

## STARTERS

- BUFFALO MOZZARELLA WITH TOMATOES AND FRESH BASIL €10
- CURED HAM AND BUFFALO MOZZARELLA €12
- CURED HAM MACERATED IN PEPPERCORNS AND EXTRA VIRGIN OLIVE OIL €9
- SMOKED PROVOLA, SMOKED SALMON WITH CITRONETTE €12
- OMELETTE WITH SEASONAL VEGETABLES €8
- SELECTION OF PECORINO CHEESE WITH ARTISANAL FRUIT COMPOTE €12
- ARTICHOKE IN ROMAN WAY (IN SEASON) €5 EACH
- PUNTARELLE (IN SEASON) WITH HOMEMADE ANCHOVIES CREAM €10
- PANZANELLA IN PAN €10
- STARTER OF THE DAY €10

## FIRST OF THE TRADITION

- CARBONARA €12
- GRICIA €12
- AMATRICIANA €12
- CACIO E PEPE €12

## MAIN COURSES

- SLICED ANGUS BEEF WITH ROCKET AND PARMESAN CHEESE €16
- SLICED FILLET BEEF WITH ROCKET AND PARMESAN CHEESE €19
- GRILLED RARE FILLET BEEF WITH RED RADICCHIO MARINATED IN WHITE VINEGAR AND THYME €19
- BONELESS CHICKEN LEG COOKED LOW TEMPERATURE, WITH POTATOES SAUTÉED WITH BUTTER AND LIME €16
- CATCH OF THE DAY IN A PAN WITH POTATOES CREAM, TURMERIC AND ZUCCHINI MARINATED IN WHITE VINEGAR AND MINT €16
- MEATBALLS €12
- SECOND OF THE DAY €16

## DESSERT

- CHEF'S TIRAMISU €6
- MOUSSE (NUTELLA, STRAWBERRY, BERRIES) €6
- CRUMBLÉ (NUTELLA, STRAWBERRY, BERRIES) €7
- CARAMELIZED APPLE OR PEAR COOKED AT LOW TEMPERATURE WITH BROWN SUGAR AND CINNAMON, SERVED ON ARTISANAL FRUIT COMPOTE €7
- DESSERT OF THE DAY €7

## FIRST "CREATIVE"

- SPAGHETTI WITH SPRING ONION, DATTERINI, BASIL AND MARJORAM €12
- SPAGHETTI GARLIC, OIL, CHILLI, BREADCRUMBS AND DATTERINI €12
- FRESH PASTA TAGLIATELLE WITH RAGÙ OF FILLET BEEF €16
- ONION SOUP WITH BREAD CRUSTS CEREALS €9
- SOUP OF THE DAY €9
- FIRST OF THE DAY €14

## SIDE DISHES

- CHICORY WITH CHILI AND GARLIC €5
- SPINACH WITH CHILI AND GARLIC OR SAUTÉED €5
- POTATOES SAUTÉED WITH LIME €5

WATER 75CL €3

DRINKS €4

BREAD BASKET €3

