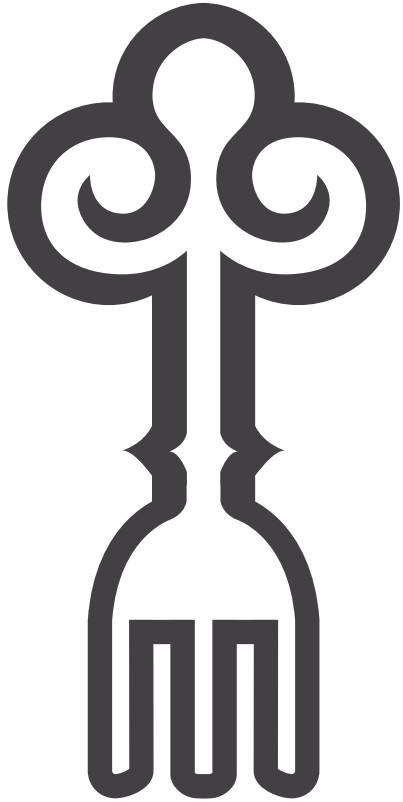


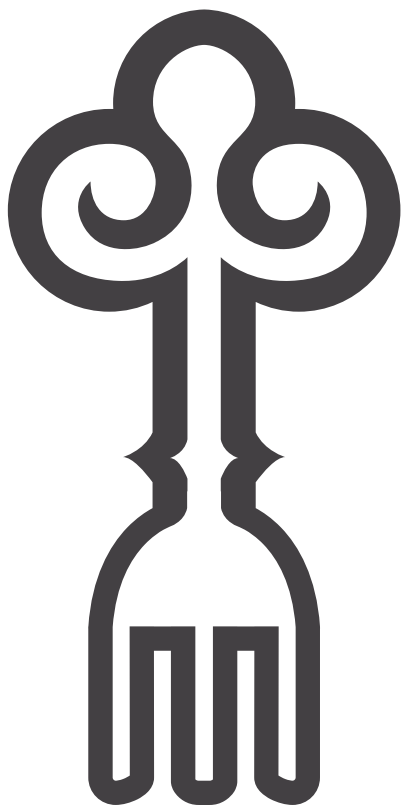
Appetizers

Fried fillet of cod fish roman style with lime mayo	€ 14
Eggplant parmesan italian style	€ 14
Fantasy of melons <i>"Francesino" and yellow melon served with ham from Bassiano</i>	€ 14
Buffalo braid and smoked buffalo mozzarella served with tomatoe salad	€ 14
Grandma's meatballs in three sauces: truffle, amatriciana and carbonara	€ 16
Tartare selection <i>natural, truffle, "stracciatella", mix salad, pecorino cheese and salted almond</i>	€ 22
Cold cuts selection <i>Ham from Bassiano, home made porchetta, capocollo, coppietta, wild boar sausage and tris of cheese</i>	€ 20



Main Courses

Gnocchetti al nero di seppia con baccala <i>Crema di scarola, uvetta e salsa di bufala</i>	€ 18
Ravioli di burrata con porcini <i>Mentuccia romana, tartufo e squacquerone</i>	€ 18
Fettuccine verdi ai tre pomodorini <i>Mandorle salate, basilico e crema di parmigiano</i>	€ 15
Tonnarello cacio e pepe	€ 15
Carbonara solo tuorli <i>Con rigatone acqua e farina</i>	€ 15
Amatriciana estiva <i>Con picis e scaglie di pecorino e pomodorini misti</i>	€ 15



Second Courses

Fillet mignon with Marsala wine € 35

Dijon mustard, porcini mushrooms and fresh truffle

Lamb ribs € 25

Served with oven cooked potatoes and vegetable of the day

Roman braised veal € 25

Over peas cream and vegetable

Flavored wild cockerel € 18

With roman peppers sauce

Grilled

Entrecôte of Danish Beef 300 gr € 25

Fillet steak of Dutch Beef € 25

Fiorentina steak from Piedmont € 5,50 /etto

Premium Quality "Marbled" minimum 800 gr

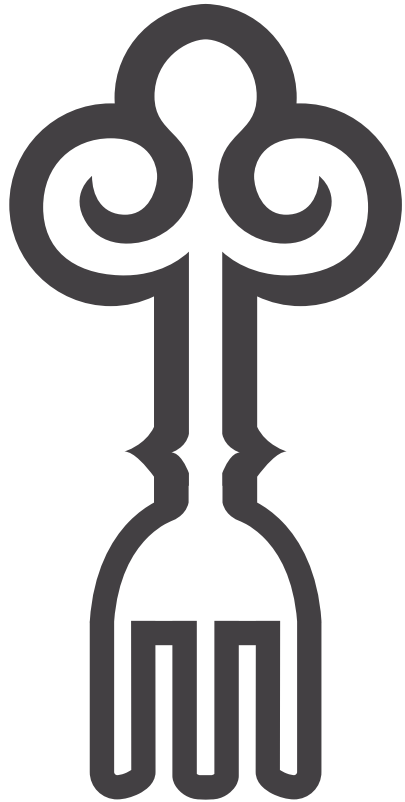
Side dishes

Oven cooked potatoes € 7

Mix grilled vegetables € 7

Cooked vegetables € 7

Roasted porcini mushrooms according to availability € 15



Dolci

Homed made tart <i>With sheep's ricotta cheese, sour cherries and mix berries</i>	€ 10
65% dark chocolate sphere <i>Filled with coffe semifreddo and crunchy peanuts</i>	€ 10
Milk chocolate mousee <i>with dark chocolate crumble and shaved withe chocolate</i>	€ 10
Lime Cheesecake with seasonal fruits	€ 10
Millefoglie with custard and 70% dark chocolate	€ 10
Sliced seaconal fruit	€ 10



Chef
Simone Buzzi