Four Seasons Restaurant

Dining with Taste

The creations of our Chef Luigi Migliaccio.

Starters

Where every dish tells a story

Roman-Style Pizza Bruschetta

Crispy Roman-style pizza topped with whipped butter and anchovies, a delicious balance of savoury flavours and creamy textures.

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

Trio of Roman Supplì

Three varieties of the classic Roman supplì, golden and crispy on the outside, with a soft, melting centre.

14 euro

Potato Cake with eggplant Caponata

A golden, tender potato cake served with aubergine caponata, bringing together Mediterranean flavours and contrasting textures.

14 euro

Parma Ham and Burrata

Parma ham served with fresh burrata, combining the savoury notes of cured ham with the creamy delicacy of fresh cheese.

16 euro

Carciofi alla giudia with Pecorino Fondue

Crispy Roman-style fried artichokes served on a bed of pecorino cheese fondue, combining Roman tradition with the creamy richness of local flavours.

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

A combination of rustic flavours and Mediterranean aromas. Tender potatoes, savoury guanciale and aromatic rosemary on a light, fragrant base, creating a rich, satisfying flavour.
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 pesto for a light yet flavorful dish.
13 euro

Pasta and Bean Soup

Pasta and beans in a creamy, comforting dish, where the simple flavours of home cooking offer warmth and authenticity.
14 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

Rigatoni Amatriciana

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

16 euro

Tonnarelli cacio e pepe

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

16 euro

Mezze maniche Carbonara

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

16 euro

Rigatoni Gricia

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

16 euro

Lasagna alla Bolognese

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

17 euro

Penne Arrabbiata

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

14 euro

Fettuccine with Porcini Mushrooms

Fettuccine coated in the rich flavour of porcini mushrooms* make a dish both delicate and intense, celebrating the earthy aromas of the countryside.

18 euro

Main Courses

Where tradition comes to the table

Sliced Cube Roll Steak

Sliced, tender and juicy cube roll steak, served with fresh rocket and cherry tomatoes.
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 Seasonal Vegetables

Juicy grilled chicken breast served with oven-roasted seasonal vegetables, a wholesome, light dish that celebrates the simplicity of Mediterranean flavours.
18 euro

Sea Bass Fillets with Lemon citronette

Delicate, tender sea bass fillets* served with potatoes and a fresh lemon citronette.
24 euro

Slow-Cooked Veal Meatballs in Tomato Sauce

Tender veal meatballs* slowly simmered in a rich, savoury tomato sauce, a comforting homemade-style dish full of traditional flavour.
16 euro

Eggplant Parmigiana

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

Caesar Salad with Grilled Chicken

Fresh salad with grilled chicken, crispy croutons and Caesar dressing, combining freshness and creaminess in a light yet flavourful dish.
18 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

Sauteed broccoli

Broccoli rabe sautéed with extra virgin olive oil and garlic, a classic Mediterranean side dish.

7 euro

Roasted Seasonal Vegetables

A colourful mix of oven-roasted seasonal vegetables, bringing out their natural flavours.

7 euro

Mixed Tomato Salad

Fresh mixed greens and cherry tomatoes, dressed with olive oil and basil for a light, refreshing side dish.

7 euro

Desserts

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

Cannolo

Crispy golden pastry shells filled with a sweet, velvety cream, a classic of Italian pastrymaking that delights with its irresistible flavour and contrast of textures.
8 euro

Tiramisù*

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

Three-Chocolate Mousse*

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