

Appetizers

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

Fried shrimp and baby squid 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**

Maritozzo filled with wagyu hamburger, cruncy salad and cheese sauce **16 euros**

... From Roman cuisine

Crispy zucchini blossom with anchovies and buffalo mozzarella **15 euros**

Panzanella with fresh buffalo mozzarella **15 euros**

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

Home made 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 euro

The assortment includes 4 types of cheeses according to availability

Welcome and our bread 3 Euro P.P.

Main Courses

Tagliolini pasta with anchovies, green tomatoes concassè, garlic bread and anchovy sauce **18 euros**

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

Paccheri pasta with tuna fish, fresh tomato and olives **18 euros**

“Peperone di grano” pasta with white meat ragout and black cabbage **18 euros**

Tonnarelli with pistachio pesto and bottarga **18 euros**

Amatriciana “sbagliata” sq. bucatino with cherry tomatoes sauce, and smoked guanciale **18 euros**

... From Roman cuisine

“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 **18 euros**

Second Courses

Grilled mix fish with vegetables **32 euros**

Marinated salmon with beetroot, violet potato chips and coriander dip **24 euros**

Oven cooked seabass with papaya and coral beans **22 euros**

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

Grilled spatchcock, corn puree, corn cob and roasted potatoes **24 euros**

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

“Sakura” Tomahawk

with “cuore di bue” tomato, stracciatella cheese, sour cream and sweet potatoes **100 gr./ 7 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

Old grandmother's recipe of Limoncello Parfait **10 euros**

Yogurt mousse with pineapple and sablè biscuit **10 euros**

Tart with milk chocolate, caramel popcorn and mou sauce **10 euros**

Coconut daquoise, chantilly cream, low temperature strawberries and pistachios grain **10 euros**

Cheesecake with mango and peach **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!

