

STARTERS

BURRATA OF THE CHEF *(best seller)*

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

1, 4, 7, 8, 9, 15

with Sardinian mullet bottarga | €20,50

BEEF CARPACCIO

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

12

with fresh black truffle | €32

TUNA TARTARE

With green apple, pomegranate citronette and crispy chicory hearts puntarelle | €18,50

4, 15

FRIED BASKET

Local anchovies from Anzio, corn sticks, black cabbage and citrus mayo | €19,50

1, 3, 4, 10, 15

CIPASSO BOARD

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

7, 8, 10, 12

CROSTINO 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

with fresh black truffle and pecorino cheese fondue | €26

VEGETARIAN BOARD

Sweet and sour onion, aubergines cream, roasted pumpkin with almonds, sundried tomatoes, ricotta with Formia's provolone and paprika hazelnuts | €15,50

7, 8, 12

FIRST COURSES

Is available gluten free pasta

PUMPKIN RAVIOLI *(best seller)*

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

1, 3, 7, 8, 9

TONNARELLI AND DUCK

Fresh pasta Tonnarelli with duck ragout, hazelnut crumble, parmigiano reggiano 24 months 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 BLACK 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, 9, 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

TAGLIOLINI WITH WHITE TRUFFLE

Fresh egg's pasta with white fresh truffle, parmigiano reggiano 24 months and white truffle butter | €54

1, 3, 7, 9

Traditional roman pasta | €13,50

SECOND COURSES

SALTIMBOCCA ALLA ROMANA *(best seller)*

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

1, 7, 9, 12

MAIALINO AL CACAO

Baby pig cooked at low temperature with cocoa, brown stock, roman broccoli and carbonara sauce | €20

3, 7, 8, 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, pumpkin cream with mixed herbs and crunchy bread | €24

1, 7, 14, 15

COD FISH

With hummus with bergamot, roasted chickpeas and San Cesareo saffron mayo | €22

1, 3, 4, 9, 11, 12, 15

MONKFISH VACCINARA

Monkfish in veal stock and tomatoes sauce with cannellini beans, celery julienne and parsley crumble | €23,50

1, 4, 7, 9, 12, 15

SIDE DISHES

RUSTIC POTATOES

Avezzano roasted potatoes | €7

ESCAROLE

With olives, capers and pine nuts | €8

8

ROMAN PUNTARELLE

Chicory hearts puntarelle with homemade anchovies sauce | €9

4

SAUTEED CHICORY

With garlic, olive oil and spicy pepper | €7

SALADS

RAW ARTICHOKEs

Julienne artichokes, persimmon, pecorino romano cheese, pistachio, mixed salad, pomegranate, chia seeds and citronette | €14

7, 8, 12

SPINACH AND CAPRINO

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

7, 8, 10

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