

## APPETIZERS

- Settimo appetizers to share (for two) €40  
1-2-3-4-5-6-7-8-9-10-14
- Suppli roman style with crispy zucchini blossom and pecorino cheese sauce €20  
1-3-6-7-9
- Tacos & Fassona Beef tartare with truffle, soy mayonnaise, fried leek €28  
1-3-6-10
- Pan- fried scallops with black cabbage, licorice gel and Parma ham powder €35  
9-10-14
- Warm Pan-fried Octopus\* with tomatoes sauce, olives and rocket salad €29  
9-10-14
- Roasted artichokes Roman style 🌿 €25  
9-12

## PASTA

- Vegetables Soup 🌿 €21  
9
- Chestnut “Fagottelli” with pumpkin and smoked provolone cheese, whipped with butter and sage 🌿 €27  
1-3-7-9
- Spaghetti with clams and broccoli sauce €29  
1-4-9-12-14
- Risotto “Riserva San Massimo” with artichoke creamy sause and buffalo stracciatella 🌿 €25  
7-9-12
- ...from the Roman tradition*
- Homemade Tonnarelli pasta with pecorino cheese and black pepper 🌿 €24  
1-7-9
- Mezze maniche “Amatrician” 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

## FISH

- Sea-bass bites with biologic beans soup, roasted pumpkin €32  
4-9
- Fried calamari and roman zucchini €38  
1-7-14
- Local vegetables tempura, sweet & sour sauce 🌿 €32  
1-12

## MEAT

- Roman saltimbocca veal fillet, pan-fried chicory and stewed onions €38  
7-9-12
- Local beef fillet rosemary scented, fois gras and cardoncelli mushrooms €47  
7-9-12
- Baked free-range chicken supreme, roasted artichokes Roman style, pumpkin cream €32  
7-9-12
- Braised veal cheek slowly cooked in Cabernet Sauvignon with star anise and roasted polenta €37  
1-7-9-12

## SIDE DISHES

- Seasonal dishes 🌿 €14

## CHEESES

- Italian and French cheeses selection served with fruits mustard*
- Cave cured Pecorino cheese, Buffalo Blue cheese, Reblochon fermier, Comté 24 months 🌿 €26  
7-10

## DESSERT

- Dessert tasting (for two) €30  
1-3-5-6-7-8-11-12
- Warm apple pie and crumble, vanilla ice cream €16  
1-3-6-7-8
- Warm Valrhona chocolate pie €15  
1-3-6-7-8
- Traditional Tiramisù with crunchy chocolate €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          |
| 🌿 Vegan       | 🌿 Vegetarian        |

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