

STARTERS

BURRATA OF THE CHEF

Apulian Burrata cheese served on tomato mush, homemade marinated anchovies, basil pesto and bottarga mullet roe | €22

available in vegetarian version | €16

1, 4, 7, 8, 9, 12, 15



BEEF TARTARE

Pezzata Rossa beef, carbonara sauce, homemade Worcester, parmigiano shortcrust, sweet & sour shallot and local hazelnut | €20

taste it with fresh black truffle | €34

1, 3, 4, 7, 8, 12, 15

TUNA PUTTANESCA

Tuna tartare with sundries tomatoes, olives, capers, tomato bread crumbs, arrabbiata sauce and pistachio pesto | €20

1, 4, 8, 15

RAW ARTICHOKES AND PASTRAMI

Julienne artichokes, smoked beef pastrami, persimmon apple, pecorino romano cheese, pistachio, pomegranate and citronette | €18

7, 8, 10

FRIED BASKET

Local anchovies from Anzio, baby squids, sliced artichokes and citrus mayo with mustard | €19,50

1, 3, 4, 6, 10, 12, 14, 15

TRUFFLE CROSTINO

Toasted bread topped with fresh black truffle shaves and pecorino sheep cheese fondue with truffle | €26

1, 7

available Cacio e Pepe, with walnuts and pears | €12

1, 7, 8

Chef's special

SEARED SEA SCALLOPS

With potatoes cream, turnip tops, coral mayo and candied orange | €27,50

3, 7, 12, 14, 15

PASTA

Available gluten free pasta

FETTUCCINE AGLI SCAMPI

Black ink squid fresh pasta, raw langoustine tartare, bisque sauce and rocket salad and almonds pesto | €24

1, 2, 3, 7, 8, 9, 12, 15



PUMPKIN TORTELLI

Tortelli fresh pasta stuffed with pumpkin, Roman pecorino cheese, black pepper, tonka beans and crispy leeks | €18

taste it with fresh black truffle | €32

1, 3, 7, 9, 12

TONNO ALLA MARINARA

Tonnarelli pasta with fresh tuna, tomato sauce, anchovies and herbs crispy bread | €19

1, 4, 9, 12, 15

BLACK TRUFFLE TAGLIOLINI

Fresh egg's pasta with black fresh truffle, Parmigiano Reggiano 24 months and homemade black truffle butter | €34

1, 3, 7, 9



PAPPARDELLE AND DUCK

Fresh pasta Pappardelle with duck ragout, hazelnut crumble, Parmigiano Reggiano 24 months and orange peel | €18,50

1, 7, 8, 9, 12, 15

AMATRICIANA AL CESANESE

Mezze maniche short pasta with pork cheek, pecorino cheese, tomato sauce, local wine Cesanese and smoked burrata cheese mousse | €16,50

1, 7, 9, 12

Chef's special

LOBSTER LINGUINE

Local Linguine pasta Lagano with lobster and its bisque, Roman mint butter and fresh baby tomatoes | €38

1, 2, 7, 9, 12, 15



SECOND COURSES

MAIALINO ALLA CACCIATORA

Baby pig cooked at low temperature with tomato's pork stock, olives, rosemary and roasted Roman broccoli | €22

taste it with fresh black truffle | €36

7, 9, 12, 15



DEEP FRIED COD FISH

Cod fish fillet with sweet and sour beetroot and local San Cesareo saffron mayo | €22,50

1, 3, 4, 6, 10, 12, 15

SALTIMBOCCA ALLA ROMANA

Veal escalope with prosciutto crudo ham, sage, white wine and sautéed chicory cream

| €20

1, 7, 9, 12

SEARED SQUID

Cooked at low temperature with sundried tomatoes pesto, basil's chips, bergamot creme fraiche, sweet and sour onion | €25

1, 7, 8, 12, 14, 15

POLPETTE DI NONNA ALBA

Beef and veal meatballs with tomatoes sauce, fried aubergines and pecorino cheese

| €18

1, 3, 7, 9, 15

CROAKER FISH AND HUMMUS

Seared croaker fish fillet with chickpeas and Roman mint hummus, roasted cauliflower florets and rice chips | €26

4, 9, 12, 15



Chef's special

LA RANA NEL BOSCO

Monkfish "alla mugnaia" with pioppini mushrooms, braised endive, pork cheek and fresh black truffle | €36

1, 4, 7, 9, 12, 15

SIDE DISHES

RUSTIC POTATOES

Avezzano roasted potatoes | €7

SAUTÉED CHICORY

With garlic, olive oil and spicy pepper | €7

ESCAROLE

With olives, capers and pine nuts | €8

8

MARINATED PURPLE CABBAGE

With sundried tomatoes and salad leaves | €7

12

Basket with bread and croutons | €3

