

Appetizers

A little tradition € 16

Buffalo braid and Ham from Bassiano

Back to the childhood € 16

Fried meatballs fillet with boiled beef over green salad, with anchovies sauce

Veal millefeuille with tuna sauce € 17

carasau bread, thin slices of veal and its sauce, capers powder

Beloved Puglia € 25

Beef fillet tartare with stracciatella, dried tomatoes , mix berries and salted almond



Cold cuts and cheese selection € 22

served with jams and honey

Pumpkin parmesan € 15

With basil sauce and stracciatella

Tasting Là cucina con vista x2 € 36

- Roman style cuttlefish tripe
 - Chichpeas and truffle
- Meatballs with green pepper sauce
- Red beans, onion from Tropea and sausage from Norcia
 - Octopus and Roman broccoli



Main Courses

Raviolo filled with stracciatella and porcini mushrooms, fresh truffle, pumpkin sauce and thyme **€ 19**

Small potatoes ravioli , with cod fish, salted ricotta and crunchy eggplant **€ 19**

Green fettuccine with three tomatoes, salted almond, and parmesan cheese cream 36 months aged **€ 17**

Tonnarello cheese, pepper and feeling **€ 15**

Carbonara only yolks with mezza manica pasta **€ 14**

Tonnarelli all'amatriciana with crunchy guanciale and shave of pecorino cheese **€ 14**

Pasta filled with cauliflower cream, crunchy radish, raisins and chopped hazelnuts **€ 18**

Gratin gnocchi with sausage from Norcia, pumpkin cream , smoked provola and crunchy leek **€ 19**



Second Courses

Rabbit Buenos Aires style € 22

Rabbit with chimichurri sauce and drunken cauliflowers

Memory of Rome € 19

Cod fish, onion from Tropea and tomatoes

Fillet of beef € 38

With Marsala sauce, dijon mustard, roasted porcini mushrooms, fresh truffle and pumpkin cream € **18**

Braised veal € 25

With crunchy vegetables and green peas sauce

An American in Rome € 25

Fried cod fish with chips of potatoes, lime mayo and chips of vegetables



From our grill

Entrecôte of Danish beef 300 gr € 25

Fillet of beef with topinambur chips € 30

Fiorentina from Piedmont “Marbled selection” minimum size 800 gr, 5,50 etto

Side dishes

7€

Oven cooked potatoes

Grilled vegetables

Sautèed vegetables



Dessert and Fruit

Sponge cake and custard **€ 10**

Catalan cream **€ 10**

Bedda Sicila; Strega liquor sponge cake, with ricotta and candied orange **€ 10**

Tasting of mini Sicilian cannoli; **€ 12**

chopped pistachios, shave of dark chocolate, candied orange

Millefeuille with custard and shave of dark chocolate 70% **€ 10**

Tiramisu' with shave of dark chocolate **€ 10**

Vin Santo served with whine "ciambelline" rum and dark chocolate "tozzetti" **€ 8**

Seasonal fruit slices **€ 10**

