



@thevaleromeo

# OVERNIGHT

From 11.00 pm to 07.00 am

Delivery charge: € 10 per order

Prices in €, VAT included



## OVERNIGHT MENU

### Sandwich

Club Sandwich 38  
*toasted triple decker sandwich with mayonnaise, bacon, tomato, boiled eggs, lettuce and chicken breast.*  
*Served with french fries*

Vegetarian Club Sandwich  35  
*toasted triple decker sandwich with olive oil mayonnaise, tomato, lettuce, avocado, grilled zucchini and eggplant.*  
*Served with french fries*

Beef Burger 42  
*8 oz (200 gr) of Fassona beef burger with sesame bun, blue cheese and mustard*  
*Served with spicy potatoes wedges*

### Salad

Niçoise Salad  35  
*with anchovies, potatoes, tuna, cherry tomatoes, olives, eggs, and green beans*

Chicken Caesar 31  
*baby cos lettuce with caesar dressing, bread croutons, parmesan cheese and chicken*

Caprese 28  
*buffalo mozzarella and mixed tomatoes*

 Vegetarian/Vegan: If you have specific dietary request, we kindly invite you to inform our staff, so that we can meet your needs by making changes where possible to the dishes.

## OVERNIGHT MENU

### *Appetizer*

Smoked salmon 25  
*with capers and onions*

Dim Sum  30

### *First courses*

Tagliolini  30  
*with tomato and basil*

Risotto  32  
*"milanese" style*

Pizza margherita 20  
*mozzarella cheese, tomato and basil*

Pizza Parma 23  
*Parma ham, tomato and arugula*

### *Main course*

Turbot 49  
*with spinach and lemon sauce*

Veal escalope 49  
*"milanese" style with arugula and cherry tomatoes*

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### *Sides*

French fries, spinach, carrots, mashed potatoes 15

### *Cheese*

Assortment of cheese  
3 pieces 25  
5 pieces 40

### *Dessert*

Fruit tartlet 16  
*shortcrust pastry, with almond frangipane, custard cream and fresh fruits*

Tiramisù\* 16  
*sponge cake with coffee and mascarpone cream*

Trama\* 16  
*chocolate mousse, banana, crispy rice and chocolate sponge cake*

Oriental\* 16  
*mango and passion fruit chantilly, vanilla cream with tonka bean, hazelnut soft cake and sesame crumble*

Ice-creams and sorbets 12

Fruit salad 16

\* gluten free available

*Our menus are thoughtfully crafted to highlight locally sourced ingredients, sustainably certified fish, and responsibly sourced tea and coffee, celebrating the richness of our region while embracing seasonality and sustainable practices.*

*Based on seasonal availability the following products might have been frozen at the source or bought fresh and frozen right in our kitchen: octopus, turbot, amberjack, sea bass, prawns, squid, cuttlefish, anchovies, pizza, spiced potatoes.*

*Fish served raw or not fully cooked is subject to a cleaning procedure in compliance with EC 853-2004 regulation.*

*Kindly inform our colleagues about any of your allergies or intolerances. Cross-contamination of allergens during preparation cannot be excluded.*