



ITALIAN ANTIPASTI

-  **Italian Antipasti** 40 €
A journey through the best Italian gastronomic specialties: Mountain Ham, Capocollo, Monte San Biagio Salami, Bergamino goat cheese, Sardinian Pecorino, Caciocavallo cheese and “Morgan” sweet and sour vegetable pickles for 2 people
-  **Alfredo Cheese tasting board** 25 €
 *6 different Italian cheeses from north to south, cow, buffalo, sheep and goat cheese. Buffalo ricotta from Lazio, Bergamino goat cheese, Sardinian Pecorino, Caciocavallo from Molise, Castellaccio barrique and Blue cheese from Aosta. Pairing with spiced pear jam and dried fruit in Passito wine*
-  **Tuna Carpaccio** 25 €
Marinated yellowfish Tuna with mixed herbs, fresh tomato gel and yogurt
-  **Tartare** 19 €
Handmade minced Beef with seasoning: gherkins, old style grain mustard, shallot, caper's berry, chives and organic raw egg yolk
-  **Fassona beef “Bresaola” Carpaccio** 24 €
Handmade cured Beef with mixed spices produced by “Brisval” in Valtellina, with Parmigiano and rocket salad
- Roman Porchetta** 20 €
Iconic dish of Rome and Lazio: thin sliced cold oven roasted Pork with herbs, crunchy and gourmand, served with Roman white pizza bread
- Mortadella IGP** 18 €
The ancient cured meat from Bologna with Roman white pizza
-  **Culatello di Zibello ham** 25 €
The finest ham from the heart of the pork leg produced by “Squisito” cured meat specialist, served with Parmigiano cheese and Traditional Balsamic Vinegar
-  **Buffalo Mozzarella from Lazio** 16 €
 *Daily fresh handmade buffalo mozzarella*
-  **Burrata** 16 €
 *The best buffalo milk makes this jewel, with Puglia's semi-dried and fresh tomatoes*
-  **Caprese** 18 €
 *Buffalo mozzarella with roasted tomatoes, oregano and basil*
-  **“Giardiniera Morgan”** 14 €
 *Crispy sweet and sour pickled vegetables with Cantabrico Anchovies*



Depending on the season and availability of seafood products, some of them could be frozen at source.
Our fresh fish undergoes to a blast freezing treatment according to EC regulation 853/2004.
In case of food allergies and intolerances please consult the allergen menu.

Basket of bread €4

Gluten Free 

Basket of Roman pizza €4

Vegan 

Service charge +10%

Vegetarian 



STARTERS FROM THE KITCHEN

- Deep fried Anchovies** 18 €
Buttered deep fried anchovies with lemon and mint sauce
-  **“Purgatory” eggs** 17 €
Organic eggs (two) served in his pan with tomato sauce, parmigiano 24 month and bread crostini
-  **“Vitello Tonnato”** 18 €
Italian classic antipasto of cold roasted veal with Tuna sauce and capers berry
- Deep fried meatballs** 15 €
Beef meatballs served with green sauce
-  **Cheakpeas tart and Burrata** 18 €
 *Cheakpeas traditional tart served with sweet and sour roman zucchini, semidried and Burrata's Stracciata*
-  **Parmigiana Aubergine** 16 €
 *Aubergine timbal with tomato, parmigiano, mozzarella and basil*
-  **Porcini Mushrooms** 25 €
 *The Autumn gift of the woods, oven roasted*
-  **Stewed artichoke “alla romana”, with mixed herbs** 10 €
 *Stewed artichoke with garlic, parsley and roman mint*
-  **Deep fried “Giudia” style Artichoke** 10 €
 *The king of roman cuisine, double fried*



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PASTA COURSES

- Spaghetti with Clams** 24 €
Spaghetti sauted with clams, parsley, garlic and chili
- Cappellacci** 26 €
Cacio and pepe homemade stuffed Cappellacci with gravy and truffle
-  **Risotto with Porcini Mushroom** 28 €
 *Carnali Rice "Riserva San Massimo" with porcini mushroom, mascarpone cheese, truffle and hazelnut*
-  **Three tomatoes and burrata spaghetti** 19 €
Spaghetti with tomato sauce, fresh tomato and roasted tomato, burrata cheese and basil
- Creamy chickpeas and mussel Velouté** 18 €
With confit cherry tomatoes and basil (vegan  option without mussel)

FETTUCCINE ALFREDO



Original Fettucine Alfredo, with 24 months aged Parmigiano Reggiano Gennari, artisanal double cream butter from the Alps

24 €

Variations:

- | | |
|---------------------|-------|
| Extra black truffle | +25 € |
| Extra Caviar 10g | +40 € |

CLASSIC ROMAN PASTA

-  **Cacio and pepe Tonnarelli, homemade fresh spaghetti** 17 €
- Mezzemaniche "Amatriciana" with bacon and tomato sauce** 18 €
- Carbonara, with egg yolk, bacon, pepper and pecorino cheese** 18 €
-  **Arrabbiata Spaghetti with spicy tomato, garlic and parsley** 17 €



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MAIN COURSES

Calamari and Prawns <i>Deep fried calamari and prawns with lemon zest</i>	25 €
Seabass “Mugnaia” <i>Seabass fillet with buttery sauce, carrots and spring onions</i>	28 €
 Turbot and Potatoes <i>Turbot fillet with roasted vegetable and citrus fruits</i>	28 €
 Almond and vegetables  <i>Almond hand made ricotta with mixed sauted vegetables</i>	20 €
Lamb cutlets <i>Deep fried with breadcrumbs and sauted chicory</i>	28 €
 Chicken “Cacciatora” <i>Roasted free range chicken with olives, garlic rosemary, with roasted potatoes</i>	20 €
Meatballs <i>Traditional beef and pork meatballs, with tomato sauce, basil and Parmigiano Reggiano</i>	18 €
 Steak <i>Italian Frisona rib eye with roasted porcini mushroom (Cooking preferences: well done, medium or rare)</i>	30 €
 Grilled Fillet <i>Italian “vaca vecha” with baby potatoes with butter and truffle (Fillet cooking preferences: medium or rare)</i>	40 €



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VEGETABLES AND SALADS

- | | |
|---|------|
|  Sauted vegetables | 15 € |
|  <i>The best vegetables of the daily market, sauted with herbs</i> | |
|  Chicory | 9 € |
|  <i>Sauted chicory with evo oil, garlic and chili</i> | |
|  “Agro” chicory | 9 € |
|  <i>Steamed chicory with evo oil and lemon</i> | |
|  Potatoes | 9 € |
|  <i>Roasted potatoes with rosemary</i> | |
|  Mixed field salad | 12 € |
|  <i>Green field salad, baby lettuce, endive, rocket salad and herbs</i> | |
|  Mixed field salad and tomatoes | 14 € |
|  <i>Green field salad, baby lettuce, endive, rocket salad, mint, tomatoes and spring onion</i> | |
|  Stewed artichoke “alla romana”, with mixed herbs | 10 € |
|  <i>Stewed artichoke with garlic, parsley and roman mint</i> | |
|  Deep fried “Giudia” style Artichoke | 10 € |
|  <i>The king of roman cuisine, double fried</i> | |
| Roman crispy salad sprout “puntarelle” | 10 € |
| <i>With garlic and anchovies</i> | |
|  Porcini Mushrooms | 25 € |
|  <i>The Autumn gift of the woods, oven roasted</i> | |



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DESSERT

-  **Italian patisserie** 38 €
A sweet journey through italian patisserie, chocolates dragée, biscuits, cakes and tiramisù for 2 people
- Wine Pairing by glass: Passito di Sicilia Hira Colosi** 8 €
-  **Tiramisù** 12 €
Whipped custard with mascarpone, savoiardi biscuits, coffee and cocoa powder
- Wine Pairing by glass: Passito di Pantelleria Ferrandes Vino Estremo** 14 €
-  **Pavlova** 12 €
 *Crispy merengue, whipped cream, red berries*
- Wine Pairing by glass: Malvasia delle Lipari Salvatore D'Amico** 16 €
-  **Tart** 12 €
Chestnut, pumpkin and frangipane
- Wine Pairing by glass: Riesling Renano 10 Vendemmie Tardive Pelz** 10 €
-  **Caprese** 12 €
 *Vegan chocolate cake with almonds and vanilla custard*
- Wine Pairing by glass: Recioto della Valpolicella Brigaldara** 10 €
-  **Maritozzo romano** 12 €
Roman traditional brioche with whipped cream
- Wine Pairing by glass: Muffato della Sala Antinori** 15 €

FRUIT AND ICECREAM

-  **Pineapple** 9 €
  **Mixed berries** 10 €
 **Mixed fruit** 12 €
 **Homemade Ice cream** 10 €
 *Chocolate, creme patissiere, lemon, pistacchio, wild berries*
- Extra ice cream added to fruits** 3 €

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BEVERAGE

Microfiltered sparkling or still water	2 €
Mineral water “Panna” / Sparkling water “San Pellegrino”	4 €
Craft beer	8 €
Italian beer	6 €
Coca-Cola, Coca-Cola Zero, Fanta, Sprite	7 €
Natural fruit juices <i>(Apricot, Raspberry, Tomato, Pineapple, Orange, Blueberry)</i>	8 €
Tea and Infusions (1 cup)	6 €

COFFEE

Coffee	3 €
Coffee with milk	3 €
Double coffee	5 €
Barley coffee	4 €
Decaffeinated coffee	4 €
American coffee	4 €

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Dear Customer, Welcome!
It's our constant effort to make
your experience special.

Thank you



ALL THE INFORMATION REGARDING THE PRESENCE OF SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLLERANCE ARE AVAILABLE INSIDE AN APPROPRIATE DOCUMENT, THAT OUR STAFF ON DUTY WILL BE PLEASED TO SHOW YOU AT YOUR REQUEST

Below is the list of allergens according to reg. EC 1169/2011



FISH



CLAMS



DAIRY PRODUCT



GLUTEN



NUTS



SHELLFISH



PEANUTS



LUPINS



EGGS

SO₂

SULFUR
DIOXIDE AND
SULFITES



SOY



SESAME



MUSTARD



CELERY