

Starter

- Pumpkin flan with Gorgonzola fondue and toasted Walnuts € 12,00 (3,7,8)
Burrata on ratatouille with cherry Tomatoes € 11,00 (7,8)
Poached Egg on Potato cream with crispy Guanciale €13,00 (3)
Chicken Sticks with Honey Mustard € 14,00 (1,3,5,10)
Fried Polenta with creamed salt Cod and crispy Porcini Mushrooms € 14,00 (1,4,7)
Beef tartare with savory zabaglione and a crispy Parmesan wafer € 16,00 (3,7,12)

Pasta

- Traditional Roman pasta (Carbonara, Gricia, Amatriciana, Cacio e Pepe) € 14,00 (1,3,7)
Risotto with Pumpkin, Goat Cheese, and Sausage €16,00 (7)
Fettuccine with Porcini Mushroom with Black Garlic and Parmigiano Cheese € 18,00 (1,3,7)
Tonnarello with White Ragù and Lemon €16,00 (1,9)
Fusillone with Pantelleria pesto (confit and dried tomatoes, crunchy Almonds and Basil oil) € 15,00 (1,7,8)
Linguine with Pecorino Cheese and Mussels €16,00 (1,4,7)
Lasagna with Bolognese ragù € 15,00 (1,3,7,9)

Main

- Roman-style Veal cutlets with baked Potatoes € 25,00 (1,7,12)
Veggie rolls with seasonal Vegetables and vegan Curry € 20,00
Lamb Chops with Sauteed Chicory € 25,00 (12)
Seared salt cod on chickpea cream with Carasau Bread € 26,00 (1,4)
Beef filet with red wine reduction and crispy Jerusalem artichoke chips € 27,00 (12)
Roasted octopus on a Cauliflower cream € 25,00 (4)
Green Salad with Grilled Chicken Slices, Reggiano Shavings, Cherry Tomatoes, Croutons, and Caesar Dressing € 20,00 (1,3,4,7)

Side

- Baked Potatoes € 7,00 | Chicory € 7,00 | Scarola with anchovies and olives € 8,00 (4) | Ratatouille € 8,00 (8)
Puntarelle € 8,00 (4) | Green Salad € 7,00 | Roman-style Broccoli € 7,00

Dessert

- Tiramisù € 8,00 (1,3,7)
Catalan cream € 8,00 (3,7)
Drunk Pear € 7,00
Dark chocolate brownie and Cream € 7,00 (3,7)
Chestnut Mousse with crisp cookies € 8,00 (1,7)
Mini tart with Ricotta, bitter Orange jam, and dark chocolate chips € 8,00 (1,3,7)
Truffle ice cream € 8,00 Hazelnut and dark Chocolate (3,8) | dark Chocolate (3) | Pistachio and dark Chocolate (3,8)
Strawberry and Whipped Cream | Lemon

