

STARTERS

BURRATA CASEIFICIO MALDERA WITH VEGETABLE IN OIL OF THE DAY	€ 11,00
MIXED SELECTION OF TIPYCAL SALAMI AND CHEESE (FOR 2 PEOPLE)	€ 24,00
ARTICHOKE ROMAN STYLE	€ 7,00
HOMEMADE MIXED BRUSCHETTE (10 PZ)	€ 16,00
CAPRESE SALAD WITH BUFFALO MOZZARELLA	€ 10,00
HAM WITH BUFFALO MOZZARELLA	€ 12,00
CROSTINO ALLA VIRGINIAE	€ 10,00
PICKLED MIXED VEGETABLES	€ 13,00

FIRST COURSES

BUCATINI ALL'AMATRICIANA	€ 12,00
SPAGHETTI ALLA CARBONARA	€ 12,00
FRESH PASTA WITH CHEESE AND PEPPER	€ 12,00
MEZZI PACCHERI ALLA GRICIA	€ 12,00
FETTUCCHINE WITH PORCINI MUSHROOMS	€ 15,00
HOMEMADE LASAGNA	€ 12,00
HOMEMADE RAVIOLI STUFFED WITH SPINACI AND RICOTTA CHEESE IN RED RADISH SAUCE	€ 13,00
HOMEMADE FETTUCCHINE WITH MEAT SAUCE	€ 13,00
TONNARELLI (EGG PASTA) WITH PESTO SAUCE	€ 13,00
HOMEMADE POTATOES DUMPLINGS WITH TOMATO SOUCE AND BASIL	€ 11,00
HOMEMADE RAVIOLI STUFFED WITH SPINACI AND RICOTTA CHEESE IN BUTTER AND SAGE SAUCE	€ 12,00
PAPPARDELLE WITH OXTAIL SAUCE	€ 15,00

SECOND COURSES

SALTIMBOCCA ALLA ROMANA	€ 15,00
MEATBALLS WITH TOMATO SAUCE	€ 14,00
GRILLED SLICED BEEF	€ 19,00
CHICKEN COOKED AT THE ROMAN STYLE	€ 15,00
VEAL SHANK WITH PORCINI MUSHROOMS	€ 19,00
CALF'S TRIPE AT THE ROMAN STYLE	€ 14,00
OXTAIL COOKED AT THE ROMAN STYLE	€ 19,00
LAMB IN THE OVEN WITH ROASTED POTATOES	€ 18,00
GRILLED LAMB RIBS	€ 20,00
BEEF FILLET WITH THREE PEPPERS	€ 23,00

SIDE DISHES

ROASTED POTATOES	€ 5,00
MIXED SALAD	€ 5,00
VEGETABLES COOKED WITH LEMON AND OLIV OIL OR SPICE WITH GARLICK	€ 5,00

DESSERTS

HOMEMADE TIRAMISÙ	€ 7,00
PANNA COTTA (CHOCOLATE, CARAMEL OR WITH BERREIS SAUCE)	€ 5,00
DESSERT OF THE DAY	€ 6,00
FRUIT OF THE DAY	€ 6,00