

STARTERS

traditionals

Fried zucchini flower and jewish style artichoke

10

Fried cod fillet

8

Parma ham 36 months and Bufala Mozzarella DOP

14

Fried meatballs roman style

12

Marchigiana-beef tartare

100 gr. 12

150 gr. 18

summer news

Carrots, zucchini and onions tempura with fried squids

12

Baccala salad

14

Caprese with Bufala Mozzarella DOP

12

Seafood salad

16

FIRST COURSE

La Carbonara

served with mezzemaniche monograno Felicetti
15

La Cacio e Pepe

served with spaghettoni monograno Felicetti
15

Homemade Ravioli Amatriciana flavour

14

Spaghettoni monograno Felicetti with clams

16

Seafood Risotto

(min 2 people)

18

Homemade Ravioli stuffed with codfish and fresh bottarga from Missolonghi

18

Tonnarelli with anchovies and pecorino

16

MAIN COURSE

lamb from Rome countryside IGP

Lamb in three expressions

Grilled chops Scottadito, Fried Lamb Brain and Roasted Lamb

20

on request you can order the single portion of one of the three expressions

Tripe Roman Style with coutons

16

Roasted pork

16

Saltimbocca alla romana - veal escalops with parma ham and sage-

16

Grilled Marchigiana-beef fillet IGP

20

Veal with tuna sauce

16

fish

Squids with peas

16

Seabass fillet with vegetables

21

Salt crusted seabass

7/hg

Baked Seabream with potatoes

7/hg

SIDES

Green salad

6

Sautéed chicory

7

Side by the daily market proposal

7

Roasted potatoes

6

Chips

6

SPACE FOR DESSERT

Homemade jam tart
with homemade seasonal jam

7

Eggnog and biscuits

7

Apple tart

7

Panna cotta with cocoa crumble and berries sauce

7

Zuppa inglese

7

Tiramisú

7

Strawberry cremolato ice and cream

7

Basil icecream and cocoa crumble

7

Strawberry with icecream - or with cream-

7