

11:00-19:00

SNACKS

Friggitelli with lemon (11) 15 Sweet and sour friggitelli with sesame and Amalfi lemon

Pinsa "alla romana" (1,7,9) Pinsa "alla Romana style" served with burrata cheese and tomato infused with basil

Santa Margherita prawns (2,4) Raw Santa Margherita prawns served with lemon citronette and chestnut honey

TOAST ON THE BEACH

Lobster roll Burger (1,2,3,4,7,9)	35
Lobster roll sandwich served with grilled and glazed lobster,	33
caviar, mango, mizuna sauce, crispy lettuce and mustard leaves	

Cheeseburger (1,3,9,11) Beef burger served with grilled brioche bun, bacon, goat cheese, lettuce and crispy Tropea onions

Egg Club Sandwich (1,3,9,11)	20
"Eight Hotel" Club Sandwich	
served with chicken breast, crispy bacon and lettuce	





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CHARCUTERIE

Mixed selection of "Spigaroli" cold cuts served with dynamic pickled vegetables, rosemary focaccia, bone marrow fat, and black pepper

Crudo (12)	24
Speck (12)	22
Capocollo (12)	20
Fiocchetto di Culatello (12)	22
DAIRY	
Burrata-250 gr (3,7)	25
Burrata with salt, oil, and black pepper with rosemary grissini	
Bufala-125 gr (3,7)	22
Bufala with salt, oil, and black pepper with rosemary grissini	

SALADS

Octopus (14,7) Spicy grilled octopus with 'nduja, smoked eggplant,

cherry tomatoes, crispy boiled potatoes, salted ricotta, crispy endive, roasted and smoked peppers,

Greek olives and basil

Tomato (3,7)	17

Tomato, cucumbers, orange, wild fennel and citrus sauce

Ceasar (2,3,4,7) 21

Roman lettuce with Caesar sauce, bacon, chicken, anchovies and grated Parmesan





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PASTA BOWL

Linguine (1,9)

Linguine pasta from "Cavalieri" selection
served with a three-tomato sauce and basil

Tagliolino (1,3,4,7,9)

Fresh tagliolino pasta with burnt butter emulsion, lemon, dill and caviar

Gnocchetto (1,2,3,9)

Handmade potato gnocchetti served

with ragu bolognese "3 carni "and pecorino cheese

SEAFOOD

Turbot (4,7,12) Grilled turbot served with artichokes, seared 'spianata', ricotta dressing, thyme and mullet roe

MAINS

Beef (12)	55
Beef tagliata served with green sauce with sweet	
and sour reduction	





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DESSERT

Coconut and chocolate cheesecake (1,3,7,9)
Cheese cheesecake with coconut and dark chocolate

18

water 10 coffee 5 cover charge 8



Legend Allergens

 peanuts and derivatives 2. nuts 3. milk and derivatives 4. molluscs and derivatives 5. fish and derivatives 6. sesame and derivatives 7. soy and derivatives 8. crustaceans and derivatives 9. gluten 10. lupines and derivatives 11. mustard and derivatives 12. celery and derivatives 13. sulphur dioxide and sulphites 14. eggs and derivatives