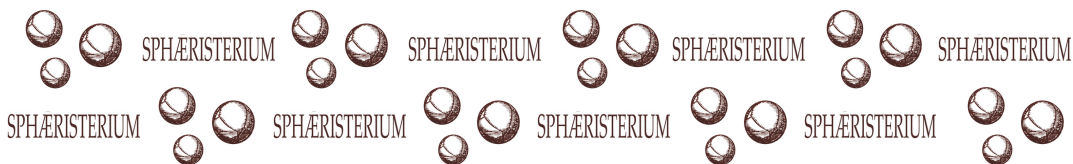


SPHÆRISTERIUM

RISTORANTE

MENÙ



I CRUDI DI CARNE

Tartare di manzo olio, sale e pepe accompagnata da
ketchup di datterino arrosto giallo e rosso 18 €

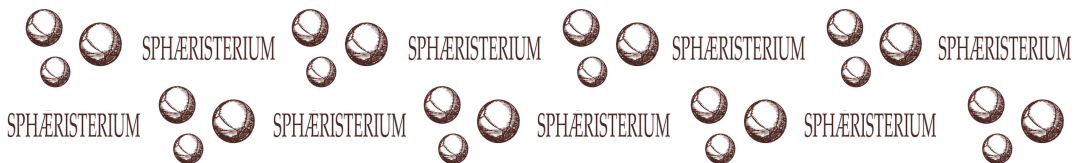
Tartare di manzo con melanzana alla norma,
stracciata di bufala e pasta kataifi (1,7) 18 €

Carpaccio di manzo scottato con fonduta al parmigiano, crema
al basilico, crumble di pomodori confit, pane al rosmarino 18 €
(1,7)

Carpaccio di manzo con salsa di nocciole e mango
affumicato (8,10) 18 €

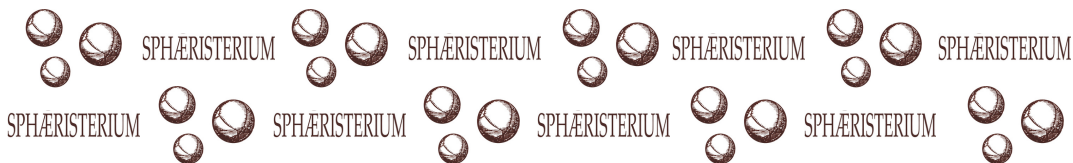
Tris di tartare di manzo del giorno 18 €

Tagliere di salumi e formaggi laziali (7) 20€



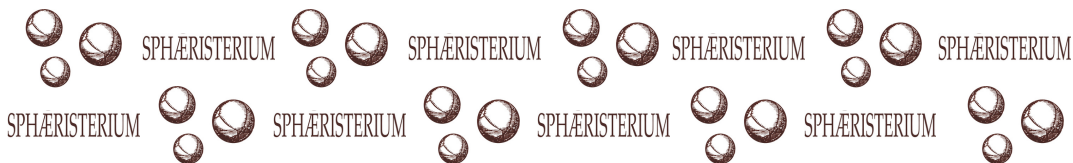
I COTTI DI CARNE

Magnum di manzo e provola affumicata con panatura ai cereali servito con mostarda e bbq al miele (1,3,7,8)	6€
Polpette alla romana (1,3,7)	15€
Parmigiana di melanzane con crema al parmigiano (1,7)	16€
Spiedino di manzo alla gricia (7)	6 €
Popcorn di pollo con maionese al basilico (1,3,7)	15€
Misto Crudi e Cotti minimo 2 persone (può variare in base alla stagionalità delle materie prime)	22 € (a persona)



I CRUDI DI PESCE

Tartare o Carpaccio del giorno	18€
Tartare di tonno rosso,salsa al mango e polvere di liquirizia ₍₄₎	18€
Carpaccio di spigola con frutti di bosco aromatizzato al gin ₍₄₎	18€
Scampo olio e sale _(2,4)	5€ a pz
Gambero rosso olio e sale _(2,4)	5,50€ a pz
Gambero rosa olio e sale _(2,4)	4€ a pz



I COTTI DI PESCE

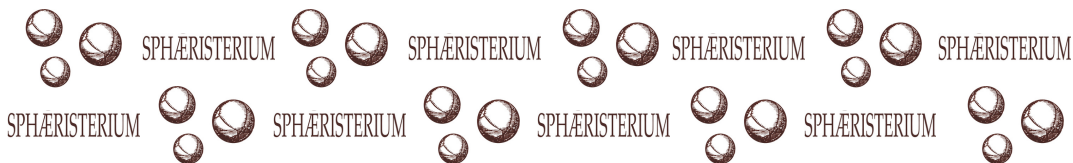
Polpette di polpo verace e patate panate al panko,
servite con maionese alla menta e prezzemolo (1,3,4,14) 16 €

Gamberi panati accompagnati da salsa in agrodolce
(1,2,3,4,10) 16 €

Baccalà in tempura con maionese al lime (1,3,4) 16€

Panzanella di seppie (1,4,14) 16€

Misto Crudi e Cotti minimo 2 persone 22 €
(può variare in base alla stagionalità delle materie prime) (a persona)



I PRIMI PIATTI

Rigatoni alla carbonara _(1,3,7) 15 €

Tortelli ripieni di pecorino all' Amatriciana _(1,3,7) 17€

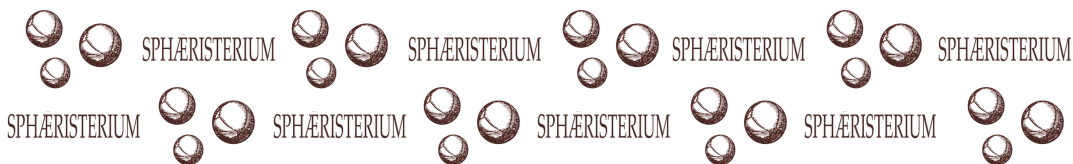
Fettuccine al ragù di picanha _(1,3,7) 18 €

Spaghettoni cacio e pepe _(1,7) 16 €

Maltagliati con bisque di gamberi, orata e zucchine alla
scapec _(1,2,4,9) 20€

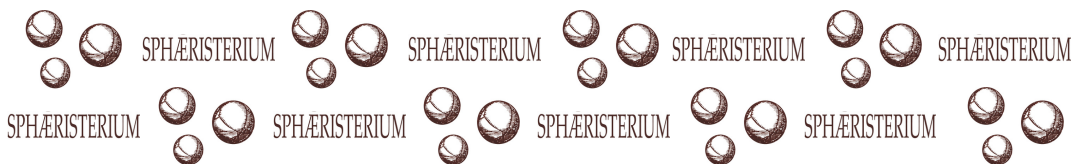
Fettuccine cozze, pecorino e scorza di limone _(1,3,4) 20 €

Spaghettoni alle vongole _(1,4) 20€



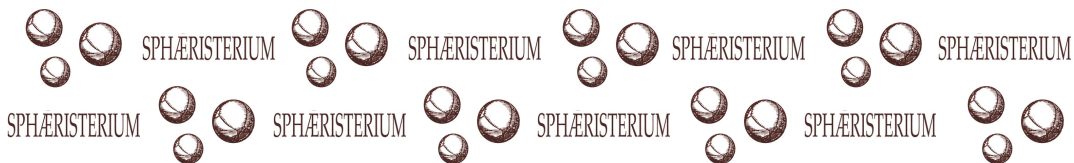
I SECONDI PIATTI

Trancio di spigola alla cacciatora (4)	25 €
Tataki di tonno panato al panko con caponata di verdure (1,3,4)	25€
Orata in crosta di patate con cuore di gambero (2,4,7)	25€
Guancia di manzo brasata glassata al vino rosso su purea di patate al tartufo (7)	26€
Picanha “Gruppo Galli” servita con senape in agrodolce (10) servita con patate al forno	25€
Costata di Manzo “Gruppo Galli” 300g servita con patate al forno	25€
Buns, hamburger di Chianina(200gr), salsa al basilico, mozzarella di bufala e pomodoro Servito con patate fritte (1,3,7)	20 €
Buns, hamburger di Chianina(200gr), provola affumicata, rucola, salsa bbq, cipolla caramellata servito con patate fritte	20€



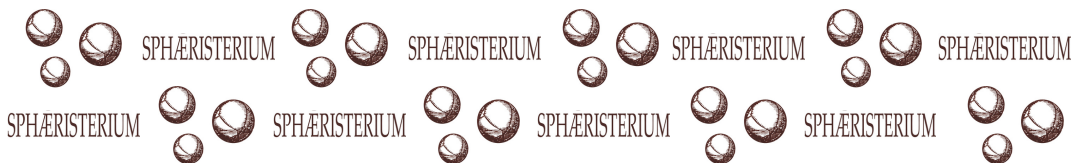
I CONTORNI

Insalata mista	6 €
Scarola con olive, pinoli e uvetta (8)	7,5 €
Patate al forno	6€
Patate fritte (1)	6€
Verdure grigliate	6€



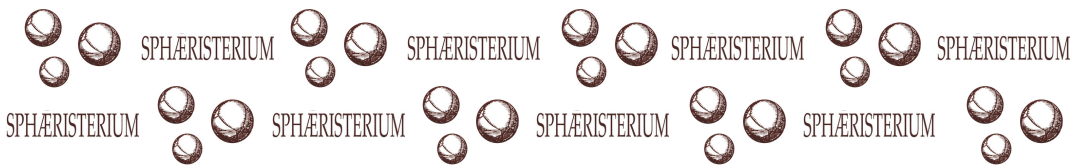
I DOLCI

Sbriciolona alla nutella (1,3,7)	8 €
Cheesecake frutti/pistacchio/cioccolato (1,3,7)	8€
Tiramisù (1,3,7)	7 €
Tortino al cioccolato con cuore caldo(1,3,7)	8€
Semifreddo all'amaretto (1,3,7)	8€
Dolce del giorno (1,3,7)	8 €



ALLERGENI

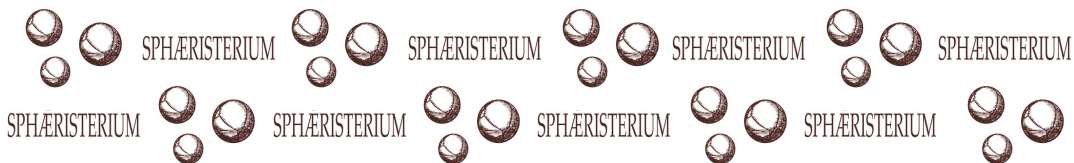
- 1: Glutine
- 2: Crostacei
- 3: Uova
- 4: Pesce
- 5: Arachidi
- 6: Soia
- 7: Latte
- 8: Frutta a guscio
- 9: Sedano
- 10: Senape
- 11: Sesamo
- 12: Anitride solforosa
- 13: Lupini
- 14: Molluschi



SPHÆRISTERIUM

RISTORANTE

ENGLISH MENÙ



RAW MEAT

Beef tartare with ketchup of yellow and red
cherry tomatoes 18 €

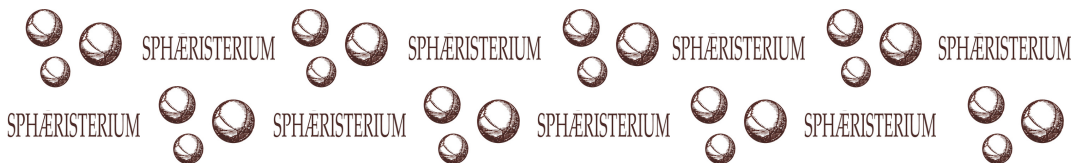
Beef tartare with normal eggplant, stracciatella cheese,
kataifi dough (1,7) 18 €

Tris of beef tartare of the day 18 €

Beef carpaccio with parmesan cheese, sundried tomatoes,
taralli (1,7) 18 €

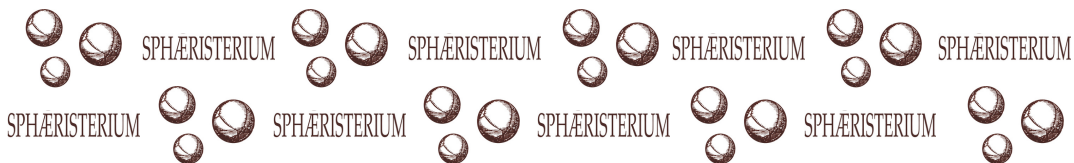
Beef carpaccio with hazelnutb sauce and smoked mango
(8,10) 18 €

Cutting board of meats and cheese (7) 20€



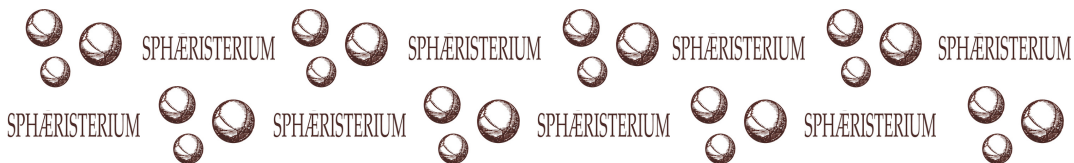
COOKED MEAT

Magnum of meat with bbq sauce and mustard _(1,3,7,8)	6€
Roman style meatballs _(1,3,7)	15€
Eggplants parmiggiana with Parmisan sauce _(1,7)	16€
Skewer of beef gricia style ₍₇₎	6 €
Chicken popcorn with lime and basil mayo _(1,3,7)	15€
Mixed meat Raw and Cooked Appetizer (minimum 2 people)	22 € (a persona)



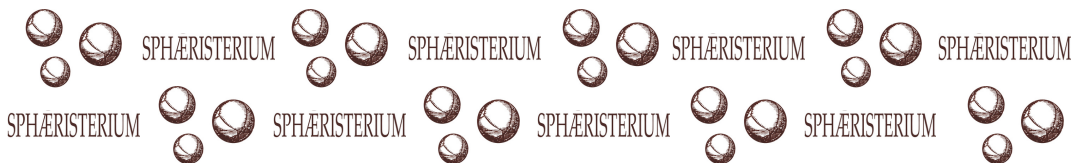
RAW FISH

Carpaccio or Tartare of the day	18€
Tuna tartare with mango sauce and liquerice ₍₄₎	18€
Sea bas carpaccio with berries and gin ₍₄₎	18€
Scampo of Sicily oil and salt _(2,4)	5€ a pz
Red prawns oil and salt _(2,4)	5,50€ a pz
Purple prawns oil and salt _(2,4)	4€ a pz



COOKED FISH

Breaded octopus and potato balls with mint and parsley sauce (1,3,4,14)	16 €
Breaded prawns with sweat and sour sauce (1,2,3,4,10)	16 €
Battered cod cubes with lime mayo (1,3,4)	16€
Cuttlefish panzanella (1,4,14)	16€
Mixed seafood cooked and raw appetizer (minimum 2 people)	22 € (a persona)



FIRST COURSE

Rigatoni alla carbonara ^(1,3,7) 15 €
pasta, eggs, pecorino cheese and guanciale

Tortelli all'Amatriciana ^(1,3,7) 17€
Tortello of pecorino cheese, tomatoes sauce, guanciale and black pepper

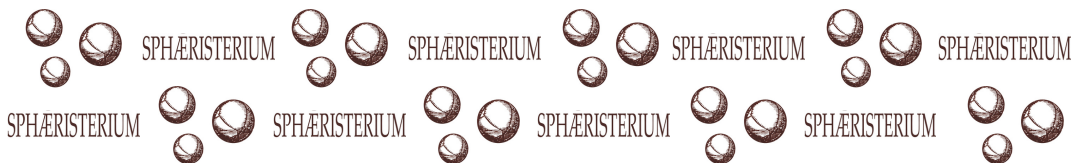
Fettuccine al ragù di picanha ^(1,3,7) 18 €

Spaghettoni cacio e pepe ^(1,7) 16 €
Spaghettone with pecorino cheese and black pepper

Maltagliati with red shrimp bisque, seabas and zucchini flowers ^(1,2,4,9) 20€

Fettuccine with mussels, pecorino cheese and lime ^(1,3,4) 20 €

Spaghettoni with clams ^(1,4) 20€



SECOND COURSE

Sea bas with olives sundry tomato anchovies⁽⁴⁾ 25 €

Breaded tuna tataki with vegetables caponata and orange mayo^(1,3,4) 25€

Sea bas in potato crust and prawns^(2,4,7) 25€

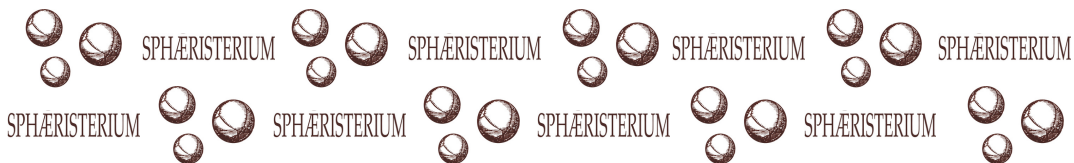
Beef chieek braised in red wine with truffle mashed potatoes⁽⁷⁾ 26€

Picanha beef “Gruppo Galli” with sweat and sour sauce served with baked potatoes⁽¹⁰⁾ 25€

Danish beef rib steak “Gruppo Galli” 300g served with baked potatoes 25€

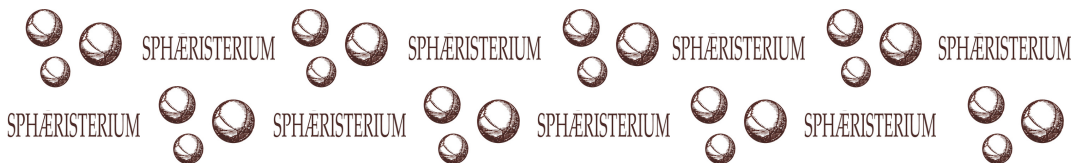
Buns, hamburger of Chianina(200gr), basil sauce, mozzarella di bufala and tomatoes 20 €
Served with french fries^(1,3,7)

Buns, hamburger of Chianina(200gr), provola cheese, rocket, bbq sauce and caramellized onion 20€
served with french fries



SIDE

Mixed salad	6 €
Escarole with pine, nuts and raisins (8)	7,5 €
Baked potatoes	6€
French fries (1)	6€
Grilled Vegetables	6€



DESSER

Sbriciolona alla nutella (1,3,7)	8 €
<i>Crumbled with nutella</i>	
Cheescake pistacchio/berries/chocolate (1,3,7)	8€
Tiramisù (1,3,7)	7 €
Chocolate Soufflé with warm heart (1,3,7)	8€
Semifreddo all'amaretto (1,3,7)	8€
Cake of the day (1,3,7)	8 €