



Starter

- Zucchini Flan with Pecorino Fondue €12.00 ^(3,7)
Burrata on Ratatouille with Cherry Tomatoes €11.00 ⁽⁷⁾
Beef Tartare with Lemon Curd and Parmesan Wafer €15.00 ^(3,7,12)
Cod Sticks with Basil and Lemon Mayonnaise €14.00 ^(1,3,4,5)
Deep fried Squid with Lemon Gelatin €14.00 ^(1,14)
Eggplant Parmigiana €13.00 ⁽⁷⁾
Seafood Salad €16.00 ^(4,14)

Pasta

- Traditional Roman pasta (Carbonara, Gricia, Amatriciana, Cacio e Pepe) € 14.00 ^(1,7,3)
Risotto with Shrimp Bisque, Lime, and Pecorino Cheese €16.00 ^(1,2,7)
Spaghetti with Cherry Tomatoes and Burrata Stracciatella and Basil Oil € 15.00 ^(1,7)
Tonnarello with White Ragù and Lemon €15.00 ^(1,7,9)
Fusillone with Zucchini and Mint Pesto €16.00 ^(1,7,8)
Linguine with Butter and Cantabrian Anchovies and Flavored Crispy Crumbs €16.00 ^(1,4,7)
Lasagna with Bolognese ragù € 15.00 ^(1,3,7,9)

Main

- Roman-style Veal cutlets with baked Potatoes € 24,00 ^(1,7)
Veggie rolls with seasonal Vegetables and vegan Curry € 20,00 ⁽⁹⁾
Roast Beef with Rosemary Sauce and mashed Potatoes € 25,00 ^(7,9,12)
Amberjack Fillet with Pea Puree and Roasted Potatoes € 24,00 ⁽⁴⁾
Stewed Cod with Cherry Tomatoes, Capers, Potatoes, Taggiasca and Black Olives € 24,00 ^(1,4)
Chicken Thigh with Peppers sauce and FriggiteLLi Sauce € 22,00 ^(1,12)
Veal in Tuna Sauce with Chicory € 23,00 ^(3,4,12)
Green Salad with Grilled Chicken Slices, Reggiano Shavings, Cherry Tomatoes, Croutons, and Caesar Dressing € 19,00 ^(1,3,4,7)

Side

- Baked Potatoes € 7,00 | Chicory € 7,00 | Scapece-style Zucchini € 8.00 | Ratatouille € 7.00
Pan-fried Peppers € 7.00

Dessert

- Tiramisu € 7,00 ^(1,3,7)
Chocolate Salami € 7.00 ^(1,3,7)
Peaches in Wine € 7.00
Chocolate Salami € 7.00 ^(1,3,7)
Ricotta and Cherry Tart € 8.00 ^(1,3,7)
Sliced Fruit € 7.00
Truffle ice cream: Hazelnut and dark Chocolate ^(3,7,8) | dark Chocolate ^(3,7) | Pistachio and dark Chocolate ^(3,7,8)
Strawberry and Whipped Cream | ⁽⁷⁾ Lemon € 8,00
Service pp € 3,00 | Water € 2,00 | Bread € 2,00

