

APPETIZERS

Red beetroot, almonds, balsamic vinegar 8,14	€ 12
Crispy roasted potatoes & homemade porchetta 3,5,6,7,8	€ 12
Ascolana olives, lemon mayo 3,7,9,14	€ 12
Beef carpaccio, pioppini mushrooms, blueberries, truffle 9	€ 15
Tempura-style salted cod, roman style 4,5,8,14	€ 14

FIRST COURSES

Homemade agnolotto, braised beef, parmesan 3,7,9,14	€ 21
Fettuccine, white rabbit ragù, roasted pumpkin, port wine reduction 3,7,9,14	€ 20
Tagliolini, lemon butter, clams, bottarga 3,4,7,9	€ 23
Linguine with cuttlefish ink, salmoriglio, creamed cod 3,4,7,13	€ 21
Primi della tradizione romana Carbonara /Cacio & Pepe /Amatriciana 3,7,9	€ 15

MAIN COURSES

Charcoal-grilled pork neck, purple potatoes, chestnuts, wild mushrooms 7,9,10,14	€ 23
Charcoal-grilled flank steak, radicchio, bitter orange 7,9	€ 24
Charcoal-grilled gratinated portobello, vegetable ragù, potato cream 6,7,14	€ 20
Sole “à la meunière” 4,7	€ 24
Bluefin tuna belly, figs, Iberian ham 4,7	€ 26

SIDES

Roasted potatoes	€ 7
Sautéed chicory	€ 7
Roman-style puntarelle, Cantabrian anchovies 4	€ 8
Truffle supplement	€ 10

DESSERTS

Tiramisù 3,6,7	€ 8
Assorted biscuits 3,6,7,8,11	€ 8
Ricotta & sour cherry tart 3,6,7	€ 8
Pavlova with wild berries 3,7	€ 8

Bread basket 3,7,8,10,11 € 4

Crispy puff pastry € 4

Allergen list

For food safety or availability reasons, ingredients may be blast frozen.

1 gluten - 2 crustaceans - 3 eggs - 4 fish and derivatives - 5 peanuts - 6 soy
7 milk and derivatives (dellactosed) - 8 nuts - 9 celery - 10 mustard - 11 sesame seeds
12 lupine and derivatives - 13 molluscs and derivatives - 14 sulphites