

Soho House Rome

Festive menu

Starters

Gnocchi "alla romana", radicchio, gorgonzola (vegetarian)
Tuna tartare, avocado, chilli, mint
Polpettine "amatriciana", guanciale, tomato, pecorino
Charred carrot hummus, crudité (plant based)
Beef tartare, black truffle, quail egg
Burrata, roasted delicata squash, chestnuts, thyme oil (vegetarian)
Calamari fritti, lemon, chilli aioli
Crispy king oyster mushrooms, Parmesan aioli, chives (plant based)
Veal tonnato, caperberries
Artichokes "alla romana", garlic, mint (plant based)
Puntarelle, garlic, anchovies, lemon
Baccala "alla romana", tomato, olives, pine nuts
Red prawn carpaccio, heritage tomatoes, burrata, basil
Oysters, mignonette

Mains

Beef cheek, celeriac mash potato, wild mushrooms (option to add black truffle)
Grilled octopus, escarole, burnt tomato, Taggiasca olives
Lamp chop, artichoke, potato, mint sauce
Branzino, clams, tomatoes, basil "guazzetto"
Beef tagliata, porcini mushroom, gremolada (option to add black truffle)
Brick chicken, lemon, salsa verde, swiss chard
Mezze maniche cacio e pepe, artichokes, mentuccia
Gnocchetti, sausage ragout, aged parmesan
Pumpkin tortelli, butter, sage, amaretto (vegetarian)
Veal ragout lasagna
Lobster paccheri, chilli, basil

Desserts

Pandispezie, coffee cremoso
Panettone, Masala chantilly, wild berries
Salted caramel profiteroles, dark chocolate sauce
Tiramisu
Pumpkin pie, whipped mascarpone, Amaretto caramel
Pineapple carpaccio, passion fruit, lemon sorbet (plant based)

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

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Bites

Lettuce buds, tuna avocado

Vegetable "tacos", citrus dressing (plant based)

Beef tartare, Parmesan biscuit, option to add black truffle

Bruschette, chef's selection

Croquettes, avezzano potatoes, mozzarella (vegetarian), friarielli (vegetarian) or gricia

Suppli' classic (vegetarian), cacio e pepe (vegetarian) or amatriciana

Thai prawns' skewers, lemongrass, chilli

TFC chicken, spicy BBQ

TFC cauliflowers, spicy BBQ (plant based)

Pizzetta, buffalo mozzarella

Pizzetta, grilled vegetables (plant based)

Pizzetta, mortadella, crispy artichokes, Pecorino

Pizzetta, zucchini flowers, ricotta (vegetarian), option to add black truffle

Bowls

Charred carrot hummus, crudite' (plant based)

Gin cured salmon, charred cucumber, crème fraiche, trout roe

Polpettine "amatriciana", guanciale, tomato, parmesan

Calamari fritti, lemon, chilli, aioli

Burrata, roasted delicata squash, chestnuts, thyme oil (vegetarian)

Tuna tartare, avocado, chilli, mint

Vitello tonnato, caperberries

Mezze mniche cacio e pepe, artichokes, mentuccia

Gnocchetti, sauce ragout, parmesan, option to add black truffle

Pumpkin tortelli, butter, sage, amaretto (vegetarian)

Veal ragout lasagna

Risotto, porcini, aged parmesan, option to add black truffle

Penne alla vodka, chilli (vegetarian)

Desserts

Tiramisu

Cheesecake, wild berries

Bigne', vanilla chantilly

Banana & coffee tart, caramel, chocolate crumble (plant based)

Pumpkin pie, whipped mascarpone, Amaretto caramel

Pineapple carpaccio, passion fruit, lemon sorbet (plant based)

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