



menu english

ANTIPASTI

Selected ham from Lazio and buffalo mozzarella of Agro Pontino	15,00 €
Eggplant parmigiana	12,00 €
True roasted octopus on saffron and parsley potato sauce	16,00 €
Stracciata of burrata di Andria crunchy bread, tomato concasse and Cantabrian anchovies	13,00 €
Rusticone (for two people) Selection of national cured meats with buffalo mozzarella and bruschetta with extra virgin olive oil and Italian tomato	25,00 €
Italian Tagliere Selection of cheeses from Lazio with jams and marmalades	25,00 €
Marinated salmon with crispy avocado, salad, and savory panna cotta	16,00 €
Tuna tartarre with blueberries	18,00 €
Fassona tartare served with egg yolk	20,00 €
Beef roll with pistachio and celery with robiola mousse	16,00 €
Eggs on toasted bread with butter, and summer truffle	16,00 €

PRIMI

Fettuccine pachino tomato sauce, aubergine cream	13,00 €
Fettuccine with cuttlefish ragout, confit cherry tomatoes on sea bread sauce	16,00 €
Potato gnocchi and meat sauce	16,00 €
Amatriciana Felicetti spaghettone with Norcia cheek and roman pecorino cheese	14,00 €
Carbonara Felicetti spaghettone with crispy Norcia cheek and Parisi egg	14,00 €
Tonnarelli Cacio & Pepe, with roman pecorino cheese and grains of black pepper.	13,00 €
Spelled linguine with rocket pesto and red prawns	20,00 €
Buffalo ricotta ravioli with octopus, confit tomatoes and olive powder	20,00 €
Ravioli with chicken cacciatore in pepper and olive sauce	18,00 €

SECONDI

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“Saltimbocca alla romana” with Norcia ham and sage, on baby spinach salad and chips	18,00 €
Sliced beef with rocket and Parmesan flakes	24,00 €
Grilled squid, live pink grapefruit and citrus sauce	23,00 €
Crispy tuna fillet and seasonal vegetable brunoise	26,00 €
Swordfish rolls with citrus fruits and wild fennel	27,00 €
Suprema of chicken with Norcia ham and new potatoes	24,00 €
Ombrina with scapece zucchini	26,00 €
Hamburger with smoked provola, Norcia bacon and tomato	22,00 €
Rack of lamb cbt with meat jus and potatoes with rosemary	24,00 €

INSALATE E VERDURE

Rocket and pears salad with walnuts and Parmigiano Reggiano cheese	10,00 €
Greek salad (Mixed salad with tomatoes, black olives from Gaeta, feta cheese and Tropea onions)	9,00 €
Chicory	7,00 €
Eggplant caponata	10,00 €

DOLCI

Crumble with chantilly cream and berries	8,00 €
Homemade Tiramisù	7,00 €
Pineapple “carpaccio” flavored with candied orange	6,00 €
Black Forest (biscuit and chocolate cream with sour cherries and its sauce)	10,00 €
Selection of cheeses from Lazio with jams and marmalades	25,00 €
Strawberry cheesecake	8,00 €
Our idea of a ricotta, pear and chocolate	10,00 €
Fig cheesecake	8,00 €

We pay attention to the Italian and Roman tradition, also experimenting with the flavors and combinations of contemporary cuisine. Some of the ingredients are available according to the availability of market

Our desserts are made with care, combining tradition with a little imagination, without the use of preservatives

Bread Basket € 4,00

Natural or sparkling water

Ask what is the daily proposal by our chefs!

* The ingredients marked with an asterisk, depending on the market availability, can be frozen

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