

BLACK MARKET



HALL

FOOD



◆ MENU FOOD ◆





APERITIF TASTINGS

A drink of your choice is included with each tasting.

Our aperitif tastings are available from 5.30 pm to 8.30 pm (fri./sat. until 8 pm).

MEAT SELECTION 18 euro

- ♦ **Potatoes Croquettes** with smoked provola cheese and ham Serrano
- ♦ **Mini Beef Tartare** marinated with shallot and herbs
- ♦ **Mini Classic Cheese Burger**
- ♦ **Spiced Arabic Chicken** and coriander sauce
- ♦ **Mini Bruschetta** with ham Serrano, paprika & tomato sauce and rocket salad (Pork-1-7-8-11-12) *

FISH SELECTION 18 euro

- ♦ **Duo of Salmon and Tuna Tartar** scented with fennel herbs and avocado
- ♦ **Fried Butterfly Prawns**
- ♦ **Mini Bruschetta** with marinated salmon and shallot yogurt sauce
- ♦ **Mini Bruschetta** with anchovies from Cantabrian Sea, stracciatella cheese and tomato confit (1-2-4-7) *#



VEGETARIAN SELECTION 16 euro

- ♦ **Chickpeas Roscioli Bread with Vegetables Spaghetti** marinated in Trapani pesto sauce and stracciatella cheese
- ♦ **Planted Veggy bbq Pulled Burger** with aioli sauce
- ♦ **Quinoa Croquette** with truffle yogurt sauce
- ♦ **Tris of Chickpeas Hummus** (avocado, sun dry tomato and beetroot) (1-7-8-11)



BLACKMARKET 13 euro

- ♦ **Bleu Cheese Dressing**
- ♦ **Beetroot Chutney**
- ♦ **Tris of Chickpeas Hummus** (avocado, sun dry tomato and beetroot)
- ♦ **Crunchy Roscioli pizza oven** (1-7-8-11)

◆ DRINK SELECTION ◆

Included in the tastings.



VINI BIANCHI

Heila Bianco Bio DOC - Alcesti

Passerina IGP - L'Avventura

VINI ROSSI

Heila Rosso Bio DOC - Alcesti

Monepulciano d'Abruzzo DOP -

Coste di Brenta

VINI ROSÉ

Cerasuolo BIO - Coste di Brenta

BOLLICINE

Prosecco Balbinot DOC - Le Manzane

BIRRE

Kozel Lager

Peroni gluten free gluten free 33 cl.

CLASSIC COCKTAILS

Spritz

Aperol ◆ Campari ◆ Italicus ◆ Select

Hugo

Beefeater Gin & Tonic

Americano

SIGNATURE COCKTAILS

Available with a 5 euro surcharge.

Aper - Italic

Hints of wine, citrus fruits with a subtle bitterness

Roadhouse Paloma

A Paloma flavoured with mango and beer

California Mule




A Mule with oriental spices and plum

SOFT DRINKS





❖ FINGER FOOD ❖

-  **TOPINAMBUR CHIPS** (celeriac in the summer season) 6 euro
(1)
- FRY'N DIP FRIES** (5) * 6 euro
-  **CHIPS JERUSALEM ARTICHOKEs** (from oct. to march) 9 euro
Fried artichokes served with home made mayonnaise
(1-3)
- ARABIC CHICKEN SPICED** 10 euro
Served with coriander chutney (1) *
- RICE SUPPLI' XL** 10 euro
Roman amatriciana rice supplì 2.0 (1-7) #
-  **RICE SUPPLI' XL** 10 euro
Roman artichokes and pecorino cheese rice supplì (1-7) #





CROQUETAS DE JAMON

12 euro

Potatoes croquettes with smoked provola cheese and ham Serrano served with scented truffle yogurt (Pork-1-3-7) #

FRIED BUTTERLY PRAWNS

10 euro

Served with homemade mayonnaise (Pork-1-3-7) *

MINI BURGER MIX

14 euro

- ◆ Spiced chicken bbq
- ◆ Beyond pulled
- ◆ Pulled pork (Pork-1-6-7-8-11)

✔ TRIS OF CHICKPEAS HUMMUS (Recommended for 2 people)

14 euro

Avocado, sun dry tomato and beetroot, served with crunchy Roscioli pizza oven (11)





STARTERS

SELECTION OF COLD CUTS AND PECORINO CHEESE

Served with paer jam (for 2 pers.)

(Pork-7-8)

20 euro



BURRATA CHEESE FORM PUGLIA

With marinated vegetables spaghetti in trapani pesto sauce

(7-8)

14 euro

HOMEMADE MARINATED SALMON

Served with spontaneous herbs and yogurt coriander sauce

(4-7) #

15 euro

DUO OF SALMON & TUNA TARTARE

Served with fennel herbs and avocado puree

(4) #

16 euro





SERRANO AGED HAM (90gr.)

16 euro

Sliced Serrano aged ham served with paprika and tomato sauce with crunch pizza Roscioli

(Pork-1-8)

BEEF TARTARE (125g.)

16 euro

Hand chopped beef tartare, marinated with herbs and shallots and served with crostini bread and yogurt truffles sauce

(7) #



QUINOA CRISPY CROQUETTES

14 euro

Quinoa fried balls and tris of chickpeas hummus, eggplant babaganush, tomato confit and coriander Sauce

(7-11)





❖ BURGERS ❖

All of our burgers are served with buns from Forno Roscioli (gluten-free buns are available) and Fry'N Dip fries.

CLASSIC CHEESEBURGER

17 euro

Beef burger of 200g, mayonnaise, cheddar cheese, bacon and gherkins

(Pork-1-3-7-12)

BLACKMARKET BURGER

19 euro

Chef Sauce, beef burger of 200g, pecorino cheese, grilled radicchio and fried onion rings

(1-3-7-12)

TUNA BACON CHEESEBURGER

21 euro

Grilled tuna, Chef sauce, lettuce, cheese stracciatella, crispy bacon and tomato confit

(Pork- 1-3-4-12)

PIG PULLED BURGER

19 euro

Pulled pork, gorgonzola cheese sauce, lettuce, gherkins and chips of topinambur

(Pork- 1-3-7-12)





BEYOND MEAT BURGER

20 euro

Beyond meat, coriander sauce, lettuce,
avocado, coulis of paprika and tomato

(1-6-8) *



PLANTED PULLED BBQ BURGER

20 euro

Planted pulled burger, aioli sauce, lettuce,
bbq veggie pulled and purple cabbage slaw

(1-6-8) *



QUINOA BURGER

16 euro

Quinoa, truffled yogurt sauce, purple crauts
and chips of Jerusalem artichokes

(1-3-7)





◆ MAIN DISHES ◆



VEGETABLES SPAGHETTI

17 euro

Vegetables spaghetti marinated in Trapani pesto sauce, avocado puree, cheese stracciatella, cherry tomato confit and toasted rosemary chickpeas

(7-8)



SRILANKAN KOTTU

18 euro

Stir fried vegetables and eggs with roasted curry chicken, yogurt sauce and coriander

(1-3-7)

BEEF DANISH TAGLIATA (300gr.)

20 euro

Served with rucola salad, cherry tomato and shaved parmesan cheese

(7)

SLOW COOKED PORK BBQ RIBS

19 euro

Served with Fry'n Dip potato and purple sour croutes

(Pork-5-10-11)





SALMON STAKE

21 euro

Served with Jerusalem artichokes crème and chips

(4) #

ROASTED BABY CHICKEN

18 euro

Half roasted baby chicken served with capsicum sauce and grilled radicchio

TUNA STAKE

21 euro

Tuna stake, marinated purple cabbage and teriyaki sauce





❖ SALADS ❖

CAESAR SALAD

16 euro

Lettuce, ceasar sauce, croutons, crispy bacon,
anchovies from Cantabrian Sea and boiled eggs
(Pork-1-3-4-12)

GRILLED TUNA SALAD

18 euro

Grilled tuna, rucola leaves, purple marinated cabbage,
yogurt coriander sauce and pickled cucumbers
(3-4-11-12)

ARABIC CHICKEN SALAD

17 euro

Mescolum salad, spicy chicken nuggets, eggplant babaganush,
chips di topinambur, tahina and yogurt sauce
(1-7-11) *

❖ SNACKS ❖

Roasted Corn

2.5 euro

Pistachios (8)

3 euro

Crunchy Peanuts with Paprika (1-5)

3 euro

Plantain Chips

3.5 euro

Sweet Batata Chips

3.5 euro



❖ DESSERTS ❖



MONTBLANC

Chestnut paste and chantilly cream
(1-3-6-7-8)

9 euro

TIRAMISU

(1-3-6-7-8)

7 euro

LEMON DELIGHT (300gr.)

Sponge cake and chantilly cream
(1-3-6-7-8)

7 euro

FERRERO ROCHET CHOCCOLATE CAKE

(1-3-6-7-8)

7 euro

PISTACHIO MOUSSE

With white chocolate and pistachio
(1-3-6-7-8)

8 euro



ALLERGENS



1) CEREALS CONTAINING GLUTEN SUCH AS WHEAT, RYE, BARLEY, OATS, SPELT, KAMUT AND THEIR DERIVED STRAINS AND PRODUCTS THEREOF



2) CRUSTACEANS AND PRODUCTS THEREOF



3) EGGS AND EGG PRODUCTS



4) FISH AND FISH PRODUCTS



5) PEANUTS AND PRODUCTS THEREOF



6) SOYBEANS AND SOY PRODUCTS



7) MILK AND MILK PRODUCTS
(INCLUDING LACTOSE)



8) NUTS SUCH AS ALMONDS, HAZELNUTS, WALNUTS, PISTACHIOS AND THEIR PRODUCTS



9) CELERY AND CELERY PRODUCTS



10) MUSTARD AND MUSTARD PRODUCTS



11) SESAME SEEDS AND PRODUCTS THEREOF





12) SULPHUR DIOXIDE AND SULPHITES AT CONCENTRATIONS OF MORE THAN 10 MG/KG OR 10 MG/LITRE IN TERMS OF TOTAL SULPHUR DIOXIDE



13) LUPINS AND PRODUCTS THEREOF



14) MOLLUSCS AND PRODUCTS THEREOF

 VEGETARIAN
 VEGAN



❖ ALLERGENS ❖



EU REGULATION 1169/2011 on food information to consumers.

The main objective of EU Regulation 1169/2011 on food information to consumers is to guarantee citizens the right to more extensive

information on the content of foods by introducing a list of substances considered allergenic.

ALLERGENS are ingredients or substances that, if ingested, can cause allergies and/or intolerances in consumers.

These substances must be declared on the label if they are present in a food product. As of 13 December 2014, also foods that are

administered and/or sold for take-away are subject to the obligation to indicate the allergens they contain. The obligation is imposed by EU

Regulation No. 1169 of 2011 (Art. 9: List of compulsory indications - 21: Labelling of certain substances or products causing allergies or

intolerances - 44: National provisions for non-prepacked foods - Annex II: Substances and products causing allergies), and concerns, in

addition to administered products, all foods offered for sale to the final consumer without pre-packaging or pre-wrapped at the moment of

sale at the consumer's request. As of 13 December 2014, the operator is obliged to inform the consumer about the presence or absence of the

so-called allergens highlighted in Annex II of EU Regulation 1169/2011 et seq. The list of allergens is periodically updated in the light of the latest scientific knowledge.

A food allergy is an abnormal and immediate reaction of the body, triggered by the immune system towards a food containing allergens. More specifically, the immune system produces an antibody to a particular food.

Article 21 of EU Reg. 1169/2011 states:

The name of the allergen must be highlighted using a font that is distinct from the other ingredients listed, e.g. in size, style or background

colour; the name of the allergen must be repeated whenever it is present in more than one ingredient and/or processing aid in the food.

Food safety programmes have shown that the presence of undeclared allergens can be attributed to the manipulations that are carried out

during the preparation of food for serving and sale, and also to the inability of operators to provide correct information to the consumer.

In order to manage allergen risk at these stages, food businesses must have detailed knowledge of the ingredients used in food preparation.

For this reason, food business operators must keep all data on raw materials, either on the label attached to the food packaging or on the

documentation provided when the goods are delivered. Another key point is to determine where to store ingredient information so that staff

can have quick and easy access to any data in order to provide complete and comprehensive information to the consumer.





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IN THE ABSENCE OF FRESH PRODUCT,
WE WOULD LIKE TO INFORM OUR CUSTOMERS
THAT SOME PRODUCTS MAY BE
FROZEN OR BLAST-CHILLED.

RETE: **Blackmarket Wifi**
PASSWORD: **YXmwruJ2AD**

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FISH INTENDED TO BE CONSUMED RAW,
OR PRACTICALLY RAW, HAS UNDERGONE
A PREVENTIVE BLAST CHILLING TREATMENT
IN ACCORDANCE WITH THE REQUIREMENTS
OF REGULATION (EC) 853/2004,-
ANNEX.III,SECTION.VIII,CHAPTER.3, LETTER D
POINT 3.

 **BLACKMARKET HALL - RIONE MONTI**

 **BLACKMARKETHALL**

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