

COLD CUTS & CHEESE

€ 9.00

Hand sliced Prosciutto Rustico

€ 12.00

Prosciutto di Nogara

€ 15.00

Prosciutto di Mangalica

€ 10.00

Platter of cold cuts

Platter of salame (liver, coriander and fennel)

Selection of Alpine cow milk cheeses

Selection of raw sheep milk cheeses from breeders and dairies of the Roman countryside

Selection of goat cheeses

Buffalo Mozzarella di Paestum

BREAD AND...

€ 6.00

Bread, butter and anchovies

Roman panzanella

Pappa al pomodoro Luciana style

'Mop-up' tripe with tomato sauce, aged pecorino cheese and Roman mint leaves

Bread and Porchetta

La carrozza (fried bread and mozzarella)

STARTERS

€ 9.00

Fried uncured pecorino with chicory sprouts and anchovies

Braised beef rissoles 'Scapece'

Roast beef with lemon mayonnaise, capers and bottarga (cured fish roe)

Beef tartare

Uovo in purgatorio (Sunny side up egg in tomato sauce)

Mashed horse beans and wild chicory

Creamed cod

Pickled anchovies

Homemade bread € 2,00

Water (1 lt) € 1,50

PERONI DRAFT BEER
0,20 cl e 0,40 cl

Cruda € 3,00 / € 5,00

Rossa Gran Riserva € 4,00 / € 6,00

Double malt Gran Riserva € 5,00 / € 7,00

THE TRADITIONAL PASTA

€ 10.00

Tonnarelli cacio e pepe

Spaghetti alla carbonara

Maccheroncini all'amatriciana

Spaghetti alla puttanesca

Pizza is served in a square 10-inch baking tin, perfect for either lunch or dinner... or it can be shared by friends as an appetizer before dinner.

PIZZA IN BAKING TRAY

€ 8.00

Arrabbiata with Pomodoro del Piennolo and Cantabrian sea anchovies
(vesuvian tomato, garlic, chilli and parsley)

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Margherita

(tomato sauce, fior di latte and basil)

€ 10.00

Capricciosa

(tomato sauce, fior di latte, mushrooms, artichokes, olives, hard-boiled egg and prosciutto)

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Ventricina (salame from the Abruzzo region) and uncured sheep cheese, added after cooking

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Gorgonzola, walnuts and fig jam

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Potatoes and cardoncelli (King Oyster mushrooms) with the addition of raw buffalo mozzarella

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Yellow date tomatoes, ricotta, zucchini flowers and grilled onions

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Eggplant and sausage

€ 12.00

Braised veal shin and turnip greens

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Mashed endives and cod

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Pumpkin, buffalo mozzarella shreds and smoked herring

OTHER PASTA

€ 11.00

Tagliolini with poultry ragout, wild chicory and goat cheese

Tortelloni stuffed with pumpkin, butter, bitter herbs and almonds

Wholewheat maltagliati with cod, olives and endive

MEAT COURSES

€ 15.00

Baked suckling pig porchetta style

Crumbed lamb cutlets

Veal breast boiled in green sauce

Meat with tomato sauce

Fried meatballs with tomato sauce

Grilled Steccata di Morolo cheese with cardoncelli (King Oyster mushrooms)

Eggplant parmigiana

€ 18.00

Steak

DOLCI
€ 6.00

Bread, ricotta and fresh fruit

/ Tiramisù

Diplomat cake (puff pastry and Chantilly cream)

Fondant au chocolat, saffron and hazelnuts

Potato fritters with apples and vanilla cream

SIDE DISHES

€ 5.00

Stir-fried wild chicory

Baked potatoes

Chicory sprouts with anchovies

Potatoes with extra virgin olive oil, vinegar, salt and parsley