

All Day Menu

Antipasti

- Raw cremino mushroom (10) ^{100% PB} 14
cagave and lemon parsley dressing
- Salted cod and its emulsion (4) 16
Roman broccoli "aglio e olio" *
- Vitello tonnato with tuna and yogurt dressing, (4,7) 16
cappers and jus
- Crispy stew beef meatballs (1,3,7) 12
gremolada sauce with fermented lemons *

Primi

- Neapolitan Pasta and Potatoes (1,9,7) (V) 17
with creamy potatoes
and provolone cheese
- Artisan Tonnarelli pasta with Cacio e Pepi's (1, 3, 7) 16
- Linguine with octopus ragù (1,4) 20
and sautéed turnip greens *
- Maccheroni with oven-baked tomato sauce 15
basil and oregano
- Mezze maniche pasta Carbonara style (1,3,7) 16

*Fish intended to be served raw, marinated, or undercooked has been previously blast chilled to -20°C for at least 24 hours, in accordance with Regulation CE No. 853/2004, attach III, section VIII, chapter 3, letter D, point 1 to ensure food safety.

Secondi

- Local Tuna saltimbocca, (4) 24
cured ham and sage *
- Flat iron leg of lamb, with green peppers 24
- Umbrian pork neck (7) 22
with coffee infused Belgian endive
- Mixed mushrooms sautéed ^{100% PB} 18
with fresh herbs and leek

Contorni

- Permaculture mixed leaves salad (10) 6
mustard citronette and crunchy vegetables
- Homemade crispy fries 8
- Puntarelle "Roman chicory" (4) 5
achovies and garlic

Desserts

- Local sourced gelati served in cup with artisanal biscuit (3, 7, 8) 7
- Nutella Brownie (3,7,6) 9
- Ricotta cheese cake with wild cherries (1, 3, 7) 6
- Tiramisù (1,3,7) 8

^{100% PB} Plant based dish | (V) Vegetarian dish
Please note not all ingredients are listed on the menu descriptions. If you have a food allergy please advise your server before ordering.
Allergens: gluten(1), crustaceans(2), eggs(3), fish(4), peanuts(5), soy(6), milk(7), nuts(8), celery(9), mustard(10), sesame seeds(11), sulfur dioxide(13), shellfish(14),

