


APPETIZERS

- Suppli Roman style with
crispy zucchini blossom and
organic Pecorino cheese sauce
1-3-6-7-9 €20
- Beef tartare with endive
and carbonara sauce
3-4-7-9 €28
- DOP buffalo mozzarella,
sour eggplant caponata
7-9-10-12 €22
- Pan-fried octopus with roasted
zucchini, sweet and sour onions
and burrata cheese
7-9-10-13 €29
- Steamed green asparagus, 
crispy zucchini flowers and
sweet and sour onion
1-10-12 €24

PASTA

- Homemade Tonnarelli pasta
with pecorino cheese and black pepper
1-7-9 €24
- Mezze maniche pasta
"Amatriciana" style, tomatoes sauce,
pecorino cheese and bacon
1-7-9 €22
- Spaghetti pasta "Carbonara" style,
pecorino cheese, eggs and bacon
1-3-7-9 €23
- with Seasonal Truffles*
1-3-7-9 €38
- Green tortelli** filled with borage,
ricotta and walnuts, meat sauce
and pecorino cream
1-3-7-8-9-14 €27
- Egg fettuccine "Cav. Cocco",
garlic, oil and mint with roe mullet
1-3-4-9 €32
- Wholemeal square spaghetti, 
yellow cherry tomato reduction
and toasted pine nuts
1-8-9 €24

FISH

- Pan-fried sea bass bites
with seasonal vegetables soup
4-9 €32
- Pan fried turbot fillet row
and cooked asparagus,
red pepper mayonnaise
4-9-10-12 €35
- Fried calamari and Roman zucchini
1-13 €38
- Local Sweet and sour 
vegetables tempura
1-12 €32

MEAT

- Roman saltimbocca veal fillet,
pan fried chicory and stewed onion
9-12 €38
- Roasted beef fillet rosmarin scented,
glazed cardoncelli mushrooms
and roasted pumpkin
9-12 €35
- Baked free-range chicken supreme
with parmesan potatoes millefeuille
7-9-12 €32

SIDE DISHES

- Side dish of the day €14

CHEESE

*Local and Italian Cheeses platter
served with fruits Mustard*

- Caved cured Pecorino cheese ,
Smoked Pecorino cheese,
24 months aged Parmesan cheese,
Buffalo blue cheese
7-10 €24

DESSERT

- Sweets degustation - 2 pax
1-3-5-6-7-8-11-12 €30
- White chocolate Bavarian
with red fruits
1-3-6-7-8 €16
- Traditional Tiramisù with
crunchy chocolate
1-3-6-7-8 €15
- Tart with ricotta cheese
and sour cherries
1-3-7-8 €16
- Ice cream & sorbet selection
3-6-7-8 €14
- Seasonal fresh fruits platter €12

- | | |
|---|---|
|  1 Cereals |  8 Fruit with nuts |
|  2 Shellfish |  9 Celery |
|  3 Eggs |  10 Mustard |
|  4 Fish |  11 Sesame |
|  5 Peanuts |  12 Sulphites |
|  6 Soy |  13 Lupins |
|  7 Milk |  14 Clams |
|  Vegan | |

The dishes served may contain one or more allergens as an ingredient or in traces resulting from the process production. Customers who are allergic to one or more allergens are invited to communicate it to the staff on duty. The list of allergens is available on request

* frozen product

** fresh product, subjected to technique of negative rapid blast chilling