WE ARE **open** everyday
7:30 - 23:00

# the roof
## foodlab & co.
# menu

+39.345.2960600
**book now**
rooftop@dotcampus.it

## breakfast
7.30 - 10.30

**Croissant** 1.3.7 — from € 2.40
plain, wholemeal (+0.10), stuffed (+0.20), pain au chocolat (+0.10)

**Bread, butter, jam** 1 — €3.50
apricot or red fruit jam

**Cake of the day** 1.3.7.8 — from €3.50
ask the staff what cakes the kitchen offers

**Tart of the day** 1.3.7.8 — from €3.50
ask the staff what cakes the kitchen offers

## brunch
7.30am - 3.00pm

**French toast** 1.3.7 — € 9.00
maple syrup, cinnamon, strawberries and candied citrus zest

**Pancakes or Waffles** 1 — € 6.50 regular / € 11.00 large
served with maple syrup
+ chocolate sauce + € 1.50
+ cream 7 + € 2.00
+ bacon + € 3.00
+ strawberries + € 3.00

**Scrambled or fried eggs** 1.3.7 — € 12.00 regular / € 15.00 large
scrambled or fried eggs, crispy bacon, toasted bread and mixed salad

**Eggs Benedict** 1.3.7 — € 12.00
sourdough bread, spinach, poached egg, béarnaise sauce
+ salmon 4 + €4.00
+ cooked ham + €3.00
+ bacon + €4.00

**Avocado Toast** 1 — € 12.00
Toasted sourdough bread, avocado cream and seeds
+ poached egg 3 + € 2.00
+ scrambled egg 3 + € 2.00
+ salmon + € 4.00

## lunch
12.00 - 15.00

**Club sandwich** 1.3.5.7
artisanal sandwich bread, mayonnaise, cabbage coleslaw, tomato, salad, egg accompanied by lime mayonnaise and spiced fried pasta nachos and mixed salad
- chicken and bacon 10 — € 16.00
- roast beef and mustard 4 — € 18.00
- smoked salmon — € 20.00

**Feta, cherry tomatoes,** 7 **cucumbers, olives** — €9.00

**Radicchio, oranges, raisins** — €9.00

**Mixed salad, cherry tomatoes, carrots, seeds** — €9.00

### Healthy food

**Rice, chicken and vegetables** — € 12.00

**Couscous and vegetables** 1 — € 10.00

**Smoked salmon on a plate** 4 — € 14.00
accompanied by mixed salad or vegetables

**Roast beef on a plate** 10 — € 13.00
accompanied by mixed salad or vegetables

**Chicken cutlet on a plate** — € 12.00
accompanied by mixed salad or vegetables

**Sandwich** served cold
- chicken salad 1.3 — €7.00
- tuna salad 1.3.4 — €7.00
- turkey, lettuce, tomato — €7.00

**gluten and lactose free options** ask the staff!

Homemade bread basket €3.50

## all day
12.00 - 18.00

**Grilled Cheese with Ham** 1.7 — €7.50
Naturally leavened bread, baked with herbs and Emmental served with spiced fried dough nachos and mixed salad

**Grilled Cheese** 1.7 — €7.00
Naturally leavened bread, Emmental served with spiced fried dough nachos and mixed salad

**Caesar salad** 1.3.4
field salad, parmesan flakes, caesar sauce, croutons
- classic 1.3.4 — + € 12.00
- chicken and bacon 1.3.4 — + € 13.50
- smoked salmon 1.3.4 — + € 15.00

**Chickpea Hummus** 11 — €6.50
accompanied by pita

**Avocado Guacamole** 11 — €7.00
served with spicy fried dough nachos

**Pan-fried focaccia - 200g** 1
+ oil, salt and rosemary — €7.00
+ tomato and oregano — €7.50
+ of the day — from €8.00

## cafeteria

| | |
|---|---|
| espresso\double | € 2.50\5.00 |
| cappuccino reg\large | € 3.00\5.00 |
| caffe latte reg\large | € 3.00\5.00 |
| latté | € 3.00\5.00 |
| white milk | € 2.50 |
| classic teas (english breakfast/earl grey/green) | € 3.00 |
| barley/ginseng | € 3.00 |
| American coffee | € 2.50 |
| MOGI® V60 filter coffee | € 5.00 |
| ice coffee shakerato | € 5.00 |
| + vegetal/lactose-free | +€0.50 |
| + double shot of coffee | +€2.50 |

## herbal teas
by emporio delle spezie

| | |
|---|---|
| organic berry herbal tea | €5.00 |
| chamomile in bloom | €5.00 |
| cherry + amaretto | €5.00 |
| mandarin + ginger | €5.00 |

## drinks

| | |
|---|---|
| WAMI® Water (natural/sparkling) | €3.00 |
| Plose® Juice (classic flavours) | €4.00 |
| Plose® pineapple juice | €5.00 |
| Plose® Blueberry Juice | €6.00 |
| Freshly sqweezed juice | €5.00 regular / €9.00 large |
| Soft drinks (cocacola/cocazero/7up/ginger beer/tonic/tassoni/chinotto) | €5.00 |
| Plose® Peach Ice Tea | €4.00 |
| Homemade ice tea | €3.50 |
| Homemade lemonade | €3.50 |
| Centrifuge | €6.00 |

## snack

| | |
|---|---|
| homemade biscuits - 6pcs 3 | €4.00 |
| fruit salad | €3.50 |
| yogurt and fresh/dried fruit 7 | €4.00 |
| spoon dessert ask the staff | €5.50 |
| cake of the day 1.3.7.8. | from €3.50 |
| pancakes or waffles 1.3.7 | €6.50 |

vegetarian dishes

Some products may be originally frozen or have undergone a blast chilling process to ensure their quality and safety, in accordance with current regulations.

- originally frozen products - products blast chilled during production

c/o dotcampus, via Suessola 5 / via Faleria 21 00183 Rome | +39-345-2960600 | @theroof.roma @dot.campus
dotcampus

# the roof
## foodlab & co.

# APERITIF
18.00 - 20.00

for the whole table — €20 per person

# SNACK
all day

Lupins 3€
Taralli 3€
Chips 3€

Olives 3€
Fried pasta 3€
Peanuts 3€

# DINNER
19.30 - 22.00

## tasting menu
for the whole table

3 COURSES 35€
appetizer+main+dessert

4 COURSES 40€
appetizer+first course+second course+dessert

FULL MENU 50€
5 courses prepared by the Chef

## appetizers

Beef tartare, giardiniera, mixed salad 12€
12

Cauliflower, poached egg, marjoram 9€
3

Amberjack carpaccio, carrots, parsley 14€
4

Homemade bread basket
3.50 €

## first courses

Kamut spaghetti *alla chitarra*, zucchini *scapece* 12€
1.3.12

Buckwheat *Maltagliati*, mussels, beans 13€
1.3.14

Pappardelle, Beef Genovese 14€
1.3

## main courses

Chicken, potato millefeuille with thyme and its sauce 14€
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Roasted Cauliflower and Chimichurri Sauce 12€
12

Squid and chicory 18€
14

## side dishes

Caesar Salad Roman Style Pecorino and bacon 7€
3.4.7

Radicchio, oranges and raisins 6€
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Sautéed chicory, garlic, oil and chilli pepper 6€
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Potatoes in salt 5€
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## sweets

Drowned tiramisu 6,5€
3

Millefoglie, pistachio namelaka 8€
1.7

Chocolate pear and ricotta tart 7€
3 . 7

vegetarian dishes

# BEERS

| | |
|---|---|
| lager on tap | €4.00 \| 6.00 |
| Weiss on tap | €4.50 \| 6.50 |
| bottled beer | €5.00 \| 7.00 |

# BUBBLES

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|---|---|
| Franciacorta Riccafana<br>Chardonnay 70%, Pinot Noir 30% - 12° | € 12.00 \| 60.00 |
| Prosecco Brut Giol<br>Glera - 11° | €7.00 \| 30.00 |

# WHITE WINES

| | |
|---|---|
| Roscetto della Selva Scura - La Trusca<br>100% yellow trebbiano - 12° | € 8.00 \| 35.00 |
| Gewurztraminer - Le Crocher<br>100% Gewurztraminer - 13° | € 8.00 \| 30.00 |
| Pinot Grigio Grey Rose - Venchiarezza<br>100% pinot grigio + one night on the skins - 13° | € 9.00 \| 35.00 |
| Domenico Tappero Merlo - "Lost Grapes"<br>Malvasia 70% + Erbaluce di Calluso 30% - 12.5° | €45.00 |
| White the roof - Campolongo Stefanoni<br>roscetto + trebbiano + malvasia - 12.5° | €5.00 \| 18.00 |

# RED WINES

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|---|---|
| Ciliegiolo - Sasso Tondo<br>cherry 100% - 14° | € 10.00 \| 43.00 |
| Pinot Noir - The Clocher<br>Pinot Noir 100% - 13.5° | € 9.00 \| 35.00 |
| Chianti - Casa Giachi<br>Sangiovese, Canaiolo, Trebbiano - 13.5° | € 10.00 \| 45.00 |
| Red the roof - Montanello Stefanoni<br>Sangiovese + Montepulciano + Ciliegiolo - 13° | €5.00 \| 18.00 |

# THE CLASSICS
the iconic drinks

| | |
|---|---|
| Spritz | €7 |
| Gin Tonic | from €10 |
| and so on | from €10 |

# SIGNATURE COCKTAIL

| | |
|---|---|
| Basil Spritz<br>aperol+basil+elderflower — premium with St Germain | €12<br>€ 18 |
| Purple Vespers<br>gin+violet+citrus | €12 |
| Lemon Basil Sour<br>basil infused vodka + lemon + honey | €12 |
| Spicy Paloma<br>tequila reposado+grapefruit+agave with chili pepper — premium with Mezcal Perro de San Juan | €12<br>€ 18 |
| Sunset at the roof<br>St Germain + white vermouth + citrus fruits + tonic water | €15 |
| Sangria from the Lazio countryside<br>Lazio red wine, artichoke liqueur, citron, local wild flowers | €10<br>large €16 |

# MOCKTAIL
non-alcoholic cocktails

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|---|---|
| Collins Campus<br>fresh cucumber + sage + honey + lemon + tonic | €9 |
| Carrot and Ginger Fizz<br>carrot + ginger + lime + agave | €9 |

1. Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut and their derivatives)
2. Crustaceans and products thereof
3. Eggs and egg products
4. Fish and fish products
5. Peanuts and peanut products
6. Soy and soy products
7. Milk and milk products (including lactose)
8. Nuts (almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts)
9. Celery and celery products
10. Mustard and mustard products
11. Sesame seeds and sesame seed products
12. Sulphur dioxide and sulphites (in concentrations greater than 10 mg/kg or 10 mg/l)
13. Lupins and lupin-based products
14. Molluscs and mollusc products