

## APETIZER

**Gourmet selection:** Bouquet del bloom: crostini with beef tartare, parmesan shavings, salmon, avocado, stracciatella, cherry tomatoes, olives, feta, mortadella, pistachios and balsamic vinegar (€12)

**Bocciolo:** bruschetta with tomato and feta, accompanied by olives, tacos and taralli (5€)  
The bloom specials:

**Fior di terra:** burrata cream served with carasau bread, cherry tomatoes, Taggia olives and basil pesto tears (€11)

**Cold parmigiana:** aubergines, stracciatella, fresh tomatoes, accompanied by julienne courgettes and stracciatella on a black rice tower (€12)

**Tomino:** embrace of tomino and courgette, accompanied by aubergines and black rice tower with stracciatella (€12)

## BLOOM CUISINE

### First courses:

**Lasagna:** artisanal green pastry with Bolognese sauce (€12)

**Balanzoni:** green tortelloni stuffed with ricotta and mortadella, served on a cream of cheese and pistachio grains (13€)

**Crespelle:** pastry sheets with wild mushrooms and truffle butter (€13)

**Tortelloni:** cream of taleggio cheese and walnuts (€13)

### Tartare Corner:

**Primula:** Chianina beef with mustard, lime drops, capers, Taggia olives, julienne courgettes, stracciatella and crumble of cerignola taralli (€15)

**Tulipano:** Chianina beef dressed with mustard, pecorino cheese, marinated onion, julienne courgettes, slivers of carasau bread, evo oil (16€)

**Lavender:** salmon tartare, rocket confetti, lime, fennel julienne, stracciatella and pistachios (€15) Sliced goodness:

**Magnolia:** selection of cold cuts served with pecorino cheese (16€)

**Tulipano nero:** cheese board, tomino, walnuts, stracciatella and pecorino accompanied by honey (€17)

**Fior di loto:** carpaccio of carne salada, parmesan petals, Taggia olives, rocket, walnuts and balsamic vinegar in glaze (€13)

## THE GREEN SIDE OF THE BLOOM

### POKE TIME:

**Violetta:** Venus rice, corn, chicken, artichokes, rocket, cherry tomatoes, parmesan cheese and balsamic vinegar glaze (€12)

**Dalia:** Venus rice, salmon, corn, fresh cherry tomatoes, avocado, rocket and pistachio granules (€15)

**Tiglio:** Venus rice, chicken, cherry tomatoes, Taggia olives, corn and Greek feta, rocket (€12)

### GREEN-BASED PLATE SALADS:

**Chalet delle rose:** sliced chicken, fresh tomatoes, artichokes, grana flakes and herb yoghurt reduction (12€)

**Calla:** avocado, cherry tomatoes, fennel julienne, Taggia olives, Greek feta and corn (€11)

## HAVE A PINSA!

### Typical Roman focaccia:

**Dafne:** mortadella bolognese, crescenza cheese, pistachios and balsamic vinegar (€12) Margherita deluxe: tomato cream, buffalo from Campania and basil pesto tears (€11)

**Camelia:** D. O. C. Parma ham, stracciatella, rocket and fresh tomatoes (12€). O. C.,

stracciatella, rocket and fresh tomatoes (€12)

**Calendula:** stracciatella, fresh cherry tomatoes, Taggia olives, rocket and julienne courgettes (€11) **Altea:** salmon, rocket, stracciatella and julienne courgettes (€13)

## **SWEET PETALS**

**Berry Cheese Cake** (5€)

**Gianduja shortbread** (5€)

**Chocolate Rocher** (6€)

**Caramel Delight** (5€)

**Pistachio parfait** (6€)

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