



OUR PARTNERS

ITALICUS L'APERITIVO ITALIANO REBORN/ ROSOLIO - THE DRINK OF KINGS Italicus Rosolio di Bergamotto takes you on a journey from North to South Italy encapsulating the ingredients, art & creativity of this wonderful country in liquid form, reinterpreting the almost forgotten category of Rosolio, known under the King of Savoia through the 18th century as 'aperitivo di corte'.

TENUTE LUNELLI The wines of Tenute Lunelli are the expression of three areas with rich winemaking traditions: Margon in Trentino, Podernovo in Tuscany and Castelbuono in Umbria. Tenute Lunelli produce elegant wines that embody the Group's values: quest for excellence and respect for the environment through organic farming.

BISOL Bisol 1542 is synonymous of dedication, passion, tenacity and belief in land that is as generous as it is difficult to work. These are the roots of a true story that began centuries ago in Valdobbiadene where the time honoured winery is still located today.

GROM Everything we do, we do for the love of flavour. To capture the purest most intense tastes that nature can nurture. It is a way of life, inspired by our Italian heritage. We savour each and every moment in the hope that you will too. That feeling of joy in sensory revelation. This... is the stuff of wonder.



GROM.

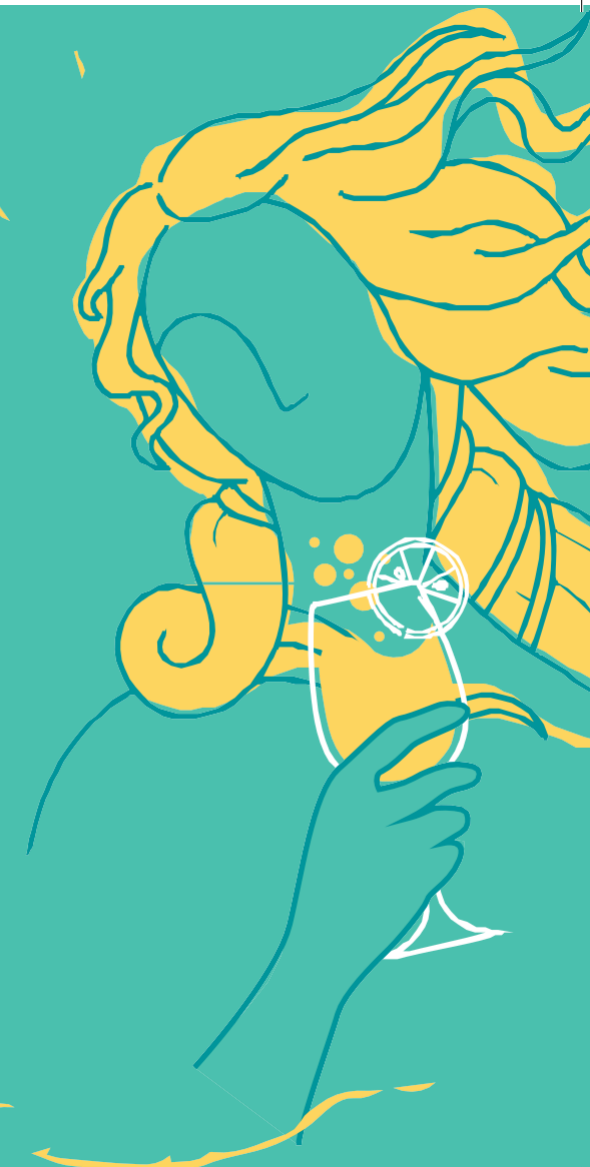
RENAISSANCE OF TASTE

THE RENAISSANCE OF TASTE

ARTISTS OF FLAVORS

Join the celebration!
Follow us to find out more about THE RENAISSANCE OF TASTE and our limited edition food and drink offers.

Visit @TasteofHilton
#renaissanceoftaste #artistsofflavors



*Il mondo parla di assaggi. Ma, ultimamente l'opera d'arte
è ancora così grande, di amare la bellezza di ammirare la
nuova creazione, ed è così facile ed è così grande il gusto di mondo.
di intarsi grandi.*

THE NEW ITALIAN RENAISSANCE

A feeling of lightness comes alive again: being together and having fun is a form of art.

Let's celebrate the Renaissance of taste!

We are artists of flavors.

COCKTAIL

Bergalico € 17,00
Italicus, London Dry Gin, Amber Vermouth; Garnish: Lemon Zest; Ice Cube

Italicus Spritz € 17,00
Italicus, Prosecco; Garnish: Olives

Italicus Cup € 17,00
Italicus, Pink Grapefruit juice; Soda; Garnish: Salt, Grapefruit;

WINE

Maso Montalto 20... Tenute Lunelli € 65,00
(Pinot Nero)

Pietragrande Vigneti delle Dolomiti 20... Tenute Lunelli € 40,00
(Chardonnay, Sauvignon, Pinot Bianco)

Prosecco Superiore "Crede", Veneto N.V. Bisol € 42,00
(Glera, Verdiso, Pinot Bianco)

Ferrari Perlè Rosè 20... Ferrari € 90,00
(Chardonnay, Pinot Nero)



PIATTI

Bruschette with smoked salmon, avocado and lime € 15,00
(1)

Arancini with Bolognese ragù sauce € 10,00
(1,3,7)

Burrata from Andria, red and yellow tomato with fresh basil € 12,00
(7)

Black rice, zucchini and prawns € 20,00
(2,14)

GELATO

Selection of different Grom flavors
(1,3,6,7,8,12) € 8,00

Allergens: Dear guest, According to the working requirements, the food product marked (*) they are frozen or may be subjected to blast chilling up to -18°. Our raw fish undergoes a process of blast chilling in order to guarantee the absolute integrity of the product. In the case of allergy or any food intolerance, please ask us. European Food Legislation 1169/2011. under the new EU regulation 1169/2011 (food information to consumers), if you suffer from allergies or have special dietary needs, and you would like to know the ingredients used, here is an indication of possible allergens in the proposal of our menu. A – Alcol; P – Pork; V – Vegetarian 1 – cereals; 2 – crustaceans; 3 – egg; 4 – fish; 5 – peanuts; 6 – soy; 7 – milk; 8 – nuts; 9 – celery; 10 – mustard; 11 – sesame; 12 – sulphur dioxide and sulphites; 13 – lupins; 14 – molluscs