

STARTERS

BURRATA OF THE CHEF *(best seller)*

Served on cold tomato pudding with homemade marinated anchovies and basil pesto | €15

1, 4, 7, 8, 15

(available also in vegetarian version)

BEEF CARPACCIO

Marinated with mediterranean spices served with wild berries, salad leaves and homemade raspberries balsamic vinegar | €18

12

with fresh black truffle | €29,50

CIPASSO BOARD

Selection of local cheeses, cold cuts meat and salami with walnuts and fruit mustard | €24

7, 8, 10, 12

TUNA TARTARE

With green apple, orange citronette, crispy fennel and olive powder | €18,50

4, 15

VEGETARIAN BOARD

Sundried tomatoes, roasted peppers, aubergines cream, roasted pumpkin with almonds and ricotta cheese with marjoram, black pepper, honey and walnuts | €15,50

7, 8, 12

CROSTINI

CACIO E PEPE *(the most popular in Rome)*

Pecorino romano cheese fondue, a mixture of 5 peppers, Abate pears and walnuts | €9,50

1, 7, 8

HUMMUS

Chickpeas and parsley hummus with chicory, pecorino cheese and black sesame seeds | €11

1, 7, 11

SMOKED SWORDFISH

With pink pepper, dill and cucumber cheese mousse | €14

1, 4, 7

TRUFFLE

Fresh black truffle flakes and pecorino sheep cheese fondue with truffle | €26

1, 7

FIRST COURSES

Is available gluten free pasta

PUMPKIN RAVIOLI CACIO E PEPE *(best seller)*

Ravioli with pumpkin and pecorino cheese, black pepper, tonka beans and crispy leeks | €15,50

1, 3, 7, 9

TONNARELLI AND DUCK

Fresh pasta Tonnarelli with duck ragout, hazelnut crumble, parmigiano reggiano and orange peel | €18

1, 7, 8, 9, 12, 15

AMATRICIANA AL CESANESE

Mezze maniche short pasta with pork cheek, pecorino cheese, tomato sauce, local wine Cesanese and smoked burrata cheese mousse | €15

1, 7, 9, 12

TAGLIOLINI WITH FRESH TRUFFLE

Fresh egg's pasta with black fresh truffle, parmigiano reggiano 24 months and homemade black truffle butter | €34

1, 3, 7, 9

SPAGHETTI WITH CLAMS

Local spaghetti Lagano with Gaeta's clams, garlic, olive oil, spicy pepper and dehydrated sea lettuce | €19

1, 4, 12, 14

with Sardinian mullet bottarga | €24,50

TUNA PUTTANESCA

Short pasta Calamarata with fresh tuna, tomato sauce, pistachio pesto, olives, anchovies, spicy pepper and capers | €17

1, 4, 8, 9, 12, 15

Traditional roman pasta | €13,50



SECOND COURSES

SALTIMBOCCA ALLA ROMANA *(best seller)*

Veal escalope with Parma ham, sage and roman broccoli cream | €19,50

1, 7, 9, 12

FARAONA

Guinea fowl cooked at low temperature and roasted with citrus flavored pork lard and giardiniera vegetables | €23,50

9, 12, 15

POLPETTE DELLA NONNA

Beef and veal meatballs with tomato sauce, aubergines and Provolone di Formia cheese 24 months | €18

1, 3, 7, 9, 15

SEARED CALAMARI

Served on mashed potatoes and pumpkin cream with mixed herbs | €24

1, 7, 14, 15

COD FISH

Breaded with aromatic herbs, pecorino crumble, vinaigrette and chickpeas hummus with bergamot | €22

1, 4, 7, 8, 9, 11, 12, 15

FRIED BASKET

Anchovies, small local fish fillets, sliced apples with salt and mixed spices served with citrus sauce | €19,50

1, 3, 4, 6, 7, 10, 15

SIDE DISHES

RUSTIC POTATOES

Avezzano roasted potatoes | €7

ESCAROLE

With olives, capers and pine nuts | €8

8

MARINATED PURPLE CABBAGE

With sundried tomatoes and salad leaves | €8

SAUTEED CHICORY

With garlic, olive oil and spicy pepper | €7

SALADS

RAW SPINACH

Goat cheese, crispy ham, spinach, walnuts, pears, mixed salad and dressing of mustard and honey | €14,50

7, 8, 10

AFFUMICATA SALAD

With smoked swordfish, orange, celery, mixed salad, crunchy onion, sour cream and cured egg yolk | €16

1, 3, 4, 7, 9, 12

CHICKEN SALAD

Iceberg salad, chicken cooked at low temperature and roasted, yogurt with herbs, grana cheese, olives, walnuts, confit tomatoes and croutons | €15

1, 7, 8, 15

Basket with bread and croutons | €3