

Target

Menu



Appetizers of cheese meet and vegetables

- Vegetable bundle with cheese fondue € 14,00
- Tulips of Bresaola from Valtellina with Robiola and Nuts € 15,00
- Beef Carpaccio with Salad and Pecorino DOL € 16,00
- San Daniele ham and Buffalo Mozzarella from Campania or Melon... € 16,00
- Selection of Cheeses with Chestnut Honey and Mustards € 17,00
- Fassona tartare with crusted egg € 18,00
- Land Fantasy € 22,00

(Selection of cheeses DOL with honey and fruit mustard, bundle of vegetables with melted cheese, prosciutto San Daniele DOP, burrata from Puglia)

Seafood appetizers

- Sautè of Mussels Tomatoes and croutons..... € 17,00
- Octopus Soup with Tomato* € 17,00
- Marinated Salmon with Avocado Sour Cream and Dill € 18,00
- Carpaccio of Sea Bass with Citrus Fruits with Julienne of Courgettes and Ginger € 18,00
- Octopus Soppresata with Field Salad and Oranges in vinaigrette sauce € 18,00
- Tuna Tartare with Mint, Chickpea hummus and crunchy Carasau € 19,00
- Shrimp Carpaccio with Apulian Burrata and Truffle € 19,00
- Sea Fantasy € 25,00

(Tuna and mint tartare with chickpea hummus and crisp carasau bread, octopus soppresata and prawn carpaccio with burrata and truffle)

Land Pasta



- Risotto with citrus fruits and Bronte pistachios € 15,00
- Spaghettoni Cacio & Pepe with Pecorino romano DOL and Sarawak pepper € 15,00
- Orecchiette Provola Zucchini and Cherry Tomatoes € 15,00
- Pasta Amatriciana with Pecorino romano DOL bacon € 16,00
- Rigatoni alla Carbonara with bacon € 16,00
- Potato gnocchi with white Chianina ragù € 16,00
- Ravioli with Pecorino and Chicory, butter and sage € 17,00
- Ravioloni of fresh pasta with Pears and Truffle € 22,00
- **Chicken Wok** € 18,00

Thai Rice Chicken Egg Mushrooms Carrots Zucchini, Almonds, Cashews, Soy Sauce and Teriyaki

Sea Pasta

- Risotto with seafood in white sauce € 19,00
- Orecchiette with sea bass ragù and cherry tomatoes..... € 19,00
- Linguine with Prawns and Leek* € 19,00
- Lemon ravioli with Shrimp Tomatoes and Rocket* € 20,00
- Spaghettoni with clams and Bottarga € 20,00
- **Linguine with lobster** for two people € 65,00
- **Prawns Wok** € 22,00

Thai Rice Prawns Egg Mushrooms Carrots Zucchini, Almonds, Cashews, Soy Sauce and Teriyaki

Main courses Meat

- Sliced Chicken breast with Cherry Tomatoes and Rocket € 18,00
- White veal meatballs with julienned vegetables..... € 19,00
- Veal strips with citrus sauce € 19,00
- Beef strips with rocket, cherry tomatoes and parmesan € 20,00
- Lamb ribs, extra virgin olive oil and rosemary € 22,00
- Grilled Danish Beef Steak € 23,00
- Sliced Danish beef with rosemary € 23,00
- Grilled Danish Beef Fillet € 26,00

Main courses Fish



- Cod with Tomato and Capers with crouton € 20,00
- Salmon Steak with Honey, Almonds and Black Cabbage € 22,00
- Roasted octopus on sweet potato puree € 22,00
- Grilled squid with field salad and oranges in vinaigrette sauce € 22,00
- Grilled sea bass € 22,00
- Sea bass fillets in courgette crust € 24,00
- Tuna steak with caramelized Tropea onion € 25,00



Side dishes

- Roast potatoes..... € 6,00
- Mixed salad € 6,00
- Seasonal vegetables..... € 8,00
- Grilled vegetables € 8,00
- Cicoria garlic oil and chilli € 8,00
- Sauteed broccoli leaf € 8,00

Pizzas

(mixed dough with soy flour)

- **Margherita Pizza**..... € 12,00
Mozzarella and Basil Tomato
- **Pizza Napoli** € 13,00
Mozzarella Tomato and Anchovies
- **Vegetarian Pizza** € 13,00
Vegetables and Mozzarella
- **Four Cheese Pizza** € 13,00
Gorgonzola Fontina Caciottina and Mozzarella
- **Mushroom Pizza** € 13,00
Tomato Mozzarella and Champignon Mushrooms
- **Pizza Capricciosa** € 14,00
Mozzarella San Daniele ham Mushrooms Boiled egg Olives Artichokes
- **Amatriciana Pizza** € 14,00
Tomato Bacon and Parmesan flakes
- **Pizza Stracciata and Pachino** € 14,00
Tomato, Pachino and Stracciatella
- **Pizza Diavola** € 14,00
Spicy salami with mozzarella and tomato
- **Pizza Carbonara**..... € 14,00
Mozzarella Guanciale Egg Bismarck with Pepper and Pecorino
- **Ham Pizza** € 14,00
Mozzarella Tomato and San Daniele ham
- **Bresaola Pizza** € 14,00
Mozzarella Rucola Bresaola and Parmesan flakes
- **Bufalina Pizza** € 14,00
Buffalo Mozzarella and Basil Cherry Tomatoes
- **Target Pizza** € 15,00
San Daniele ham Buffalo mozzarella Tomato
- **Salmon Pizza** € 16,00
Buffalo mozzarella and smoked Salmon
- **Truffle pizza** € 16,00
Mozzarella, Egg and Truffle
- **Simple flatbread** with extra virgin olive oil € 6,00
- **Focaccia** with ham and buffalo mozzarella DOP € 14,00

Salads



- **Nicoise salad** € 15,00
Salad Steamed potatoes Cherry tomatoes Green beans Tuna Boiled egg
- **Greek salad** € 15,00
Feta Salad Tomatoes Cucumbers Green Olives
- **Rich Salad** € 15,00
Salad Rice Carrots Tuna Tomatoes Boiled egg Corn
- **Valdostana Salad** € 15,00
Mushrooms Salad Rocket Grana Bresaola crunchy
- **Caprese** € 15,00
Buffalo Mozzarella and Tomato
- **Target Salad**..... € 16,00
Salad with Grilled Chicken, Parmesan Tomatoes and Croutons
- **Valtellina Salad** € 16,00
Bresaola Rocket and Parmesan flakes
- **Norwegian Salad** € 16,00
Smoked Salmon Salad Grilled Salmon Cherry Tomatoes Crostini
- **Pokè di Tonno** € 17,00
Tuna Basmati Rice Avocado Vegetables Sesame Seeds and Fruit

Fruits and Desserts

- Sorbet € 5,00
- Artisan ice cream cup..... € 7,00
- Homemade donuts served hot with chocolate sauce and caramel ... € 8,00
- Semisphere with chocolate and Passion fruit € 8,00
- Tiramisu homemade..... € 8,00
- Cheese Cake with strawberries € 8,00
- Semifreddo Nougat and Pistachios with hot Chocolate..... € 8,00
- Tart with hot Chocolate heart € 8,00
- Strawberry tartlet with Yogurt and Lime cream € 8,00
- Apple Tart with eggnog cream..... € 8,00
- Sliced fresh Fruit € 10,00
- **Tasting Target** € 14,00
(Tartella of strawberries with yogurt cream and lime, hot chocolate cake, semifreddo Nougat and Pistachios with hot Chocolate)

All products may contain one or more allergens listed in Regulation (EU) 1169/2011. A register of ingredients with the details of allergens is therefore available on request.
Ask the room staff. In the absence of fresh product, an excellent frozen product will be used.

Service 10%

Vini Bianchi

White Wines

LAZIO

- Tellus Oro Chardonnay 375 € 14,00
- Frascati Superiore Poggio Le Volpi € 18,00
- Tellus Oro Chardonnay 750 € 20,00
- Tellus Rosè di Sirah € 22,00

PIEMONTE

- Arneis Blangè Ceretto € 50,00
- Gavi di Gavi La Scolca etic. nera € 55,00

TRENTINO

- Muller Thurgau Cantine M. Lun € 30,00
- Gewürztraminer San Michela Appiano € 35,00

FRIULI

- Pinot Grigio Livon € 27,00
- Sauvignon Collio € 27,00
- Ribolla Gialla Cantine di Feudi di Romans € 27,00
- Chardonnay Jerman € 50,00

LIGURIA

- Cinque Terre € 30,00

UMBRIA

- Vermentino Vitiano IGP € 20,00

CAMPANIA

- Falanghina Del Sannio Taburno € 27,00
- Fiano D'Avellino Feudi San Gregorio € 27,00
- Greco di Tufo Feudi San Gregorio € 27,00
- Biancolella d'Ischia Casa D'Ambra € 30,00

SARDEGNA

- Vermentino di Gallura Selette € 26,00

Vin Rossi

Red Wines

LAZIO

- Tellus Syrah 375 € 14,00
- Vino Cesanese Del Piglio € 18,00
- Tellus Syrah 750 € 20,00

PIEMONTE

- Dolcetto D'Alba Prunotto € 30,00
- Barolo Lecinquevigne Damilano € 70,00

FRIULI

- Merlot Forchir € 27,00
- Cabernet Sauvignon Forchir € 27,00
- Pinot Nero La Magniolia € 27,00

TOSCANA

- Chianti Banfi 375 € 16,00
- Morellino di Scansano Rocca delle Macie € 27,00
- Chianti Classico Badia Coltibuono € 45,00
- Rosso di Montalcino Banfi € 40,00
- Nobile di Montepulciano la Breccesa Antinori € 45,00
- Brunello di Montalcino Banfi € 80,00
- Tignanello Antinori € 200,00

VENETO

- Amarone Masi € 80,00

EMILIA ROMAGNA

- Lambrusco Amabile Fiorini € 24,00

UMBRIA

- Vitiano Falesco € 20,00
- Montefalco Caprai € 35,00

CAMPANIA

- Aglianico Terre di Petrarà € 27,00

SICILIA

- Altavilla della Corte Firriato € 25,00
- Nero D'Avola Real Tasca € 30,00

SARDEGNA

- Cannonau Piero Mancini € 25,00

Spumanti / Sparkling wines

- Berlucchi € 50,00
- Ferrari € 70,00
- Prosecco € 25,00
- Franciacorta Ca' del Bosco € 90,00
- Best Brut Falesco Magnum € 80,00



Champagne

- Moët & Chandon rosè € 180,00
- Veuve Clicquot € 120,00
- Laurent Perrier € 90,00

Vino da dessert al bicchiere

Dessert wines

- Passito di Pantelleria
Duca Castelmonte € 7,00

Bevande / Soft Drinks

- Calice di Vino Wine glass € 6,00
- Acqua minerale Natural water ½ liter € 2,00
- Acqua naturale Natural water 0,75 cl € 3,00
- Acqua gassata Sparkling water ½ liter € 2,00
- Acqua gassata Sparkling water 0,75 cl € 3,00
- Birra alla spina piccola Draught beer € 4,50
- Birra alla spina media Draught bee € 6,50
- Birra Nastro Azzurro bott. 0,33 cl € 5,00
- Birra Menabrea bott. 0,33 cl € 5,00
- Birra artigianale Boerboel bott. 0,33 cl € 8,00
- Coca Cola bott. 0,33 cl € 4,00
- Coca Cola Zero bott. 0,33 cl € 4,00
- Aranciata bott. 0,33 cl € 4,00
- Sprite bott. 0,33 cl € 4,00

Caffetteria / Cafeteria

- Caffé Espresso Espresso € 2,00
- Caffé Decaffeinato Decaf Coffee € 2,50
- Caffé d'orzo Berley Coffee € 2,50
- Caffé Americano American Coffee € 3,00
- Caffé corretto Coffee and Liquor € 3,00
- Cappuccino € 3,00
- The € 3,00
- Spritz Aperitif € 9,00
- Amari Bitter Liquors € 6,00
- Whisky / Cognac / Rum € 11,00
- Distillati Distilled Liquors € 8,00
- Cocktail Analcolico Analcoholic Cocktail € 7,00
- Cocktail Alcolico Alcoholic Cocktail € 11,00