STARTERS

BURRATA OF THE CHEF
THE MOST LOVED
Apulian Burrata cheese served on tomato mush, homemade marinated anchovies, basil sauce, crispy tomato bread and bottarga mullet roe | €23
available in vegetarian version | €17
1, 3, 4, 7, 9, 12, b

GAMBERI CAPRESE
Shrimp tartare with Bufala mozzarella cream, basil sauce, datterino tomato confit, tomato sponge, pink pepper and lime | €22
1, 2, 7, 9 a

CRISPY VACCINARA
Breaded and deep fried oxtail with Vaccinara sauce, Pecorino Amatriciano fondue, chicory hearts, pomegranate gel and cocoa beef stock | €19
1, 7, 9, 12 b

BEEF TARTARE
Pezzata Rossa beef, carbonara sauce, mustard and honey sauce, Parmigiano shortcrust, sweet & sour shallot and local hazelnut | €20
taste it with fresh black truffle | €38
1, 3, 4, 7, 8, 10

DEEP FRIED EGG
Deep fried egg with Parmigiano Reggiano 24 months cream, sautéed seasonal mushrooms and potatoes with herbs | €18
taste it with fresh black truffle | €36
1, 3, 7, 12

TRUFFLE CROSTINO
Toasted bread topped with fresh black truffle shaves and Roman Pecorino sheep chesee fondue with truffle | €32
1, 3, 7
available Cacio e Pepe, with walnuts and pears | €14
1, 3, 7, 8

Chef's special

SEARED SEA SCALLOPS
With potatoes cream, sautéed turnip tops white wine mayo and candied orange | €32
3, 7, 12, 14, a, b

PASTA
Available gluten free pasta

SCAMPI FETTUCCINE
THE MOST LOVED
Black ink squid fresh egg's pasta, raw scampi tartare, bisque sauce and almond pesto | €26
1, 2, 3, 7, 8, 9, 12, a

CACIO, PEPE E PORCINI
Tonnarelli made with water and flour, Pecorino Romano cheese, fresh Porcini mushrooms and homemade rosemary taralli | €26
1, 7, 9, 12, a, b
taste it with fresh black truffle | €44

OCTOPUS PUTTANESCA
Paccheri flour and water with octopus and tomato sauce, pistachio pesto, olives, anchovies, chili peppers and capers | €19,50
1, 8, 9, 12, 14 a, b

BLACK TRUFFLE TAGLIOLINI
THE MOST LOVED
Fresh egg's pasta with black fresh truffle, Parmigiano Reggiano 36 months and homemade black truffle butter | €38
1, 3, 7, 9, a, b

PAPPARDELLE AND DUCK
Fresh pasta Pappardelle with duck ragù, hazelnut crumble, Parmigiano Reggiano 24 months and orange peel | €20
1, 7, 8, 9, 12, b

TORTELLI ALL'AMATRICIANA
Tortelli fresh pasta stuffed with burrata, pork cheek, crumble of Pecorino Romano cheese, tomato sauce and local wine Cesanese | €18
1, 3, 7, 9, 12 b

Chef's special

LOBSTER LINGUINE
Linguine made with water and flour, lobster and its bisque, Roman mint butter and fresh baby tomatoes | €42
1, 2, 7, 9, 12, b

Chef: **Adriano De Angelis**

SECOND COURSES

MAIALINO ALLA CACCIATORA
THE MOST LOVED

Tender pork slow-cooked with a tomato base, olives, rosemary and roasted roman broccoli | €24

taste it with fresh black truffle | €42

7, 9, 12, a, b

SEARED SQUID

Slow-cooked and seared, with pumpkin cream, tomato sauce, onion and basil coral tuile | €25

3, 9, 12, 14 a, b

FARAONA A ROMA

Roasted Guinea fowl stuffed with herbs, lacquered with its honey and rosemary stock, chips of Pecorino romano and rocket pesto | €24,50

7, 8, 9, 12, a, b

CROAKER FISH AND HUMMUS
THE MOST LOVED

Seared croaker fish fillet with chickpeas and Roman mint hummus, sautéed cauliflower and puffed rice chips | €26

4, 9, 12, b

OUR SALTIMBOCCA

Slow-cooked veal with Jerusalem artichokes cream, veal jus with white wine, dehydrated ham and fried sage | €22

7, 9, 12, b

FRIED BASKET

Local anchovies from Anzio, baby squids, sliced artichokes and citrus mayo with mustard | €24

1, 3, 4, 6, 10, 12, 14, a, b

Chef's special

LA RANA NEL BOSCO

Monkfish "alla mugnaia" with seasonal mushrooms, roasted Brussels sprouts, pork cheek and fresh black truffle | €44

1, 4, 7, 9, 12, a, b

SIDE DISHES

RUSTIC POTATOES

Avezzano roasted potatoes | €7

CARCIOFI ALLA ROMANA

Artichoke wedges slow-cooked with garlic, extra virgin olive oil, mint and parsley | €12

SAUTÉED CHICORY

With garlic, olive oil and spicy pepper | €8

MARINATED PURPLE CABBAGE

With sundried tomatoes and rocket | €8

12

Basket with bread and croutons | €3

1

Gluten free bun | €1,50

The numbers and the letters listed below the dish descriptions refer to the informations and the allergens present in our products. 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 informations, you can request the menu to our staff.

Chef: **Adriano De Angelis**