

PRANZO ROMANO

FROM MONDAY TO FRIDAY

2 Courses Menu - Choice of two courses from the menu, water and coffee *(min 2 people, max 6 people)* € 45

APPETIZERS

Multigrain bread bruschett with burrata, smoked salmon and avocado	€26
1-4-7-10-11	
Cold cuts with pickled vegetables and toasted bread	€25
1-9-12	
Roman suppli with crispy zucchini blossom	€19
1-3-6-7-9	
Buffalo mozzarella, tomatoes and Cetara anchovies	€18
4-7-10	
Octopus salad with chicory heart, olives and lemon dressing	€29
4-9-10-12-14	
Raw Bassiano ham with... - roman puntarelle - buffalo mozzarella	€24
4-7-10-12	
Knife-cut beef tartare, with seasonal salad	€25
3-4-10	
Settimo Salad	€24
4-7-9-10	
Roman roasted artichokes	€25

PASTA

Homemade tonnarelli with sheep cheese and black pepper	€24
1-7-9	
Mezze maniche "Amatriciana" style, tomatoes sauce, pecorino cheese and bacon	€23
1-7-9	
Spaghetti "Gricia" style, pecorino cheese sauce and bacon	€23
1-7-9	
Spaghetti with three kinds of tomatoes sauce	€19
1-9	
Cav. Cocco' egg fettuccine with artichoke ragout and pecorino cream	€24
1-3-7-9	
Chestnut fagottelli** stuffed with pumpkin and smoked provola cheese, whipped with butter and sage	€27
1-3-7-9	
Vegetable soup	€21
9	

MAIN COURSES

Fillet of sea bass with roasted artichokes and crispy puntarelle, trombolotto oil	€32
4-9-10	
Crispy calamari and zucchini	€34
1-7-14	

Sliced Grilled beef ,rocket salad and Modena balsamic vinegar	€33
9-12	
Roasted veal filet "Saltimbocca" style, sautéed chicory and onion stew	€38
9-12	
Chicken brest tagliata with sauted spinach and roasted vegetables	€32
9-12	
Grilled seasonal vegetables with peanuts and trombolotto pesto sauce	€28
5-10	

SIDE DISHES

Side dish of the day	€10
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CHEESES

Italian and French Cheeses platter served with fruits Mustard

Cave cured Pecorino cheese, Buffalo Blue cheese, Reblochon fermier, Comté 24 mesi	€26
7-10	

DESSERT

Ice-cream & sorbet selection	€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 chocolate chips	€15
1-3-6-7-8	
Ricotta and sour cherry tart with seasonal sorbet	€16
1-3-7-8	
Ice-cream & sorbet selection	€14
3-6-7-8	
Seasonal 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	 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