

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 | €16

12 *with fresh black truffle* | €26

CIPASSO BOARD

Selection of local cheeses, cold cuts meat and salami with walnuts and fruit mustard | €22

7, 8, 10, 12

TUNA TARTARE

With peach, lemon and basil olive oil and crunchy celery | €18

4, 9, 15

VEGETARIAN BOARD

Sundried tomatoes, roasted peppers, aubergines cream, giardiniera vegetables and ricotta cheese with marjoram, black pepper, honey and walnuts | €14,50

7, 8, 9, 12

CROSTINI

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

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

1, 7, 8

HUMMUS

Chickpeas and parsley hummus with chicory, pecorino cheese and black sesame seeds | €10

1, 7, 11

SMOKED SWORDFISH

With pink pepper, dill and cucumber cheese mousse | €13

1, 4, 7

TRUFFLE

Fresh black truffle flakes and pecorino sheep cheese fondue with truffle | €24

1, 7

FIRST COURSES

Is available gluten free pasta

RAVIOLI CACIO E PEPE *(best seller)*

Ravioli with ricotta and pecorino cheese, black pepper, crispy leeks and lime | €15

1, 3, 7, 9

TONNARELLI AND DUCK

Fresh pasta Tonnarelli with duck ragout, hazelnut crumble, parmigiano reggiano and orange peel | €16,50

1, 7, 8, 9, 12, 15

GRICIA ESTIVA

Mezze maniche short pasta with pork cheek, pecorino cheese and fresh figs | €14,50

1, 7, 9, 12

TAGLIOLINI WITH FRESH TRUFFLE

Fresh egg's pasta with black fresh truffle, butter and parmigiano reggiano 24 months | €28,50

1, 3, 7, 9

SPAGHETTI WITH CLAMS

Local spaghetti Lagano with Gaeta's clams, garlic, olive oil, spicy pepper and dehydrated sea lettuce | €18

1, 9, 12, 14

with Sardinian mullet bottarga | €24

TUNA PUTTANESCA

Short pasta Calamarata with fresh tuna, tomato sauce, pistachio pesto, olives, anchovies, spicy pepper and capers | €16

1, 4, 8, 9, 12, 14, 15

Traditional roman pasta | €13

SECOND COURSES

SALTIMBOCCA ALLA ROMANA *(best seller)*

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

1, 7, 9, 12

FARAONA

Guinea fowl cooked at low temperature and roasted with citrus flavored pork lard and giardiniera vegetables | €22

8, 9, 12, 15

POLPETTE DELLA NONNA

Beef and veal meatballs with tomato sauce, aubergines and Provolone di Formia cheese 24 months | €16

1, 3, 7, 9, 15

SEARED CALAMARI

Served on potato and chives cream with tomato and lime gazpacho | €23,50

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

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

SIDE DISHES

RUSTIC POTATOES

Avezzano roasted potatoes | €6

GREEN ROMAN BEANS

With tomatoes and mint | €8

MARINATED PURPLE CABBAGE

With sundried tomatoes and salad leaves | €7

SAUTEED CHICORY

With garlic, olive oil and spicy pepper | €7

SALADS

RAW ZUCCHINI

Feta cheese, baby tomatoes, melon, pistachio, fresh mint, mixed salad, chia seeds and citronette | €14

7, 8, 12

AFFUMICATA SALAD

With smoked swordfish, strawberry, celery, mixed salad, crunchy onion, sour cream and cured egg yolk | €15

1, 3, 4, 7, 9, 12

CHICKEN SALAD

Iceberg salad, chicken cooked at low temperature, yogurt with herbs, grana cheese, olives, walnuts, confit tomatoes and croutons | €14

1, 7, 8, 15

COUS COUS AND SHRIMPS

With vegetables, steamed shrimps, chickpeas and almonds | €16

1, 2, 8, 9, 15 (available also in vegetarian version)

Basket with bread and croutons | €2,50