

# STARTERS

## BURRATA OF THE CHEF

Apulian Burrata cheese served on tomato mush, homemade marinated anchovies, basil pesto and bottarga mullet roe | €22,50  
*available in vegetarian version* | €16,50

1, 3, 4, 7, 8, 9, 12, 16



## FISH CARPACCIO

Catch of the day with coral bean cream, yogurt sauce, olive's crumble, green apple chips and pink pepper | €24  
*taste it with sturgeon caviar (10g)* | €59

1, 4, 7, 16

## TUNA CAPRESE

Tuna tartare with cuore di bue tomato, buffalo Mozzarella, crispy bread with tomato and basil sauce | €22

1, 4, 7, 15, 16

## BEEF TARTARE

Pezzata Rossa beef, carbonara sauce, homemade Worcester, Parmigiano shortcrust, sweet & sour shallot and local hazelnut | €20  
*taste it with fresh black truffle* | €36

1, 3, 4, 7, 8, 12, 16

## CRISPY EGG

Deep fried egg with Parmigiano Reggiano 24 months cream, sautéed asparagus, potatoes with purple cabbage and sweet & sour radish | €18  
*taste it with fresh black truffle* | €34

1, 3, 7, 12

## TRUFFLE CROSTINO

Toasted bread topped with fresh black truffle shaves and Roman Pecorino sheep cheese fondue with truffle | €28

1, 3, 7

*available Cacio e Pepe, with walnuts and pears* | €12

1, 3, 7, 8

Chef's special

## SEARED SEA SCALLOPS

With potatoes cream, courgette scapece, coral mayo and candied orange | €28,50

1, 3, 7, 12, 14, 15, 16

# PASTA

Available gluten free pasta

## FETTUCCINE AGLI SCAMPI

Black ink squid fresh egg's pasta, raw langoustine tartare, bisque sauce and rocket salad and almonds pesto | €24

1, 2, 3, 7, 8, 9, 12, 15



## TORTELLI ALLA CHECCA

Fresh egg's pasta stuffed with Burrata, confit datterini tomatoes and basil sponge | €18  
*Taste it in the fresh black truffle version* | €34

1, 3, 7, 9

## TUNA PUTTANESCA

Short pasta calamarata with fresh tuna, tomato sauce, pistachio's pesto, olives, anchovies, chilli pepper and capers | €19,50

1, 4, 8, 9, 12, 15, 16

## BLACK TRUFFLE TAGLIOLINI

Fresh egg's pasta with black fresh truffle, Parmigiano Reggiano 24 months and homemade black truffle butter | €36

1, 3, 7, 9



## BEEF RAGÙ PAPPARDELLE

Fresh Pappardelle with Scottona beef white ragù, turmeric, crumble of Parmigiano Reggiano, hazelnuts and sweet paprika | €19

1, 7, 8, 9, 12, 16

## GRICIA E FAVE

Tonnarelli with fresh broad beans' cream pork cheek amatriciano and crumble of Pecorino romano cheese | €16,50

1, 3, 7, 9, 12

Chef's special

## LOBSTER LINGUINE

Local Linguine pasta Lagano with lobster and its bisque, Roman mint butter and fresh baby tomatoes | €42

1, 2, 7, 9, 12, 16



## SECOND COURSES

### MAIALINO ALLA CACCIATORA

Baby pig cooked at low temperature with tomato's pork stock, olives, rosemary and roasted spring onion | €22

*taste it with fresh black truffle* | €38

7, 9, 12, 16



### SEARED SQUID

Cooked at low temperature with extract of red beetroot, bergamot creme fraîche, cream of peas and pepper and turmeric chips | €25

7, 14, 15, 16

### FARAONA A ROMA

Roasted Guinea fowl stuffed with herbs, lacquered with its honey and rosemary stock, chips of Pecorino romano and broad beans' cream | €24

1, 9, 12, 16

### SALTIMBOCCA ALLA ROMANA

Veal escalope with prosciutto crudo ham, sage, white wine and sautéed chicory cream | €20

1, 7, 9, 12

### CROAKER FISH AND HUMMUS

Seared croaker fish fillet with chickpeas and Roman mint hummus, beans coral and rice chips | €26

4, 9, 12, 16



### FRIED BASKET

Local anchovies from Anzio and pink shrimps, baby squids, courgette flowers and citrus mayo with mustard | €24

1, 3, 4, 6, 10, 12, 14, 15, 16

*Chef's special*

### LA RANA NEL BOSCO

Monkfish "alla mugnaia" with sautéed asparagus, roasted new potatoes, pork cheek and fresh black truffle | €42

1, 4, 7, 9, 12, 15, 16

## SIDE DISHES

### RUSTIC POTATOES

Avezzano roasted potatoes | €7

### ESCAROLE

With garlic, olive oil, olives and pine nuts | €8

8

### SAUTÉED CHICORY

With garlic, olive oil and spicy pepper | €8

### MARINATED PURPLE CABBAGE

With sundried tomatoes and salad leaves | €8

12

*Basket with bread and croutons* | €3

1

*Gluten free bun* | €1,50

The numbers listed below the dish descriptions refer to the allergens present. HACCP procedures takes into account the risk of cross-contamination, but the sharing of areas and utensils may lead to contact between foods and allergens. To consult the complete list of allergens and traces, you can request the menu to our staff.

