

APPETIZERS

- Traditional Roman Appetizers (for two) €40
1-2-3-4-5-6-7-8-9-10-13
- Suppli roman style with
crispy zucchini blossom
and pecorino cheese sauce €20
1-3-6-7-9
- Beef tartare, Taleggio cheese fondue,
parmesan chips €28
3-4-7-10
- Sautéed calamari*, borlotti beans salad,
lemon and oil €26
1-9-10-13
- Pan-fried Octopus*, tomatoes, olives,
capers, rocket salad €29
9-10-13
- Roasted porcini mushrooms 🍄 €25
7-9

PASTA

- Vegetables soup 🍄 €21
9
- Tortelli** filled with mushrooms,
buffalo ricotta cheese, D'Isigny
butter and orange sauce €27
1-3-7-9
- Black ink spaghetti, calamari
and ricotta cheese €29
1-4-9-12-13
- Risotto "Riserva San Massimo"
pumpkin cream, pear mustard
and toasted hazelnuts €25
7-8-9-10
- ...of the tradition*
- Homemade tonnarelli with
sheep cheese and black pepper €24
1-7-9
- Mezze maniche "Amatriciana" style,
tomatoes sauce, pecorino cheese
and bacon €22
1-7-9
- Spaghetti "Carbonara" style,
pecorino cheese, eggs and bacon €23
- ...with seasonal truffle* €38
1-3-7-9

MEAT

- Roman saltimbocca veal fillet,
pan fried chicory and stewed onions €38
7-9-12
- Local beef fillet rosemary scented,
fois gras, porcini mushrooms €47
7-9-12
- Baked free-range chicken supreme,
"galletti" mushrooms, roasted pumpkin €32
7-9-12

FISH

- Sea-bass bites, biologic beans soup,
sautéed pumpkin €32
4-9
- Cod Fish fillet, chickpeas cream
and sweet&sour onions €35
1-4-7-9-10-12
- Fried calamari and Roman zucchini €38
1-7-13
- Local vegetables tempura,
sweet&sour sauce 🍷 €32
1-12

SIDE DISHES

- Side dish of the day €14

FORMAGGI

- Italian and French cheeses platter
served with artisanal fruits Mustard* €26
- Cave cured Pecorino cheese, buffalo
blue cheese, sheep milk Camembert,
Comte Patine Reime 24 €26
7-10

DESSERT

- Sweets degustation (for two) €30
1-3-5-6-7-8-11-12
- Warm apple crumble, vanilla ice cream €16
1-3-6-7-8
- Creme brûlée, Buche de Chevre
and tangerine €16
3-7
- Traditional Tiramisù with
chocolate chips €15
1-3-6-7-8
- Tart with ricotta cheese and
local sour cherries €16
1-3-7-8
- Ice-cream & sorbet selection €14
3-6-7-8
- Seasonal Fruits platter €12

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|---------------|---------------------|
| 🌿 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 |
| 🌿 10 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