

# STARTERS

## BURRATA OF THE CHEF

Apulian Burrata cheese served on tomato mush, homemade marinated anchovies, basil pesto and bottarga mullet roe | €22,50

*available in vegetarian version* | €16,50

1, 3, 4, 7, 8, 9, 12, 16

## TUNA PUTTANESCA

Tuna tartare with sundries tomatoes, olives, capers, tomato bread crumbs, arrabbiata sauce and pistachio pesto | €22

1, 4, 8, 15, 16

## 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, 16



## BEEF TARTARE

Pezzata Rossa beef, carbonara sauce, homemade Worcester, parmigiano shortcrust, sweet & sour shallot and local hazelnut | €20  
*taste it with fresh black truffle* | €38

1, 3, 4, 7, 8, 12, 16

## RAW ARTICHOKE AND PASTRAMI

Julienne artichokes, smoked beef pastrami, green apple, pecorino romano cheese, pistachio, pomegranate and citronette | €18  
7, 8, 10

## TRUFFLE CROSTINO

Toasted bread topped with fresh black truffle shaves and pecorino sheep cheese fondue with truffle | €30

1, 3, 7

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

1, 3, 7, 8

*Chef's special*

## SEARED SEA SCALLOPS

With potatoes cream, turnip tops, coral mayo and candied orange | €28,50

3, 7, 12, 14, 15, 16

# 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* | €36

1, 3, 7, 9, 12

## TONNO ALLA MARINARA

Tonnarelli pasta with fresh tuna, tomato sauce, anchovies and herbs crispy bread | €19,50

1, 4, 9, 12, 15, 16

## BLACK TRUFFLE TAGLIOLINI

Fresh egg's pasta with black fresh truffle, Parmigiano Reggiano 24 months and homemade black truffle butter | €38

1, 3, 7, 9



## BEEF RAGÙ PAPPARDELLE

Fresh Pappardelle with Scottona beef white ragù, Parmigiano Reggiano, crumble of pecorino, turmeric and orange | €19

1, 7, 9, 12, 16

## 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, 3, 7, 9, 12

*Chef's special*

## LOBSTER LINGUINE

Local Linguine pasta Lagano with lobster and its bisque, Roman mint butter and fresh baby tomatoes | €42

1, 2, 7, 9, 12, 16



## 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* | €40

7, 9, 12, 16



### 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, 16

### 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, 16

### POLPETTE DI NONNA ALBA

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

| €18

1, 3, 7, 9, 12, 16

### CROAKER FISH AND HUMMUS

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

4, 9, 12, 16



*Chef's special*

### LA RANA NEL BOSCO

Monkfish "alla mugnaia" with pioppini mushrooms, braised endive, pork cheek and fresh black truffle | €42

1, 4, 7, 9, 12, 15, 16

## SIDE DISHES

### RUSTIC POTATOES

Avezzano roasted potatoes | €7

### SAUTÉED CHICORY

With garlic, olive oil and spicy pepper | €8

### 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 | €8

12

*Basket with bread and croutons* | €3

1

*Gluten free bun* | €1,50

The numbers listed below the dish descriptions refer to the allergens present. HACCP procedures takes into account the risk of cross-contamination, but the sharing of areas and utensils may lead to contact between foods and allergens. To consult the complete list of allergens and traces, you can request the menu to our staff.

