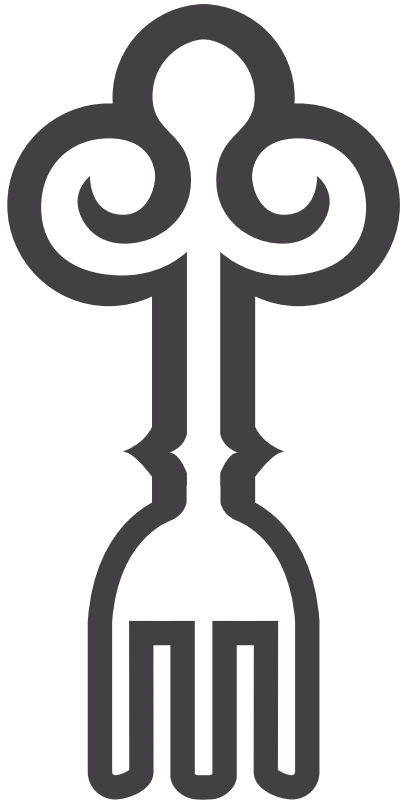


# Menu



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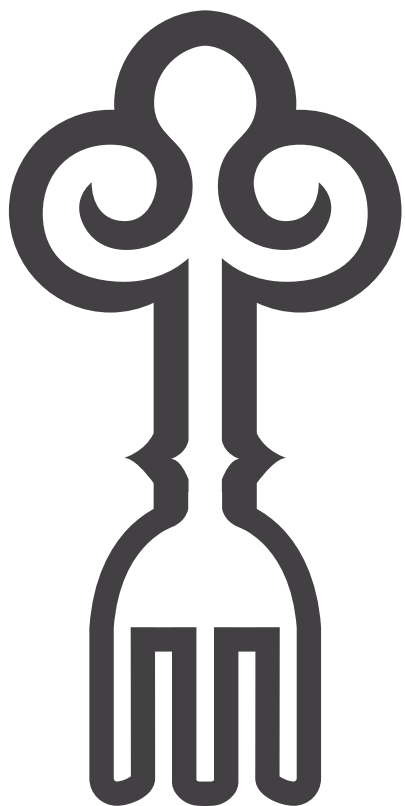
# Starters

<b>Fried artichoke and Taleggio cheese fondue with Sichuan pepper</b>	<b>€ 15</b>
<b>Roasted octopus in catalana style, "misticanza" salad and buffalo stracciatella</b>	<b>€ 17</b>
<b>Dry marinated salmon with green tomato salad and raspberry reduction</b>	<b>€ 16</b>
<b>Poached egg with steamed asparagus, crispy bacon and potato mousse</b>	<b>€ 15</b>
<b>Warm salad of boiled veal, green sauce and vegetables julienne</b>	<b>€ 16</b>
<b>Wagyu tartare, fried Panko bread and sage tempura</b>	<b>€ 22</b>

## ...From traditional Roman cuisine

<b>Fried anchovies with Roman-style puntarelle</b>	<b>€ 15</b>
<b>Bread's meatballs broadbeans and pecorino cheese</b>	<b>€ 14</b>
<b>Basil flavored Panzanella with Itrano Olives and Burrata cheese</b>	<b>€ 13</b>





**Buffalo mozzarella and “Coccia selection”  
ham 18 months**

**€ 15**

## **Selection of cold cuts**

### **Salumificio Coccia sesto**

**€ 18**

Traditional salami  
Viterbo salami  
Susianella viterbese  
Capocollo of “Nonno Nazzareno”  
Mortadella  
My Cheek  
Delizia della Tuscia

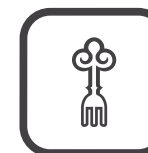
## **Selezione di formaggi**

### **Andrea De Magi**

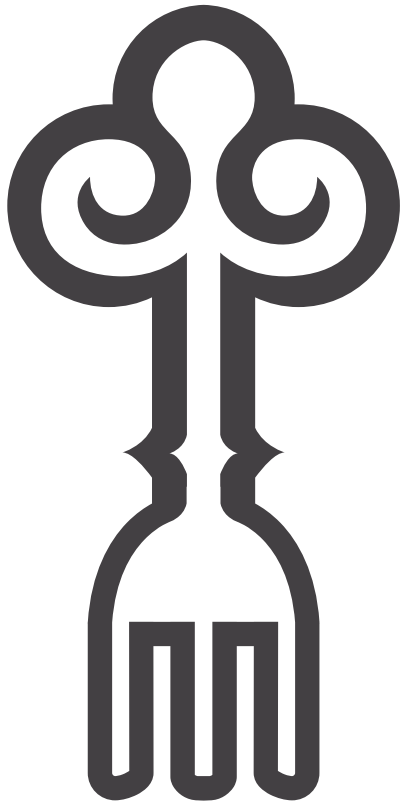
**€ 20**

L'Alfiere, goat par excellence  
Il Cavallo nero, three milks: cow, goat, sheep  
Briacacio erborinato vaccino, aged in the “Panbriacone” bath  
La Scacchiera rossa, two milks, delicate with soft texture  
Piparello, two milks, creamy paste and edible crust

*L'assortimento dei taglieri potrebbe variare secondo disponibilità*



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# Main Courses

## **Homemade maltagliati pasta**

With seasonal vegetables, prawns and bottarga

€ 18

## **Spghettone pasta factory "cocco"**

With raw butter Cantabrian anchovies and lemon scented bread

€ 18

## **Potato gnocchi**

With juniper aroma duck ragout

€ 18

## **Pappardella pasta**

With sausage ragout, cesanese del piglio wine reduction and pecorino cheese

€ 18

## **Risotto**

With saffron pistils, borage and parsley sauce

€ 20

## **Carbonara handmade ravioli**

€ 20

## **...From traditional Roman cuisine**

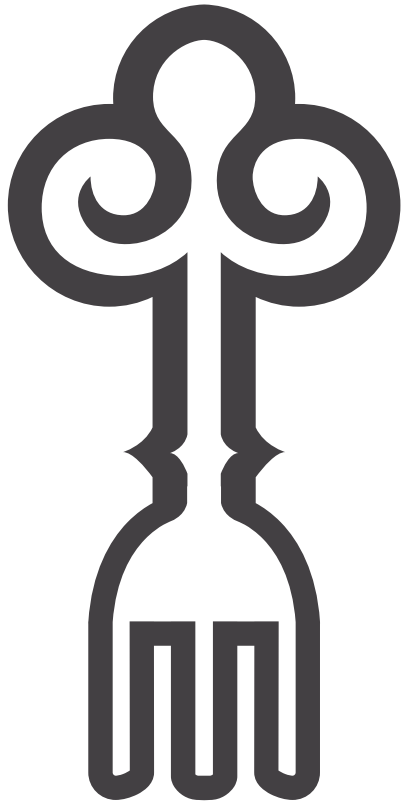
### **Pacchero pasta cacio e pepe**

€ 15

### **Bucatino pasta**

Amatriciana style with "paglione" tomato and smoked pork cheek

€ 15



# Second Courses

## **Cuttlefish**

With seasonal vegetables and beetroot cream

€ 22

## **Fried squid salad**

With valerian, celery and carrots

€ 23

**Fresh tuna steak** with agretti oil and lemon

€ 22

## **Guinea fowl in “cacciatora” sauce**

With cabbage potatoe pie

€ 20

## **Milky pork**

With honey and black cabbage

€ 22

## **“Frisona” italian beef steak**

With spring onion, cherry tomatoes jam and pecorino cheese fondue

€ 9/hg  
(2 person)

## **...From traditional Roman cuisine**

**Stewed cod fish with Gaeta olives and sautéed spinach**

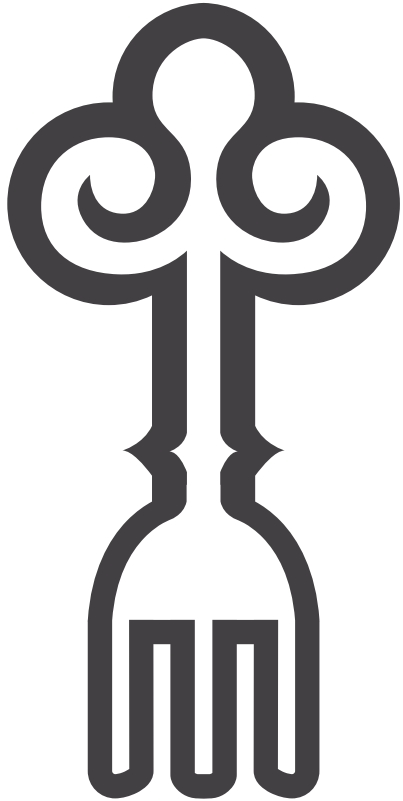
€ 20

**Scottadito lamb with pecorino toasted bread and roman-style artichoke**

€ 22

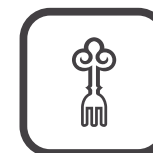
**Veal saltimbocca with sautéed chicory**

€ 18



# Desserts

<b>Bavarese with sour cherries and white chocolate</b>	<b>€ 10</b>
<b>Tart with ricotta cheese, pears and cinnamon</b>	<b>€ 9</b>
<b>Coconut mousse, dark chocolate and strawberries</b>	<b>€ 10</b>
<b>English soup</b>	<b>€ 10</b>
<b>Idea of tiramisù</b>	<b>€ 10</b>
<b>Whims of biscuits and hazelnut cream</b>	<b>€ 7</b>
<b>Seasonal sliced fruit</b>	<b>€ 10</b>





**Executive Chef**

*Patrizio Cascapera*

**Maître – Sommelier Master Class**

*Alessandro Tozzi*



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