

imago

51 RORRE

2026

TWENTIETH
ANNIVERSARY



SPRING - SUMMER

"POST FATA RESURGO"
ANDREA ANTONINI
EXECUTIVE CHEF

«THE ERROR...
INDISPENSABLE ELEMENT FOR EVERY CREATION
THAT ASPIRES TO A PROFOUND MEANING.
WE DESTROY AND RECONSTRUCT EVERYTHING EVERY SIX MONTHS,
WITH THE ONLY PURPOSE OF IMPROVING OURSELVES.
THE ERROR...
SUPPORTING BASE OF EVOLUTION!»



ERRORE 15

CREATIVE LAB 2026

FRUIT AND VEGETABLE BROTH
PIZZA HAM AND FIGS

ACT 1

GREEN DATTERINI TOMATOES, BASIL AND VANILLA
CUCUMBER, SOUR CREAM AND CAVIAR
ROMAN-STYLE GREEN BEANS
ZUCCHINI AND ANCHOVIES
TUNA, RICE AND CHERRIES
SWEETBREAD AND ELDERFLOWERS

BREAD, BUTTER AND "HONEY"

ACT 2

PASTA, YELLOW TOMATO, GENTIAN AND ANISE
SPAGHETTI, PEPPER, LEMON AND MUSTARD

ACT 3

COD, PLUMS AND TARRAGON
PORK, PEANUTS AND LIME

ACT 4

PEACHES, ALMONDS AND ZABAIONE
APRICOT FLAN WITH THYME AND BALSAMIC VINEGAR
ICE CREAM CART

€ 230
(BEVERAGE NOT INCLUDED)



CLASSIC

SELECTION OF THE BEST DISHES FROM PREVIOUS SEASONS

MARGHERITA PIZZA

BEETROOT, SOUR CREAM AND CAVIAR
SCAMPI WITH GREEN PEPPERCORNS
ZUCCHINI BLOSSOM AND RAW MEAT

BREAD, BUTTER AND "HONEY"

MILANESE-STYLE SQUID
PASTA WITH BUTTER AND PARMESAN, CITRON AND POLLEN

LOBSTER AND CORN
BEEF, APRICOTS AND MUSTARD

PINE FOREST
ICE CREAM CART

€ 230
(BEVERAGE NOT INCLUDED)

CHEESE PLATTER

OUR SELECTION OF CHEESES
A JOURNEY THROUGH THE DIFFERENT FLAVORS,
TEXTURES AND AGINGS
THAT EXPRESS THE UNIQUENESS OF THE TERRITORIES
OF THE ITALIAN PENINSULA

€ 50

HASSLER ROMA

TRINITÀ DEI MONTI

est. 1893

EXECUTIVE CHEF ANDREA ANTONINI

ANDREA CARBONARO – RICCARDO ROMOLO – ANDREA COBELLIS

RESTAURANT STAFF:

ALEX CIARLA – ALESSIO BRICOLI – DANIEL MASTROIACOVO

SIMONE FILAGNA – ROMAN POPOVICH – LUCA CRESCENTINI – TOMMASO FOGLIETTA