a delicate version: crispy on the outside, creamy on the inside

16 euro

Trio of Roman Suppli

the ultimate Roman street food: amatriciana, cacio e pepe and carbonara in a melting version

14 euro

Roman Pizza Bruschetta with Sicilian Salted Anchovies

a crispy crust embracing the sea of Sicily, with fresh cream butter

9 euro

Cornbread Crostone with Salt Cod* Mousse and Crunchy Almonds

ancient flavors from the Roman suburbs: golden polenta and creamy salt cod with toasted notes

15 euro

Egg in Purgatory

a traditional Roman recipe reinterpreted with a vegetable heart and bold character

12 euro

Parma Ham with Buffalo Mozzarella DOP

an iconic pairing: the savory embrace of Parma ham with the creamy softness of buffalo mozzarella

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

Pinsa with Potatoes, Guanciale and Rosemary

Rustic and fragrant, this is the ultimate Roman comfort food.

The sweetness of potatoes, the savory crunch of guanciale, and the intense aroma of rosemary create a warm, comforting embrace of flavors.

14 euro

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

Soups

The warmth of tradition in a dish

Mixed Pasta and Bean Soup

an ancient peasant recipe born from frugality: creamy, hearty, and deeply comforting

13 euro

Soup of the Day

a changing selection of seasonal vegetables, following the natural rhythm of the land

13 euro

First Courses

Dishes that tell the story of Italian culinary heritage

Rigatoni all'amatriciana

crispy guanciale, vibrant tomato sauce, and Roman pecorino: a timeless recipe from the Apennines

15 euro

Tonnarelli cacio e pepe

three ingredients, a thousand years of history: creaminess, pepper, and ancient culinary wisdom

15 euro

Mezze maniche alla Carbonara

the queen of Roman cuisine, made the traditional way: egg yolk, guanciale, and heritage

15 euro

Gricia, The "White" Amatriciana

the noble ancestor: crispy guanciale and pure pecorino in their simplest, most authentic form

15 euro

Lasagna alla Bolognese

layers of fresh pasta, rich meat ragù, and creamy béchamel melt together into an Emilian masterpiece

16 euro

Three- Tomato Raviolo*

fresh pasta capturing the essence of summer, filled with three different tomato textures

15 euro

Roman-Style Gnocchi on Pecorino Cream

soft semolina discs, baked to golden perfection: a nostalgic Thursday lunch with the grandparents

15 euro

Main Courses

Where tradition comes to the table

Grilled Lamb Chops* with Pecorino Shavings and Sage

chargrilled lamb ribs, crispy and juicy, prepared according to ancient countryside tradition

24 euro

Saltimbocca alla Romana

the classic Roman veal cutlet that "jumps into your mouth": tender veal with prosciutto and sage, sautéed in the pan

22 euro

Sliced Cube Roll Steak with Arugula and Cherry Tomatoes

succulent beef meets the fresh, Mediterranean flavors of the garden

24 euro

Hunter-Style Chicken Supreme

a rustic countryside dish: chicken slowly braised with wine, olives, and tomatoes

18 euro

Veal Meatballs in Tomato Sauce

just like grandma's: soft and comforting, served in a rich tomato sauce that calls for bread to soak it up

18 euro

Grilled Salt Cod*

an old neighborhood classic: grilled and fragrant with garlic, olive oil, and parsley

24 euro

Eggplant Parmigiana

golden eggplant layers, aromatic tomato sauce, and a melting heart of cheese: the essence of Southern Italy in every bite

16 euro

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Salads

The freshness that completes the meal

Caesar Salad with Grilled Chicken

American crunch meets Mediterranean grill

15 euro

Buffalo Caprese Salad

a plunge into Mediterranean flavors: freshness and timeless simplicity

14 euro

Mixed Green Salad with Datterino Tomatoes

garden-fresh crispness to accompany any course

7 euro

Side Dishes

The Land that complements the table

Sautéed Chicory with Garlic, Olive Oil and Chili Pepper

a traditional side dish: bitter, spicy, and authentically rustic

7 euro

Sautéed Escarole with Raisins and Pine Nuts

sweet and savory together: Neapolitan echoes in Roman cuisine

7 euro

Grilled Vegetables

seasonal vegetables kissed by the grill and scented with rosemary

7 euro

Oven-Roasted Potatoes

golden and crispy: the comfort food that never disappoints

7 euro

Desserts

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

Nevicata

lemon semifreddo with orange glaze and a snowfall of meringue,
a gelato dessert as rare and magical as a Roman snowfall.

9 euro

Tiramisù

layers of coffee-soaked savoiardi and velvety mascarpone cream,
Italy's most beloved dessert.

7 euro

Cannoli

crispy Sicilian pastry filled with Roman ricotta and chocolate flakes.

7 euro

Fresh Fruit Platter

a seasonal selection of fresh fruit served simply.

7 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.