

**APERITIVO
TAPAS & DRINK LIST**

PACIFICO ROMA

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MENU APERITIVO

MONOPORZIONI

EDAMAME piccanti / <i>spicy</i>	8
CALAMARI RICCI maionese piccante / <i>spicy mayo</i>	12
PORK BELLY BITES jalapeno ed emulsione di aji verde <i>jalapeno and green aji emulsion</i>	7
KABAYAKI CRISPY RICE anguilla glassata in salsa tare <i>caramelized eel in tare sauce</i>	7
ANTICUCHO CHOCLO quinoa e mais dolce bianco tostato <i>quinoa and sweet toasted white corn</i>	6
ANTICUCHO DI AGNELLO gel allo yuzu e salsa yakiniku <i>yuzu gel and yakiniku sauce</i>	7
TACO GUACAMOLE coriandolo / <i>coriander</i>	4
TACO SALMONE avocado, alga dolce e semi di sesamo <i>avocado, seaweed dulce and sesame seeds</i>	5
TACO TONNO ROSSO cream cheese agrumato e sale affumicato <i>with bergamot cream cheese and smoked salt</i>	6
TACO FASSONA guacamole, pico de gallo e salsa ponzu <i>guacamole, pico de gallo and ponzu sauce</i>	5
TIRADITO RICCIOLA leche de tigre al mango e chalaca di mango <i>mango leche de tigre and mango chalaca</i>	12
SMOKY GYOZA melanzana affumicata, crema di cipolla caramellata e pickles di jalapeno <i>smoked aubergine, caramelized onion cream and jalapeno pickels</i>	12
LANGOSTINO MELOSO gamberi croccanti, guacamole e zest di bergamotto <i>crispy prawns, guacamole and bergamot zest</i>	7
PATATE FRITTE in tripla cottura / <i>tripled cooked</i>	7
MOTTE pannocchia alla brace e togarashi <i>grilled cob and togarashi</i>	5

DRINK LIST

PACIFICO ROMA

PACIFICO CONNECTION

SIGNATURE PACIFICO COCKTAILS

NAZCA	16
Pisco, thai basil, citric, egg white	
SAKE' PUNCH	16
Sakè, pineapple, coconut	
PERUVIAN MILK PUNCH	14
Pisco, kaffgir lime, citric, milk wash	
CEVICHE NEGRONI	14
Pisco, leche de tigre, Bitter Martini Riserva, Martini Rubino	
SANGRIENTA	14
Pisco, Pacifico bloody mix, salt&pepper	
CALLAO	12
Sakè, lemongrass, ginger ale	

PACIFICO ROMA'S SPECIALS

PACIFIC CONNECTION	14
Mezcal&saké, timut pepper, pineapple	
TANAMA'	14
Santa Teresa 1756, butter, roasted banana, bitters, citric	
MEDITERRANEO	14
Bombay Premier Cru, basil, bergamotto	
PARIS FIX	12
St Germain, tonic water, minth	
PACIFICO MARTINI	14
Grey Goose, Martini Dry and Dashi broth	

CONTEMPORARY CLASSICS

THE GREAT CLASSICS

PISCO SOUR 12
Pisco, lemon juice, syrup,
egg white

BRAMBLE 12
Bombay Premier Cru, lemon
juice, syrup, creme de mure

TOMMY'S MARGARITA 14
Patron, lime juice, agave syrup

INTERNATIONAL COCKTAILS 12
All time classics

WINES BY THE GLASS

12€ / 25€

#WEAREPACIFICO

All prices are in Euro (€) VAT included. In case of allergies, please consult the dining room staff.

* Our raw fish, marinated and smoked it is cut down to -20 °C according to European regulations (CE 853/2004).

We kindly inform our customers that in the food and drink prepared and administered in this exercise, ingredients or adjuvants can be contained that are considered allergens. List of allergenic ingredients used in this exercise and listed in Annex II of EU Reg. No. 1169/2011 - «Substances or products that cause allergies or intolerances».

LIST OF ALLERGENS

1. Cereals containing gluten such as wheat, rye, barley oats, spelled, kamut and their derived strains and derived products 2. Crustaceans and shellfish products 3. Eggs and egg products 4. Fish and fish products 5. Peanuts and products based on peanuts 6. Soy and soy products 7. Milk and milk-based products (including lactose) 8. Nuts such as almonds, hazelnuts, walnuts, pistachios and their products 9. Celery and products based on celery 10. Mustard and mustard products 11. Sesame seeds and sesame seed products 12. Sulfur dioxide and sulphites in concentrations higher than 10 mg, kg or 10 mg, liter in terms of total sulfur dioxide 13. Lupins and products based on lupins 14. Molluscs and shellfish products.

One of our appointed managers is at your disposal to provide any additional support or information, including the provision of appropriate documentation, such as specific operating instructions, recipe books, original labels of the raw materials.