### **STARTERS**

#### **BURRATA OF THE CHEF**

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



available in vegetarian version | €16

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

#### TUNA PUTTANESCA

Tuna tartare with sundries tomatoes, olives, capers, tomato bread crumbs, arrabbiata sauce and pistachio pesto | €20 1, 4, 8, 15

#### 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

#### 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

#### RAW ARTICHOKES AND PASTRAMI

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

#### TRUFFLE CROSTINO

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

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

Chef's special

#### SEARED SEA SCALLOPS

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

### 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

#### TONNO ALLA MARINARA

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

1, 4, 9, 12, 15

#### 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

#### 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

#### **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

#### 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 tomatoe's pork stock, olives, rosemary and roasted Roman broccoli | €22 taste it with fresh black truffle | €36 7, 9, 12, 15

#### SALTIMBOCCA ALLA ROMANA

Veal escalope with prosciutto crudo ham, sage, white wine and sautéed chicory cream €20

1, 7, 9, 12

#### POLPETTE DI NONNA ALBA

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

1, 3, 7, 9, 15

#### **DEEP FRIED COD FISH**

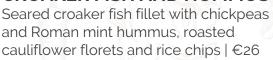
Cod fish fillet with sweet and sour beetroot and local San Cesareo saffron mayo | €22,50

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

#### **SEARED SQUID**

Cooked at low temperature with sundried tomatoes pesto, basil's chips, bergamot creme fraîche, sweet and sour onion | €25 1, 7, 8, 12, 14, 15

### **CROAKER FISH AND HUMMUS**



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

### **PUNTARELLE ALLA ROMANA**

Chicory hearts with anchovy sauce, vinegar, garlic and olive oil | €9

4, 12

#### MARINATED PURPLE CABBAGE

With sundried tomatoes and salad leaves | €7

Basket with bread and croutons | €3

