

STARTERS

SQUID AND PRAWN SKEWERS (1, 2, 7, 8, 14)*

squid skewer with aromatic herbs & lemon breading
prawn skewer rolled with almonds and cereals, and guacamole sauce

16

BUFFALO MOZZARELLA (7)

variations of cherry tomatoes and basil

15

BEEF TARTARE (3, 7)

with cardoncelli mushrooms, parmesan foam

21

truffle supplement: € 5

TUNA TATAKI (1, 3, 4, 9)

cherry tomatoes, cruchy bread and raspberry mayo

19

SELECTION OF DOP CHEESES FROM THE LAZIO REGION

with focaccia, jams and honey (1, 7, 8)

Agropontino cow's ricotta, Montefiascone goat's chamois with sage,
seasoned Fiore di Rocca, Fiocco della Tuscia

14

SELECTION OF REGIONAL COLD CUTS

with focaccia (1, 8)

Camocatino Ham, Montefiascone Corallina Salami, Capocollo from
Montefiascone, Mortadella Mangalitza, pork sausages at the chimney

16

CHEF SELECTION OF COLD CUTS AND CHEESES (1, 7, 8)

with focaccia, jams and honey

19

*All products can be blast chilled or frozen according to seasonality and the HACCP regulation
Allergens are indicated with numerical reference: 1.Gluten 2.Crustaceans 3.Eggs 4.Fish 5.Peanuts
6.Soy 7.Milk 8.Nuts 9.Celery 10.Mustard 11.Sesame 12.Sulphure dioxide 13.Lupin 14.Molluscs

MAIN COURSE FROM TRADITION

FETTUCCINE BOLOGNESE (1, 3, 9, 12)

egg pasta with classic beef ragu sauce

18

MEZZE MANICHE AMATRICIANA (1, 7)

Mancini pasta, guanciale from Amatrice, San Marzano tomato sauce, Roman Pecorino Cheese, pepper

18

MEZZE MANICHE CARBONARA (1, 3, 7)

eggs, guanciale from Amatrice, Pecorino Cheese, pepper

18

truffle supplement: € 5

TONNARELLI CACIO E PEPE (1, 3, 7)

water & flour tonnarelli pasta, Pecorino Cheese, pepper

18

truffle supplement: € 5

MAIN COURSE

GNOCCHI WITH ZUCCHINI FLOWERS (1, 7)

with saffron and Parmigiano DOP

19

NORMA IDEA (1, 3)

fresh orecchiette pasta, basil, eggplant, and cacioricotta cheese

17

SPAGHETTINI WITH SHRIMP, ZUCCHINI, AND LIME (1, 2, 3, 7)

Mancini pasta, zucchini, and lime

19

SECOND COURSES

SALMON FILLET (3, 4, 7, 9, 12)
with orange mayonnaise and baked potatoes
27

POTATO-CRUSTED SEA BASS FILLET
MEDITERRANEAN FLAVORS (4, 7)
with olives, capers, and cherry tomatoes
29

CHICKEN IN TWO COOKINGS (1, 3, 7, 9, 12)
with spiced potato rosti, sweet pepper extract and cacciatore sauce
26

BEEF FILLET (7, 10) gr. 250
plain beef fillet or with green pepper sauce or with rosemary sauce
29 truffle supplement: € 5

BRAISED VEAL CHEEK (1, 9, 12)
with grilled pumpkin, cabbage leaves, hazelnuts, and truffle sauce
26

CLASSIC BURGER (1, 7, 11) gr. 200
minced beef, iceberg lettuce, tomato, cheddar, crispy bacon
25

SMASHED BURGER TRILUSSA (1, 7, 11) gr. 200
minced beef, iceberg lettuce, cheddar, crispy bacon and sauce
25

SIDE DISHES

Baked potatoes	Fried potatoes	Chicory	Salad mixed leaves
8	8	9	9

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Allergens are: 1 Gluten; 2 Crustaceans; 3 Eggs; 4 Fish; 5 Peanuts; 6 Soybeans; 7 Milk; 8 Nuts; 9 Celery; 10 Mustard; 11 Sesam; 12 Sulphur dioxide and sulphites; 13 Lupin; 14 Molluscs

SALADS

THE GREEK (7)

songino salad, feta cheese, red onions, cucumber and Leccino olives

14

THE ADRIATIC (4)

Iceberg salad, tuna fillet, corn and tomatoes

14

THE NORDIC (4, 8)

spinacino salad, smoked salmon, tomatoes and almonds

14

ROMAN PINSA*

FLAT BREAD (1)

with Olive oil and rosemary

10

NAPOLI (1, 4)

San Marzano tomato sauce, anchovies and oregan

15

MARGHERITA (1,7)

San Marzano tomato sauce, mozzarella and basil

15

VEGETARIAN (1, 7)

Mozzarella and seasonal vegetables

15

DIAVOLA (1, 7)

San Marzano tomato sauce, mozzarella and Pepperoni

15

ROMA (1, 7, 8)

Flat bread, mortadella, pistachio, buffalo Mozzarella

19

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DESSERT

TIRAMISU, MY WAY (1, 3, 7)

11

APPLE PIE (3, 7)
with vanilla ice cream

10

PANNA COTTA (7)
with berries or salted caramel or chocolate

9

DECONSTRUCTED CHEESE CAKE (1,7)
with mango sauce, pineapple, coconut foam and lime

11

SORBETS

RASPBERRY

LIME AND GINGER

7

ICE CREAMS

Hazelnut (3, 7, 8)

Vanilla (7)

Pistachio (3, 7, 8)

8

FRUIT

SEASONAL FRUIT CUTOUT

12