

The love of taste has no limits

IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY YOUR SERVER,
THEY WILL BE HAPPY TO HELP.

APPETIZERS

Steamed cuttlefish "tagliatella", pea ragù, aioli 8,14	€ 13
Roasted octopus, double consistency of potatoes 4,7,13	€ 15
Veal with tuna sauce (Vitello tonnato) 4,7,9,10	€ 16
Ajo blanco, white asparagus, cherries 8,14	€ 13
Oxtail "lingotto" (coda alla vaccinara), its sauce, celery, cocoa 3,9,14	€ 14
Homemade "Ascolana" olives, lemon mayo 3,7,9,14	€ 12

FIRST COURSES

Fettuccina, beef "genovese" (slow-cooked onion and beef sauce), 'nduja 3,7,9,14	€ 22
Agnolotto, roast chicken, its reduction, potato foam 3,7,9,10,14	€ 20
Tagliolino, fish stock, shellfish 2,3,4,7,9,14	€ 24
Fettuccina, amberjack, asparagus, lemon 3,4,7,9,14	€ 23
Fettuccina Experience: butter and Parmesan, raw beef tartare, lemon gel 3,4,7,9	€ 20
Traditional Roman pasta Carbonara /Cacio & Pepe /Amatriciana 3,7,9	€ 15

MAIN COURSES

Catch of the day, monk's beard (agretti), beurre blanc 4,7,14	€ 26
Sea bass and artichoke sandwich, pecorino cheese, bottarga (cured fish roe) 4,7	€ 24
Grilled Iberian "secreto" (pork), medlar confit, grilled puntarelle (chicory sprouts) 4,9,	€ 23
Cordon bleu 3,7	€ 22
Grilled lettuce, "vignarola" (traditional vegetable stew), sprouts	€ 20
Roast potatoes	€ 7
Sautéed chicory	€ 7
Roman-style puntarelle, Cantabrian anchovies 4	€ 8

DESSERTS

Tiramisù 3,6,7	€ 8
"New food" biscuit selection 3,6,7,8,11	€ 8
Strawberries, lemon, cream 3,7	€ 8
Tartlet, caramel, white chocolate namelaka 3,7	€ 8

House-made bread selection 14 € 4

Service charge € 2

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 (delactosed) - 8 nuts - 9 celery - 10 mustard - 11 sesame seeds
12 lupine and derivatives - 13 molluscs and derivatives - 14 sulphites