

## ***Appetizers***

Tuna fish, wild salad, crispy bacon, flowers and "Briacacio" cheese **18 euro**

Fried anchovies and "moscardini" with licorice mayonnaise **18 euros**

Roasted Octopus with sweet potatoes, mushrooms and salted peanuts crumble **18 euros**

Aubergines in "Parmigiana" style **16 euros**

"Fassona" beef tartare with Tabasco sauce, pecorino cheese and pink pepper mayonnaise **22 euros**

Chicken in "carbonara style" **16 euros**

... From Roman cuisine

Tomatoes stuffed with rice and potatoes **15 euros**

Our caprese salad **15 euros**

Home made focaccia, filled with pork meat and "puntarelle" salad **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 euro**

The assortment includes 4 types of cheese according to availability

## ***Main Courses***

Virtù pasta with cream of potatoes, mussels and Calabrian nduja **18 euros**

Roman dumplings with clams, chickpeas and rosemary **18 euros**

Tonnarello with tuna fish, fresh tomato and olives **18 euros**

Buffalo ragu, “Peperone di grano” pasta and “pecorino di fossa” cheese **18 euros**

Risotto with mushrooms, chestnuts, “Castelmagno fondue” and crispy bacon **20 euros**

Spelled Ravioli with burrata and truffle, pumpkin and amaretto biscuit **20 euros**

... From Roman cuisine

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

“Amatriciana” Fettuccine pasta **15 euros**

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

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

## ***Second Courses***

Cooked cod in almond milk, with pecan nuts and dry apricots **24 euros**

Squid, carrot cream and marinated purple cabbage **24 euros**

Grilled fish with cream of potatoes and roasted mushrooms **32 euros**

Stewed marrowbone with vegetables and polenta cream **24 euros**

Pork fillet, pumpkin ratatouille and parmesan sauce **24 euros**

“Dry aged” Danish sirloin beef and rustic potatoes **32 euros**

... from Roman cuisine

Fried chicken with peppers **18 euros**

Meatballs tomato sauce and basil **16 euros**

“Saltimbocca alla romana” **18 euros**

## ***Desserts and Fruits***

Parfait whit ancient limoncello **10 euros**

Tart with buffalo ricotta and sour cherries n **10 euros**

Maritozzo with candied orange, cream and chocolate flakes **10 euros**

Cheesecake whit banana and toffee sauce **10 euros**

Tiramisu idea **10 euros**

Sliced seasonal fruit **10 euros**