



@thevaleromeo

ALL DAY

From 11.00 am to 11.00 pm

Delivery charge: € 15 per order

Prices in €, VAT included



MANDARIN ORIENTAL
MILAN

ALL DAY

Rossini Caviar

Rossini Black Label 390
125 gr

Oscietra Selection Large 520
125 gr

*Caviar will be served with: blinis,
egg white, egg yolk, capers,
parsley, sour cream and shallots*

Sandwich

Club Sandwich 40
*toasted triple decker sandwich with
mayonnaise, bacon, tomato,
boiled eggs, lettuce and chicken breast.
Served with french fries*

Vegetarian Club Sandwich  38
*toasted triple decker sandwich with
olive oil mayonnaise, tomato, lettuce,
avocado, grilled zucchini and eggplant.
Served with french fries*

Focaccia 35
*pugliese style with Altamura flour,
Parma ham and burrata cheese*

Pizza Margherita 30
mozzarella, tomato and basil

 *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.*

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Salad

- Cous Cous  37
with vegetables and shrimps
- Chicken Caesar 35
*baby cos lettuce with caesar dressing, bread croutons,
parmesan cheese and chicken*
- Nizzarda salad 35
*with anchovies, potatoes, tuna, olives,
cherry tomatoes, eggs and green beans*

Appetizer

- Grilled octopus 33
with mashed potatoes and pistachios
- Caprese 30
buffalo mozzarella and mixed tomatoes
- Vegetable spring rolls  30
- Steamed Dim Sum selection  33
with soy sauce
- Crispy egg  30
with chestnuts and black kale

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First courses

Seasonal “minestrone”  <i>with basil pesto</i>	32
Cauliflower, with almond and yuzu 	33
Risotto  <i>“milanese” style</i>	35
Tagliolini  <i>with tomato and basil</i>	33
Spaghetti with clams	45
Fettuccine Bolognese	35
Pasta of the Week	price according to market

ALL DAY

Main course

Mediterranean-style sea bass <i>with potatoes, Taggiasca olives, capers and cherry tomatoes</i>	49
Turbot <i>spinach and lemon sauce</i>	49
Beef sirloin <i>with potato mille-feuille and celeriac</i>	49
Veal cutlet “Milanese style” <i>accompanied by rocket and cherry tomatoes</i>	49
Hamburger <i>8 oz of Fassona beef burger with sesame bun, sheep’s blue cheese and mustard. Served with spicy potatoes wedges</i>	48
Main Course of the Week	price according to market

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Menu orientale

Steamed Baozi	30
Vegetable spring rolls 	30
Chicken Congee <i>thai rice, chicken, ginger and spring onion</i>	30
Stir-fried soya noodles <i>with egg, chicken and vegetables</i>	35
Wonton noodle soup	35
Steamed dim sum selection  <i>with soy sauce</i>	33
Steamed Sea Bass <i>with spring onions, ginger and soy sauce</i>	45

Cheese

Assortment of cheese <i>3 pieces</i>	25
<i>5 pieces</i>	40

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Dessert

Fruit tartlet <i>shortcrust pastry, with almond frangipane, custard cream and fresh fruits</i>	16
Tiramisù* <i>sponge cake with coffee and mascarpone cream</i>	16
Trama* <i>chocolate mousse, banana, crispy rice and chocolate sponge cake</i>	16
Oriental* <i>mango and passion fruit chantilly, vanilla cream with tonka bean, hazelnut and sesame crumble</i>	16
Ice-creams and sorbets	14
Seasonal fresh sliced fruit	18

* *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.