

Appetizers

Marinated salmon, buffalo ricotta cheese, red cabbage sauce with salty lemon pastry **18 euros**

Fried baby squid and anchovies served with liquorice mayonnaise **18 euros**

Roasted octopus, pear and pumpkin chutney with creamy spicy gorgonzola cheese **18 euros**

Duck breast with chestnuts with rosemary orange sauce **18 euros**

“Sakura” beef tartare with pecorino cheese and pink pepper mayonnaise **22 euros**

Poached egg, cardoncelli mushrooms, colonnata lard, cream of potatoes garlic and oil and marjoram **16 euros**

... From Roman cuisine

Fried artichoke with parsley sauce shaved pecorino cheese, mint and anchovies **15 euros**

Panzanella with fresh buffalo mozzarella **15 euros**

Our caprese salad with smoked buffalo mozzarella **15 euros**

Homemade focaccia with puntarelle salad and “porchetta” **15 euros**

Selection of cold cuts

18 euros

Selection of cheeses

Ciambella di Morolo, made with raw cow's milk and natural smoked with beech shavings

The Bishop, goat par excellence

The black horse, three milks: cow, goat, sheep

Cow's milk briacacio, aged in the "Panbriacone" bath

La Scacchiera rossa, two milks, delicate with soft texture

Piparello made from semi-matured raw sheep's milk

20 euros

The assortment includes 4 types of cheeses according to availability.

Welcome and our bread 3 Euro P.P.

Main Courses

Burrata cheese ravioli, fresh cherry tomatoes, basil and pachino tomatoe sauce **18 euros**

Gnocchi with mussels, basil pesto and pecorino cheese **18 euros**

Tagliolini pasta with tuna, taggiasca olives, caper fruit and cherry tomatoes **18 euros**

Rustic wholemeal fettuccine, lamb ragout and roasted parmesan **18 euros**

Riquadro pasta with peas emulsion, goat cheese and crunchy sausage **18 euros**

Pincinelle pasta, ventricina, courgette flowers and buffalo stracciatella cheese **18 euros**

... From Roman cuisine

Amatriciana “sbagliata” b.quadro with cherry tomatoes sauce, and smoked guanciale **15 euros**

“Cacio e pepe” Tonnarello pasta **15 euros**

Carbonara style “Mezze maniche” Pasta **15 euros**

Smoked “Verrigni” spaghetti with garlic, oil and chily with pecorino cheese fondue **15 euros**

Second Courses

Grilled mix fish with vegetables **32 euros**

Prawns with thyme, winter salad, belgian endive, pears, walnuts, smoked bacon and pumpkin cream **24 euros**

Sea bream apple and leek, curry sauce and coconut milk **22 euros**

Roasted lamb with garlic potato cream and chicory **24 euros**

Grilled wild cockerel, novelle potatoes, friggiteli vegetables and shallot mayonnaise **24 euros**

Entrecôte italian beef with rustic potatoes **32 euros**

Pork fillet cooked in low temperature with diced pumpkin and parmesan fondue **28 euros**

... from Roman cuisine

Cod fish as it once was... raisin, pinenuts, with fresh tomato and basil **24 euros**

Meatballs tomato sauce and basil **16 euro**

“Saltimbocca alla romana” **18 euros**

Desserts and Fruit

Burnt chocolate² chocolate crumble, mousse with rosemary orange jam **10 euros**

Salted caramel, ricotta mousse and caramelized pears **10 euros**

Our apple strudel with shortcrust pastry and vanilla milk sauce **10 euros**

Maritozzo with cream and chocolate flakes **10 euros**

Chef's Tiramisu with baileys **10 euros**

Sliced seasonal fruit **10 euros**

Describing a dish or reproducing a recipe is for anyone;

Only the true cook can add color and soul!

